

## **Breakfast On-The-Go**

### **Breakfast Bakery Basket**

Sweet Butter & Preserves  
Bagels & Whipped Cream Cheese

### **Healthy Offerings Breakfast**

Seasonal Fruits & Berries  
Assorted Yogurts & Homemade Granola

### **Continental Buffet**

Seasonal Fruits & Berries  
Assorted Yogurts  
Breakfast Bakery Basket, Sweet Butter & Preserves  
Bagels & Whipped Cream Cheese

### **Breakfast Buffet**

Seasonal Fruits & Berries  
Breakfast Bakery Basket, Sweet Butter & Preserves  
Assorted Cold Cereals, Whole & Skim Milk  
Farm Fresh Scrambled Eggs  
French Toast With New York State Maple Syrup  
Breakfast Potatoes  
Smokehouse Bacon



## **Brunch Buffet**

### **Mixed Lettuces**

With Champagne Vinaigrette, Gorgonzola and  
Grilled Portabella Mushrooms

### **Seasonal Fruit & Fresh Berries**

### **Roasted Sweet Potato & Brussels Sprout Hash**

### **Apple Wood Bacon & Bourbon Glazed Pit Ham**

### **Sage Breakfast Sausage**

### **Baked Egg Strata**

With Seasonal Vegetables and New York State  
Cheddar Cheese

### **Assorted Pastries**

### **Juice and Freshly Brewed Coffee**



## **Deli Lunch Buffet Options**

### **Mixed Lettuce Salad**

With Fresh Vegetables, Goat Cheese and  
Lemon Vinaigrette

German Potato Salad

Artisan Rolls & Bread

Sliced Meats & Cheeses  
Fresh Lettuce, Tomatoes, Red Onions,  
Pickles & Roasted Peppers

Homemade Potato Chips

Assorted Fresh Baked Cookies  
\$18 per person

## **Soup & Salad Buffet**

Fresh Baked Bread

Soup of the Day

Mixed Greens Salad with Grilled Vegetables  
& Balsamic Vinaigrette

Hearts of Romaine Ala Caesar with Grilled  
Chicken, Parmesan & Kalamata Olives

Sliced Fresh Fruit  
\$18 per person



## **BBQ Buffet**

Fresh Baked Corn Bread

Cucumber & Tomato Salad with Feta Cheese,  
Fresh Basil & Red Wine Vinaigrette

Creamy Cole Slaw

BBQ Baked Beans

Slow Cooked BBQ Chicken

Assorted Fresh Baked Cookies  
\$20 per person

## **Classic Lunch Buffet**

Fresh Baked Bread

Bib Lettuce with Pumpernickel Croutons  
& Buttermilk Dressing

Seasonal Vegetables

Farfalle Pasta with Roasted Eggplant, Baby Spinach,  
Kalamata Olives, & Olive Oil Braised Tomatoes

Roasted Pork Loin  
With Sauce Robert

Chocolate & Croissant Bread Pudding  
With Bourbon Cream  
\$25 per person

## **Executive Lunch Buffet**

Fresh Baked Bread

Caprese Salad  
With Tomatoes, Fresh Mozzarella  
With Sweet Basil & Balsamic Reduction

Spinach Salad with Smoked Bacon,  
Gorgonzola Cheese & Candied Pecans

Seasonal Vegetables

Grilled Marinated Flank Steak  
With Wild Mushroom Sauce

Seared Atlantic Salmon with Smashed Red Skin Potatoes  
& Lemon Beurre Blanc Sauce

Baked Apple Crisp with Fresh Whipped Cream  
\$28 per person

\_\_\_\_\_ All prices are subject to a 20% taxable service charge & 8% state sales tax. Prices listed per person. \_\_\_\_\_



