



Full Service

menu

Full Service *catering guide*

Booking

- We encourage you to book your event at least 10 working days prior to the day of your event.
- Events requested less than 24 hours will only be scheduled based on availability of product and staff and will incur a late booking fee of 20% of the food and beverage bill or \$25, whichever is greater.
- A final guest count and signed contract is required at least 72 hours prior to the event; at this time you may only increase your final count, not decrease.
- If the signed contract is not returned prior to the delivery date, your order will not be fulfilled.
- If the final count is not received, the number indicated on the original order will be considered the guarantee.

Service

- As a standard, we provide tablecloths for food and beverage tables only. Additional cloths are available to rent for \$6/cloth.
- All drop off orders will be on high quality disposable platters and/or beverage containers. Eco-friendly paper products are included.
- If you'd like to upgrade your order to a 'better' set up with melamine platters and drink towers and/or urns, there will be a \$25 pick-up fee added to your order.
- If service staff is required for your event, you will be charged \$25 an hour with a four-hour minimum per attendant. Our sales team will work with you on recommending how many service staff your event would require to be executed successfully.
- A 10% gratuity will be added to all staffed events.
- All drop off orders are required to meet a \$150 minimum or will be charged a \$25 delivery charge.

Room Reservations

- When planning an event at the Center for Tomorrow or the Jacobs Executive Development Center (Butler Mansion), please contact our sales team for booking and room set up needs.
- Three Pillars Catering is not responsible for room or table set-up in venues that are not our own. Please verify your table and chair needs with your facility coordinator.

Payment

- If you are paying by check, 100% of the payment must be received no less than 7 business days prior to the day of your event.
- If you are paying by credit card, the card will be swiped no less than 2 business days prior to your event.
- If your event has food or beverage on consumption or you have requested food or beverage to be refilled during the duration, a card may be kept on file and swiped after the event has concluded.

Late Arrivals & Cancellations

- All cancellations of food service should be made no less than 72 hours prior to your event.
- If a cancellation should occur the client will be charged for any incurred costs.
- Cancellations made within 24 hours will be charged in full.

Liability

- Please note, due to New York Health Code regulations concerning proper storage and temperatures of food, food and beverages may not be removed from the premises following a catering event.

Breakfast *fare*

Our breakfast fare menus are all presented buffet style with Eco-Friendly disposables. If a served breakfast is desired, an appropriate menu can be customized to fit your needs. Regular Coffee, Decaf Coffee & Hot Tea is included with each buffet selection.

Pricing is based on a minimum of 15 Guests.

