



CATERING MENU

SAPORI Corporate & Private Catering Division, providing the Greater Rochester area with professional service and top notch cuisine. From staffed events with full buffet set up to pick-up or drop-off service for any occasion including: office luncheons, holiday parties, corporate events & fund raisers, showers, rehearsal dinners, weddings etc. We offer a variety of gourmet party platters & pans as well as buffet & grazing station reception packages. Custom chef constructed menus are also available upon request to fit any-preferences, special dietary requirements, theme or budget you may have. We can also accommodate holding small events on-site at our café location in the beautiful 9-story atrium dining area of the historic Powers Building for up to 50 guests(based on approval & availability).

All pick-up/drop-off catering platter or pan orders must be placed a minimum of 48 hours prior to requested date. A \$100 minimum (not including tax and delivery fees) is required for all drop off catering orders and a delivery fee will be applied. Smaller orders are available for pick up at our Powers Building location Mon-Fri, 8am-2pm. 24 hour cancelation notice is required or a 15% fee will be charged.

Minimum of 25 guests required for ALL Buffet/Grazing Station Receptions and all finalized menus/head counts along with a 50% non-refundable deposit are due a minimum of 2 weeks prior to the event date to be considered confirmed. All proposals are valid for 7 days after received...

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(Powers Building Atrium)

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585-325-3507 (café) / 585-704-7291 (cell)

PLATTERS & PANS

LIGHT BREAKFAST OPTIONS

LOCALLY ROASTED COFFEE AIRPOT ~ \$15 (10-12 cups)

SERVED WITH CREAMERS, SUGAR, SWEETENER, STIR STICKS AND DISPOSABLE CUPS.

YOGURT PARFAIT ~ \$4 PER PERSON

NON-FAT GREEK YOGURT, ORGANIC RASPBERRY JAM, FRESH BERRIES & GRANOLA SERVED IN INDIVIDUAL CUPS.

ASSORTED BAGEL TRAY ~ \$30 PER DOZEN

FRESH ASSORTED NEW YORK STYLE BAGELS SERVED ON A TRAY WITH CREAM CHEESE, BUTTER AND JAM.

ASSORTED MUFFIN TRAY ~ \$30 PER DOZEN

FRESH BAKED ASSORTED MUFFINS SERVED ON A TRAY WITH SIDES OF BUTTER.

ASSORTED DANISH TRAY ~ \$30 PER DOZEN

FRESH ASSORTED FLAVORED DANISH PASTRIES.

FRESH CUT FRUIT SALAD ~ HALF PAN(10-12PP)~\$40 / FULL PAN(20-25PP)~\$60

FRESH SLICED ASSORTED MELON, PINEAPPLE, GRAPES & STRAWBERRIES

BROCCOLI & CHEDDAR QUICHE ~ HALF PAN(10-12PP)~\$45 / FULL PAN(20-25PP)~\$65

HOMEMADE QUICHE MADE WITH BROCCOLI FLORETS, AGED SHARP CHEDDAR AND FRESH SCALLIONS.

~CONTINENTAL BREAKFAST BOX~ \$7 PER PERSON

SERVED IN CONVENIENT LABELED "GRAB & GO" BOXES ~ (CHOICE OF FRESH BAGEL OR MUFFIN, AN APPLE OR LITE & FIT YOGURT AND BOTTLED SPRING WATER OR TROPICANA OJ.)

(COMES WITH PLASTIC WARE, NAPKIN AND CREAM CHEESE OR BUTTER & JAM.)

