

# RIT & INN

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C O N F E R E N C E   C E N T E R

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## Corporate Menu

### 2021-2022

*For catering services, contact us at  
585-359-1800 and ask for sales*



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# BREAKFAST Served

Minimum of 20 Guests

## **Breakfasts includes:**

*Assorted Juice, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas & Hot Cocoa  
Basket of Mini Muffins on Each Table*

**Choose One Entrée & One side \$15**

**Choose One Entrée & Two sides \$16**

**Choose One Entrée & Three sides \$17**

**Entrées:** Scrambled Eggs, Frittata, Pancakes, Belgian Waffles,  
Breakfast Bread Pudding, Quiche Lorraine

**Sides:** Breakfast Potatoes, Bacon, Turkey Bacon, Sliced Ham, Fruit Salad,  
Breakfast Sausage Patties, Vanilla Yogurt & Granola, Oatmeal

## Buffets

Minimum of 20 Guests

**Classic Breakfast Buffet \$15** - Scrambled Eggs, Breakfast Potatoes,  
Breakfast Sausage Patties **or** Bacon

**Deluxe Breakfast Buffet \$19** - Scrambled Eggs, Breakfast Potatoes  
Sausage Patties, Bacon, French Toast Sticks, Sliced Fruit Platter  
Variety of Cereals & Milk

### **Enhancements**

*Add Second Served Entree for \$3*

*Assorted Bagels & Pastries \$2*

*Gourmet Pastries \$3*

*Oatmeal Bar with toppings \$4*

*\*Belgian Waffle Station \$6*

*\*Omelet Station \$5*

*Sliced Fruit Platter \$6*

*\*\$50 Culinary Attendant Fee per Station*

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# BRUNCH

Minimum of 20 Guests

## ***Brunch includes:***

*Assorted Juice, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas & Hot Cocoa  
Assorted Breakfast Pastries*

***Classic Brunch Buffet \$28*** - Scrambled Eggs, Breakfast Potatoes, Sausage Patties **or** Bacon, French Toast Sticks, Fresh Garden Salad, Warm Rolls with Butter, Rice Pilaf, Oven Roasted Vegetable Medley

***Choice of Two Entrées:*** Vegetable Lasagna, Chicken French, Herb Roasted Chicken, Pina Colada Ham, Slow Roasted Honey, Glazed Ham, Asiago & Parmesan Encrusted Cod **or** Italian Sausage with Peppers & Onions

## **Enhancements**

*Assorted Bagels & Pastries \$2*

*Gourmet Pastries \$3*

*Oatmeal Bar with toppings \$4*

*\*Belgian Waffle Station \$6*

*\*Omelet Station \$5*

*Sliced Fruit Platter \$6*

*\*\$50 Culinary Attendant Fee per Station*

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# BREAKS

## ***Morning Breaks Include:***

*Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Hot Cocoa,  
Flavored Coffee of the Day & Creamers  
Assorted Bottled Juices & Bottled Water*

***Continental Breakfast \$9*** - Assortment of Bagels, Breakfast Breads & Pastries

***The Executive \$14*** - Assortment of Bagels, Breakfast Breads & Pastries

**Choose two of the following:** Quiche Lorraine, Breakfast Pizza, Scrambled Eggs, Sliced Fresh Fruit Platter **or** Variety of Flavored Yogurts and Signature Granola

## ***Midday Breaks Include:***

*Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, Hot Cocoa,  
Assorted Bottled Soda & Bottled Water*

***Coffee Klatch \$6*** - Flavored Coffee of the Day & Creamers

***Snack Time \$7*** - Variety of Kettle Chips, Pretzels & Assorted Candy Bars

***How Sweet \$8*** - House Baked Cookies & Brownies

***Energizer \$9*** - Whole Fruit, Packaged Peanuts & Granola Bars

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# LUNCH

## Served

Minimum of 20 Guests

*All Served Lunches include:*

*Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas*

### **Choose One Starter:**

Soup du Jour, Garden Salad with House Dressing, Classic Caesar Salad

**Signature Croissant \$17** - House Made Chicken Salad Served on a Fresh Croissant

**Chicken Basil \$20** - Grilled Chicken Breast - Roasted Red Peppers - Baby Bella Mushrooms - Fresh Basil & Asiago Cream Sauce