■ **Ellicott Breakfast** *\$9.45 per guest*

Includes: Fresh Fruit Tray

Choose 3

Muffins

Danish

Bagels *with jam, butter & cream cheese*

Assorted Scones *with jam & butter*

Breakfast Breads *with butter*

Coffee Cake Squares

Croissants

Hard Boiled Eggs

Oatmeal

Vegan Muffins

■ **3 Pillars Breakfast Buffet**

\$10.50 per guest

Includes: Fresh Fruit Tray & Assorted Pastry Tray

Choose 1

Egg Strata

Quiche

Scrambled Eggs

Omelet Station *(add \$3 per person)*

Choose 2

Breakfast Potatoes

Bacon or Sausage

Layered Yogurt & Berries Trifle

■ **3 Pillars Brunch** *\$15.75 per guest*

Includes: Fresh Fruit Tray, Breakfast Potatoes & Assorted Pastry Tray

Choose 1

Egg Strata

Scrambled Eggs

Quiche

Omelet Station *(add \$3 per person)*

Choose 1

Bacon *(or Turkey Bacon add \$1 per person)*

Sausage *(or Chicken Sausage add \$1 per person)*

Ham

Choose 1

Biscuits & Gravy

Waffles

French Toast

Choose 1

Caesar Salad

Strawberry Field Salad

à la carte

Breakfast *menu*

Assorted Donut Holes	\$9.99 per dozen
Assorted Bagels <i>with assorted jams, whipped butter & whipped cream cheese</i>	\$21.00 per dozen
Breakfast Sandwiches (<i>egg & cheese with sausage or bacon on a kaiser roll</i>)	\$48.25 per dozen
Hard Boiled Eggs	75¢ each
Breakfast Pizza (<i>egg & cheese</i>)	\$26.25 each
Breakfast Pizza <i>with Bacon (egg & cheese)</i>	\$29.35 each
Assorted Breakfast Breads (<i>banana, carrot, pumpkin & vegan apple sauce</i>)	\$18.85 per dozen
Assorted Muffins	\$18.85 per dozen
Assorted Mini Muffins	\$8.50 per dozen
Assorted Danish	\$17.85 per dozen
Scones <i>served with jam & whipped butter</i>	\$21.00 per dozen
Croissants <i>with whipped butter & assorted jams</i>	\$21.00 per dozen
Coffee Cake Squares	\$21.00 per dozen
Steel Cut Oatmeal <i>with brown sugar, toasted walnuts, & raisins</i>	\$5.25 per guest <i>(minimum of 10 guests)</i>
Whole Apples, Navel Oranges & Bananas	99¢ per piece
Low Fat Yogurt (<i>individual</i>)	\$2.10 each
Greek Yogurt (<i>individual</i>)	\$2.35 each
Yogurt Parfait (<i>individual</i>)	\$3.60 each
Build Your Own Yogurt Parfait Bar (<i>Vanilla Yogurt, Granola & Fruit</i>)	\$4.25 per guest
Assorted Granola Bars	\$1.35 each

Beverages *à la carte*

Regular Coffee	\$15.00 per *On the Go	\$10.50 per carafe	\$21.00 per gallon
Decaffeinated Coffee	\$15.00 per *On the Go	\$10.50 per carafe	\$21.00 per gallon
Hot Tea	\$15.00 per *On the Go	\$10.50 per carafe	\$21.00 per gallon
Hot Chocolate	\$18.00 per *On the Go	\$1.35 per package	\$24.80 per gallon
Hot Apple Cider			\$24.80 per gallon
Fresh Fruit Juices			\$21.00 per gallon
Iced Tea			\$20.00 per gallon
Lemonade			\$20.00 per gallon
Seasonal Punch			\$21.00 per gallon
Iced Water			\$7.35 per gallon
Fruit Infused Water			\$9.50 per gallon

** On the Go beverages are served in 96oz insulated cardboard containers serving 10-12 guests*

Additional Beverages

Small Bottled Water 10 oz	\$1.50 each
Bottled Water 16.9 oz	\$2.00 each
Canned Sodas	\$2.00 each
Bottled Juice	\$1.80 each
2 Liter Soda (<i>Pepsi, Diet Pepsi, Sierra Mist</i>)	\$2.65 each

Breaks & receptions

■ **Energy Infused Break** \$5.25 per guest

Grape Bundles & Strawberries
Granola Bars
Assorted Yogurts
Bottled Water & Bottled Juices

■ **Bakery Platter Break** \$4.75 per guest

Assorted Cookies, Dessert Bars & Brownie Bites
Assorted Sodas & Bottled Water

■ **South of the Border Break** \$7.35 per guest

7 Layer Dip *with Tortilla Chips*
Cheese Queso Dip *with Tortilla Chips*
Cinnamon Crisps
Lemonade
Fruit Infused Water

■ **Ice Cream Sundae Bar** \$7.35 per guest

Choice of Vanilla or Chocolate Ice Cream *100 guests receive both
**staff may be required for additional cost depending on guest count*

Toppings Provided: Sprinkles, Cookie Crumbs,
Crushed Peanuts, M&M's, Maraschino Cherries

Sauces | Choose 2

Chocolate
Strawberry
Butterscotch
Caramel

■ **Snack Attack** \$12 per guest

Choose 2

Potato Chips *with Bison Dip*
Cheese & Cracker Assortment
Crudités *with Ranch Dip*
Fresh Fruit Tray
Tapenade & Tomato Bruschetta *with Crostinis*
Red Pepper Hummus & Tzatziki *with Pita Chips*
Seven Layer Dip *with Tortilla Chips*
Cheese Queso Dip *with Tortilla Chips*

Choose 1

Boneless Wings *with Carrots, Celery & Bleu Cheese*
Mini Beef on Weck *with Appropriate Condiments*
Assorted Mini Yeast Roll Sandwiches
Assorted Pinwheels