SANDWICH PLATTERS

ASSORTED COLD CUT & CHEESE PLATTER ~ SMALL(10-12PP)~\$45 / LARGE(20-25PP)~\$85

FRESH SLICED BLACK FOREST HONEY BAKED HAM, SMOKED TURKEY BREAST, ANGUS ROAST BEEF, GENOA SALAMI, PROVOLONE, SHARP CHEDDAR AND SWISS CHEESE. SERVED WITH FRESH BAKED ARTISAN SANDWICH ROLLS. (*ALSO AVAILABLE AS A COMPOSED ASSORTED SANDWICH PLATTER*)

SANDWICH FIXINGS PLATTER ~ SMALL(10-12PP)~\$20 / LARGE(20-25PP)~\$35

FRESH SLICED TOMATO, RED ONION, MIXED FIELD GREENS, HOT CHERRY PEPPERS, ROASTED RED PEPPERS, PICKLES, MAYO & HONEY DIJON MUSTARD.

~TRADITIONAL BOX LUNCH~ \$9.75 PER PERSON

SERVED IN A CONVENIENT LABELED "GRAB & GO" BOXES ~ (CHOICE OF SANDWICH, APPLE, ARTISAN KETTLE CHIPS, OLD FASHIONED CHOCOLATE CHIP COOKIE, DILL PICKLE SPEAR AND BOTTLED SPRING WATER OR CANNED SODA.) (COMES WITH PLASTIC WARE, NAPKIN AND CONDIMENT PACKETS)

CUSTOMIZE YOUR SANDWICH:

- CHOICE OF FRESH BAKED ARTISAN BREAD: SLICED SESAME HONEY WHEAT, SOUR DOUGH OR WHOLE WHEAT WRAP. (ARTISAN FOCACCIA OR GARLIC-PARMESAN BAGUETTE~\$0.50extra)
- CHOICE OF FRESH SLICED DELI MEAT: BLACK FOREST HONEY BAKED HAM, SMOKED TURKEY BREAST, ANGUS ROAST BEEF OR GENOA SALAMI, (PROSCIUTTO DI PARMA OR HARVEST CHICKEN SALAD~\$0.75extra)
- CHOICE OF FRESH SLICED CHEESE: PROVOLONE, SHARP CHEDDAR OR SWISS.

(ALL SANDWICHES MADE WITH FRESH ROMAINE LETTUCE & SLICED TOMATO OR ROASTED RED PEPPERS)

COLD HORS D'OEUVRES

MEDITERRANEAN HUMMUS DIP ~ SMALL(10-12pp)~\$35 / LARGE(20-25pp)~\$65

ROASTED RED PEPPER HUMMUS WITH DICED ARTICHOKE HEARTS, OLIVE TAPENADE AND FETA CHEESE SERVED WITH ARTISAN PITA CHIPS.

DOMESTIC CHEESE & PEPPERONI PLATTER ~ SMALL(10-12pp)~\$45 / LARGE(20-25pp)~\$85

CUBES OF SHARP CHEDDAR & PEPPER JACK CHEESES, SLICED PEPPERONI STICK, FRESH GRAPES & ASSORTED CRACKERS.

IMPORTED ARTISAN CHEESE & SALUMI PLATTER~ SMALL(10-12pp)~\$55 / LARGE(20-25pp)~\$105

SMOKED GOUDA, GORGONZOLA, TRIPLE CREAM BRIE, SLICED SOPRESSATA, PROSCIUTTO DI PARMA, FRESH GRAPES, PISTACHIO NUTS, FRESH CROSTINI & ASSORTED CRACKERS.

VEGETABLE CRUDITÉS PLATTER ~ SMALL(10-12pp)~\$40 / LARGE(20-25pp)~\$75

FRESH CUT CELERY, BABY CARROTS, BROCCOLI, CAULIFLOWER & GRAPE TOMATOES, SERVED WITH BLEU CHEESE DIP.

CAPRESE SKEWERS ~ SMALL(10-12pp)~\$45 / LARGE(20-25pp)~\$85

MINI FRESH MOZZARELLA & GRAPE TOMATOES ON BAMBOO SKEWERS, DRIZZLED WITH EVOO & SWEET BALSAMIC GLAZE AND TOPPED WITH FRESH BASIL.

