

CORPORATE DINNER MENUS

Hors D'oeuvre Displays

Prices shown reflect when paired with dinner choice.

Poached Shrimp Display

Chilled Fresh Shrimp
Spicy Cocktail Sauce & Citrus
\$250 for 100 pieces

From The Ocean

East Coast Oysters
Poached Shrimp
Snow Crab Legs
Littleneck Clams with Ginger Mignonette
Spicy Cocktail Sauce
Red Pepper Citrus Rouille & Citrus
\$15

Artisan Cheese Display

Local & International Cheeses, Seasonal Fruits,
Grilled Breads & Sliced Charcuterie
\$8

Mediterranean Display

Hummus
Pita Chips & Grilled Breads
Tabbouleh Baba Ganoush
Mixed Olives
Marinated Feta Cheese
\$6

Vegetable Crudités

Seasonal Vegetables
Homemade Creamy Dressing
\$4.50



Sweets Display

•Choose Three•
Red Velvet Whoopie Pies
Pumpkin Whoopie Pies
Almond Biscotti
Cannoli's with Pistachios
Lavender Custard with Marinated Raspberries
Chocolate Truffles
Mini Pumpkin Cheesecakes with Cranberry Compote
Chocolate Torte with Raspberries
\$9

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CORPORATE DINNER MENUS

Passed Hors D'oeuvres

Prices shown reflect when paired with dinner choice.

Vanilla Braised Lobster
With Roasted Sweet Corn & Cilantro \$3

Seared Lamb Loin
With Red Pepper Yogurt Sauce \$3

Smoked Salmon
With Crème Fraiche & Pickled Red Onions \$2

Turkey Croquette
With Peanut Sauce & Lime \$2

Scallop Ceviche
With Fresh Tortilla Chips & Citrus \$2.50

Teriyaki Beef Skewer
With Pineapple & Scallions \$2

Tuna Tartare
With Cilantro & Sesame \$3

Rosemary Skewered Sausage
With Apple Butter & Fennel \$2

Crisp Calamari
With Rosemary & Fresh Lime \$2

Spring Lamb Croquettes
With Red Pepper Yogurt Sauce \$2.50

Deviled Egg
With Crab & Fresh Chives \$2.50

Caprese Skewers
With Marinated Mozzarella, Tomatoes & Basil Pesto \$2

Mini Crab Cakes
With Chipotle Aioli & Cilantro \$2.50

Sweet Pea Shooter
With Truffle Oil & Lemon \$2

Seared Scallop
With Potato, Spring Onions & Smoked Bacon \$3

White Bean Bruschetta
With Roasted Peppers & Truffle Oil \$2.50

“BBQ” Pork Belly
With Tart Apple & New York State Maple Syrup \$2.50

Exotic Mushroom Tart
With Lemon & Arugula \$2

Stuffed Brussels Sprout
With Goat Cheese & Chorizo \$2

Heirloom Tomato Bruschetta
With Fresh Basil & Parmesan \$1.75

Chicken Satay
With Spicy Peanut Sauce \$2

Vegetable Spring Rolls
With Sweet Chili Sauce \$2

Beef Carpaccio
With Arugula, Capers & Roasted Blue Oyster
Cultivation Mushrooms \$2.50

Chilled Gazpacho Shooters
With Cilantro Crème Fraiche \$2.50

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Stationed Receptions

Pasta & Risotto Station

(Choose Two)

Cheese Tortellini
With Peas, Spinach, Sundried Tomatoes
& Parmesan Cream Sauce

Orecchiette "Amatriciana"
With Prosciutto, Sweet Peas & Tomatoes

Penne Pasta
With Bolognese Sauce & Parmesan

Wild Mushroom Risotto
With Herbs & Parmesan

Fall Squash Risotto
With Sage & Parmesan

Lobster Mac & Cheese
Penne Pasta with Maine Lobster
& Five Cheese Sauce

Fettuccini
With Smoked Bacon, Spring Vegetables
& Roasted Garlic Cream

Asian Station

Lo Mein Noodle Salad

Pork Fried Rice

Wok Fired Vegetables

Spicy Chicken
With Cashews & Broccoli

Korean Style Beef Short Ribs

Sushi Station to include
Spicy Tuna Roll, California Roll,
and Vegetarian Roll with Roasted Peppers
& Cucumber

