



CUSTOMIZED DINNER MENU
2018

SIGNATURE HORS D'OEUVRES DISPLAY

sold as a package, please inquire

Cheese + Crackers
Assorted cheeses and olives with stick pepperoni.

Vegetables + Dip
Assorted Seasonal Vegetables

Bruschetta
Tomato + Basil served with crostini's

Fried Finger apps
Breaded Shrimp, Cocktail Meatballs, Mini Ravioli's
and Potatoes Puffs. Served with Dip.

Artichoke Dip

Club 86 Famous Triscuits

PASSED HORS D'OEUVRES AND TABLE DISPLAYS

PASSED:

Soup Shooters

Seasonal Soups please inquire
[\$3.50 ea.]

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Bacon wrapped Scallops

Crab Cakes

Lamb Lollipop

Miniature Sliders

Oriental Pork Wings

[\$3 ea.]

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Arancini

Asparagus with Asiago

Chicago Style Pizza Roll

Quesadilla Roll

Spanikopita

Twisted Chicken Egg Roll

Vegetable Spring Roll

[\$2 ea.]

TABLE DISPLAYS:

Antipasto+Charcuterie Display

\$6 pp / \$3 pp with Hors display

Imported + Domestic Cheeses. Cured Assorted
Meats. House Roasted Peppers. Assorted Olives.
Roasted Beats. Marinated Artichokes. 86 Italian
Bean Salad. Caprese Salad. Olive Oil. Garlic.
Crusted Breads.

Mediterranean Display

\$5 pp / \$2 pp with Hors display

House-made Pita Wedges. Assorted Roasted
Peppers. Tapenade. House-made Hummus. House-
made seasoned Ricotta.

Gnocchi Bar

\$6 pp / \$3 pp with Hors display

With Marinara Sauce and Crusted Breads

Mashed Potato Bar

\$6 pp / \$3 pp with Hors display

House-made Whipped Potatoes

Included Toppings: Bacon, Cheddar Cheese,
Chives, Sour cream and Gravy.

* Extra Toppings: Seafood Newburg or Chili

TABLE DISPLAYS:

Roasted Salmon Display
Rye and pumpernickel
breads, fresh dill dip. \$89

Oyster Display
Served with a mignonette
sauce. \$2.5 ea.

Baked Brie

Stuffed Mushrooms
Vegetable or Sausage.

Fresh Shrimp Display
Cocktail sauce + Saltine
Crackers. \$2.5 ea

Angry Shrimp Display

Club 86 EVENTS

COCKTAIL PUNCH

SERVES 30-40 PEOPLE

Whiskey Sour Punch	60.00
Non Alcoholic Punch	48.00

WINE SERVICE

Wine is poured by server before first course is served. Wine can be poured by the glass or poured and left on tables (by bottle) . Choose one white + one red.

White Wines

Finger Lakes

Fox Run Semi Dry Riesling, FLX

Fox Run Dry Riesling, FLX

Red Wines

Fulkerson Cabernet Franc 2013, FLX

Lamoreaux Landing estate Red Cuvee, FLX

Bellangelo Merlot Dry Rose 2016, FLX

Domestic + Imported White Wines

CK Mondavi Pinot Grigo, California

CK Mondavi Chardonnay, California

Folonari Moscato, Italy

Bread + Butter Chardonnay, California

Kim Crawford Sav Blanc, New Zealand

Domestic + Imported Red Wines

CK Mondavi Cab Sauvignon, California

CK Mondavi Merlot, California

Diseno OldVine Malbec

19 Crimes, Australia

Montepulciano, Italy

Primarus Pinot Noir, Oregon

Bubbly Toast

Knapp Brut, Finger Lakes, NY

House Champagne

Wine prices are subject to change without notice

OPEN BAR

Tab is kept of drinks purchased. The running tab will not exceed amount agreed upon.

1. Tab Starts when guests arrive.
2. Usually lasts 1 1/2 hours - 2 hours before dinner, and another 3 - 4 hours after dinner
-Request for a cash bar during dinner can be made, unless you specify to keep open.
3. No Shots or exotic drinks are allowed to be added to the open bar tab.
-The bartender will allow guests to pay for shots and exotic drinks if he feels it's appropriate and or is instructed to allow it.
4. A limited dollar amount is set beforehand. If or when that amount is reached the bar will then become a cash bar.