PROSCIUTTO & MELON SKEWERS ~ SMALL(10-12pp)~\$45 / LARGE(20-25pp)~\$85

MINI FRESH MOZZARELLA & MELON BALLS ON BAMBOO SKEWERS WRAPPED IN A THIN SLICE OF PROSCIUTTO DI PARMA, DRIZZLED WITH EVOO & SWEET BALSAMIC GLAZE TOPPED WITH FRESH BASIL.

BRUSCHETTA ~ SMALL(10-12pp)~\$45 / LARGE(20-25pp)~\$85

FRESH ARTISAN CROSTINI TOPPED WITH DICED TOMATOES, ONIONS, ROASTED RED PEPPERS, FRESH BASIL & GARLIC-(TOSSED IN EVOO AND BALSAMIC VINAIGER) AND SHREDDED ASIAGO.

BEEF TENDERLOIN CROSTINI ~ SMALL(10-12pp)~\$55 / LARGE(20-25pp)~\$105

FRESH ARTISAN CROSTINI TOPPED WITH HERB MASCARPONE CHEESE AND SLICED SEARED BEEF TENDERLOIN, THEN DRIZZLED WITH BLACK TRUFFLE OIL AND FRESH CHIVES.

JUMBO SHRIMP COCKTAIL PLATTER ~ SMALL(10-12pp)~\$65 / LARGE(20-25pp)~\$125

SERVED WITH FRESH LEMON WEDGES AND HOMEMADE COCKTAIL SAUCE.

HOT HORS D'OEUVRES

ARTICHOKE FRANCAISE ~ HALF PAN(10-12pp)~\$45 / FULL PAN(20-25pp)~\$85

ARTICHOKE HEARTS EGG BATTERED THEN SAUTÉED IN A RICH LEMON, BUTTER & SHERRY WINE SAUCE.

STUFFED MUSHROOM CAPS ~ HALF PAN(10-12pp)~\$45 / FULL PAN(20-25pp)~\$85

JUMBO MUSHROOM CAPS STUFFED THEN BAKED WITH CHOICE OF: HOUSE-CRAB MEAT STUFFING, SAUSAGE STUFFING OR CASINO STYLE STUFFING, TOPPED WITH MELTED ASIAGO CHEESE AND DRIZZLED WITH EVOO.

GREENS & BEANS ~ HALF PAN(10-12pp)~\$40 / FULL PAN(20-25pp)~\$75

ESCAROLE & CANNELLINI BEANS SAUTÉED IN A GARLICKY BUTTER BROTH WITH RED PEPPER FLAKES. (ADD: ITALIAN SAUSAGE, HOMEMADE GNOCCHI -OR- "STUFFED" STYLE WITH OLIVES, BREAD CRUMBS & ANCHOVIES~ + \$5 small / \$10 large)

TUSCAN SPINACH & ARTICHOKE DIP~ HALF PAN(10-12pp)~\$40 / FULL PAN(20-25pp)~\$75

FRESH SPINACH, ARTICHOKE HEARTS & DICED TOMATOES SAUTEED WITH BUTTER, GARLIC & CREAM CHEESE, THEN OVEN BAKED WITH SHARP CHEDDAR, ASIAGO AND TOASTED BREAD CRUMBS, SERVED WITH CHOICE OF FRESH CROSTINI OR ARTISAN TORTILLA CHIPS FOR DIPPING.

HOMEMADE COCKTAIL MEATBALLS ~ HALF PAN(10-12pp)~\$45 / FULL PAN(20-25pp)~\$85

HAND-ROLLED AND BAKED, THEN LOW SIMMERED IN YOUR CHOICE OF: HOMEMADE POMODORO SAUCE OR IN A RICH CREAMY MUSHROOM GRAVY WITH A HINT OF MADEIRA WINE.

BACON WRAPPED SCALLOPS ~ HALF PAN(10-12pp)~\$65 / FULL PAN(20-25pp)~\$125

OVEN BAKED SEA SCALLOPS WRAPPED WITH APPLEWOOD SMOKED BACON, THEN TOPPED WITH A BLACK PEPPERCORN & MAPLE DRIZZLE.

