



Celebrate!

EVENTS

A LA CARTE MENU





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CALL OR EMAIL TODAY AND LET US BRING TOGETHER ALL THE RIGHT INGREDIENTS FOR YOUR NEXT CATERED EVENT

(585) 202-4216



WHY Celebrate Events!

BEAUTIFULLY CRAFTED FOOD. DECADENT DESSERTS. WORRY-FREE.

BRINGING CUSTOM DESIGN, PRESENTATION, TASTE, AND VARIETY TO YOUR MEETING OR EVENT!

Our a la carte menu offers all the palate-pleasing panache of Celebrate Events! in a format suitable for simpler company functions or personal gatherings which don't need full service catering. Our a la carte menu retains the characteristics for which our food is known: it's beautiful, it presents well, it tastes good, it offers variety, and it is designed (with clear instructions) to stay its best when served, versus loaded for delivery. Pricing is straightforward and packages are designed to help you provide an assortment of options easily.

We deliver to your office, meeting site, or home in the greater Rochester area. We have packaged a number of our favorite items together to enable you to enjoy variety and satisfy various food preferences and dietary needs. The food comes ready to serve on your own platters, sometimes with assembly and/or heating, or we can provide servers and our own platters to give you the look and feel of a catered event.

Our event planners can help you select the right items and quantities for your specific event and setup. Let us know how we can best help to make your event a success! We'd also love to talk to you about any more complex full service event needs, including chefs, rentals, etc.

Our capabilities:

- A 2,500 square foot commercial kitchen near downtown Rochester capable of handling small and large events
- Dedicated Event Planners
- Highly skilled, professionally trained culinary team
- Local ingredients with a focus on seasonality
- Customer-focused captains, staff and event planners/coordinator to handle all of your needs
- On-Time deliveries
- Attractive eco-friendly packaging with fresh garnishes where appropriate
- Organized, neatly labeled and clearly separated product to ensure individuals with specific requests can easily identify their meals

CALL

Call us at (585) 202-4216 and let us guide you to a catering solution that works best for you and your event!

EMAIL

Get in touch and let us know how we can help you on your next event –
CelebrateEventsNY@gmail.com

CLICK

Check us out online and see how we serve our existing clients: www.CelebrateEventsNY.com

- Explore our social event catering, formats, and menu ideas – www.CelebrateEventsNY.com
- Explore corporate event services, formats, and menu ideas – www.CelebrateEventsNY.com
- Access the most up-to-date copy of the a la carte menu – www.CelebrateEventsNY.com

You deserve to Celebrate!



Services

A LA CARTE DELIVERY/PICKUP

Our most cost-effective option and most popular for in-office meetings, breakfast/lunches, and happy hours. We offer a number of items that do not require a chef to finish/serve, while still presenting beautifully at your event site. (no soggy sandwiches or fries here!) Hot and cold items are available for pickup or delivery.

- Celebrate supplies food on , eco-friendly platters with fresh garnish wherever possible.
- Option to add disposable tablecloths, cutlery, serving pieces, napkins, plates and glasses as needed (additional based on requirements).

LIMITED SERVICE

Our most popular choice for mid-size events with more ambitious agendas. We offer our a la carte menu and can also create a custom menu of food not requiring a kitchen or chef. We can send servers, bartenders, equipment, and displays to give you the appearance of a full-service event while making your finance team happy - Please ask us for details to see if this is a fit for your event. Bar packages are available in this option and any necessary rentals can be arranged. Your food order must be an appropriate amount for your guest count and schedule to qualify for limited service.

- With the addition of wait staff to set-up, serve and breakdown Celebrate can supply equipment, display pieces and rentals for additional cost
- Events where multiple or extensive set-ups are required may require full-service catering and event planning
- Chefs and onsite cooking are not available for limited service. Please call or email for additional information.

FULL SERVICE (custom and more expanded set of menus available)

Unleash our creativity with our full team, equipment, and menus at your disposal! When our chefs go onsite, our full range of menu items as well as custom items can be prepared for your guests. We can even put chefs on display at fun action stations! Our planning team can help to put together a full range of event rentals and props and we can arrange for a day-of-coordinator (or we're happy to help you find an event planner or work with your planner/agency). Check out our website to explore different formats, menu ideas, and photos.

ORDERING INFORMATION (A La Carte and Limited Service only)

- Disposable cocktail plates and cocktail napkins are available on request for \$1.50 Per Person. Disposable dinner plates, napkins, beverage cups and utensils are available for \$2.50-\$3.50 per person depending on whether you prefer white modern/square sugarcane disposables or our signature "woodlike" fallen leaf dinnerware.
- Elegantly garnished with fresh garnish where possible
- We would love to provide wait staff and bartenders to work your event! (Please note - our chefs ARE NOT available with a la carte service). Your food order must be an appropriate amount for your guest count and schedule to qualify for limited service.
- \$100 minimum food order for pick-up. \$250 minimum food order for delivery.
- Delivery charges will apply depending on distance, order size and time from our kitchen. There is a \$50 extra delivery surcharge for weekdays after 5 PM.
- Orders must be placed and billed 2 business days (48 hours) in advance. With less time, we may not be able to accommodate or options may be limited and a 25% rush fee would apply.
- Full payment must be completed prior to pick-up or delivery - We accept checks and credit cards - credit cards required for orders with less than 7 days notice.
- Appropriate seasonal substitutions may be made by the chef where necessary (rarely happens!)
- We care to conserve! Please note, in an effort to be green, we consolidate orders on larger platters to reduce waste.
- We supply disposable platters with disposables on request. With limited service and the addition of wait staff to set-up, serve and breakdown, Celebrate Events! can supply equipment, display pieces and rentals for additional cost.

WARM MENU ITEMS

If ordering hot items (marked on the menu below), to ensure the highest quality, you will need access to oven and sheet pans to heat hot items. If these are not available, we suggest ordering from our room temperature options.

Hot hors d'oeuvres require an oven and sheet pans to heat. Hot items can be delivered in oven-ready aluminum pans on request.

CANCELLATION POLICY

Cancellation must be received (and confirmed) by your account executive via e-mail or in written form no later than 8:00 one business day prior to your event. Orders cancelled less than 24 hours prior to the event will result in a 100% charge to the client, including events cancelled due to inclement weather.

ALLERGENS and SPECIAL DIETS

Our catering kitchen is an open plan facility and allergens such as nuts and gluten are present so there is always the possibility of cross contamination even when taking every possible precaution. Celebrate Events! will not assume any liability for adverse reactions to foods consumed or contacted at any event catered by Celebrate Events!

PRICES AND ITEMS SUBJECT TO CHANGE

Pricing and Products available subject to change. Please access up to date copy at CelebrateEventsNY.com

version 8 (published August, 2016)



BREAKFAST





RISE AND SHINE

Breakfast - Rise and Shine!

Whether you want something cool and continental for a low key breakfast meeting or something warm and hearty to kick off a training day, Bite's breakfasts are designed to look great, taste delicious, provide an assortment of flavors, and nourish your team for success!