**Chicken French \$20** - Sautéed Stuffed Chicken Breast - House Made Lemon Sherry Butter Sauce

**Chicken O'Brien \$20** - Chicken Breast - Pancetta - Spinach - Smoked Gouda Cheese

**Chicken or Eggplant Parmesan \$20** - Breaded Chicken Breast or Eggplant - Pasta Marinara - Mozzarella & Asiago Cheeses

**Ravioli \$17** - Cheese Ravioli - Choice of Sauce (Vodka Sauce, Marinara Sauce, or Pesto)

**Cavatappi Alfredo \$15** - Cavatappi Pasta - Alfredo Sauce - Grilled Vegetables

**Asian Beef Stir Fry \$22** - Marinated Beef - Vegetable Stir Fry

**Pork Medallions \$17** - Dijon Pork Loin - Mustard Cream Sauce

**Roasted Turkey \$17** - Turkey Breast - House Made Gravy - Cranberry Cornbread Stuffing

**Grilled Salmon \$25** - Grilled Salmon - Mango Island Style Chutney

**Asiago & Parmesan Cod \$20** - Cod Filet Topped with Asiago & Parmesan Butter Bread Crumbs

**Vegetable Strudel \$19** - Roasted Vegetables - Phyllo Dough - Feta Cheese - Tomato Coulis

**Rosemary Steak \$22** - Grilled Flank Steak - Rosemary Infused Demi Glaze

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# Buffets

Minimum of 20 Guests

## ***All Lunch Buffets Include:***

*Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas  
Freshly Baked Cookies*

## ***Sensational Salad \$24***

Soup du Jour & Baked Artisan Bread with Butter  
Tossed Romaine & Field Greens  
Grilled Chicken & Flank Steak  
Shredded Asiago & Cheddar Cheeses  
Homestyle Croutons  
Broccoli, Red Onion, Tomatoes, Pepperoncini, Sliced Cucumbers,  
Julienne Carrots & Olives  
Variety of Dressings

## ***Market Deli \$23***

Soup du jour & Fresh Garden Salad with Selection of Dressings  
Kaiser Twist Rolls, Croissants & Breads  
Leaf Lettuce, Onion, Tomatoes & Pickles  
Provolone, Swiss & Cheddar Cheeses  
Assorted Condiments

**Choice of One:** House Made Chicken Salad, Albacore Tuna Salad, or House Made Egg Salad

**Choice of Two:** Sliced Ham, Sliced Turkey, Genoa Salami or Pepperoni

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# Buffets Continued

## ***Tiger Plate Station \$24***

Macaroni Salad & Home Fries

Hamburgers & Cheeseburgers, Miniature Hot Dogs

House Made Meat Sauce, Diced Onions, Assorted Condiments

Sliced Italian Bread

**Add Baked Beans \$1.00 per Person**

**Add Mac & Cheese \$2.50 per Person**

## ***Taco' Clock \$18***

Hard & Soft Taco Shells, Tortilla Chips

Seasoned Ground Beef, Seasoned Pulled Chicken

Cilantro Lime Rice

Shredded Cheddar Cheese, Salsa, Sour Cream, Lettuce,

Diced Tomatoes & Diced Onions

**Add Vegetarian Refried Beans: \$1.00 per Person**

**Add House made Pico de Gallo: \$1.50 per Person**

**Add Guacamole: \$2.50 per Person**

## ***Tailgate Party \$15***

Fresh Garden Salad with Selection of Dressings

Two Topping Pizza with Mozzarella Cheese

Choice of Two Toppings: Pepperoni, Ham, Sausage, Bacon, Peppers, Onions, Mushrooms,