MINI BEEF EMPANADAS ~ HALF PAN(10-12pp)~\$45 / FULL PAN(20-25pp)~\$85

AUTHENTIC HOMEMADE CHILEAN STYLE MINI BEEF EMPANADAS, SERVED WITH A SIDE OF CHIPOTLE SOUR CREAM AND A SWEET & SPICY CHUTNEY SAUCE.

GOURMET SALADS

HOUSE PASTA SALAD ~ HALF PAN(10-12pp)~\$40 / FULL PAN(20-25pp)~\$75

TRI-COLOR FARFALLE PASTA TOSSED IN A BACON & TOASTED SESAME VINAIGRETTE WITH BLACK OLIVES, RED ONION, ARTICHOKE HEARTS, ROASTED RED PEPPERS, CRUMBLED GORGONZOLA CHEESE & DICED SOPRESSATA.

COLD ASIAN NOODLE SALAD ~ HALF PAN(10-12pp)~\$40 / FULL PAN(20-25pp)~\$75

ASIAN STYLE NOODLES TOSSED IN A THAI RED CURRY PEANUT SAUCE MADE WITH FRESH GINGER, ASIAN STYLE SLAW, SESAME SEEDS & FRESH SCALLIONS.

MACARONI SALAD ~ HALF PAN(10-12pp)~\$35 / FULL PAN(20-25pp)~\$65

(TRADITIONAL STYLE) MACARONI TOSSED IN MAYO WITH DICED CARROTS, CELERY & ONION.

POTATO & BROCCOLI SALAD ~ HALF PAN(10-12pp)~\$40 / FULL PAN(20-25pp)~\$75

RED POTATOES AND BROCCOLI FLORETS TOSSED IN A CREAMY BACON & GORGONZOLA CHEESE VINAIGRETTE WITH FRESH SCALLIONS & ROASTED RED PEPPERS.

FRESH TOMATO & CUCUMBER SALAD ~ HALF PAN(10-12pp)~\$40 / FULL PAN(20-25pp)~\$75

WEDGED VINE RIPENED ROMA TOMATOES AND FRESH CUCUMBER TOSSED IN EVOO & BALSAMIC VINEGAR WITH FRESH BASIL, RED ONION, GARLIC & CRUMBLED GORGONZOLA.

TORTELLINI & SPINACH SALAD ~ HALF PAN(10-12pp)~\$45 / FULL PAN(20-25pp)~\$85

CHEESE TORTELLINI & FRESH SPINACH TOSSED IN A SWEET TOASTED SESAME VINAIGRETTE WITH SHAVED ALMONDS & GRAPE TOMATOES.

CAESAR SALAD ~ HALF PAN(10-12pp)~\$40 / FULL PAN(20-25pp)~\$75

FRESH ROMAINE LETTUCE TOSSED WITH HOMEMADE GARLIC HERB CROUTONS, SHAVED ASIAGO CHEESE AND HOMEMADE CREAMY CAESAR DRESSING.

MIXED FIELD GREENS SALAD ~ HALF PAN(10-12pp)~\$40 / FULL PAN(20-25pp)~\$75

FRESH SPRING MIX & ROMAINE LETTUCE WITH RED ONION, GRAPE TOMATOES, CUCUMBER, WALNUTS, GARLIC HERB CROUTONS AND HOUSE VINAIGRETTE.

PASTA

HOMEMADE GNOCCHI ~ HALF PAN(10-12pp)~\$50 / FULL PAN(20-25pp)~\$95

FRESH HAND-ROLLED POTATO & RICOTTA CHEESE DUMPLING TOSSED IN OUR HOUSE POMODORO SAUCE WITH BUTTER & PECORINO ROMANO CHEESE.

HOMEMADE JUMBO CHEESE RAVIOLI ~ HALF PAN(10-12pp)~\$50 / FULL PAN(20-25pp)~\$95

FRESH HOMEMADE PASTA DOUGH HAND STUFFED WITH SEASONED RICOTTA, THEN TOPPED WITH OUR HOUSE POMODORO SAUCE AND SHREDDED ASIAGO CHEESE.

