



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 layered with bell peppers, fresh parmesan 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.

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 \$10/person.

Queen Cut Prime Rib-Coated with fresh rosemary, crushed peppercorns, and topped with blue cheese compound butter *
Additional \$10/person.

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 FLATBREAD
ASSORTED CHEESE & CRACKERS
SPINACH & ARTICHOKE DIP WITH PITA BREAD
ASSORTED CUT VEGETABLES WITH HUMMUS
FRESH FRUIT SKEWERS
DIRTY MARTINI DIP WITH FRENCH BREAD

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