Jalapenos, Banana Peppers, Spinach, Diced Tomato, Broccoli

Black Olives & Pineapple

**Add Toppings: \$1.50 each**

**Add Assorted Submarine Sandwiches \$4**

**Add Buffalo Chicken Bites \$5**

**Add Buffalo Chicken Mac & Cheese \$5**

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# Buffets Continued

## ***American Homestyle \$24***

Field Greens Salad with Selection of Dressings

Warm Rolls with Butter

Garlic Mashed Potatoes **or** Roasted Baby Red Potatoes

Mixed Vegetable Medley

## **Choose Two Entrées:**

***Chicken French:*** Sautéed Chicken Breast - Lemon Sherry Butter Sauce

***Chicken Parmesan:*** Breaded Chicken Breast - Pasta Marinara -Mozzarella & Asiago Cheeses

***Eggplant Parmesan:*** Breaded Eggplant Cutlet - Pasta Marinara -Mozzarella & Asiago Cheeses

***Roasted Turkey:*** Turkey Breast - Gravy - Cranberry Cornbread Stuffing

***Pina Colada Ham:*** Oven Roasted Ham - Pineapple Coconut Glaze

***Tilapia Florentine:*** Tilapia - Spinach and Cream Cheese -Classic Bruere Blanc

***Pork Medallions:*** Dijon Roasted Pork Loin - Mustard Cream Sauce

***Lasagna:*** House Made Classic Beef **or** White Vegetarian Italian Lasagna

***Three Cheese Casserole:*** Cavatappi - Cheesy Cream Sauce - Butter Crumb Topping

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# Dinner

## Served

Minimum Guests 20

All Served Dinners include: Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas  
Warm Rolls with Butter, Chef's Choice of Starch & Vegetable Accompaniments  
Choice of Cake

### **Choose one starter:**

*Soup du Jour, Garden Salad with House Dressing or Classic Caesar Salad*

**Chicken Marsala \$26** - Sautéed Chicken Breast - Wild Mushrooms - Rosemary & Marsala Demi Glaze

**Chicken Panzas \$27** - Parmesan Breaded Chicken Breast - Spinach and Garlic Cream Cheese - Three Cheese Risotto

**Chicken Basil \$26** - Chicken Breast - Roasted Red Peppers - Baby Bella Mushrooms - Fresh Basil Asiago Cream Sauce

**Chicken Parmesan \$28** - Breaded Chicken Breast - Pasta with Marinara - Mozzarella & Asiago Cheeses

**Chicken French \$26** - Sautéed Chicken Breast - House Made Lemon Sherry Butter Sauce

**Maltese Salmon \$29** - Seared Salmon - Valencia Orange Hollandaise

**Tilapia Florentine \$24** - Tilapia - Spinach and Cream Cheese - Classic Beurre Blanc

**Grilled Napoleon \$24** - Grilled Portobello Mushroom Cap - Marinated Vegetables - a Roasted Tomato Coulis Sauce

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# Served Entrees Continued

**Tuscan Penne Pasta \$21** - Penne - Kalamata Olives - Artichokes - Roasted Red Peppers - Fresh Basil - White Wine & Asiago Sauce