CONTINENTAL COMBOS

10 person minimum

SWEET BEGINNINGS

Assorted breakfast pastries served with berry crunch parfaits with whole fruit

\$12.95 per person

Substitute orchard's harvest fruit platter - \$14.95 per person

Add Butter and Jam for \$1.00

THE NEW YORK MINUTE

Assorted bagels (includes creamcheese, butter and jam) served with berry crunch parfaits with whole fruit

\$12.95 per person

Substitute orchard's harvest fruit platter - \$14.95 per person

A LA CARTE CONTINENTAL OPTIONS

10 person minimum

STREETS OF PARIS

An assortment of Bite's specialty croissants and pastries (choose up to 3)

- Butter Croissants
- Chocolate Croissants
- Apple Danish
- Cinnamon Danish
- Chocolate Danish

\$3.95 per piece (dozen minimum)

Add Butter and Jam for \$1

BITE'S SIGNATURE BREAKFAST BREADS

An assortment of Bite's breakfast breads - may include:

- Pumpkin Bread
- Zucchini Walnut Bread
- Banana Nut Bread
- Lemon Tea Bread

\$3.95 per piece (dozen minimum)

HOMEMADE SCONES

served with butter and jam

\$36 (per dozen)

Add clotted cream for \$2 per person (1 oz clotted cream per scone)

NORWEGIAN SONG

Sliced, smoked Norwegian salmon served with assorted bagels, whipped cream cheese, sweet red onions, capers and ripe tomatoes

\$12.95 per person

GOURMET BAGEL PLATTER

served with plain cream cheese, vegetable cream cheese, butter and jam

\$6 per person

BERRY CRUNCHY PARFAIT

honey flavored non-fat Greek yogurt, granola and berries

\$4.50 each

SEASONAL FRUIT SALAD

The freshest fruit of the season served with a honey-lime mint dressing

\$4.50 per person

ORCHARD'S HARVEST

seasonal fruit platter

\$6.50 per person





Hot Breakfast Selections

HOT BREAKFAST COMBOS

THE BURRITO COMBO
Choice of breakfast burritos (Choose up to 3) served with fruit salad
\$10.50 per person

Substitute orchard's fruit platter \$2.00
Add avocado for \$1
Add sausage \$2.00
Add bacon \$2.00
Add home fries \$2.00

BREAKFAST BURRITOS

Celebrate BURRITO
Flour tortilla with scrambled eggs, sausage, sweet roasted peppers and cheddar-jack cheese - served with salsa
\$6.95 per person
Add Avocado for \$1

VEGETABLE BURRITO (V)
Flour tortilla with scrambled eggs, sweet onion, mushrooms and cheddar-jack cheese served with salsa
\$6.95 per person
Add Avocado for \$1

OLE! BURRITO
Mexican chorizo scrambled eggs, peppers and cheddar-jack cheese served with salsa
\$6.95 per person
Add Avocado for \$1

BREAKFAST QUICHES

DON'T BE CRABBY QUICHE
Crab with sweet corn, green onions and fontina cheese in a flakey pie crust
\$32.50 (Comes Sliced - Serves 8)

THE EARLY BIRD
Breakfast sausage, sweet fennel, zucchini, asparagus, mushrooms and buffalo mozzarella in a flakey pastry crust
\$32.50 (Comes Sliced - Serves 8)

QUICHE LORRAINE
The original with roasted sweet onions, crisp crumbled bacon and Gruyere cheese in a flakey pie crust
\$32.50 (Comes Sliced - Serves 8)

VEGGIE (V)
Wild mushrooms, spinach and fontina cheese in a flakey pie crust
\$32.50 (Comes Sliced - Serves 8)

HAM AND CHEESE
Extra cheesy ham and cheese in a flakey pie crust
\$32.50 (Comes Sliced - Serves 8)

MEXICAN
Mexican chorizo, cheddar-jack cheese, peppers, green chilis, sour cream, spices, onions and tomato in a flakey pie crust
\$32.50 (Comes Sliced - Serves 8)

EXTRAS

BREAKFAST TURKEY SAUSAGE
\$3.00 per person

PORK SAUSAGE LINKS
\$3.00 per person

BACON
\$3.00 per person

HOMEFRIES
\$3.00 per person

FARM FRESH SCRAMBLED EGGS
\$3.00 per person





SANDWICHES,
WRAPS & LUNCH
BOXES

Sandwiches, Wraps & Lunch Boxes

Our specialty wraps and gourmet sandwiches are served on a beautiful artisan roll and wraps. All of our wraps and sandwiches are wrapped in kraft paper and cut in half for an elegant, easily sharable presentation. Please select from one of our combinations or match your sandwiches and wraps with some of our family-style sides to create your own unique menu. Want our opinion? Our favorites are the wraps... And don't forget dessert!

SANDWICH/WRAP COMBINATIONS

10-person minimum

Our combinations are the best option for meetings where food can be served on a table and guests can help themselves.

Add \$1.00 for Gluten Free Bread

THE BOARDROOM WITH ONE SIDE SALAD

(Served Family-Style)

Choice of 3 wraps or sandwiches served with pickles, chips, homemade cookies and dessert bars

\$14.95 per person

THE BOARDROOM WITH TWO SIDE SALADS

(Served Family-Style)

Choice of 3 wraps or sandwiches served with pickles, chips, homemade cookies and dessert bars

\$16.95 per person

Choose your salad(s):

Caesar Salad - Romaine, Caesar Dressing, Shaved Parmesan and Garlic Croutons

Garden Salad - Mixed Greens, Shredded Carrot, Cucumber, Peppers and Balsamic Vinaigrette

Pasta salad with carrot, cucumber, red onion, celery and pesto



Lunch Boxes

Best option for conferences/ seminars where larger groups of people need to make their selection and move to table or seat further away.

THE LUNCH BOX

Choice of wrap, kettle chips and a large cookie

\$12.95 per person

THE EXECUTIVE LUNCH BOX

Choice of wrap, kettle chips, a pickle, chef's choice side and a large cookie

\$14.95 per person



Signature Wraps

10-Person Minimum per flavor (or get our Boardroom assortment above)

We recommend our wraps but all options available as a sandwich upon request unless otherwise specified.

Add \$1.00 for Gluten-Free Bread

Finger Lakes VEGGIE LOVERS WRAP (V) Finger Lakes asparagus, bell pepper, mushroom, pesto aioli, tomato, havarti cheese arugula - Add Avocado \$1.00 \$9.00

BELLO WRAP (V) Grilled Portobello mushroom, greens, sundried tomato pesto and manchego \$9.50 per person

CHICKEN CAESAR WRAP Grilled chicken breast, romaine lettuce, shaved parmesan cheese and classic Caesar dressing \$8.50 per person

Lime-grilled chicken breast, cheddar cheese, pico de gallo, lettuce and chipotle cream cheese spread (Wrap Only) \$8.50 per person

THE SEAWICH WRAP White albacore tuna salad sandwich with greens, cucumber and vine-ripened tomatoes \$8.50 per person

BBQ SMOKE OUT WRAP House-smoked BBQ pulled chicken, Gouda cheese, tomato, apple slaw and greens \$8.50 per person

APPLEWOOD SMOKED TURKEY & HAVARTI WRAP Turkey, Havarti cheese, spinach-artichoke spread, tomato and greens \$8.50 per person

CHIMICHURRI FLANK STEAK WRAP Sliced grilled flank steak with cheddar jack cheese, greens, tomato, chimichurri relish and sriracha aioli \$9.50 per person

EXTRAS KETTLE CHIPS - \$2.00 PICKLES - \$1.00





SALADS

Side Salads (Served Family-Style)

10 person minimum

Just as accessories make the perfect outfit, our signature sides really make the meal! We have sides to meet every taste preference and dietary need - add color and variety to your menu! Want a colorful combo with sides...take a look at our Boardroom assortments!

