

OFF-PREMISE CATERING MENUS

MINIMUM OF 10 GUESTS · AVAILABLE FOR PICK-UP ONLY must be ordered 10 days in advance of pick-up date disposable cutlery & napkins included · plates & serving utensils not included

THE HARVEST

\$27 per person

minimum of 10 guests

HARVEST SALAD (GF) (V)

mixed lettuce, granny smith apple, dried cranberries, candied pecans, bleu cheese crumbles, maple balsamic dressing

BALSAMIC GRILLED CHICKEN

creamed corn, roasted garlic veloute

SLICED LONDON BROIL (GF)

mushrooms, carmelized onions, cabernet demi

BUTTERMILK MASHED POTATO (GF) (V)
FALL ROASTED VEGETABLES (GF) (V)
PARKER HOUSE ROLLS & BUTTER (V)

(V)

THE SICILIAN

APPLE PIE WITH CHANTILLY CREAM

\$27 per person

minimum of 10 guests

CAESAR SALAD

romaine hearts, house dressing, croutons, parmigiano-reggiano cheese

SPAGHETTI & MEATBALLS

grandma's sunday sauce

PASTA PRIMAVERA (V)

peas, zucchini, squash, tomato, bell peppers, parmesan crema

CHICKEN PICCATA

lemon caper white wine sauce

PARMESAN GARLIC BREAD
PISTACHIO & CHOCOLATE CANNOLIS

(GF) GLUTEN FREE (V) VEGETARIAN

All food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. This service charge eliminates any need for tipping unless you wish to recognize exceptional service. When utilizing banquet services, sixty percent (60%) is distributed to captains, servers, bartenders and set-up personnel engaged in the function; thirty-five percent (35%) is allocated to administrative costs on which the hotel pays all applicable taxes; five percent (5%) is distributed to supervisory and catering/conference services personnel. New York State sales tax, currently at 7% will be added to all charges unless tax-exempt status has been approved. (Service charges and tax are subject to change.)



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THE TUSCAN

\$29 per person

minimum of 10 guests

GARDEN SALAD

mixed lettuces, cherry tomato, cucumber, heirloom carrot, gorgonzola, balsamic dressing

MIXED MUSHROOM RAVIOLI

honeynut squash veloute, sage, brown butter

CHICKEN MARSALA

mixed mushrooms, marsala gravy

VEAL BOLOGNESE

traditional ragu, rigatoni pasta, grana padano cheese

RAPINI OREGANATO WITH TOASTED GARLIC OIL GARLIC BREAD, ASSORTED ROLLS & BUTTER CLASSIC ITALIAN CHEESECAKE & TIRAMISU

THE LOW COUNTRY

\$27 per person

minimum of 10 guests

FARMER'S SALAD

mixed lettuce, heirloom carrot, cherry tomato, radish, goat cheese, aged sherry vinaigrette

BUTTERMILK FRIED CHICKEN

sage sausage gravy

SHRIMP & GRITS

aged white cheddar organic grits, bourbon barbecue sauce

GREEN BEANS, HEIRLOOM CARROTS, HERB BUTTER
BROWN BUTTER MASHED POTATO
BUTTERMILK BISCUITS & BUTTER
STRAWBERRY SHORTCAKE & FLOURLESS CHOCOLATE CAKE

(GF) GLUTEN FREE (V) VEGETARIAN

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