

# Breakfast & Brunch Buffets

## Breakfast Buffets

AVAILABLE 6 A.M. - 11 A.M.

### CONTINENTAL BREAKFAST \$7.95

Assorted breakfast breads, bagels, scones, muffins and fresh danish pastries, served with whipped butter, assorted jams and cream cheese; chilled orange, cranberry and apple juices; coffee, decaf and assorted hot teas

### THE WAKE-UP CALL \$13.95

Assorted breakfast breads; fluffy scrambled eggs; seasoned potatoes; bacon and sausage; chilled orange, cranberry and apple juices; coffee, decaf and hot tea

### SWEET SUNRISE \$15.95

Fresh sliced seasonal fruit; thick-cut French toast; assorted breakfast breads; fluffy scrambled eggs; seasoned potatoes; bacon and sausage; chilled orange, cranberry and apple juices; coffee, decaf and hot tea

### THE YAWN BUSTER \$18.95

Chef-attended omelet station; fresh sliced seasonal fruit; thick-cut French toast; assorted breakfast breads; fluffy scrambled eggs; seasoned potatoes; bacon and sausage; chilled orange, cranberry and apple juices; coffee, decaf and hot tea

#### Add fritatta egg bake \$1.95

Hearty egg bake stuffed with sausage, bacon, ham, peppers, onions, hash browns and cheese.

#### Add fresh sliced fruit \$1.95

#### Add mini-yogurt bar \$2.99

Vanilla Greek Yogurt with granola and assorted berries

## Brunch Buffet

AVAILABLE SATURDAYS AND SUNDAYS 11 A.M. - 2 P.M.

**\$20.95**

Buffet includes coffee, tea and assorted juices

Fresh fruit, assorted breakfast breads, scrambled eggs, seasoned potatoes, bacon, house salad, chef's blend steamed vegetables, herb roasted chicken, cheese stuffed rigatoni with vodka sauce

## Design a Brunch Buffet

AVAILABLE SATURDAYS AND SUNDAYS 11 A.M. - 2 P.M.

**\$22.95**

Buffet includes coffee, tea and assorted juices

### CHOOSE Two Salads:

House salad, Caesar salad, herbed tomato cucumber, fresh fruit

### CHOOSE Two Breakfast Entrées:

Scrambled eggs, frittata egg bake, thick-cut French toast, pancakes

### CHOOSE One Breakfast Meat:

Bacon, sausage, turkey sausage

### CHOOSE One Lunch Entrée:

Cheese stuffed rigatoni with vodka sauce, baked ziti, Gianelli sausage with peppers and onions, herb roasted chicken, honey glazed ham, chicken parmesan

### CHOOSE Two Sides:

Chef's blend steamed vegetables, roasted red potatoes, garlic mashed potatoes, wild rice, breakfast potatoes with onions and peppers, steamed asparagus with roasted red peppers

# Lunch Buffets

AVAILABLE 11 A.M. - 3 P.M.

## SALAD BAR \$13.95

Iceberg and wild field greens with grilled chicken, assorted dressings, toppings and breads, fresh fruit

## NEW YORK DELI-STYLE LUNCH \$14.95

Sliced deli-style ham and turkey and tuna salad served with a variety of fresh bakery breads and assorted condiments; homemade potato chips; sweet pickles; tossed green salad with homemade deli dressings

## Design a Lunch Buffet \$19.95

AVAILABLE 11 A.M. - 3 P.M.

Each buffet is complemented with warm rolls and butter; chef blend vegetables

### CHOOSE Two Salads:

Traditional tossed garden salad; house Caesar salad; herbed tomato and cucumber; field greens topped with roasted red peppers and mandarin oranges; fresh fruit; coleslaw

### CHOOSE Two Entrées:

Herb roasted or BBQ chicken; roasted pork loin with gravy; pulled pork; sirloin beef tips with mushrooms; baked sole with butter crumb topping; sausage with peppers and onions; vegetable lasagna; chicken parmesan; chicken piccata; meatless baked ziti; tortellini Alfredo; penne with tomato, basil and Asiago; Yankee Pot Roast

### CHOOSE One Side:

Oven-roasted red potatoes; garlic mashed potatoes; salt potatoes; rice pilaf; buttered egg noodles

## Lunch Buffet Picnic Options

AVAILABLE 11 A.M. - 3 P.M.