SONOMA SALAD (V GF)

Field greens with toasted pecans, chevre cheese, tomatoes, European cucumbers, citrus vinaigrette
\$4.00 per person

GARDEN SALAD (V GF)

Field Greens with tomatoes, chickpeas, matchstick carrots, cucumber and broccoli with balsamic vinaigrette
\$4.00 per person

CLASSIC CAESAR (V)

Romaine lettuce, garlic croutons, and parmesan cheese, Caesar dressing
\$4.00 per person

PICNIC POTATO SALAD

Old fashioned potato salad
\$4.00 per person



VEGAN CAESAR (V GF)

Romaine, Kale, fried chickpeas, seed "parmesan", cashew Caesar dressing
\$6.00 per person

ITALIAN CHOPPED SALAD (V)

Romaine, olives, shallot, tomatoes, pepperoncini, chickpeas, provolone cubes, Italian vinaigrette
\$4.00 per person

PASTA SALAD

Pasta, cucumber, red onion, carrot and pesto
\$4.00 per person

ANCIENT GRAINS SALAD (V)

Lentils, quinoa, fresh herbs, vinaigrette
\$4.00 per person

ASIAN NOODLE SALAD (V)

Organic soba noodles with assorted vegetables in a sesame-soy vinaigrette - with peanuts on side
\$4.00 per person

SUMMER ORZO (V)

Orzo tossed with chickpeas, mint, basil and red wine vinaigrette
\$4.00 per person

ARUGULA AND ASPARAGUS SALAD (V)

Asparagus, arugula, pickled shallots, cucumber, tomatoes, roasted garlic and scallion dressing
\$5.00 per person

MACARONI SALAD (V)

Old fashioned macaroni salad (mayo-based)
\$4.00 per person

SEASONAL FRUIT SALAD (SIDE) (V)

served w/ honey-lime mint dressing
\$4.50 per person

ORCHARD'S HARVEST (V)

seasonal fruit platter
\$6.50 per person



Takeout Side Salads

20 Box Minimum - Presented in individual takeout boxes

ORGANIC SOBA NOODLE SALAD IN TAKEOUT BOX (V)

Organic soba noodle salad served with chopsticks and peanuts on the side to add crunch

\$4.00 per box

CHINESE CHICKEN SALAD IN TAKEOUT BOX

Romaine, crispy fried noodles, scallion, Chinese Chicken Salad Dressing delivered with disposable forks

\$4.25 per box

SUMMER ORZO IN TAKEOUT BOX (V)

Orzo tossed with chickpeas, mint, basil and red wine vinaigrette delivered with disposable forks

\$4.00 per box

THAI CHICKEN SALAD IN TAKEOUT BOX

Chicken, Cabbage, Carrots, Green Onions, peanuts, peanut-soy dressing delivered with disposable forks

\$4.25 per box

ASIAN SHRIMP CAESAR TAKEOUT BOX

Chopped Poached Shrimp, Wasabi Caesar Sauce, Romaine Chiffonade, Fried Shrimp Cracker delivered with disposable forks - \$4.50 per box



Individual Entrée Salads

The freshest ingredients, our healthful entrée salads are filling enough to stand up to a main course with the convenience and elegance of individual packaging and presentation. Salads include 3 oz protein portions.

10 Person Minimum Per Salad

CAESAR SALAD

Crisp romaine lettuce, Parmesan cheese and garlic croutons with a classic Caesar dressing - Served with baguette and butter

\$10.95 per person

Vegan - \$13.95 per person

With Chicken - \$13.95 per person

With Marinated Flank Steak - \$16.95 per person

With Shrimp - \$17.95 per person

CHINESE CHICKEN SALAD

Romaine, crispy fried noodles, scallion, Chinese Chicken Salad Dressing - Served with baguette and butter

\$13.95 per person

THAI CHICKEN SALAD

Chicken, Cabbage, Carrots, Green Onions, peanuts, peanut-soy dressing - Served with baguette and butter

\$13.95 per person

CHICKEN TACO SALAD

Cilantro-Lime grilled chicken, avocado, tortilla strips, romaine, tomatoes, black beans, cheddar-jack cheese and chipotle ranch dressing- Served with baguette and butter

Veg \$12.95 per person

with chicken \$13.95 per person

With Marinated Flank Steak - \$16.95 per person

With Shrimp - \$17.95 per person

ASIAN SHRIMP CAESAR

Poached Shrimp, Wasabi Caesar Sauce, Romaine Chiffonade, Crispy Shrimp Cracker - Served with baguette and butter

\$15.95 per person per person

BEEF TACO SALAD

Marinated grilled flank steak, avocado, tortilla strips, romaine, tomatoes, black beans, cheddar-jack cheese and chipotle crema dressing - Served with baguette and butter

\$14.95 per person





ENGLISH HIGH TEA ASSORTMENT

Perfect for the ladies who lunch, bridal or baby shower - our signature tea items delivered to you - there is nothing quite as perfect as the act of taking tea! We include the following in your afternoon tea - feel free to order additional a la carte Tapas and canapes for a truly decadent spread!

- Assortment of 3 finger tea sandwiches fillings (3 pieces per person)
- Fresh-Baked Scones (1 PP)
- Clotted cream and jam (1 oz each per scone)
- Assorted homemade tea breads (1 PP Assorted Seasonal Flavors)
- Bite's decadent Chef's Choice Dessert Assortment (3 Dessert Tapas Per Person including lemon tart with cream and berries, assorted French Macaron and a mini cupcake)

\$22.95 per person / 10 person minimum / 48 hours notice required

Tea Sandwiches

The perfect two Celebrate tea sandwich for the working meeting - pair with our sides and mini desserts for the perfect plate!

Order in 3-piece increments (24 piece minimum)

- Cucumber & Boursin Spread on White Bread- \$2.75 per piece
- Turkey, Brie, sundried tomato pesto and Greens on white bread - \$2.75 per piece
- Roast Beef With Cheddar, Horseradish Spread and Greens on Sourdough - \$2.75 per piece
- Ham, Cheese, Mustard Spread and Greens on wholewheat - \$2.75 per piece
- Smoked Salmon With Lemon-caper Spread on Whole Wheat - \$3.00 per piece
- Egg Salad with greens on white bread - \$2.75 per piece
- Smoked Almond and Tarragon Chicken Salad with greens on Whole Wheat - \$2.75 per piece
- Albacore tuna salad wth greens on whole wheat - \$2.75 per piece
- Cajun shrimp salad with greens on white bread - \$3.00 per piece



Hearty BREAFAST

10 person minimum

MEDITERRANEAN MEZE PLATTER
Creamy Hummus Drizzled with Extra Virgin Olive Oil, Feta, Olives and Fresh Herbs - Served with Pita Chips
\$6.00 per person

EDAMAME HUMMUS
Creamy edamame hummus with pomegranate jewels, cucumber - Served with Pita Chips
\$6.00 per person