## A La Carte Options

### Soups

#### Sweet Corn Chowder

\$14 per Quart Serves 4

#### Roasted Tomato Fennel

\$14 per Quart Serves 4

#### Potato Leek

\$14 per Quart Serves 4

#### Roasted Squash Bisque

\$14 per Quart Serves 4

#### Beef Barley

\$14 per Quart Serves 4

#### Lobster Bisque

\$18 per Quart Serves 4

### Salads

Serves 12 People

#### Ceasar Salad \$36

Hearts of Romaine with Creamy Ceasar Dressing, Parmesan, and Garlic Croutons

#### Chicken Ceasar \$45

Hearts of Romaine with Creamy Ceasar Dressing, Parmesan, and Garlic Croutons

#### Tomato and Cucumber \$38

With Feta Cheese, Basil, and Red Wine Vinaigrette

#### Farmer's Market Mixed Greens \$40

With Market Vegetables, Goat Cheese, and Balsamic Vinaigrette

#### Heirloom Tomato \$44

With Fresh Basil, Red Onion, and Sherry Vinaigrette

#### Panzenella \$44

Tomatoes, Roasted Peppers, Olives, Feta Cheese, and Red Wine Vinaigrette

#### Mixed Greens \$36

With Tomatoes, Cucumber, and Lemon Vinaigrette

#### Sweet Corn Salad \$45

With Black Beans, Avocado, and Tortillas

#### Macaroni Salad \$40

#### Potato Salad \$40

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## Power Bowls

Serves 12 People

### **Thai Quinoa \$60**

Cabbage, Fresh Veggies, Soy Beans, Cilantro, and Lime Vinaigrette

### **Spicy Veggie Sushi \$60**

Brown Rice, Nori, Pickled Ginger, Scallions, and Black Sesame

### **Mediterranean \$56**

Cous Cous, Feta Cheese, Olives, Cucumber, Roasted Pepper, and Hummus

### **Mexi Cali \$52**

Black Beans, Avocado, Brown Rice, and Pumpkin Seeds



## Sides

Serves 12 People

### **Sweet Pea Risotto \$38**

### **Roasted Root Vegetables \$35**

With Maple Syrup and Herbs

### **Sauteed Green Beans \$34**

With Capers and Garlic

### **Grilled Escarole \$32**

With Lemon

### **“Utica Greens” \$38**

Rapini with Pickled Peppers, Pancetta, and Parmesan

### **Sweet & Sour Red Cabbage \$30**

### **Creamy Garlic Mashed Potatoes \$30**

### **Creamy Mashed Potatoes \$30**

### **Truffle Creamed Corn \$34**

### **Roasted Carrots \$30**

With Ginger and Honey

### **Brussels Sprout \$34**

With Smoked Bacon and Thyme

### **Roasted Potatoes \$30**

With Garlic and Rosemary

### **Sauteed Asparagus \$38**

With Lemon and Brown Butter

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## Pastas

Serves 12 People

### **Creamy Mac and Cheese \$40**

### **Rosemary Bacon Mac and Cheese \$42**

### **Lobster Mac and Cheese \$65**

### **Meat Lasagna \$60**

With Ricotta, Mozzarella, and Ground Beef

### **Spaghetti \$50**

With Tomato Puree, Meatballs, and Fresh Cheese

### **Penne \$40**

With Tomato, Fresh Basil, and Mozzarella

### **Farfalle \$48**

With Garlic Cream, Parmesan, and Peas

### **Riggatoni \$52**

With Bolognese Sauce and Parmesan

### **Gemelli \$52**

With Sausage, Broccoli Rabe, and Tomato

### **Fettucini \$38**

With Fresh Vegetables, Olive Oil, and Garlic

### **Zucchini Noodles \$40**

With Tomato Puree, Basil, and Gouda Cheese

### **Orecchiette Amatriciana \$48**

With Pancetta, Tomato, and Peas

## Sandwiches

10 People Minimum

### **Salami \$12**

With Roasted Peppers, Provolone, and Bib Lettuce

### **Steak \$14**

With Blue Cheese, Pickled Onions, and Arugula

### **Eggplant \$12**

With Tomato, Mozzarella, and Basil

### **Chicken \$13**

With Pesto, Mozzarella, and Romaine

### **Grilled Vegetables \$12**

With Hummus, Roasted Peppers, and Balsamic

### **Smoked Turkey \$13**

With Ghouda, Apples, and Cranberry

### **Smoked Ham \$12**

With Swiss Cheese, Dijon, and Pickles



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## Entrees

Serves 12 People

### **Chicken Cutlets \$60**

With Lemon and Capers

### **Herb & Garlic Roasted Chicken \$56**

### **Citrus Brined Roasted Chicken \$56**

### **BBQ Chicken \$56**

### **Buttermilk Fried Chicken \$60**

### **Pulled Pork \$65**

### **Grilled Flank Steak \$75**

With Chimichurri and Roasted Mushrooms

### **Braised Short Ribs \$85**

With Red Wine Demi Glace

### **Roasted Turkey \$70**

With Sage Gravy

### **Salmon \$75**

With Miso and Soy

### **Crispy Tofu \$55**

With Sweet Chill Sauce and Scallions

### **Slow Cooked Beef Brisket \$75**

### **Cod \$68**

Baked with Tomato and Onions

### **Bacon Wrapped Meatloaf \$56**

With Chile Glaze

### **Italian Sausage \$55**

With Peppers & Onions and Broccoli Rabe

### **Roasted Pork Loin \$65**

With Rosemary and Mustard

### **Crab Cakes \$80**

With Roasted Pepper Salad and Chipotle Remoulade

## Desserts

### **Cookies \$2 each**

Oatmeal Sundried Cherry ~ Chocolate Chip

White Chocolate Macadamia ~ Peanut Butter

### **New York Style Cheese Cake \$40**

Serves 12 People

### **Chocolate Truffle Torte \$40**

Serves 12 People

### **Crisps or Cobblers \$38**

Serves 12 People

Apple ~ Peach ~ Wildberry

### **Fresh Fruit Platter \$38**

Serves 12 People

## Beverages

Bottled Water \$1.75 each

Assorted Sodas \$1.75 each

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