HOMEMADE MEAT & CHEESE LASAGNA ~ HALF PAN(10-12pp)~\$60 / FULL PAN(20-25pp)~\$115

FRESH HOMEMADE PASTA SHEETS, LAYERED WITH GROUND BEEF & SEASONED RICOTTA, MOZZARELLA & ASIAGO CHEESES, THEN OVEN BAKED IN OUR HOUSE POMODORO SAUCE.

HOMEMADE VEGETABLE LASAGNA ~ HALF PAN(10-12pp)~\$60 / FULL PAN(20-25pp)~\$115

FRESH HOMEMADE PASTA SHEETS, LAYERED WITH SPINACH, ONIONS, BROCCOLI, ROASTED PEPPERS, ARTICHOKE HEARTS, SCALLIONS AND SEASONED RICOTTA, MOZZARELLA & ASIAGO CHEESES, THEN OVEN BAKED IN A RICH TOMATO BASIL CREAM SAUCE.

BAKED RIGATONI ~ HALF PAN(10-12pp)~\$45 / FULL PAN(20-25pp)~\$85

AL DENTE RIGATONI PASTA TOSSED WITH HOMEMADE POMODORO SAUCE, PECORINO ROMANO, RICOTTA & MOZZARELLA CHEESES, THEN OVEN BAKED.

RIGATONI ALLA VODKA ~ HALF PAN(10-12pp)~\$55 / FULL PAN(20-25pp)~\$105

AL DENTE RIGATONI PASTA TOSSED IN A RICH TOMATO VODKA CREAM SAUCE WITH SAUTÉED APPLE WOOD SMOKED BACON, FRESH BASIL AND GARLIC, TOPPED WITH SHREDDED ASIAGO CHEESE.

FARFALLE ALLA PESTO ~ HALF PAN(10-12pp)~\$55 / FULL PAN(20-25pp)~\$105

AL DENTE BOWTIE PASTA TOSSED IN A LIGHT BASIL PESTO CREAM SAUCE WITH PINE NUTS, PEAS, PROSCIUTTO, ROASTED RED PEPPERS & ASIAGO CHEESE.

MAIN COURSES

ITALIAN SAUSAGE PEPPERS & ONIONS ~ HALF PAN(10-12pp)~\$60 / FULL PAN(20-25pp)~\$115

SWEET ITALIAN SAUSAGE OVEN ROASTED WITH PEPPERS, ONIONS, GARLIC AND EVOO.

EGGPLANT PARMIGIANA ~ HALF PAN(10-12pp)~\$60 / FULL PAN(20-25pp)~\$115

LAYERED SLICES OF FRESH EGGPLANT LIGHTLY BREADED AND FRIED THEN TOPPED WITH HOMEMADE POMODORO SAUCE, PECORINO ROMANO & MOZZARELLA CHEESE THEN OVEN BAKED

SMOKED HONEY GLAZED SPIRAL HAM ~ HALF PAN(10-12pp)~\$60 / FULL PAN(20-25pp)~\$115

DRIZZLED WITH HONEY, BROWN SUGAR AND SPICES THEN OVEN ROASTED.

GARLIC-HERB ROASTED CHICKEN ~ HALF PAN(10-12pp)~\$65 / FULL PAN(20-25pp)~\$125

CHICKEN ON THE BONE, RUBBED WITH GARLIC, FRESH HERBS & EVOO THEN OVEN ROASTED TO PERFECTION.

CHICKEN PARMIGIANA ~ HALF PAN(10-12pp)~\$65 / FULL PAN(20-25pp)~\$125

CRISPY CHICKEN CUTLETS, LIGHTLY BREADED AND FRIED THEN TOPPED WITH HOMEMADE POMODORO SAUCE, PECORINO ROMANO & MOZZARELLA CHEESES THEN OVEN BAKED.