DELUXE INTERNATIONAL CHEESE PLATTER
An Assortment cheeses From Around the World With Fruit, Nuts, Cheese Preserves And Fine Crackers
3 Cheese - \$9.50 per person
4-Cheese - \$11.00 per person
5-Cheese - \$12.00 per person

FRENCH BRIE
Sliced brie served with grapes, berries, fine crackers and nuts
\$8.50 per person

CHARCUTERIE PLATTER
To Include Sopressata, Prosciutto, Italian Salami, Pâté, Pickled Accompaniments, Mixed Olives And Olive Oil Crostini
\$10.00 per person

ANTIPASTO PLATTER
An assortment of 3 cheeses with cured meats, olives, pickled accompaniments, marinated artichoke hearts, fresh fruit and nuts served with crostini and crackers
\$12.00 per person

MARKET CRUDITÉS PLATTER
Assorted Fresh Cut Vegetables Served With Buttermilk Ranch
\$6.00 per person

Add Hummus: \$2.00 per person
Add Green Goddess \$2.00 per person

ORCHARD'S HARVEST
seasonal fruit platter
\$6.50 per person

Dips & Chips

10 person minimum

GUACAMOLE
With Tortilla Chips
\$5.00 per person

PICO DE GALLO
With Tortilla Chips
\$5.00 per person

ROASTED TOMATO SALSA
With Tortilla Chips
\$5.00 per person

SPINACH DIP
With Tortilla Chips
\$5.00 per person

FARMER'S MARKET 'CRACK' CORN DIP - IT'S ADDICTIVE! (REQUIRES HEATING)
With Tortilla Chips
\$5.00 per person

Signature Crostini Selection

(BUILD YOUR OWN)

20 piece minimum per topping unless specified

BUILD YOUR OWN BRUSCHETTA CROSTINI Bruschetta Topping - With Garlic, Tomato And Basil - \$2.50 per piece

BUILD YOUR OWN MARINATED FLANK STEAK CROSTINI
Most Popular! Flank Steak, Chimichurri, Grilled Vidalia Relish, Sriracha Aioli (Order in 40 Piece Increments- 40,80,etc.) \$3.00 per piece

BUILD YOUR OWN TAPENADE CROSTINI
Olive Tapenade with Herbs and Crumbled Feta - \$2.50 per piece

BUILD YOUR OWN EDAMAME HUMMUS CROSTINI
Edamame hummus with pomegranate jewels and cucumber \$2.50 per piece

For a Gluten-Free Option we can substitute a cucumber base for crostini for \$0.50 per piece



Room Temp Signature Mini 20 Piece Minimum

SLOW-ROASTED TOMATO AND HERB TART WITH FETA (V)
\$2.75 per piece

VIETNAMESE SUMMER ROLLS - VEG
Vegetarian with Vegetables, Glass Noodles and ginger soy dipping sauce
\$3.00 per piece (ordered in even #'s)

VIETNAMESE SUMMER ROLLS - SHRIMP
With Vegetables, Glass Noodles and Shrimp with ginger soy dipping sauce
- \$3.00 per piece (ordered in even #'s)

HOUSE-SMOKED BBQ CHICKEN SLIDERS
with Tillamook Cheddar Cheese, Tangy pickle - \$3.00 per piece

SMOKED PULLED PORK SLIDER
with sweet BBQ sauce and slaw - \$3.25 per piece

SHORT RIB SLIDER
with a chili cabbage slaw, sriracha-sesame mayo and Tillamook Cheddar
- \$3.50 per piece

ASIAN FIVE SPICE PULLED PORK SLIDER
Asian slaw, sriracha aioli, kimchi pickle
- \$3.00 per piece

CAPRESE SKEWERS (V) (GF)
with Fresh Buffalo Mozzarella, Sweet Grape Tomatoes And Basil With Balsamic Reduction And New Olive Oil
- \$2.50 per piece

VERTICAL CAPRESE SKEWERS (V) (GF)
(Available with Limited Service Events)
with Fresh Buffalo Mozzarella, Sweet Grape Tomatoes And Basil With Balsamic Reduction And New Olive Oil - \$2.75 per piece

BELGIAN ENDIVE CANAPES (V) (GF)
Beet & Goat Cheese - \$2.50 per piece

BELGIAN ENDIVE CANAPES (V) (GF)
Blue cheese, walnuts and honey - \$2.50 per piece

BELGIAN ENDIVE CANAPES (V) (GF)
Hummus, Tapenade, Toasted Pinenuts and fresh herbs - \$2.50 per piece

BELGIAN ENDIVE CANAPES (V) (GF)
With seasonal fruit, blue cheese, chopped toasted hazelnuts, chipotle-honey vinaigrette and micro greens
- \$2.50 per piece

BELGIAN ENDIVE CANAPES (V) (GF)
Chef's Choice Seasonal - \$2.50 per piece

HERB MEDITERRANEAN SHRIMP (GF)
with Lemon Basil Aioli - \$3.00 per piece

BLOODY MARY POACHED SHRIMP (GF) "SHOOTERS" with spicy Cocktail Sauce (1 shrimp per shooter) - \$3.00 per piece

HOMEMADE YEAST-RAISED BLINI
with Smoked Salmon, Crème Fraiche, Caviar and Dill - \$3.25 per piece

ASPARAGUS PUFF PASTRY CANAPÉ (V)
Puff Pastry, Goat Cheese, Tapenade and Asparagus - \$2.75 per piece

CHILI-CRAB CUCUMBER CANAPE (GF)
Cucumber boat, pickled bell pepper, charred corn and cilantro-sriracha aioli
- \$3.00 per piece

ANTIPASTO SKEWER (GF)
Salami, pepperoncini, Italian cheese and olive - \$2.50 per piece

CRUDITES SHOTS (GF) (V)
with buttermilk ranch dipping sauce - \$2.25 per piece



Hot Tapas 20 Piece Minimum

MINI CORN DOGS
With Mustard Dipping Sauce
\$2.25 per piece

MAC'N CHEESE BITES (V)
With Truffle Dipping Sauce
\$2.25 per piece

LEMONGRASS CHICKEN SATAY SKEWERS
With chili-pineapple dipping sauce
\$2.50 per piece

ALL JUMBO LUMP CRAB CAKES
With remoulade
\$3.25 per piece

MINI BBQ BACON CHEESEBURGERS
Served On Homemade Brioche Buns
\$2.75 per piece

COCONUT SHRIMP LOLLIPOPS
With chili dipping sauce
\$3.00 per piece

CRAB-STUFFED MUSHROOMS
with sriracha aioli
\$3.00 per piece

CRISPY BLUE CHEESE OLIVES (V)
\$2.50 per piece

BACON WRAPPED DATES WITH CHORIZO AND BLUE CHEESE
\$2.50 per piece

BEEF WELLINGTONS
(Requires 36 hours notice)
Puff Pastry, Filet Mignon, Mushroom Duxelles
\$3.00 per piece

HERB-CRUSTED LAMB LOLLIPOPS
With rosemary-balsamic reduction
\$3.75 per piece

VEGETABLE EMPANADAS (V)
Black beans, roasted peppers, onions, eggplant, sundried tomatoes, jack cheese with togarashi aioli
\$2.50 per piece