Choose 1

Bakery Donut Holes
Assorted Cookies
Brownie Bites

Choose 2

Bottled Water
Iced Tea
Lemonade
Assorted Sodas

Desserts & snacks

Desserts

Dessert Bar Platter <i>serves 16-18</i>			\$22.00
<i>Lemon Bars, Raspberry Coconut Bars, Strawberry Lemonade Bars</i>			
Deluxe Dessert Platter <i>serves 12-14</i>			\$34.00
<i>Death by Magic Bars, Blondies, Brownies, Chippy Chewy</i>			
Assorted Cannoli Platter	Small	<i>serves 12-14</i>	\$34.00
	Large	<i>serves 24-28</i>	\$42.00
Brownie Platter	Small	<i>serves 10-12</i>	\$23.00
	Large	<i>serves 24-28</i>	\$32.00
Cookie Platter <i>(2 Cookies per guest)</i>	Small	<i>serves 15</i>	\$27.00
	Large	<i>serves 24</i>	\$53.00
Cookie & Brownie Platter <i>(1 Cookie and 1 Brownie per guest)</i>	Small	<i>serves 15</i>	\$26.25
	Large	<i>serves 24</i>	\$52.50
Assorted Bite Platter	Small	<i>serves 10-12</i>	\$23.00
	Large	<i>serves 24-28</i>	\$35.00
UB Cut Outs			\$23.00 <i>per dozen</i>
Mini UB Cut Outs			\$19.00 <i>per dozen</i>

Celebration Cakes

Single Layer Cakes	Half	<i>serves 30</i>	\$41.00
	Full	<i>serves 60</i>	\$57.00
Double Layer Cakes	Half	<i>serves 60</i>	\$57.00
	Full	<i>serves 120</i>	\$88.00

Snacks

Seasonal Vegetables <i>with choice of veggie dip or hummus</i>	Small	<i>serves 10-12</i>	\$16.00
	Large	<i>serves 35-40</i>	\$39.00
Fresh Fruit <i>fresh cut fruit in a colorful display</i>	Small	<i>serves 15</i>	\$37.00
	Large	<i>serves 30</i>	\$69.00
Nibbler Tray <i>cubed cheeses with veggies and dip</i>	Small	<i>serves 13-17</i>	\$48.00
	Large	<i>serves 18-22</i>	\$58.00
Domestic Cheese & Crackers	Small	<i>serves 15-20</i>	\$42.00
	Large	<i>serves 25-30</i>	\$58.00
Chilled Grilled Vegetable Platter <i>serves 20-24</i>			\$74.00

Premium Signature

sandwiches & wraps

Our Premium Signature Sandwich & Wrap pricing is based on a minimum order of 5 each per wrap or sandwich type. Sandwiches and wraps can be presented as a boxed meal or plattered buffet. Pricing includes potato chips, choice of side (mixed green salad, fruit salad or house pasta salad), and a fresh baker's dessert selection. *Boxed lunch does not include beverage.*

* Option can be made a sandwich or wrap

* **Rosemary Chicken Salad** \$11.55

Chunks of roasted chicken breast are combined with red seedless grapes and toasted walnuts in a rosemary mayonnaise served with leaf lettuce and tomatoes.

* **Chicken Caprese** \$11.55

Grilled chicken breast, sliced and served with fresh mozzarella, tomatoes, leaf lettuce and garlic pesto mayo.

* **Turkey Cobb** \$11.55

Smoked turkey with crisp bacon, fresh avocado, leaf lettuce, tomatoes and bleu cheese spread.

* **Tuna Salad** \$10.50

Skipjack tuna salad with banana peppers, lettuce, tomatoes and balsamic vinaigrette.

* **Brazilian Flank Steak** \$12.10

Grilled flank steak with smoked gouda, mesclun, roasted sweet red peppers, caramelized onions and chimichurri.

* **Turkey, Bacon, Cheddar & Ranch** \$10.50

Turkey, bacon and cheddar cheese with a side of ranch dressing.

* **Southwestern Grilled Steak** \$11.55

Grilled flank steak with lettuce, tomatoes, cheddar cheese, and corn & black bean salsa served with Mexican ranch.

