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# 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

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## THE HARVEST

**\$31 per person**

*minimum of 10 guests*

### HARVEST SALAD (GF) (V)

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

### BALSAMIC GRILLED CHICKEN

creamed corn, roasted garlic veloute

### SLICED LONDON BROIL (GF)

mushrooms, caramelized onions, cabernet demi

### BUTTERMILK MASHED POTATO (GF) (V)

### FALL ROASTED VEGETABLES (GF) (V)

### PARKER HOUSE ROLLS & BUTTER (V)

### APPLE PIE WITH CHANTILLY CREAM (V)

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## THE SICILIAN

**\$31 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

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**\*\*BAR AND MENU PRICING MAY INCREASE 3% - 5% PER YEAR. MENU PRICING IS GUARANTEED 6 MONTHS PRIOR TO YOUR EVENT\*\***

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

**\$34 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**

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## THE LOW COUNTRY

**\$31 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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