## \$16.95 ALL-AMERICAN

Grilled hamburgers and hot dogs; macaroni salad; sweet corn on the cob; salt potatoes; brown sugar baked beans

\$4.50 Add pulled pork

\$3.50 Add grilled sausage with peppers and onions

Littleneck clams (**market price**)

## \$17.95 TACO BAR

Build your own taco bar with verde chicken, spicy chipotle beef, Mexican black bean salad, cilantro lime rice, Mexican street corn, jalapeno corn bread, Southwestern slaw, shredded cheese, lettuce, tomato, red onions, salsa, sour cream and guacamole served with tortilla chips and assorted taco shells

\$2.95 Add pork carnitas

\$3.95 Add tequila lime shrimp

\$3.95 Add breaded whitefish

## Breaks

Based on two-hour increments. Priced per person.

## \$6.95 SWEET TOOTH

Freshly baked cookies and thick fudge brownies; bottled water, assorted sodas; coffee, decaf and assorted hot teas

## \$6.95 NATURAL NIBBLER

Seasonal whole fresh fruits and sliced fresh vegetables with buttermilk ranch dip; bottled water and assorted juices

## \$9.95 DAY AT THE ZOO

Mini soft pretzels, cotton candy, Cracker Jack® popcorn, assorted sodas and lemonade

## \$8.95 CHOCOLATE ATTACK

Freshly baked chocolate chip cookies, thick fudge brownies; chocolate fondue with sliced seasonal fruits; white and chocolate milk, coffee, decaf and assorted hot teas

## \$3.95 AFTERNOON REFRESHERS

Coffee, decaf and assorted hot teas

# Design a Dinner Buffet

AVAILABLE 3 P.M. - 9 P.M.  
\$27.95

Each buffet is complemented with warm rolls and butter;  
coffee, decaf and hot tea

## CHOOSE Two Salads:

Traditional tossed garden salad; house Caesar salad; herbed tomato and cucumber; field greens topped with roasted red peppers and mandarin oranges; fresh fruit; coleslaw

## CHOOSE Three Entrées:

### Beef and Pork

Boeuf bourguignon; sliced roasted pork loin with gravy; Yankee Pot Roast with homemade gravy and baby carrots; carved sirloin (add \$3.50/person)

### Chicken and Turkey

Chicken parmesan, chicken piccata; sliced oven-roasted turkey with homemade gravy and stuffing; oven-roasted herb chicken; chicken cordon bleu; chicken breast stuffed with broccoli and cheddar; carved turkey (add \$2.95/person)

### Seafood

Pecan-crusting salmon; herb baked haddock; seafood Newburg; macadamia nut-crusting mahi mahi

### Pasta

Tortellini Alfredo with chicken and broccoli; cheese-stuffed rigatoni with vodka sauce; ricotta-stuffed jumbo shells with marinara sauce; pasta primavera

## CHOOSE Two Sides:

Oven-roasted red potatoes; garlic mashed potatoes; maple and brown sugar mashed sweet potato; baked potato; herbed risotto; rice pilaf

## CHOOSE One Vegetable:

Chef's blend steamed vegetables; steamed asparagus with roasted red peppers; green beans amandine; honey-glazed baby carrots

## Add a Chef-Attended Station

The reception stations are add-on options to our Design a Dinner Buffet.