Assorted Hand Rolls, Pickled Ginger,
Wasabi & Soy Sauce



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Carving Station

Roasted Turkey Breast
With Cranberry Chutney

Sage & Chili Crusted Pork loin
With Apple Thyme Jus

Carved Leg of Lamb
With Minted Lamb Jus
Surcharge \$3.00 per person

Carved Beef Rib Eye
With Agro Dolce Sauce &
Caramelized Onions
Surcharge \$ 3.00 per person

Slow Roasted Prime Rib
With Natural Jus

Seared Beef Tenderloin
With Mushroom Bordelaise Sauce
Surcharge \$4.00 per person

Antipasto Station

Sliced Charcuterie
Local and Imported Cheeses
Marinated Grilled Vegetables
Olives & Roasted Peppers
Grilled Breads
Almonds
Fresh Mozzarella & Tomatoes
With Fresh Basil

Mexican Station

Chicken & Beef Fajitas
Rice & Beans
Roasted Pork & Chorizo Tamales

Tortilla Chips
With Fresh Salsa & Guacamole

Chicken Mole

Flambé Station

Cherries Jubilee
Bananas Foster
Warm Chocolate Cake
Vanilla Ice Cream

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Salad Stations

(Choose 2)

Heart of Romaine and Radicchio

With Parmesan & Garlic Dressing,
Kalamata Olives
and Oven Dried Tomatoes

Roasted Baby Root Vegetables

With Baby Arugula, Gorgonzola
and Truffle Vinaigrette

Heirloom Tomato Panzanella

With English Cucumbers,
Garlic Croutons, Feta Cheese
and Lemon Sherry Vinaigrette

Spring Spinach

With Pancetta, Gorgonzola Cheese
and Maple Candied Walnuts

Local Greens

With Grilled Vegetables,
Goat Cheese
and Balsamic Vinaigrette

Harvest Station

Changing with the seasons &
harvested from local farms.

Grilled Butternut Squash Salad

With Endive, Oswego County Cranberries
and New York State Maple Vinaigrette

Sautéed Local Sweet Corn

With Black Beans, Roasted Peppers
Chipotle Vinaigrette

October Rose Roasted Turkey

With Chestnut Stuffing
and Local Peaches



Package 1

2 Stationed & 2 passed \$42

Package 2

3 Stationed & 3 passed \$48

Package 3

4 Stationed & 4 passed \$60

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CORPORATE DINNER MENUS

Plated Dinners

Choice of the following:

1 Soup or Salad

1 Entrée

1 Dessert

All dinners served with fresh baked bread & butter,
freshly brewed coffees & assorted teas.



Salad & Soup Choices:

Hearts of Romaine Ala Caesar
With Parmesan, Garlic Croutons
& Kalamata Olives

Red Pepper Fennel Soup

Creamy Potato Soup
With Smoked Bacon & Chives

The Wedge
With Smoked Bacon, Red Onions, Peanuts
& Balsamic Vinaigrette

Fall Squash Soup
With Tart Apples, Coconut Milk & Star Anise

Farmer's Market Salad Mixed Lettuce
With Farmer's Market Vegetables, Goat Cheese
& Balsamic Vinaigrette