GREEN CHILI CHICKEN EMPANADAS
With chipotle crema
\$2.50 per piece

MINI CHICKEN POT PIES
In a flakey crust
\$2.75 per piece



Entrees



Entrees

10 Person Minimum

HOUSE MARINATED GRILLED TRI-TIP

With chimichurri relish

\$14.95 per person

RED WINE BRAISED SHORT RIBS

with horseradish cream

\$16.95 per person

SMOKEY SWEET SHORT RIBS

\$16.95 per person

STICKY FINGERS BBQ PORK RIBS

With House Made BBQ Sauce

\$10.00 per person

CLASSIC BBQ CHICKEN

With House Made BBQ Sauce

\$9.00 per person

CHICKEN GUMBO

Chunky chicken in a thick, rich gumbo,

With seasonal vegetables

\$12.95 per person

VEGETARIAN GUMBO

Thick, rich gumbo with seasonal

vegetables

\$11.95 per person

POLLO E ORZO

Greens, Sun-dried Tomato Vinaigrette,

Onions, Olives, Ricotta Salata, Grilled
Chicken, Orzo

\$14.00 per person

ROASTED CHICKEN DUXELLES

Chicken in a creamy mushroom sauce

\$12.95 per person

CHICKEN PICCATA

Lemon butter sauce, capers, cream

served with buttered pasta

\$12.95 per person

Celebrate CHICKEN PARM

Classic Chicken Parm with Marinara,

Fresh Mozzarella - served with

buttered pasta

\$12.95 per person

LASAGNA CLASSICO

Layers of pasta, rich red wine meat

ragu, ricotta, Parmesan and mozzarella

\$14.50 per person

SEASONAL VEGETARIAN LASAGNA

Vegetable Lasagna - Layers of pasta,
seasonal vegetables, sauce and melty
cheese

\$14.50 per person

SEASONAL CITRUS CHICKEN

Marinated chicken, seasonal citrus,

Chili herb infused oil

\$15.95 per person

RED CURRY CHICKEN

Lemongrass, Curry Paste, Kaffir Lime
Leaves

\$12.95 per person

CILANTRO-LIME GRILLED CHICKEN

With avocado cream

\$12.95 per person

CHEESE ENCHILADAS

Served with sour cream and pico de
gallo

\$7.95 per person

BEEF ENCHILADA

Served with sour cream and pico de
gallo

\$8.95 per person

SEASONAL CATCH

Baked with olive tapenade and lemon

\$15.95 per person

ASIAN SPICE RUBBED SALMON

With mango salsa

\$16.95 per person

GRILLED MEDITERRANEAN SALMON

with roasted pepper and tomato coulis

\$16.95 per person

GRILLED TROPICAL SALMON

with mango salsa

\$16.95 per person

TACO BAR

Includes choice of 2 Fillings and
choice of flour or corn tortillas, salsa,
limes, radish, onion, fresh cilantro
and cilantro rice and beans. Choose
from: Chicken, Beef, Carnitas (Pork) or
Potato/Veg Tacos

\$17.95 per person

Add Premium Taco Toppings (\$1
Each):

Avocado

Cheddar-jack cheese

Sour cream

Cotija

Shredded lettuce

Shredded cabbage

Pico de gallo



Sides



Sides

10 person minimum

GARLIC MASHED POTATOES

\$4.00 per person

SEASONAL GRILLED VEGETABLES

\$6.00 per person

CORN ON THE COB

with Chipotle Herb Butter

\$4.00 per person

CORN BREAD MUFFINS

with Honey Butter

\$3.00 per piece (dozen minimum)

FRESH SLICED WATERMELON

\$2.00 per person

CHEESY ROASTED GARLIC BREAD

\$3.00 per person

ROASTED SEASONAL

VEGETABLES

\$4.00 per person

MEXICAN STREET CORN

Street Corn on the cob with mayo/

Chili sauce and lime juice, cheese

\$4.00 per person

MEXICAN CORN CASSEROLE

Creamy baked corn casserole, Topped

with Cheese And Peppers

\$4.00 per person

BLACK BEANS

Baked Black Beans topped with

Queso

\$4.00 per person

CILANTRO RICE

\$4.00 per person

WASABI MASHED POTATOES

\$4.00 per person

BAGUETTE AND BUTTER

\$3.00 per person



JUST DESSERTS





Dessert

20 piece minimum unless otherwise specified

Celebrate SIZED CHEF'S CHOICE DESSERT ASSORTMENT
Something To Satisfy Every Sweet Tooth! Something fruity, something chocolatey...let our chef choose their favorites!
\$2.00 per piece (50 piece minimum)

CHOCOLATE COVERED STRAWBERRIES
Dipped In European Chocolate
\$2.50 per piece (20 piece minimum)

Celebrate SIZED FRESH FRUIT TARTLETS with Cream Filling
\$2.75 per piece (50 piece minimum)

MINI DESSERT BARS ASSORTMENT
A selection of our signature brownies and favorite dessert bars!
\$2.00 per piece
(20 Piece Minimum)

MINI PIES
Seasonal Fresh Baked Fruit
Bourbon Pecan Pie
Lemon with cream and berries
Chocolate Cream
Coconut Cream
\$2.50 per piece
(20 piece minimum per flavor)

COOKIES
Chocolate Chip Cookies
Snickerdoodles
Soft & Chewy Peanut Butter-Peanut Butter Cup
Oatmeal white chocolate-cranberry
Seasonal Shortbread
Jam Thumbprint Cookies
\$1.50 per piece
(20 piece minimum per flavor)

SEASONAL Celebrate SIZED DESSERT SHOT
Artful Celebrate Sized Dessert Presented in Celebrate Sized Shot Glasses and Includes Celebrate Sized Spoon
\$2.25 per piece

MINI CUPCAKE ASSORTMENT
Grandma's chocolate cake with chocolate frosting
Buttery Vanilla with Swiss Buttercream
Red Wine Velvet Cake with Cream Cheese Frosting
24 Carrot Cake with Brown Butter Cream Cheese Frosting
Buttery Vanilla with Lemon Buttercream
\$2.00 per piece
(20 Piece Minimum - 10 piece minimum per flavor)

ASSORTED FRENCH MACARON
A variety to include Raspberry, Chocolate, Vanilla, Pistachio, Coffee & Lemon.
\$2.25 per piece

ORCHARD'S HARVEST
seasonal fruit platter
\$6.50 per person



Get Inspired With Themed Menus!