**Asiago & Parmesan Cod \$26** - Cod Filet - Asiago & Parmesan Butter Bread Crumbs

**Cheese Ravioli \$21** - Cheese Ravioli - Choice of Sauce (Vodka Sauce, Marinara Sauce, or Pesto)

**London Broil \$28** - Flank Steak Chef Paul's Captain Black's Marinade - Mushroom & Rosemary Infused Demi Glaze

**New York Strip Steak \$37** - 10 ounce Choice Beef - Caramelized Onions - Rosemary Infused Demi Glaze

**Slow Roasted Prime Rib \$36** - 10 ounce Prime Rib - House made Au Jus

**Premium Frenched Pork Chop \$35** - Rosemary and Garlic Pork - Apple Cider Reduced Demi Glaze

**Pork Medallions \$25** - Rosemary & Garlic Pork - Rosemary Infused Demi Glaze

## Buffets

Minimum of 20 Guests

### **Southern Crossing \$30**

Field Greens Salad with Selection of Dressings

Corn Bread Muffins, Cavatappi & Three Cheese Casserole, Southwestern Corn

#### **Choose Two Entrees:**

**BBQ Grilled Chicken** - Bone in Chicken - BBQ Sauce

**Southwest Grilled Chicken** - Grilled Chicken - Fire Roasted Corn and Black Bean Salsa

**Southern Fried Chicken** - Chicken Fried

**BBQ Pulled Pork** - Pork Shoulder - BBQ Sauce

**BBQ Beef Brisket** - Beef Brisket - BBQ Sauce

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# Buffets Continued

*Deluxe and Supreme Buffet include: Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Teas  
Warm Rolls with Butter, Garden Salad & Vegetable Accompaniments  
Choice of Cake*