CHICKEN FRANCAISE ~ HALF PAN(10-12pp)~\$70 / FULL PAN(20-25pp)~\$135

CHICKEN BREAST EGG BATTERED THEN SAUTÉED IN A RICH LEMON, BUTTER & SHERRY WINE SAUCE.

CHICKEN MADEIRA.~ HALF PAN(10-12pp)~\$70 / FULL PAN(20-25pp)~\$135

CHICKEN BREAST SAUTÉED IN A RICH MADEIRA WINE SAUCE WITH MUSHROOMS, GARLIC & SCALLIONS.

SLICED TOP SIRLOIN WITH MUSHROOM GRAVY ~ HALF PAN(10-12pp)~\$75 / FULL PAN(20-25pp)~\$145

SLOW OVEN ROASTED TO PERFECTION, SLICED, THEN TOPPED WITH A RICH CREAMY MUSHROOM GRAVY WITH A HINT OF MADEIRA WINE & HORSERADISH.

BRAISED BEEF SHORT RIBS ~ HALF PAN(10-12pp)~\$75 / FULL PAN(20-25pp)~\$145

PAN SEARED WITH MIREPOIX THEN SLOW ROASTED IN A VEAL DEMI AND AMBER BEER BRAISING LIQUID WITH FRESH HERBS AND GARLIC.

SEARED MAHI-MAHI ~ HALF PAN(10-12pp)~\$85 / FULL PAN(20-25pp)~\$165

PAN SEARED TO PERFECTION THEN TOPPED WITH MANGO SALSA AND FRESH CHIVES.

ROASTED PRIME RIB EYE ~ HALF PAN(10-12pp)~\$90 / FULL PAN(20-25pp)~\$175

SLOW OVEN ROASTED TO PERFECTION, SLICED, THEN TOPPED WITH A VEAL DEMI PAN JUS. SERVED WITH HORSERADISH ON THE SIDE.

GOURMET SIDES DISHES

GARLIC YUKON GOLD MASHED POTATOES ~ HALF PAN(10-12pp)~\$35 / FULL PAN(20-25pp)~\$65

MASHED WITH BUTTER, SOUR CREAM AND FRESH CHIVES.

HERB ROASTED POTATOES ~ HALF PAN(10-12pp)~\$35 / FULL PAN(20-25pp)~\$65

OVEN ROASTED POTATOES WITH EVOO, GARLIC, FRESH PARSLEY, THYME & ROSEMARY, SPICES AND PECORINO ROMANO CHEESE.

BAKED POTATO ~ HALF PAN(10-12pp)~\$35 / FULL PAN(20-25pp)~\$65

CHOICE OF REGULAR OR SWEET POTATO SERVED WITH BUTTER, SOUR CREAM AND FRESH CHIVES.

CURRY RICE PILAF ~ HALF PAN(10-12pp)~\$35 / FULL PAN(20-25pp)~\$65

MADE WITH FRESH CHIVES, MINCED ONION, GARLIC AND SPICES.

CREAMED SPINACH & CORN ~ HALF PAN(10-12pp)~\$35 / FULL PAN(20-25pp)~\$65

FRESH SPINACH & SWEET CORN SAUTÉED WITH ONIONS, MINCED GARLIC, BUTTER, SOUR CREAM, ASIAGO CHEESE AND CRUSHED RED PEPPER FLAKES TOPPED WITH TOASTED BREAD CRUMBS.

ARTISAN CHEDDAR MAC & CHEESE ~ HALF PAN(10-12pp)~\$35 / FULL PAN(20-25pp)~\$65

MADE WITH RADIATORE PASTA TOSSED IN A CREAMY GARLIC CHEESE SAUCE THEN TOPPED WITH ARTISAN SHARP CHEDDAR, TOASTED BREAD CRUMBS & FRESH CHIVES, THEN OVEN BAKED.