**\$50 CHEF FEE**

## CARVED MEAT STATIONS

**\$7.95** Oven-roasted breast of turkey with cranberry chutney

**\$6.95** Honey-glazed ham with whole-grain mustard

**\$7.95** Tenderloin of pork with whole-grain mustard

**\$8.95** Oven-roasted sirloin of beef with horseradish and au jus

**\$13.95** Slow-roasted prime rib of beef with horseradish and au jus

**\$14.95** Tenderloin of beef with horseradish and au jus

## \$9.95 LITTLE ITALY

Assortment of pastas prepared to order by our chef. Guests choose from Alfredo, vodka and pesto sauces and an assortment of vegetables, seasoned baby shrimp and strips of roasted chicken breast

## \$9.95 ORIENTAL STIR FRY

Ginger chicken and Szechuan beef tossed in a light teriyaki sauce or pineapple hoisin sauce with crisp Asian vegetables, served over white rice

# Hors D'Oeuvres

## Trays

(serves 25 guests per tray)

### VEGETABLE \$39.95

Tray of freshly cut celery, broccoli, red bell peppers and baby carrots, accompanied by ranch dip

### FRUIT \$45.95

Tray of freshly cut seasonal fresh fruit

### CHEESE \$49.95

Tray of freshly cut imported and domestic cheeses accompanied by assorted crackers

### CAPRESE CROSTINI \$49.95

toasted crostini topped with fresh tomato, mozzarella, basil and balsamic drizzle

## Tables

(Prices per person)

### FARMER'S MARKET \$ 7.95

An abundant display of seasonal fruits and vegetables; domestic and imported cheeses, spreads and dips; assortment of crackers and freshly baked international breads

Add salami, pepperoni and summer sausage **\$2.00**

### UNDER THE SEA \$ 17.95

A bountiful display of chilled shrimp cocktail, steamed snow crab legs, clams on the half shell and smoked salmon, accompanied by an assortment of sauces, condiments and fresh lemons

### CHARCUTERIE BOARD \$ 12.95

A rustic display of cured meats including prosciutto, sopressata, salami and pepperoni, artisan cheeses, marinated vegetables, hummus, pate, garlic herb oil, assorted nuts and seeds, dates and fresh fruit, accompanied by crackers and baguettes

## Buttered or Displayed Appetizers

### VEGETARIAN

Prices based on 100 pieces.

**\$225** Mini egg rolls

**\$250** Mini quiche tartlets

**\$225** Spanakopita

**\$250** Asparagus in phyllo

**\$250** Feta Bruschetta Crostini

### MEAT

**\$225** Franks en crouete

**\$225** Sausage-stuffed mushrooms

**\$250** Mini Reubens

**\$275** Chicken satay with peanut sauce

**\$200** Chicken wings with choice of: medium Buffalo style, Thai chilli or garlic parmesan

**\$200** Meatballs with vodka sauce

**\$375** Grilled baby lamb chops

**\$295** Chicken skewer with pepper jack cheese wrapped in bacon

### SEAFOOD

**\$275** Smoked salmon pinwheels

**\$275** Coconut shrimp

**\$275** Maryland lump crab cakes

**\$295** Crab-stuffed mushrooms

**\$295** Scallops wrapped in bacon

**\$295** Shrimp cocktail

**\$350** Sushi (variety)

# Courtyard Picnics

**AVAILABLE 5:30 P.M. — 9 P.M.**

Enjoy a classic All-American buffet or try one of our creative “make your own” picnic options in our gorgeous outdoor Courtyard. The courtyard looks over the large main pond and fountain, home to our collection of waterfowl including flamingoes and swans.

If the Central New York weather does not cooperate, our Courtyard Picnics can be moved into the banquet room.

## **ALL-AMERICAN \$16.95**

Grilled hamburgers and hot dogs; macaroni salad;  
sweet corn on the cob; salt potatoes;  
brown sugar baked beans;

Add pulled pork **\$4.50**

Add grilled sausage with peppers and onions **\$3.50**

Littleneck clams **(market price)**

## **TACO BAR \$17.95**

Build your own taco bar with verde chicken, spicy chipotle beef, Mexican black bean salad, cilantro lime rice, Mexican street corn, jalapeno corn bread, Southwestern slaw, shredded cheese, lettuce, red onions, tomatoes, salsa, sour cream and guacamole served with tortilla chips and assorted taco shells.