**Deluxe \$28**

**Choice of One Starch:**

*Herb Roasted Potatoes, Garlic Mashed, Rice Pilaf or  
Penne with Marinara*

**Choice of Two Entrees:**

**Herb Roasted Chicken** - Bone in Chicken - Italian Spices

**BBQ Chicken**- Bone in Grilled Chicken - BBQ Sauce

**Chicken Marsala** - Chicken Breast - Wild Mushrooms - Rosemary & Marsala Demi Glaze

**Chicken French** - Sautéed Chicken Breast - House Made Lemon Sherry Butter Sauce

**Chicken Parmesan** - Breaded Chicken Cutlet - Chef Paul's Signature Marinara

**Roasted Turkey** - Turkey Breast - House Made Gravy - Cranberry Cornbread Stuffing

**London Broil** - Flank Steak - Chef Paul's own Captain Black's Marinade - Mushroom &  
Rosemary Infused Demi Glaze

**Italian Sausage** - Italian Sausage - Caramelized Peppers and Onions

**Pork Loin**- Dijon Pork Loin - Mustard Cream Sauce

**Tilapia Florentine** - Tilapia - Spinach and Cream Cheese - Classic Beurre Blanc

**Pina Colada Ham** - Oven Roasted - Pineapple Coconut Glaze

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# Buffets Continued

## **Supreme \$39**

*One Specialty Salads*

### **Choice of One Starch:**

*Herb Roasted Potatoes, Potatoes Au Gratin, Garlic Mashed **or** Rice Pilaf*

### **Choice of One Pasta and One Sauce:**

*Tortellini, Farfalle **or** Penne Pasta*

*Marinara, Blush, **or** Alfredo Sauce*

### **Choice of One Seafood:**

**Tilapia Florentine** - Tilapia - Spinach and Cream Cheese - Classic Beurre Blanc

**Salmon with Dill Beurre Blanc** - Salmon - Dill Cream Sauce

**Asiago Haddock** - Haddock - Asiago and Parmesan Bread Crumbs

### **Choice of One Chicken:**

**Chicken French** - Sautéed Chicken Breast - Lemon Sherry Butter Sauce

**Chicken Basil** - Grilled Chicken - Roasted Red Peppers - Baby Bella Mushrooms - Fresh Basil & Asiago Cream Sauce

**Chicken Marsala Breast** - Chicken - Wild Mushrooms - Rosemary & Marsala Demi Glaze

**Herb Roasted Chicken** - Bone in Chicken - Italian Spices

**Chicken Piccata** - Chicken Breast - Butter, White Wine, Capers and Lemon Sauce

**Chicken Panzas** - Parmesan Breaded Chicken Breast - Spinach and Garlic Cream Cheese - Three Cheese Risotto

### **Choice of One Chef Attended Carving Station:**

*Roast Top Sirloin of Beef*

*Roasted Turkey*

*Roast Pork Loin*

### **Dinner Buffet Enhancements:**

**Add Carved Slow Roasted Prime Rib \$15**

**Add Carved Grilled Tenderloin of Beef \$18**

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# Hors D'oeuvres Packages

Minimum of 20 Guests

*(Price based on Five Pieces Total Per Person)*

## **The Classic \$7**

### **Select Three:**

*Bruschetta Crostinis*

*Assorted Cold Canapes*

*Spinach & Cheese Blossoms*

*Meatballs (Italian, Asian or Swedish)*

*Sausage **or** Casino Mushroom Caps*

*Artichoke French*

*Chicken Fritters*

*Pork Pot Stickers*

## **The Premier \$11**

### **Select Three:**

*Andouille Sausage Stuffed Artichoke Hearts*

*Southwest Chicken Quesadillas*

*Spring Rolls*

*Garlic Risotto Balls*

*Goat Cheese & Mushroom Purses*

*Buffalo Chicken Wontons*

*Brie & Raspberry Phyllo*

## Displayed Hors D'oeuvres

***Cheese Display \$5*** - Imported & Domestic Cheese - Assorted Crackers

***Vegetable Crudité \$5*** - Variety of Vegetables - Assorted Dips

***Fresh Fruit Display \$5*** - Variety of Seasonal Fruits - Berry Garnish

***Buffalo Chicken Wing Dip \$7*** - Wing Dip - Garlic Crostinis - Tortilla Chips

***Baked Brie Wheel \$8*** - Brie - Puff Pastry - Orange Marmalade - Assorted Crackers

***Spreads & Dips \$7*** - Crostinis - Pita Triangles - Tortilla Chips

### **Choice of Two Dips:**

Roasted Red Pepper Hummus, Guacamole, Bruschetta, Traditional or Tropical Salsa,  
Dill or French Onion Dip

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# Hors D'oeuvres

Priced Per 100 Pieces

## **Cold Hors D'oeuvres**

*Bruschetta Crostinis \$150*

*Caprese Brochettes \$225*

*Assorted Cold Canapes \$225*

*Jumbo Shrimp Cocktail \$325*

*Fruit Skewers \$400*

## **Hot Hors D'oeuvres**

*Spinach & Cheese Blossoms \$250*

*Brie & Raspberry Phyllo \$225*

*Artichoke French \$200*

*Garlic Risotto Balls \$250*

*Goat Cheese & Mushroom Purses \$280*

*Chicken Fritters \$200*

*Southwest Chicken Quesadillas \$250*

*Buffalo Chicken Wontons \$225*

*Thai Chicken Spring Roll \$250*

*Bacon Wrapped Scallops \$375*

*Crab Cakes with Tangy Remoulade \$400*

*Meatballs (Italian, Asian or Swedish) \$150*

*Andouille Sausage Stuffed Artichoke Hearts \$200*

*Sausage or Casino Mushroom Caps \$200*

*Miniature Beef Wellingtons \$400*

*Tenderloin Crostini's with Horseradish Cream \$475*

*Chorizo Sausage Caps \$190*

*Pork Pot Stickers \$150*

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# Station Party

Minimum 30 Guests

**Minimum of 3 Stations**

**Maximum of 5 Stations**

## ***The Light Side \$10***

Artisan Bread & Whipped Butter, House Made Soup  
Tossed Romaine & Field Greens, Cucumbers, Carrots, Grape Tomatoes, Broccoli,  
Sweet Red Onion, Olives, Pepperoncini, Croutons, Asiago & Cheddar Cheeses  
Selection of Dressings

## ***Potato Bar \$10***

### **Choose Two of the following Starches:**

Potato Skins, Garlic Smashed Potatoes or Mashed Red Bliss Potatoes  
Toppings include: Cheddar Cheese, Bacon, Chives, Butter & Sour Cream

## ***\*The Pasta Bar \$12\****

**Choose Two Pastas:** Cavatappi, Cheese Tortellini, Cheese Ravioli, Fettuccine, or Linguine  
Toppings Include: House Made Marinara, Alfredo & Pesto, Diced Tomatoes, Diced Onions, Spinach,  
Mushrooms, Asiago & Parmesan Cheeses & Crushed Red Pepper

## ***Stir Fry Station \$12***

Vegetable Stir Fry, Ginger Soy Marinated Chicken & Beef  
Fried & Steamed White Rice, Egg Rolls, Sweet & Sour and Teriyaki Sauces

