

WELCOMING RECEPTION

Fresh Fruit, Baskets of fresh Crudities of Vegetables with Homemade Dips
Bruschetta and Cheese Board

SALAD COURSE

(Choice of one)

Seasonal Tossed Garden Salad
Mediterranean Chopped Salad
Caesar Salad

ENTRÉE SELECTIONS

(Choice of three)

Marinated Grilled French Breast of Chicken with plum tomatoes, fresh basil, and capers.
Roasted Atlantic salmon with lemon and fresh thyme, Fresh catch of the day *Grilled New York Sirloin Steak,
Pasta primavera,
Penne with Shrimp fresh basil and plum tomatoes,

All entrees accompanied with fresh vegetables and potato.

Fresh Bread and Roll Display

DESSERTS

Candy Bar (\$8p/p), selection of assorted fine candies and chocolates presented in glass bowls
Cookies and Brownies (\$10p/p)
Ice Cream Sundae Bar (\$10 p/p)
Chef Choice Assorted Mini Pastries (\$12p/p)
Dessert Shooter Trio (\$15p/p) tiramisu, chocolate mousse, fresh berries and cream
Mini Dessert Buffet (\$22 p/p) assorted desserts to include: dessert shooters, cookies, brownies, pastries, bite size treats

\$52 per person for 3 hours

BEVERAGE PACKAGES

Unlimited Open Bar \$30 p/p
Unlimited Beer & Wine \$20 p/p
Unlimited Soft Drinks, Coffee and Tea \$7 p/p

All Prices subject NYS Sales Tax, \$250 Non-member facility fee or \$150 Member Facility Fee & 18% gratuity. \$1,000.00 deposit due upon contract signing to secure date and pricing.

*This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Catering Services Provided by Foodies Café
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