* **Bacon, Lettuce & Tomato** \$10.50

Crisp apple wood smoked bacon with lettuce, and tomatoes served with herbed mayonnaise.

* **Peppered Roast Beef** \$11.55

Peppered roasted beef with parmesan mayonnaise, caramelized onions, leaf lettuce and tomatoes.

* **Honey Ham & Brie** \$11.55

Honey ham and brie with honey mustard, leaf lettuce and tomatoes.

* **Chesapeake Jackfruit Cake** \$11.55

A tender Jackfruit cake with maryland seasoning, lettuce and red pepper mayo.

* **Portobello Rustico** \$11.55

Balsamic grilled portobello mushroom with fresh spinach, fresh mozzarella, basil chiffonade and tomatoes.

* **Grilled Vegetable & Hummus Wrap** \$11.55

A flour tortilla stuffed with grilled zucchini, yellow squash, mushrooms, and onions served with hummus, leaf lettuce and tomatoes.

* **Black Eyed Pea Salad Wrap** \$10.50

A spinach tortilla stuffed with black-eyed peas, corn, diced tomatoes, green chilies, red peppers, onions and fresh spinach.

* **Chicken Caesar Wrap** \$10.50

A flour tortilla stuffed with grilled chicken, romaine lettuce, parmesan cheese, and a side of caesar dressing.

Premium *signature salads*

Our Lunch Time Salad selections are based on a minimum of 5 selections per salad type for an individual entrée salad or as a side salad for 12 to 18 people. Pricing for entrée salad includes a roll with butter and dessert of the day.

Caesar

Individual Entrée	\$10.50
Side Salad (<i>serves 12-18</i>)	\$35.00

Fresh cut romaine lettuce topped with shredded parmesan cheese, house made croutons with Caesar dressing.

Poached Pear

Individual Entrée	\$12.90
Side Salad (<i>serves 12-18</i>)	\$36.20

Mixed greens with red wine poached pears, walnuts, bleu cheese and vanilla bean vinaigrette

Strawberry Field

Individual Entrée	\$12.60
Side Salad (<i>serves 12-18</i>)	\$32.40

Glazed pecans, strawberries, gorgonzola crumbles arranged on a bed of baby greens served with balsamic vinaigrette.

Steakhouse Style

Individual Entrée	\$11.85
Side Salad (<i>serves 12-18</i>)	\$29.80

Crisp romaine lettuce topped with grape tomatoes, bleu cheese, crumbled bacon, red onions, house made croutons and red wine vinaigrette.

Mediterranean Roasted Vegetable Quinoa

Individual Entrée	\$12.10
Side Salad (<i>serves 12-18</i>)	\$31.20

Roasted seasonal vegetables, quinoa, black olives, cucumber and diced tomatoes tossed with a Pesto vinaigrette served on top mixed greens. ***Made without gluten or dairy.**

Bruschetta Pasta Salad

Individual Entrée	\$12.10
Side Salad (<i>serves 12-18</i>)	\$31.20

Fresh tomatoes, red onion, basil, mozzarella, and cavatappi pasta seasoned and tossed with olive oil and white balsamic.

Protein can be added to all salads for an additional charge.

Grilled Chicken Breast Strips \$2, Blackened Shrimp \$3, Grilled Portobello Strips \$2, Grilled Steak \$3

create your own
Lunch Buffet

Buffets require a 20 person minimum. Buffets with more than 30 guests will require a server. Two hours of service are provided for your buffet. Eco-Friendly silverware, plates, cups, and napkins are included. China upgrade (Glassware, flatware, china plates) available for \$6.50 per person.

3 Pillars Lunch Buffet \$17.35 per person

1 Salad - 1 Side - 1 Entrée

Deluxe Lunch Buffet \$21.00 per person

1 Salad - 1 Side - 2 Entrées

Lunch Buffet options are served with Chef's choice of vegetable, assorted rolls & butter, Bakery's choice of assorted desserts, iced tea & fruit infused water

Salad

House Garden
Classic Caesar

Side

Whipped Potatoes
Baby Red Potatoes
Vegetable Primavera Pasta
Cranberry Rice Pilaf

Entrée

Herb Marinated Grilled Chicken Breast
Chicken Marsala
Grilled Marinated Flat Iron Steak
Salmon Filet
Chicken or Vegetable Pot Pie
Smothered Meat Loaf

\$3.50 per person for any additional item ordered

bountiful Buffets

The following buffets have been created with distinctive themes for your event planning convenience. Eco-Friendly silverware, plates, cups, and napkins are included. China upgrade (Glassware, flatware, china plates) available for \$6.50 per person. We suggest the addition of china and attendants for more formal occasions.