BBQ/Southern Menu

Planning a BBQ and want to ensure a hearty spread? Our BBQ menu is a great option to consider - No grill required! Our most popular option for the DIY BBQ party - easy to heat and serve. Finishing Instructions Included - Delivered in Oven-Ready Packaging

BBQ/SOUTHERN HEARTY Platters & DIPS

10 Portion Minimum

MARKET CRUDITÉS PLATTER

Assorted Fresh Cut Vegetables
Served With Buttermilk Ranch Dipping Sauce
\$6.00 per person

SPINACH DIP

With Tortilla Chips
\$5.00 per person

FARMER'S MARKET 'CRACK' CORN

DIP with House Made BBQ Sauce
\$5.00 per person

BBQ/SOUTHERN ROOM TEMP SIGNATURE Tapas

20 Piece Minimum

HOUSE-SMOKED BBQ CHICKEN

SLIDERS
with Tillamook Cheddar Cheese, Tangy pickle
\$3.00 per piece

SMOKED PULLED PORK SLIDER with

sweet BBQ sauce and slaw
\$3.25 per piece

SHORT RIB SLIDER

with a chili cabbage slaw, sriracha-sesame mayo and Tillamook Cheddar \$3.50 per piece

BBQ/SOUTHERN HOT Tapas - REQUIRES HEATING

20 Piece Minimum

MINI CORN DOGS

Served with Mustard Dipping Sauce
\$2.50 per piece

MAC'N CHEESE Celebrate!
with Truffle Dipping Sauce
\$2.5 per piece

ALL JUMBO LUMP CRAB CAKES

with remoulade
\$3.25 per piece

MINI BBQ BACON CHEESEBURGERS

served On Homemade Brioche Buns
\$2.75 per piece

MINI CHICKEN POT PIES

in a flaky crust
\$2.75 per piece

BBQ/SOUTHERN SIDE SALADS (FAMILY STYLE)

10 Serving Minimum

COLESLAW - \$4.00 per person

MACARONI SALAD

Elbow pasta salad with cucumber, red onion, capers and vinaigrette
\$4.00 per person

BBQ/SOUTHERN ENTREES

10 Serving Minimum

HOUSEMARINATEDGRILLEDTRI-TIP
with chimichurri relish
\$14.95 per person

SMOKEY SWEET SHORT RIBS
\$16.95 per person

CLASSIC BBQ CHICKEN
With House Made BBQ Sauce
\$9.00 per person

STICKY FINGERS BBQ PORK RIBS
With House Made BBQ Sauce
\$10.00 per person

CHICKEN GUMBO
Chunky chicken in a thick, rich gumbo,
with seasonal vegetables
\$12.95 per person

VEGETARIAN GUMBO
Thick, rich gumbo with seasonal
vegetables
\$11.95 per person



BBQ/SOUTHERN SIDES

10 Serving Minimum

GARLIC MASHED POTATOES
\$4.00 per person

SEASONAL GRILLEDVEGETABLES
\$6.00 per person

CORN ON THE COB
with chipotle herb butter
\$4.00 per person

CORN BREAD MUFFINS
with honey butter
\$3.00 per piece (dozen minimum)

FRESH SLICED WATERMELON
\$2.00 per person



Italian



ITALIAN PLATTERS

10 Serving Minimum

ANTIPASTO PLATTER

An assortment of 3 cheeses with cured meats, olives, pickled accompaniments, marinated artichoke hearts, fresh fruit, nuts served with crostini and crackers
\$12.00 per person

ITALIAN CROSTINI

20 Piece Minimum

BUILD YOUR OWN BRUSCHETTA CROSTINI Bruschetta Topping - With Garlic, Tomato And Basil - \$2.50 per piece

BUILD YOUR OWN TAPENADE CROSTINI
Olive Tapenade with Herbs and Crumbled Feta - \$2.50 per piece

ITALIAN ROOM TEMP SIGNATURE Tapas

(20 piece minimum)

SLOW-ROASTED TOMATO AND HERBTART WITH FETA
\$2.75 per piece

ANTIPASTO SKEWER
salami, pepperoncini, Italian cheese and olive
\$2.50 per piece

CAPRESE SKEWERS
with Fresh Buffalo Mozzarella, Sweet Grape Tomatoes And Basil With Balsamic Reduction And New Olive Oil
\$2.50 per piece

BELGIAN ENDIVE CANAPES
Blue Cheese, Walnuts and Honey
\$2.50 per piece

HERB MEDITERRANEAN SHRIMP
with Lemon Basil Aioli
\$3.00 per piece

ASPARAGUS PUFF PASTRY CANAPÉ
PUFF PASTRY, GOAT CHEESE, TAPENADE AND ASPARAGUS
\$2.75 per piece

ITALIAN HOT Tapas

(20 piece minimum)

SPICY CRAB-STUFFED MUSHROOMS
\$3.00 per piece

FRIED BLUE CHEESE STUFFED OLIVES
\$2.50 per piece

HERB-CRUSTED LAMB LOLLIPOPS
with rosemary-balsamic reduction
\$3.75 per piece (50 piece minimum)

ITALIAN SIDESALADS

(10 person minimum)

GARDEN SALAD (V GF)
Field Greens with tomatoes, chickpeas, matchstick carrots, cucumber and broccoli with balsamic vinaigrette
\$4.00 per person

CLASSIC CAESAR (V)
Romaine lettuce, garlic croutons, and parmesan cheese in a classic Caesar dressing
\$4.00 per person

ITALIAN CHOPPED SALAD (V)
Romaine, olives, shallot, tomatoes, pepperoncini, chickpeas, provolone cubes
\$4.00 per person

SUMMER ORZO (V)
Orzo tossed with chickpeas, mint, basil, chickpeas and red wine vinaigrette
\$4.00 per person

ITALIAN ENTREES

(10 person minimum)

POLLO E ORZO
Greens, sun-dried tomato vinaigrette, onions, olives, Ricotta Salata, Grilled Chicken, Orzo
\$14.00 per person

CHICKEN PICCATA
Lemon butter sauce, capers, cream served with buttered pasta
\$12.95 per person

GRILLED MEDITERRANEAN SALMON
with roasted pepper and tomato coulis
\$16.95 per person

SEASONAL CATCH
Baked with olive tapenade and lemon
\$15.95 per person

Celebrate CHICKEN PARM
Classic Chicken parm with marinara, Fresh Mozz - served with buttered pasta
\$12.95 per person

LASAGNA CLASSICO
Layers of pasta, rich red wine meat ragu and plenty of ricotta, Parmesan and mozzarella cheese
\$14.50 per person

SEASONAL VEGETARIAN LASAGNA
Vegetable Lasagna - Layers of pasta, seasonal vegetables, sauce and plenty of melty cheese
\$14.50 per person

ITALIAN SIDES

CHEESY ROASTED GARLIC BREAD
\$3.00 per person

ROASTED SEASONAL VEGETABLES
\$4.00 per person

Asian



ASIAN TAKEOUT BOX SIDE SALADS

20 box minimum

ORGANIC SOBA NOODLE SALAD IN TAKEOUT BOX

Organic soba noodle salad served in individual takeout box with peanuts on the side to add crunch - delivered with chopsticks - \$4.00 per box

CHINESE CHICKEN SALAD IN TAKEOUT BOX

Romaine, crispy fried noodles, scallion, Chinese Chicken Salad Dressing (Sesame-Soy Dressing) served in individual takeout box - \$4.25 per box

THAI CHICKEN SALAD IN TAKEOUT BOX

Chicken, Cabbage, Carrots, Green Onions, peanuts, peanut-soy dressing served in individual takeout box - \$4.25 per box

ASIAN SHRIMP CAESAR IN TAKEOUT BOX

Poached Shrimp, Wasabi Caesar Sauce, Romaine Chiffonade, Fried Shrimp Cracker served in individual takeout box - \$4.50 per box

ASIAN HEARTY TAPAS

10 person minimum

EDAMAME HUMMUS

Creamy edamame hummus with pomegranate jewels, cucumber - Served with Pita Chips
\$6.00 per person

ASIAN CROSTINI

Build Your Own Edamame hummus with pomegranate jewels and cucumber
\$2.50 per piece (20 piece min)

ASIAN ROOM TEMPERATURE SIGNATURE Tapas

20 piece minimum

VIETNAMESE SUMMER ROLLS - VEG WITH GINGER SOY - Vegetarian with Vegetables and Glass Noodles \$3.00 per piece