Example:

Estimated for 200 people

Tab before dinner	\$ 2,500.00
Tab after dinner	\$ 2,500.00
Total	\$ 5,000.00
20% S.C	\$ 1,000.00
7 1/2% tax	\$ 450.00
Total	\$ 6,450.00

Beer	\$3 - 5
Wine	\$6 - 8
Mixed Drinks	\$5 - 7
Soft Drinks	\$1.5

PLATED MENU *First + Second Courses*

First Course

Choice of Soup or Salad (choose one)

Salad Selections:

Mary Angelia
Traditional Club 86, Hand-tossed. Oil, Vinegar + Seasonings.

Fall Harvest Salad
Mixed Greens. Shredded Carrots. Dried Cranberries. Pumpkin or Sunflower Seeds. Roasted Beets. Vinaigrette Dressing.

Iceberg Wedge
Iceberg. Crisp Bacon. Croutons. Creamy Bleu Cheese Dressing. [\$1. extra]

Mixed Green
Mixed Greens. Shredded Carrots. Croutons. Black Olives. Tomato + Cucumber. Choice Of One Dressing.

Caesar
Romaine. Croutons. Parmesan cheese. House Caesar Dressing.

Individual Antipasto
Bed of Greens, 86 Italian Bean Salad, Beat, Pepperchini, Cherry Pepper, Gherkin Pickle, Jumbo Black Olive, Radish, Cucumber, Tomato, Celery Stick, Carrot Stick, Anchovies, Genoa Salami and Provolone. [\$1.5 extra]

Soup Selections:

Chicken Bow Tie

Italian Wedding with Miniature Meatballs

Cream Of Broccoli

Minestrone

Beef Barley

Finger Lakes Corn Chowder

Clam Chowder

Tomato Florentine

Second Course *Optional, extra 1.00 per person

Replaces the Starch with Entrées

Pasta Selections:

Choice of one selection

Rigatoni's

Cut Ziti

Penne

Cavatelli [\$1. extra]

Homemade Gnocchi [\$2. extra]

Gluten Free Pasta

Sauce Selections:

Choice of one selection

Club 86 Red Sauce

Club 86 Marinara

Club 86 Vodka Sauce

Club 86 Primavera Sauce [\$1. extra]

Club 86 Alfredo Sauce [\$2. extra]

Gluten Free Pasta [\$1. extra]

PLATED MENU *Entrées*


Entrées

Choose one to four of the following entrées.
Freshly baked Rolls + butter included.
Dessert, Coffee + Tea included.

Chicken and Chop Entrées

Club 86 Baked Chicken 	21
Seasoned, Roasted and falling off the bone.	
Stuffed Chicken Breast	24
Madia's Sausage, Apricots + Spinach	
Breaded Chicken Parmesan	24
Lightly breaded + fried topped with Mozzarella.	
Chicken Piccata	25
Sautéed with a lemon, caper butter sauce.	
Chicken French	25
Sautéed with a butter and Sherry wine sauce.	
Chicken Marsala	25
Sautéed with a Mushroom + Marsala demi glaze.	
Italian Pork Chop	27
Veal Chop	Market

Seafood

Broiled White Fish	24
Club 86 Continental Sauce and Broiled	
Baked Stuffed Sole	25.5
Grilled Salmon 	26
Pan seared Faroe Island Salmon	

Beef Entrées

New York Strip Steak	28.5
Choice aged strip, Char broiled.	
Prime Rib of Beef	30
Choice aged 12 oz cut. Served with Au Jus and Mushrooms.	
Roast Beef	25.5
Choice top round thinly sliced topped with Au Jus and Mushrooms.	
Filet Mignon	Market
Choice aged 10 oz cut. Served with a red wine demi glaze.	
Delmonico Rib Eye	29

Vegetarian

Grilled Stuffed Portabella  	21
Eggplant Parmesan 	21
Sliced, lightly breaded + fried topped with Marinara.	
Stuffed Pepper  	22
Risotto stuffing + topped with Marinara.	
Asian ToFu StirFry	22
Pasta Primavera 	22
Cavatappi and fresh vegetables in a light Asiago Cream sauce.	

Combo plates

Filet & Chicken Marsala	31.00
Salmon + Chicken French	27.00

 VEGAN FRIENDLY

 VEGETARIAN

 GLUTEN FRIENDLY

Club 86 EVENTS

SIDES *Entrée side selections*

Entrée Sides

Vegetable Selections:

Choice of one selection

Green Beans with 86 Medley

Green Beans with single whole Baby Carrot

Roasted Cauliflower + Broccoli *

Roasted Asparagus*

Peas, Carrots + Pearl Onion Medley

Fresh Green Beans with Slivered Almonds

Flat Italian Green Beans with sautéed sausage.