Cauliflower & Potato Soup
With Pancetta & Truffle Oil

Mixed Greens Salad
With Grilled Vegetables & Balsamic Vinaigrette

Entrée Choices

Grilled Filet Mignon

With Roasted Garlic Potato Puree
& Wild Mushroom Jus
\$45

Garlic & Herb Crusted NY Strip Steak

With Sautéed Spinach & Garlic Potato Puree
\$40

Bacon Wrapped Pork Tenderloin

With Roasted Sweet Potato, Sautéed Spinach
& Mustard Sauce
\$30

Crispy Chicken

With Caramelized Onion Potato Puree,
Sautéed Broccoli & Chicken Jus
\$28

****Vegetarian or Gluten Free Entrees Available Upon Request****

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Seared East Coast Cod

With Roasted Sweet Corn, Spring Onions
& Seafood Chowder Sauce
\$36

Seared Salmon

With Lemon Risotto & Oven Roasted Tomatoes
\$30

Baked East Coast Haddock

With Summer Vegetables & Coconut Jasmine Rice
\$30

Fettuccini Bolognese

Homemade Bolognese Sauce
With Fettuccini & Parmesan
\$26

Dessert Selections

New York Style Cheesecake with Fresh Berries

Chocolate Croissant Bread Pudding
With Bourbon Cream

Warm Apple Crisp
With Fresh Whipped Cream

Coconut Panna Cotta
With Caramel & Fresh Berries

Buffet Choices

Market Buffet

Mixed Greens Salad
With Grilled Red Onions, Goat Cheese
& lemon vinaigrette

Roasted Red Skin Potatoes
With Parsley & Thyme

Sautéed Seasonal Vegetables

Herb & Garlic Roasted Chicken

Sage & Chili Crusted Pork Loin
With Creamy Polenta & Apple Thyme Jus
\$26

Chophouse Buffet

Wedge Salad
With Buttermilk Blue Cheese Vinaigrette
& Smoked Bacon

Loaded Baked Potatoes

Marinated Grilled Vegetables

Broiled Atlantic Salmon
With Asparagus & Sweet Onion Tomato Jam

Grilled New York Strip
With Sautéed Wild Mushrooms & Red Wine Reduction
\$35

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Seasonal Buffets

Spring & Summer Buffet

Spinach Salad

With Smoked Bacon, Grilled Red
Onion & Sherry Vinaigrette

Sautéed Asparagus

With Citrus & Roasted Peppers

Sautéed Summer Vegetables

Orecchiette “Amatriciana”

With Prosciutto, Spring Peas & Tomatoes

Seared East Coast Haddock

With Smashed Red Skin Potatoes,
Capers & Tarragon

Grilled Marinated Flank Steak

With Chimichurri Sauce & Roasted Mushrooms
\$30



Autumn & Winter Buffet

Autumn Greens

With Grilled Butternut Squash,
Cranberries & Maple Vinaigrette

Pumpkin Risotto

With Sage & Parmesan

Sautéed Seasonal Vegetables

Roasted Root Vegetables

With Lavender & Honey

Baked Fresh East Coast Cod

With Panko Crust & Lemon Thyme Jus

Slow Roasted Pork

With Sautéed Cabbage & Granny Smith Apples
\$32

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CORPORATE DINNER MENUS

Farm-to-Table Buffet

All items sourced within 100 Miles!
Changing with the seasons.
Harvested from local farms.
Items & prices subject to change due to availability.

Heirloom Tomatoes

With Local Peaches, Lively Run Cayuga Blue
& Sherry Vinaigrette

Summer Corn Sauté

With Chipotle Lime Vinaigrette & Soybeans

Broccoli Rabe

With Pickled Heirloom Radishes
& Galvin Farms Mushrooms

Jackson Farms Potato Gratin

October Rose Farms Chicken

With Young Fennel, Mimolette Onions & Rosemary

Autumn Harvest Beef Short Ribs “Korean Style”

With Spring Wheat Pilaf & Coriander
\$42



Dessert Selections

New York Style Cheesecake

With Fresh Berries

Chocolate Croissant Bread Pudding

With Bourbon Cream

Warm Apple Crisp

With Fresh Whipped Cream

Coconut Panna Cotta

With Caramel & Fresh Berries



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CORPORATE DINNER MENUS

Family Style Dinner Choices

(under 100 people only)

Served with fresh baked bread, butter,
freshly brewed coffees & assorted teas.

SOUP CHOICES

(choose one soup)

Red Pepper Fennel Soup

With Sambuca Cream

Heirloom Tomatoes

With Fresh Mozzarella, Balsamic Vinaigrette
& Fresh Basil

Sweet Corn and Potato Chowder

SALAD CHOICES

(choose one salad)

Mixed Greens

With Local Goat Cheese, Tomatoes,
Cucumbers & Lemon Vinaigrette

Heirloom Tomato Gazpacho

With Cheddar Croutons, Baby Spinach and
Smoked Bacon, Gorgonzola, Walnuts
& Smoked Tomato Vinaigrette

Roasted Mushroom Puree

With Truffle Oil & Scallions

Spring Asparagus

With Roasted Peppers, Arugula
& Truffle Vinaigrette

FAMILY STYLE ENTREES

(please choose two)

Roasted Beef Sirloin with Rosemary Jus

Roasted Pork Tenderloin with Apple Thyme Jus

Chicken Cutlets with Capers and Lemon

Herb and Garlic Roasted Chicken

Baked East Coast Cod with Lemon Thyme Butter

FAMILY STYLE SIDE CHOICES

(please choose two)

Sautéed Summer Ratatouille

Roasted Seasonal Vegetables

Utica Greens

Truffle Creamed Corn

Garlic Mashed Potatoes

Roasted Root Vegetables

Sautéed French Beans Sautéed with Capers

& Roasted Shallots Roasted

\$38

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