VIETNAMESE SUMMER ROLLS - SHRIMP - WITH GINGER SOY With Vegetables, Glass Noodles and Shrimp - \$3.25 per piece

SHORT RIB SLIDER with a chili cabbage slaw, sriracha-sesame mayo and Tillamook Cheddar - \$3.50 per piece

ASIAN FIVE SPICE PULLED PORK SLIDER Asian slaw, sriracha aioli, kimchi pickle- \$3.00 per piece

CHILI-CRAB CUCUMBER CANAPE (GF) cucumber boat, pickled bell pepper, charred corn and cilantro-sriracha aioli - \$3.00 per piece

ASIAN ROOM TEMPERATURE

HOT Tapas

20 piece minimum

LEMONGRASS CHICKEN SATAY SKEWERS with chili-pineapple dipping sauce \$2.50 per piece

COCONUT SHRIMP with sweet chili dipping sauce
\$3.00 per piece

SPICY CRAB-STUFFED MUSHROOMS
3.00 per piece

ASIAN ENTREES & SIDES

10 portion minimum

RED CURRY CHICKEN
Lemongrass, Curry Paste, Kaffir Lime Leaves - \$12.95 per person

ASIAN SPICE RUBBED SALMON
with mango salsa
\$16.95 per person

SEASONAL CITRUS CHICKEN
Marinated chicken, seasonal citrus, Chili herb oil - \$15.95 per person

CILANTRO RICE
\$4.00 per person

WASABI MASHED POTATOES
\$4.00 per person



Latin

~Mexican~

Grilled corn on the cob

Tacos!!

Chicken, shrimp
or potato

Black beans + rice

Corn Pudding



Latin Entrees and Sides

10 person minimum

CILANTRO-LIME GRILLED CHICKEN
with avocado cream
\$12.95 per person

ASIAN SPICE RUBBED SALMON
with mango salsa
\$16.95 per person

CHEESE ENCHILADAS
served with sour cream and pico de gallo
\$7.95 per person

CHICKEN ENCHILADAS
served with sour cream and pico de gallo
\$8.95 per person

BEEF ENCHILADAS
served with sour cream and pico de gallo
\$8.95 per person

TACO BAR
Includes choice of 2 Fillings and choice of flour or corn tortillas, salsa, limes, radish, onion, fresh cilantro and cilantro rice and beans Choose from: Chicken, Beef, Carnitas (Pork) or Potato/Veg Tacos
\$17.95 per person

Latin Dips & CROSTINI

10 person minimum

GUACAMOLE
With Tortilla Chips
\$5.00 per person

PICO DE GALLO
With Tortilla Chips
\$5.00 per person

ROASTED TOMATO SALSA
With Tortilla Chips
\$5.00 per person

FARMER'S MARKET 'CRACK' CORN DIP
- IT'S ADDICTIVE! (REQUIRES HEATING)
With Tortilla Chips
\$5.00 per person

LATIN CROSTINI SELECTION

Most Popular!! Build Your Own
Marinated Flank Steak With Chimichurri,
Gilled Vidalia Relish And Sriracha Aioli-
(Order in 40 Piece Increments - 40, 80,
120, etc.) - \$3.00 per piece

Latin Room Temp Celebrate! Signature

20 Piece Minimum

SHORT RIB SLIDER
with a chili cabbage slaw, sriracha-
sesame mayo and Tillamook Cheddar
- \$3.50 per piece

BLOODY MARY POACHED SHRIMP
"SHOOTERS"
with spicy Cocktail Sauce
\$3.25 per piece

CHILI-CRAB CUCUMBER CANAPE (GF)
cucumber boat, pickled bell pepper,
charred corn and cilantro-sriracha aioli
- \$3.00 per piece

Latin Hot Celebrate! Signature Tapas

20 Piece Minimum

COCONUT SHRIMP
with chili dipping sauce
\$3.00 per piece

SPICY CRAB-STUFFED MUSHROOMS
\$3.00 per piece

FRIED BLUE CHEESE STUFFED OLIVES
\$2.50 per piece

VEGETABLE EMPANADAS
black beans, roasted peppers, onions,
eggplant, sundried tomatoes, jack
cheese with togarashi mayo
\$2.50 per piece

GREEN CHILI CHICKEN EMPANADAS
with chipotle aioli
\$2.50 per piece

**BACON WRAPPED DATES WITH
CHORIZO AND BLUE CHEESE**
\$2.50 per piece

Latin Individual Entrée Salads

10 Person Minimum

CHICKEN TACO SALAD
Cilantro-Lime grilled chicken, avocado,
tortilla strips, romaine, tomatoes, black
beans, cheddar-jack cheese and
chipotle crema dressing
\$13.95 per person

BEEF TACO SALAD
Marinated grilled flank steak, avocado,
tortilla strips, romaine, tomatoes, black
beans, cheddar-jack cheese and
chipotle crema dressing
\$15.95 per person

Latin Sides

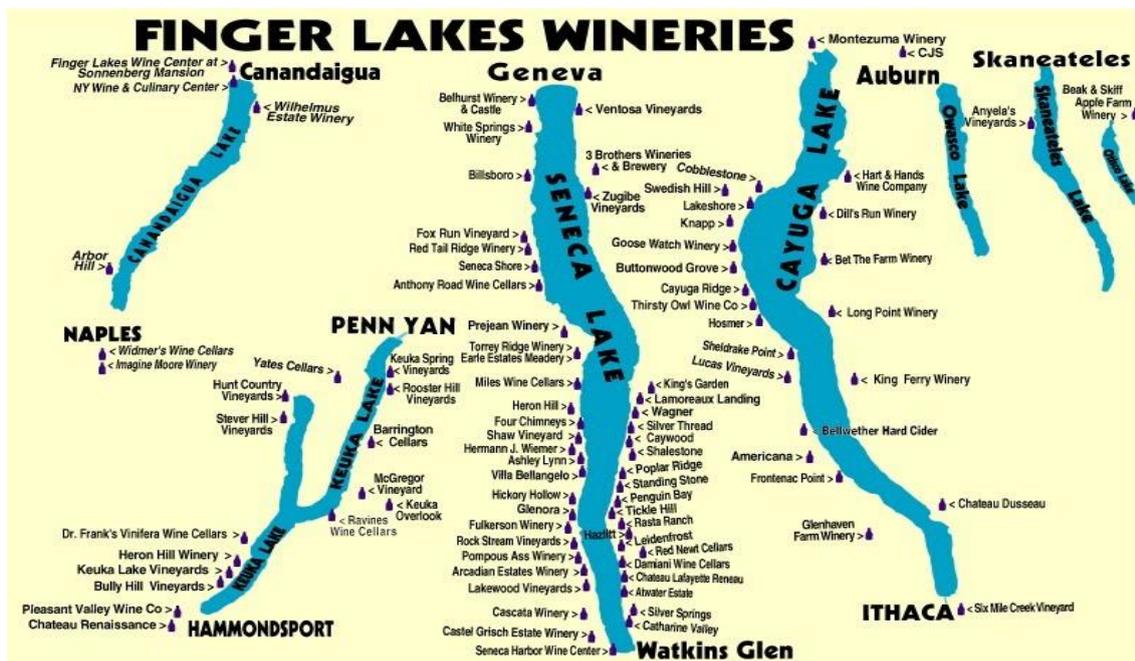
10 Person Minimum

MEXICAN STREET CORN
Street corn on the cob topped with
mayo/chili sauce and lime juice, Parm
cheese
\$4.00 per person