Buffalo Buffet \$17.30 per guest

Crisp mixed green salad with Italian & Ranch dressings, coleslaw, fried haddock filets, sliced roast beef with kimmelweck rolls, salt potatoes, green bean casserole, strawberry cheesecake, and iced tea and water.

Backyard BBQ Buffet \$17.85 per guest

Choose 1: Potato Salad, Pasta Salad

Choose 2: Hamburgers, Veggie Burgers, Hot Dogs served with buns

Served with condiments, relish tray of lettuce, tomatoes, onions, pickles, sliced cheese, house made potato chips, assorted cookies, brownies, lemonade & water.

Butcher Block Deli Buffet \$12.00 per guest

Choose 1: Potato Salad, Pasta Salad

Served with assorted breads and rolls, sliced roast beef, ham, turkey, American, Swiss, and Provolone cheeses, grilled Portobello strips, relish tray with lettuce, tomatoes, onions, pickles, condiments, potato chips, selection of cookies or brownies, and assorted sodas or bottled water.

Salad Station \$14.20 per guest

Choose 2: Cobb, Caesar, Strawberry Fields, Steakhouse

Choose 2: Blackened Salmon, Lemon Garlic Shrimp, Marinated Chicken Breast, Grilled Marinated Flat-Iron Steak, Grilled Marinated Tofu

Served with fresh fruit, bruschetta pasta salad, assorted rolls with butter, dessert bars, lemonade, and fruit infused water.

Southwestern Fiesta \$18.35 per guest

Spiced chicken, seasoned beef, Spanish rice, spicy black beans and flour tortilla with toppings of shredded lettuce, diced tomatoes, diced onions, sour cream, shredded cheddar cheese, tortilla chips & cinnamon tortilla chips with salsa, and lemonade and water.

Garden's Bounty Buffet \$17.85 per guest

Baby spinach with sliced pear, sun-dried cherries & cranberries and toasted pecans with apple cider vinaigrette, grilled seasonal vegetable platter, lemon herb marinated grilled chicken breast, herb roasted potatoes, assorted breads and toasted flat breads, apple berry cobbler with whipped cream, and iced tea and water.

plated culinary Classics

Prices are based on a 15 guest minimum. A minimum of 5 selections per entrée type.
China, glassware, and flatware are included in pricing.

Entrées *Choose up to 3:*

Includes: Choice of Soup or Salad, Rolls with butter, Chef's choice of starch and vegetable, Seasonal Dessert, Iced Tea, Regular Coffee, Decaf Coffee & Hot Tea

Petit Filet of Beef \$44.00

Beef Tenderloin Filet with Sautéed Mushroom Demi Glaze served with Herb Potato Gratin.

Marinated Flank Steak \$41.00

Grilled Flank Steak Topped with House-made Bourbon Sauce.

Pork Loin \$39.00

Pork Loin crusted with Dijon and panko bread crumb, sliced and served with a Cherry Chutney and served with Cranberry Rice Pilaf.

Chicken Piccata \$34.65

Boneless Chicken Breast Lightly Sautéed and topped with a Light Lemon Caper Sauce served with Basil Risotto.

Chesapeake Jackfruit Cake \$34.65

Jackfruit flavored with lemon, Dijon and Maryland seasoning, served with a Fresh Vegetable Succotash.

Lentil Cake \$36.75

Cakes with Lentils, Garbanzos, Onions, Peppers and Seasoning, served with a Mint Salsa and Basmati rice.

Chicken Breast Bruschetta \$34.65

Pan Seared Chicken Breast Topped with Roma Tomatoes, Basil and Garlic served on a bed of garlic spaghetti.