## ***Mac n' Cheese Attack \$10***

Cavatappi Pasta Baked in Three Cheese Cream Sauce  
Toppings Include: Asiago, Parmesan, Cheddar Cheese, Bacon, Broccoli & Diced Tomatoes

**\*Applicable Station Prices do not reflect \$50 Culinary Attendant Fee per Station\***

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# Station Party Continued

**Minimum of 3 Stations**

**Maximum of 5 Stations**

## ***Two Pizzas, Two Toppings \$10***

**Choice of Sauce:** Red Sauce, White Sauce **or** BBQ Sauce

**Choice of Cheese:** Mozzarella, Parmesan **or** Cheddar Cheese

**Choice of Two Toppings:** Pepperoni, Ham, Sausage, Bacon, Chicken Fingers, Meatballs, Bell Peppers, Onions, Mushrooms, Jalapenos, Banana Peppers, Spinach, Diced Tomatoes, Broccoli, Black Olives or Pineapple.

**Additional Toppings:** \$2

## ***Antipasto Display \$12***

Genoa Salami, Capicola, Pepperoni, Provolone & Fresh Mozzarella  
Assorted Olives & Artichoke Hearts, Roasted Red Peppers,  
Pepperoncini & Basil Pesto Crostinis

## ***\*Carve It Up\****

*Slow Roasted Turkey Breast \$10*

*Maple & Brown Sugar Glazed Ham \$10*

*Dijon Rubbed Porkloin \$10*

*Captain Black's Flank Steak \$12*

*BBQ Braised Beef Brisket \$12*

*Roast Beef Top Sirloin \$12*

*Beef Strip Loin \$19*

*Prime Rib \$22*

*Beef Tenderloin \$25*

**\*Applicable Station Prices do not reflect \$50 Culinary Attendant Fee per Station\***

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# Late Night Menu

Available after 9pm in addition to Paid Dinner Service  
Minimum of 20 Guests

## ***Pizza Stop \$10***

Cheese & Pepperoni Pizza, Buffalo Chicken Bites, Bleu Cheese & Celery Sticks

## ***Buffalo Chicken Mac n' Cheese \$10***

Cavatappi Pasta is tossed in our own Three Cheese Cream Sauce and layered with Diced Buffalo Chicken and Baked to Crispness with a Butter Crumb Topping

## ***Tiger Plate Station \$15***

Macaroni Salad, Home Fries

Hamburgers & Cheeseburgers, Miniature Hot Dogs

House Made Meat Sauce, Diced Onions, Assorted Condiments

Sliced Italian Bread

## ***Spinach & Artichoke Dip \$6***

Warm House Made Spinach & Artichoke Dip is Served with an Assortment of Garlic Crostinis and Pita Triangles

## ***Brownie Sundae Bar \$10***

Vanilla & Chocolate Ice Cream, Fudge Brownies, Chocolate & Caramel Sauces, Mixed Nuts, M&Ms®, Maraschino Cherries & Whipped Cream

## ***Slider Station \$10***

Miniature Burger & Chicken Sliders Served with an Assortment of Condiments

## ***Taco' Clock \$16***

Hard & Soft Taco Shells, Tortilla Chips

Seasoned Ground Beef, Seasoned Pulled Chicken

Cilantro Lime Rice

Shredded Cheddar Cheese, Salsa, Sour Cream, Lettuce, Diced Tomatoes & Diced Onions