MEXICAN CORN CASSEROLE
Creamy baked corn casserole, topped
with cheese and Peppers
\$4.00 per person

BLACK BEANS
Baked black beans topped with Queso
\$4.00 per person

CILANTRO RICE
\$4.00 per person



Finger Lakes Style



Finger Lakes Style

10 person minimum

INTERNATIONAL 3-CHEESE PLATTER

An Assortment Of 3 Cheeses With Fruit, Nuts And Fine Crackers

\$9.50 per person

INTERNATIONAL 4-CHEESE PLATTER

An Assortment Of 4 Cheeses With Fruit, Nuts And Fine Crackers

\$11.00 per person

CHARCUTERIE PLATTER

To Include Sopressata, Prosciutto, Italian Salami, Pâté, Pickled Accompaniments, Mixed Olives And Olive Oil Crostini

\$10.00 per person

DELUXE INTERNATIONAL 5-CHEESE PLATTER

An Assortment of 5 Cheeses From Around the World With Fruit, Nuts, Cheese Preserves And Fine Crackers

\$12.00 per person

FRENCH BRIE

Sliced brie served with grapes, berries, fine crackers and nuts

\$8.50 per person

TRADITIONAL ELEGANCE SIGNATURE CROSTINI SELECTION

Olive Tapenade with Herbs and Crumbled Feta (BUILD YOUR OWN) \$2.50 per piece

Finger Lakes Room Temp Signature Tapas

20 Piece Minimum

SLOW-ROASTED TOMATO AND HERB TART WITH FETA

\$2.75 per piece

BELGIAN ENDIVE CANAPES

Hummus, Tapenade, Toasted Pine Nuts and Fresh Herbs

\$2.50 per piece

HOMEMADE YEAST-RAISED BLINI with Smoked Salmon, Crème Fraiche, Caviar and Dill

\$3.25 per piece

BELGIAN ENDIVE CANAPES

Beet and Goat Cheese

\$2.50 per piece

BELGIAN ENDIVE CANAPES

Chef's Choice Seasonal

\$2.50 per piece

ASPARAGUS PUFF PASTRY CANAPÉ Puff Pastry, Goat Cheese, Tapenade and Asparagus

\$2.75 per piece

BELGIAN ENDIVE CANAPES

Blue Cheese, Walnuts and Honey

\$2.50 per piece

BLOODY MARY POACHED SHRIMP

"SHOOTERS"

with spicy Cocktail Sauce

\$3.25 per piece

Finger Lakes Hot Signature Tapas

20 Piece Minimum

ALL JUMBO LUMP CREOLE CRAB CAKES

with a zesty Creole remoulade

\$3.25 per piece

HERB-CRUSTED LAMB LOLLIPOPS

with rosemary-balsamic reduction

\$3.75 per piece

BEEF WELLINGTONS

Puff Pastry, Filet Mignon, Mushroom Duxelles (Requires 36 hours notice)

\$3.00 per piece

LEMONGRASS CHICKEN SATAY

SKEWERS

with chili-pineapple dipping sauce

\$2.50 per piece

Finger Lakes Side Salads (Family Style)

10 person minimum

FINGER LAKES SALAD (V GF)
Field greens with toasted pecans,
chevre cheese, tomatoes, And
European cucumbers with citrus
vinaigrette
\$4.00 per person

ARUGULA AND ASPARAGUS SALAD
Asparagus, arugula, pickled shallots,
cucumber, tomatoes, roasted garlic and
scallion dressing
\$5.00 per person

Finger Lakes Entrees

10 person minimum

ROASTED CHICKEN DUXELLES
Chicken in a mushroom sauce
\$12.95 per person

GRILLED SALMON
with roasted pepper and tomato coulis
\$16.95 per person

HOUSEMARINATED GRILLED TRI-TIP
with house made chimichurri relish
\$14.95 per person

GRILLED SALMON
with mango salsa
\$16.95 per person

RED WINE BRAISED SHORT RIBS
with horseradish cream
\$16.95 per person

Finger Lakes Sides

10 person minimum

GARLIC MASHED POTATOES
\$4.00 per person

ROASTED SEASONAL VEGETABLES
\$4.00 per person

BAGUETTE AND BUTTER
\$3.00 per person



Beverages, Bar Catering & More



Beverages

10 minimum

ASSORTED CANNED SODA
(Diet Coke, Coke Or Lemon-lime Soda
- Delivered Chilled)
\$2.00 each

BOTTLED WATER
\$2.00 each

ASSORTED ITALIAN SODAS
typically lemon, orange and grapefruit
\$2.50 each

**INDIVIDUAL BOTTLES OF
PELLEGRINO**
\$2.75 each

JUICE CARAFE
ORANGE, CRANBERRY, APPLE
Serves 7 (8 oz.) portions
\$28.00 each

HALF & HALF CARAFE (COFFEE)
Per Carafe
\$12.50 each

MILK CARAFE (TEA)
Per Carafe
\$12.50 each

EUROPEAN HOT CHOCOLATE
Our signature Celebrate blend of cocoa
and chocolate - we deliver with a
bowl of whipped cream - Served in
convenient insulated boxes that
keep beverage hot for 2 hours (8
12-ounce Portions)
\$24.00 each

BOX'O JOE TO GO-
W/ Sweeteners, Half & Half, Stirrers,
Cups And Lids - Served in convenient
insulated boxes that keep coffee hot
for 2 hours (8 12-ounce Portions)
\$20.00 each

TEA SERVICE
W/ Sweeteners, Milk, Stirrers, Cups
And Lids- Served in convenient
insulated boxes that keep coffee hot
for 2 hours (8 12-ounce
Portions)
\$20.00 each

ACRYLIC CHILL TUB
SQUARE MODERN ACRYLIC CHILL
TUB (ORDER BASED ON SIZE OF
EVENT)
\$50.00 each





BAR SERVICES AND BAR CATERING

(50 Guest Minimum)

MIXOLOGY APPROACH

Our talented bartenders are trained in the art of mixology. Like our food, we believe our drinks are only as good as what we use to create them. We offer freshly squeezed juices and farmers market produce to create your custom cocktails

All of the following include mixers, non-alcoholic beverages, water, liquor, beer, wine, ice and plastic ware. Basic bar set-up is available for \$200-\$300 per set-up - fully insured. We can create custom signature cocktails for your event for \$3 per person.

SUPER PREMIUM

Our highest end offering featuring super premium brands like Grey Goose, Patron, Zaya Rum, Plymouth Gin and Johnny Walker Black

CROWN SERVICE

Fit for royalty this package featured premium brands like Kettle One, Bombay Sapphire, Captain Morgan, Casadores and Maker's Mark

STANDARD SERVICE

A great value package featuring quality brands like Absolute, Tanqueray, Bacardi, Hornitos and Jack Daniels

FOUNDATION SERVICE

Everything you need in a bar without the promise of specific brands allowing us to bring more value without compromising quality

Any event requiring an ABC permit requires a 16-day lead. Fee depends on requirements.