*[*50 Person Max]*

Starch Selection:

[If pasta course is omitted]

Choice of one selection

Red or White Roasted Potatoes

Homemade Mashed Potatoes

Homemade Garlic Smashed Potatoes

Baked Potato

Baked Stuffed Cheese Potato

Baked Sweet Potato

Wild Rice

Rice Pilaf

Farro + Quinoa Mix

*[*50 Person Max]*

Club 86 EVENTS

BUFFET + GRAZING STYLE MENUS

Grazing Station Displays

Coffee and Tea included.

Grazing Menu

Stuffed Mushrooms
Imported sharp provolone, hard Genoa Salami,
Prosciutto + Sopressata
Assorted Olives, Sliced Melon
and Crusted Breads.

Gnocchi with Marinara Sauce
Jumbo Meatballs
Greens + Beans
Club 86 Baked Chicken
Italian Bread & butter

Roast Beef, Carved to order
Horseradish, Spicy Mustard
Au Jus, Mushrooms & sautéed onions
Roasted Vegetable Platter
Fresh Rolls

Coffee & Tea

27 per person

Add Al La Carte Desserts
Priced separately.

First Course, Served

Choice of Soup or Salad
(Choose one from selections above)

Freshly baked Rolls + butter
Dessert, Coffee + Tea included.

Chef's Buffet

CHOOSE ONE ITEM FROM EACH CATEGORY

Pasta (pick 2)

Rigatoni's, Cut Ziti, Penne, Cavatelli [\$1. extra], Homemade
Gnocchi [\$2. extra], Gluten Free Pasta, Stuff Shells

sauce: Club 86 Red Sauce, Marinara, Vodka Sauce, Primavera
Sauce [\$1. extra], Alfredo Sauce [\$2. extra]

Vegetable

Peas, Carrots + Pearl Onion Medley, French Green Beans with
Slivered Almonds, Flat Italian Green Beans with sautéed sausage,
Green Beans with 86 Medley

Vegetarian

Club 86 Greens + Beans, Eggplant Parmesan, TuFu Stir Fry [\$2
extra]

Potato/Rice

Roasted Red Potatoes, Mashed Potatoes, Garlic Smashed,
Potatoes, Rice Pilaf, Wild Rice, Farro + Quinoa Blend

Sides

Meatballs, Italian Sausage with Peppers + Onions [\$2.00 extra]

Fish

Broiled Haddock, Grilled Salmon [\$2.50 extra]

Chicken

Baked Chicken 86 Style, Chicken Marsala [\$2.50 extra], Chicken
Parmesan [\$2.50 extra], Chicken French [\$2.50 extra]

Carving [select 2]

Herbed Rubbed Roast Beef, Honey Pit Baked Ham,
Fresh Roasted Carved Turkey [\$2.50 extra], Prime Rib [\$3.00 extra]

25.5 per person

CAKE FLAVORS

Strawberry Layer Cake
Moist White Cake layered with Whipped Crème + Fresh Strawberries

Chocolate Layer Cake
Rich Chocolate Cake layered with Chocolate or White Whipped Crème

Traditional White
Moist White Cake and White Frosting

Lemon Crème
Moist Lemon Cake layered with Lemon Whipped Crème

10" Round (serves 10 - 15) | 1/2 Layer (Serves 20-25) | Full Layer (Serves 40- 50)

*More flavors and combinations available

Chocolate Fountain

Gourmet Belgium Chocolate

DIPPING ITEMS

Strawberries	Bananas	Shortbread Wafers	Potato Chips
Pineapple Wedges	Apple Slices	Rice Crispy Treats	Graham Crackers
Melon Wedges	Pretzels	Marshmallows	

Inquire for pricing

Al la carte dessert suggestions: Price per piece, please inquire below

- Mini Cheese Cake
- Mini PB pie in chocolate crust
- Mini Whoopi pies
Vanilla, Chocolate, PB, carmel and red velvet
- Mini Biscotti
- Almond Macaroon dipped in chocolate
- Regular size cupcakes
- Italian cookie tray/ lb# (25.28 in #)
Butter cookie, sandwich with Raspberry, dipped in chocolate, PB kiss, sesame, butterballs, walnut jam, choc. peppermint stars, PB balls, Cinnamon danish, chocolate with cherry.
- Cannoli
- Cream Puffs with Chocolate
- Bar triangles
Raspberries, lemon, hello dolly, chocolate coconut
- Heart dipped espresso cookie
- French Macaroons
- Raspberry Heart Linzer
- Chocolate covered Strawberries
- Mini Cupcake
White, Choc., lemon, red velvet, carrot, peanut butter, oreo

Lori Legott

Bagels + Cakes | (315) 781.7643