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# Desserts A la Carte

## **Cakes**

Strawberry Shortcake \$4.00

Orange Creamsicle \$4.00

Chocolate Layer Cake \$4.00

Tuxedo Truffle Cake \$4.00

Premium Tiramisu \$7.00 \*\*

## **Pies**

Dutch Caramel Apple \$5.00\*

Chocolate Cream, Lemon Meringue or

Coconut Cream \$5.00\*

## **Dessert Dishes**

House Baked Cookies \$2.00

Fudge Brownies \$2.25

Apple, Cherry or Peach Crisp \$5.00\*

Cannolis \$5.00\*

Vanilla & Chocolate Ice Cream \$5.00\*

## **Cheesecake**

Classic New York Style \$5.00\*

Cheesecake with Fruit Topping \$5.00\*

Premium Cheesecake \$7.00\*\*

\* \$2.00 Upgrade charge applies when choosing for dinner in place of Cake

\*\* \$3.00 Upgrade charge applies when choosing for dinner in place of Cake

# Sweets Stations

Minimum of 20 Guests

## **Gourmet Coffee \$6**

Regular, Decaffeinated, Flavored Coffees & Herbal Teas, Hot Cocoa, Chocolate Shavings, Caramel Bits, Lemon Wedges, Assorted Flavored Syrups, Whipped Cream & Assorted Creamers

## **Half Dipped \$8**

Rice Krispie Treats®, Marshmallows, Pretzels, Assorted Fruit, Chocolate Chip Cookies & Oreos® All Half Dipped in Creamy Milk Chocolate

## **Patisserie \$12**

Assorted Variety of House Baked Pastries Chocolate Covered Strawberries with a Gourmet Coffee Station

## **Gourmet Table \$12**

Selection of Four Cakes, Pies or Cheesecakes with a Gourmet Coffee Station

## **Sundae Bar \$12**

Vanilla & Chocolate Ice Cream, Hot Fudge, Caramel & Strawberry Sauces, Mixed Nuts, Sprinkles, Whipped Cream, M&Ms® & Maraschino Cherries

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# BAR MENU

## ***Open Bar***

(Unlimited Consumption– Minimum 30 Guests)

### Premium / Top Shelf

One Hour - \$13.00 / \$16.00

Two Hours - \$18.00 / \$20.00

Three Hours - \$21.00 / \$24.00

Four Hours - \$25.00 / \$28.00

## ***Beer, Wine & Soda Bar***

(Unlimited Consumption– Minimum 30 Guests)

### Premium / Top Shelf

One Hour - \$11.00 / \$14.00

Two Hours - \$14.00 / \$17.00

Three Hours - \$17.00 / \$22.00

Four Hours - \$20.00 / \$27.00

## ***Host Bar\*\****

(Host Pays for Beverages Consumed)

### Premium / Top Shelf

Manhattans and Martinis - \$7.50 / \$8.50

Cocktails - \$6.50 / \$7.50

Beer - \$4.75 / \$5.75

Wine - \$6.50 / \$7.50

Sodas, Juices and Bottled Water \$2.00 / \$2.00

## ***Cash Bar\*\*\****

\*\*\*Cash and Host Bars, there will be a \$30.00 per hour charge for each bartender, until a minimum of \$100.00 in sales per hour, per bartender is reached.

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### **Punch**

(per 3 gallons)

Sangria \$65.00

Fruit Punch \$45.00

### **Soda Bar**

One Hour \$4.00

Two Hours \$6.00

Three Hours \$8.00

Four Hours \$10.00

## ***Wine by the Bottle***

### ***White***

Edna Valley Sauvignon Blanc (California) \$38.00

Canyon Road Chardonnay (California) \$22.00

William Hill Chardonnay (California) \$32.00

Mirassou Pinot Grigio (Italy) \$28.00

Blüfeld Riesling (Germany) \$26.00

### ***Red***

Red Rock Merlot (California) \$32.00

Canyon Road Merlot (California) \$22.00

William Hill Cabernet Sauvignon (California) \$32.00

Mirassou Pinot Noir (Italy) \$28.00

Alamos Malbec (Argentina) \$28.00

C.K. Mondavi Cabernet Sauvignon (California) \$32.00

### ***Blush***

Woodbridge White Zinfandel (California) \$22.00

Barefoot Pink Moscato (California) \$22.00

### ***Sparkling***

House Champagne (France) \$18.00

Mionetto Prosecco Brut (Italy) \$28.00

Martini and Rossi Asti Spumante (Italy) \$35.00

Moet and Chandon White Star (California) \$75.00

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