



POULTRY:

Chicken Chardonnay-Oven Roasted Chicken with fresh basil roasted red peppers in a creamy white wine sauce.

Roasted Turkey Breast-Herb Encrusted with Sage Butter.

Chicken Marsala-Premium Chicken breast in a portobello and marsala wine sauce.

Pesto Parmesan Chicken-Grilled Chicken Breast with fresh parmesan, bell peppers and herbs in a creamy pesto sauce.

Chicken Francese-lightly battered pan fried chicken breast in a white wine lemon butter cream sauce.

FISH:

Haddock Florentine-Broiled Atlantic Haddock with sauteed roma tomatoes and spinach in a white wine cream sauce.

Thai Basil Cod-Icelandic Cod broiled with fresh Thai basil in a fire roasted red pepper coconut cream sauce.

Roasted Salmon-topped with a French herb salsa *Additional per person MP

BEEF:

Sliced Top Round-with aujus and horseradish.

Barbeque Beef Brisket-Smoked Texas style with our housemade Mesquite Barbeque Sauce *Additional \$10/person
NY Strip Sirloin-with grilled portobellos&port wine demi glaze
*Additional per person MP

Queen Cut Prime Rib-Coated with fresh rosemary, crushed peppercorns, and topped with blue cheese or fresh herb compound butter * Additional per person MP

PORK:

Roast Pork Shoulder-Slow Roasted with fresh rosemary and maple honey glaze.

Barbecue Pulled Pork-Smoked Texas style with our housemade Mesquite Barbecue Sauce.
Glazed Ham-brown sugar honey glazed.

SALAD:

SIGNATURE

FRESH STRAWBERRIES, BLUEBERRIES, CANDIED PECANS, FETA, CUCUMBER, AND FRESH MINT OVER CHOPPED ROMAINE AND MIXED GREENS. SERVED WITH RASPBERRY VINAIGRETTE.

CAESAR

ROMAINE LETTUCE, SHAVED PARMESAN, FRESH BAKED CROUTONS, CRISPY BACON, SERVED WITH CREAMY CAESAR DRESSING.

GARDEN

ROMAINE AND MIXED GREENS, CHERRY TOMATOES, SHARP CHEDDAR, BELL PEPPERS, CUCUMBER, BLACK OLIVES, FRESH BAKED CROUTONS, SERVED WITH BALSAMIC VINAIGRETTE.

APPETIZERS:

CAPRESE BRUSCHETTA

TRIPLE BERRY MARSCAPONE CROSTINI

ANTIPASTO SKEWERS

COCKTAIL MEATBALLS

CRANBERRY PECAN GOAT CHEESE CROSTINI

ASSORTED CHEESE & CRACKERS

SPINACH & ARTICHOKE DIP WITH PITA BREAD

ASSORTED CUT VEGETABLES WITH HUMMUS

FRESH FRUIT SKEWERS

WHIPPED FETA & PEAR CROSTINI WITH HOT HONEY

AND CRUSHED PISTACHIOS

BUFFET STYLE DINNER PACKAGE \$37.95/PER PERSON PLUS TAX AND 20% SERVICE CHARGE (DOES NOT INCLUDE GRATUITY)

INCLUDES ALL DINNERWARE-PLATES, NAPKINS, SILVERWARE, AND TABLES BUSSED. 20% NON REFUNDABLE DEPOSIT REQUIRED TO SECURE YOUR DESIRED DATE, REMAINING BALANCE WILL BE DUE THE WEEK OF THE EVENT. CHOOSE TWO APPETIZERS, TWO PROTEIN OPTIONS, TWO SIDES,

SALAD. INCLUDES DINNER ROLLS & BUTTER ROSETTES.

PLATED DINNERS, DINNER STATIONS, FAMILY STYLE DINNERS,

GRAZING TABLES, CHARCUTERIE AND UPGRADED APPETIZERS

AVAILABLE FOR CUSTOMIZATION

CONTACT LYNDSEY TO BOOK TODAY

(315)956-5310

VEGETARIAN:

SPINACH & ARTICHOKE STUFFED MUSHROOM

LARGE GRILLED PORTOBELLO STUFFED WITH

FRESH SPINACH, ARTICHOKE, CREAMY

PARMESAN, SHALLOTS, AND HERB BREADCRUMB

TOPPING.

BUTTERNUT SQUASH RAVIOLI STUFFED WITH

BUTTERNUT SQUASH AND SWEET POTATO PUREE,

COATED IN SAGE BROWN BUTTER.

TOFU & SUMMER VEGETABLE CURRY

EGGPLANT, SUMMER SQUASH, ZUCCHINI,

CRISPY PAN FRIED TOFU IN A CREAMY

COCONUT RED CURRY SAUCE.

SIDES:

ROASTED ROSEMARY POTATOES

GOURMET MACARONI & CHEESE

GRILLED PARMESAN ASPARAGUS

GREEN BEAN & CARROT MEDLEY

WILD RICE PILAF

ROASTED SWEET POTATOES

GARLIC MASHED POTATOES

PENNE BROCCOLI ALFREDO

BAKED POTATO

GRILLED SEASONAL VEGETABLES

CILANTRO LIME BASMATI RICE

ROASTED RED PEPPER RISOTO

HERB STUFFING

MAPLE GLAZED CARROTS