Mediterranean Catch of the Day \$44.00

Fresh Catch of the Day, pan seared and topped with Fresh Tomatoes, Capers and Kalamata Olive Relish served on Herb Orzo.

Provençal Chicken \$34.65

Pan Seared Chicken Breast with Fresh Tomatoes, Onions and Rosemary Topped with Cognac Cream Sauce served with Olive Couscous.

create your own

Dinner Buffet

Buffets require a 20 person minimum. Buffets with more than 30 guests will require a server. Two hours of service are provided for your buffet. Eco-Friendly silverware, plates, cups, and napkins are included. China upgrade (Glassware, flatware, china plates) available for \$6.50 per person.

Premium Dinner Buffet

\$23.60 per person

1 Salad - 1 Side - 1 Entrée

Executive Deluxe Dinner Buffet *\$27.80 per person*

1 Salad - 1 Side - 2 Entrées

Dinner Buffet options are served with Chef's choice of vegetable, dinner rolls & butter, Bakery's choice of assorted desserts, iced tea & fruit infused water

Salad

House Garden
Classic Caesar

Side

Whipped Potatoes
Goat Cheese Mashed Potatoes
Baby Red Potatoes
Vegetable Primavera Pasta
Cranberry Rice Pilaf

Entrée

Boursin Stuffed Roasted Chicken
Chicken *with Preserved Lemons*
Beef Braciolo
Grilled Marinated Sliced Flank Steak
Cider Braised Pork Chop *with Apple Compote*
Salmon Filet *with Panko Herb Crust or Vermouth Butter*
Eggplant Moussaka
Spinach, Brie & Quinoa Wrapped in Puff Pastry *with Sweet Onion Marmalade*

\$4 per person for any additional item ordered

reception Hors d'oeuvres

Our hors d'oeuvres can be set up as a stationary buffet, or our catering coordinator can assist you with selections that are appropriate for a butlered reception. We recommend offering your guests 5-8 pieces of food per guest for a light reception, and 12-18 pieces of food per guest for a heavy reception. Items are sold by the dozen.

Hot Hors d'oeuvres

Three dozen minimum of each type

Smoked Chicken Cheddar Quesadilla	\$28.35
Boneless Chicken Wings <i>hot, medium, or mild</i> <i>served with carrots, celery sticks & bleu cheese</i>	\$18.95
Buffalo Chicken Lollipop	\$26.00
<i>served with Rusty Chain Bleu Cheese</i>	
Buffalo Veggie Lollipop	\$28.50
Sausage Stuffed Mushroom Caps	\$31.50
Meatballs <i>per dozen</i>	\$18.00
<i>Swedish, Italian, Sweet Thai Chili, or Cranberry Poppyseed</i>	
Mini Beef Wellington	\$35.90
Beef Franks in a Blanket	\$17.85
Crab Cakes <i>with spicy remoulade</i>	\$35.60
Vegetarian Spring Rolls	\$22.00
Jumbo Bacon Wrapped Scallops	\$35.60
Curry Vegetable Samosas	\$25.00
<i>served with mint chutney</i>	
Spanakopita	\$25.00
Assorted Mini Quiche	\$25.00
Chesapeake Jackfruit Cakes	\$29.50
<i>with Roasted Red Pepper Mayonaise</i>	
Stuffed Peppers <i>with Queso or Marinara</i>	\$32.50
Hot Pepper Crunchy Raviolis	\$25.00
Beef on Weck Crunchy Raviolis	\$25.00

Cold Hors d'oeuvres

Three dozen minimum of each type

Mini Yeast Roll Sandwiches	\$28.35
Mini Pinwheels Sandwiches	\$26.25
Shrimp Cocktail	<i>price varies</i>
Crab Meat Salad in a Crisp Cup	\$31.50
Caprese Skewers <i>with balsamic</i>	\$28.35
Salmon Mousse Stuffed Puffs	\$28.50
Grilled Veg & Goat Cheese Stuffed Puffs	\$28.50
Seared Filet of Beef Crostini	\$31.50
<i>with Horseradish Cream</i>	
Peppered Pork Crostini <i>with Cherry Chutney</i>	\$31.50
Banana Pepper Deviled Eggs	\$28.50