SAUTÉED ZUCCHINI ~ HALF PAN(10-12pp)~\$35 / FULL PAN(20-25pp)~\$65

FRESH ZUCCHINI LIGHTLY SAUTÉED IN EVOO WITH DICED TOMATOES, ONION, GARLIC AND FRESH BASIL.

BUFFET & GRAZING STATION RECEPTIONS

(INQUIRE ABOUT PREMIUM BAR & BEVERAGE SERVICES -~~AND~~- TENT, TABLE, CHAIR & CHINA RENTALS)

-MINIMUM OF 25 GUESTS REQUIRED FOR ALL BUFFET & GRAZING STATION RECEPTIONS-

Option #1:

HORS D'OEUVRE RECEPTION- \$ 14 per person

- CHOICE OF THREE STATIONARY HORS D'OEUVRES
- CHOICE OF TWO HAND PASSED HORS D'OEUVRES
(add: \$1 per person for beef tenderloin crostini or imported cheese & salumi display/\$2 per person for any seafood)

Option #2:

ECONOMY BUFFET- \$12 per person

- CHOICE OF ONE SALAD
- CHOICE OF ONE MAIN COURSE
- CHOICE OF ONE GOURMET SIDE
- ARTISAN DINNER ROLLS & WHIPPED HONEY BUTTER
(add: \$2 per person for seafood/ \$3 per person for roasted prime rib eye)

Option #3:

TRADITIONAL BUFFET- \$14 per person

- CHOICE OF ONE SALAD
- BAKED RIGATONI
- CHOICE OF ONE MAIN COURSE
- CHOICE OF ONE GOURMET SIDE
- ARTISAN DINNER ROLLS & WHIPPED HONEY BUTTER
(add: \$1 per person for homemade or specialty pasta/ \$2 per person for seafood/ \$3 per person for roasted prime rib eye)

Option #4:

DELUXE BUFFET- \$18 per person

- CHOICE OF ONE STATIONARY HORS D'OEUVRE
(add: \$1 per person for beef tenderloin crostini or imported cheese & salumi display/\$2 per person for any seafood)
- CHOICE OF ONE SALAD
- BAKED RIGATONI
- CHOICE OF ONE MAIN COURSE
- CHOICE OF TWO GOURMET SIDES
- ARTISAN DINNER ROLLS & WHIPPED HONEY BUTTER
(add: \$1 per person for homemade or specialty pasta/ \$2 per person for seafood/ \$3 per person for roasted prime rib eye)

Option #5:

EXECUTIVE BUFFET- \$23 per person

- CHOICE OF TWO HORS D'OEUVRES
(add: \$1 per person for beef tenderloin crostini or imported cheese & salumi display/\$2 per person for any seafood)
- CHOICE OF TWO SALAD
- BAKED RIGATONI
- CHOICE OF ONE MAIN COURSES
- CHOICE OF TWO GOURMET SIDES
- ARTISAN DINNER ROLLS & WHIPPED HONEY BUTTER
(add: \$1 per person for homemade or specialty pasta/ \$2 per person for seafood/ \$3 per person for roasted prime rib eye)

Option #6:

WEDDING RECEPTION- \$33 per person

- CHOICE OF THREE HORS D'OEUVRES(HAND PASSED OR STATIONARY)
(add: \$1 per person for beef tenderloin crostini or imported cheese & salumi display/\$2 per person for any seafood)
- CHOICE OF TWO SALADS
- CHOICE OF ONE MAIN COURSE
- CHOICE OF TWO GOURMET SIDES
- CHEF MANNED PASTA STATION - (RIGATONI POMODORO, FARFALLE ALLA PESTO OR RIGATONI ALLA VODKA)
- CHEF MANNED CARVING STATION - (SLICED TOP SIRLOIN OR SMOKED HONEY GLAZED SPIRAL HAM)
- ARTISAN DINNER ROLLS & WHIPPED HONEY BUTTER
(add: \$2 per person for seafood/ \$3 per person for roasted prime rib eye)

(NYS tax, delivery, buffet set-up, premium single use dinner ware upgrade, staffing & 20% service fees will be added)