Add pork carnitas **\$2.95**

Add tequila lime shrimp **\$3.95**

Add breaded whitefish **\$3.95**

## **HOT DOG BAR \$13.95**

Hot dogs and coney's;  
choice of potato, macaroni or house salad;  
brown sugar baked beans;  
assorted fun toppings - chili, cheese, onions,  
sauerkraut, crushed potato chips,  
assorted condiments and sauces.



## Beverages

### COFFEES & TEAS \$3.95

*Paul de Lima Signature Blend*  
*Paul de Lima Decaf*  
*Assorted Tazo teas*

### NON-ALCOHOLIC BEVERAGES \$3.95

*Spring water (lemon wedges upon request)*  
*Coke, Diet Coke, Sprite, root beer and orange*

### MORNING REFRESHER \$4.95

*Chilled orange, cranberry and apple juices; freshly brewed coffee, decaf and assorted hot teas*

### PUNCH FOUNTAIN \$75.00

*3 gallon*

### CHOICE OF TWO & WATER \$1.50

*(Priced per person)*  
*Fruit punch*  
*Lemonade*  
*Iced Tea*  
*lemons and sweeteners*

### MIMOSA BAR \$6.95

*(Priced per person)*

*Create your own mimosa masterpiece with a choice of champagne, Prosecco, orange juice, cranberry juice, mango-peach juice and an assortment of fresh berries*

### ADDITIONAL ITEMS

*Sparkling grape juice toast \$1.95*  
*Champagne toast \$2.95*

## Cocktails

### HOST BAR

*(Charges based on consumption)*

**\$5.00** *House brand liquor*  
**\$6.00** *Premium brand liquor*  
**\$4.25** *Domestic bottled beer*  
**\$4.75** *Imported bottled beer*  
**\$6.00** *Craft beer*  
**\$5.50** *House wine*  
**\$1.75** *Soda*  
**\$2.00** *Juice*

### CASH BAR

*\$50 bartending fee per bartender for up to four hours*  
*(Guests purchase own beverages; includes tax)*

**\$5.25** *House brand liquor*  
**\$6.25** *Premium brand liquor*  
**\$4.50** *Domestic bottled beer*  
**\$5.00** *Imported bottled beer*  
**\$6.25** *Craft beer*  
**\$5.75** *House wine*  
**\$1.75** *Soda*  
**\$2.25** *Juice*

### OPEN BAR HOUSE BRANDS

*(Priced per person)*

*Svedka Vodka, Bacardi Rum, Dewars Scotch, Jim Beam Whiskey, Beefeater Gin, domestic and imported beer, craft beer, house wines, assorted sodas and juices*

**\$11.95** *1-hour open bar*  
**\$16.95** *2-hour open bar*  
**\$20.95** *3-hour open bar*  
**\$24.95** *4-hour open bar*

### OPEN BAR PREMIUM BRANDS

*(Priced per person)*

*Grey Goose Vodka, Knob Creek Whiskey, 12-year-old Dewars Scotch, Bombay Sapphire Gin, Bacardi Rum, domestic and imported beer, craft beer, house wines, assorted sodas and juices*

**\$14.95** *1-hour open bar*  
**\$18.95** *2-hour open bar*  
**\$22.95** *3-hour open bar*  
**\$29.95** *4-hour open bar*

### WINE SERVICE

*(Pricing depends on guest count and selected wines)*

## Desserts

### **FOUNTAIN OF CHOCOLATE \$7.95**

*Chocolate fountain with assorted sweet and savory treats for dipping, including fresh fruit, homemade potato chips, pretzel sticks, marshmallows and Rice Krispies® treats*

### **VIENNESE \$9.95**

*A delicious display of assorted freshly baked miniature pastries, cannoli, petit fours, chocolate cups filled with homemade mousse, fresh coffee and assorted hot teas*

### **ICE CREAM SUNDAE BAR \$6.95**

*Vanilla and chocolate ice cream accompanied by chocolate and caramel sauce, chopped peanuts, rainbow sprinkles, whipped cream and cherries*

### **ASSORTED CAKES & PIES \$3.95**

*(By the slice)*

### **ASSORTED COOKIES & BROWNIES \$2.95**