Hot Dips *minimum of 15 guests*

Spinach Artichoke Dip <i>with tortilla chips</i>	\$2.15 per person
Buffalo Chicken Wing Dip <i>with tortilla chips</i>	\$2.60 per person
Banana Pepper Dip <i>with tortilla chips</i>	\$2.15 per person

Cold Dips *minimum of 15 guests*

Seven Layer Dip <i>with tortilla chips</i>	\$2.15 per person
Bison Dip <i>with Ruffles® potato chips</i>	\$1.60 per person
Hummus <i>with pita chips</i>	\$2.15 per person
Tomato & Basil Bruschetta <i>with crostini</i>	\$2.15 per person

reception Hors d'oeuvres

continued

Cold Displays

Fresh Vegetables <i>with ranch dip</i>	Small serves 10-12	\$15.75
	Large serves 35-40	\$39.00
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Seasonal Fruit Display	Small serves 15	\$37.00
	Large serves 30	\$69.00
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Domestic Cheese <i>with crackers</i>	Small serves 15-20	\$42.00
Pepperjack, Cheddar & Swiss	Large serves 25-30	\$58.00
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Premium Cheese <i>with crackers</i>	Small serves 15-20	\$88.00
Gouda, Smoked Cheddar, Brie & Bleu Cheese	Large serves 25-30	\$132.00
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Grilled Vegetables <i>with balsamic drizzle</i> serves 20-24		\$74.00
Antipasto <i>with flatbreads & crostini</i> serves 20-24		\$167.75

Carving Station

All meat selections are only sold by the whole piece and are accompanied by assorted rolls and condiments. A uniformed chef is recommended for more formal occasions at an additional charge. *A uniformed chef is provided for a carving fee of \$52.*

Herb Roasted Breast of Turkey	\$8.00 per person
Roast Beef Tenderloin	\$14.00 per person
Dijon & Honey Glazed Ham	\$9.00 per person
Roast Top Round of Beef	\$9.00 per person

Open Bar *packages*

House Open Bar Package

House brand vodka, gin, rum, whiskey, scotch, bourbon, house beer, house wines, various mixers, and non-alcoholic beverages.

1 hour	\$12.00 <i>per person</i>
2 hours	\$15.00 <i>per person</i>
3 hours	\$18.00 <i>per person</i>
4 hours	\$21.00 <i>per person</i>

Upgrade to a Premium Bar for \$3 per person

Beer, Wine & Soda Package

House red and white wines, house beer selection and non-alcoholic beverages

1 hour	\$9.00 <i>per person</i>
2 hours	\$12.00 <i>per person</i>
3 hours	\$15.00 <i>per person</i>
4 hours	\$18.00 <i>per person</i>

Additional Offerings

Champagne Toast	\$2.00 <i>per person</i>
Soft Drink Bar	\$4.00 <i>per person</i>

Cash *bar*

Cash Bar

Client must reach a minimum of \$300 in sales or is responsible to pay the difference

Premium Mixed Drinks	\$7.00 <i>per person</i>
House Mixed Drinks	\$6.00 <i>per person</i>
House Wines <i>by the Glass</i>	\$6.00 <i>per person</i>
Bottled Beer (<i>Labatt Blue & Blue Light</i>)	\$5.00 <i>per person</i>
Bottled Beer (<i>Sam Adams & Flying Bison</i>)	\$6.00 <i>per person</i>
Assorted Soft Drinks	\$2.00 <i>per person</i>

Bartenders are Scheduled based on the Following Standards:

- One bartender per 100 guests on a hosted bar.
- One bartender per 150 guests on a cash or consumption bar.
- If your group is in need of additional bartenders the charge will be \$100 per bartender for the event.
- Alcohol service must not exceed five hours in length.
- No guests under 21 will be served, all other guests must have proper identification. We reserve the right to refuse service to any person for any reason and is at the discretion of the manager on duty.
- Food must be provided at all events where alcohol is being served (snacks do not count as food service).
- Non-alcoholic beverages must be available for all guests at all times during the event.
- Alcohol consumption is limited to the immediate premise of where it is being served.
- There is a \$65 liquor license fee required for all bars at all events that are not occurring at the Center for Tomorrow, in order to secure this license New York State requires a 20 business day notice and full menu.