



CATERING MENU

SAPORI Corporate & Private Catering Division, providing the Greater Rochester area with professional service and top notch cuisine. From full service staffed events with complete set up, to more basic pick-up OR drop-off service for any occasion including: weddings, office luncheons, holiday parties, corporate events/fund raisers, showers, rehearsal dinners, graduations etc.... We offer a variety of gourmet platters & pans as well as complete buffet & grazing station reception packages. Custom chef constructed menus are also available upon request to fit any special preferences, dietary requirements, theme or budget you may have. We can also accommodate holding smaller events on-site at our café location downtown in the beautiful 9-story atrium dining area of the historic Powers Building for up to 60 guests (*based on approval & availability). Ask about our other local premier event venue partnerships we cater to as well.

All pick-up/drop-off catering platter or pan orders must be placed a **minimum of 48 hours** prior to requested date. A \$150 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 cancellation notice is required or a 15% fee will be charged.

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

16 West Main Street, Suite 111

(Powers Building Atrium)

joe@sapori-rochester.com

www.sapori-rochester.com

585-325-3507 (café) / 585-704-7291 (Chef Joe's cell)



(Minimum of 25 guests required for all catered events / Tax, gratuity, delivery & staffing fees are additional.)

Option #1:

BREAKFAST OR LUNCH GATHERING- \$ 11 per person

- CHOICE OF 4 BREAKFAST OPTIONS OR 1 DELI PLATTER, 1 SALAD, FRESH BAKED COOKIES OR BROWNIES AND CHIPS

Option #2:

HORS D'OEUVRE RECEPTION- \$ 15 per person (stationary or hand passed)

- CHOICE OF FOUR COLD OR HOT HORS D'OEUVRES
(Additional: \$4 per person for beef tenderloin crostini or imported cheese & salumi platter/\$4 per person for any seafood choices)

Option #3:

ECONOMY BUFFET- \$13 per person

- CHOICE OF ONE SALAD
- BAKED ZITI
- CHOICE OF ONE MAIN COURSE
- ARTISAN DINNER ROLLS & WHIPPED BUTTER
- (Additional: \$4 per person for any beef or seafood main course choices / \$6 per person for roasted prime rib main course choice.)

Option #4:

TRADITIONAL BUFFET- \$16 per person

- CHOICE OF ONE SALAD
- BAKED ZITI
- CHOICE OF ONE GOURMET SIDE
- CHOICE OF ONE MAIN COURSE
- ARTISAN DINNER ROLLS & WHIPPED BUTTER
- (Additional: \$4 per person for any beef or seafood main course choices / \$6 per person for roasted prime rib main course choice.)

Option #5:

DELUXE BUFFET- \$19 per person

- CHOICE OF ONE SALAD
- CHOICE OF ONE PASTA DISH
- CHOICE OF TWO GOURMET SIDES
- CHOICE OF ONE MAIN COURSE
- ARTISAN DINNER ROLLS & WHIPPED BUTTER
- (Additional: \$4 per person for any beef or seafood main course choices / \$6 per person for roasted prime rib main course choice.)

Option #6:

EXECUTIVE BUFFET- \$25 per person

- CHOICE OF ONE SALAD
- CHOICE OF ONE PASTA DISH
- CHOICE OF TWO GOURMET SIDES
- CHOICE OF TWO MAIN COURSES
- ARTISAN DINNER ROLLS & WHIPPED BUTTER
- (Additional: \$4 per person for any beef or seafood main course choices / \$6 per person for roasted prime rib main course choice.)

Option #7:

GRAND RECEPTION- \$38 per person

- CHOICE OF 2 COLD OR HOT HORS D'OEUVRES (HAND PASSED OR STATIONARY)
(Additional: \$3 per person for beef tenderloin crostini or imported cheese & salumi platter/\$4 per person for any seafood choices)
- CHOICE OF ONE SALAD
- CHOICE OF ONE PASTA DISH
- CHOICE OF ONE MAIN COURSE
- CHOICE OF TWO GOURMET SIDES
- CHEF MANNED CARVING STATION - (SLICED TOP SIRLOIN, SMOKED HONEY GLAZED SPIRAL HAM OR PRIME RIB)
- ARTISAN DINNER ROLLS & WHIPPED BUTTER
- (Additional: \$4 per person for any beef or seafood / \$6 per person for roasted prime rib main course or carving station choices.)

MENU

(*Customized chef constructed menu concepts and/or dietary restrictions available upon request*)

BREAKFAST OPTIONS

ASSORTED MUFFINS OR DANISH

FRESH BAKED CINNAMON ROLLS WITH FROSTING

BREAKFAST SAUSAGE OR APPLE WOOD SMOKED BACON

SEASONED HOME FRIES

CHEDDAR & SCALLION SCRAMBLED EGGS

ASSORTED BAGELS

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

YOGURT PARFAIT

NON-FAT GREEK YOGURT, FRESH BERRIES, GRANOLA AND HONEY SERVED IN INDIVIDUAL CUPS.

FRESH FRUIT SALAD

FRESH SLICED ASSORTED MELON, PINEAPPLE, GRAPES & STRAWBERRIES

BROCCOLI & CHEDDAR QUICHE

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

BREAKFAST PIZZA

SICILIAN STYLE CRUST TOPPED WITH GARLIC & OIL, SCRAMBLED EGGS, BACON, ONIONS, MOZZARELLA AND CHEDDAR CHEESES.

DELI PLATTERS

ASSORTED COLD CUT & CHEESE PLATTER

FRESH SLICED BLACK FOREST HONEY BAKED HAM, SMOKED TURKEY BREAST, ANGUS ROAST BEEF, GENOA SALAMI, PROVOLONE AND SHARP CHEDDAR, SERVED WITH FRESH BAKED ARTISAN SANDWICH ROLLS.

SANDWICH FIXINGS PLATTER~ (*\$2 per person extra if added to cold cut & cheese platter*)

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

ASSORTED SANDWICHES & WRAPS PLATTER

BLACK FOREST HAM, SMOKED TURKEY BREAST, ITALIAN ASSORTED, AND HARVEST CHICKEN SALAD SANDWICHES MADE WITH ASSORTED CHEESES, ASSORTED ARTISAN BREADS & WRAPS, ROMAINE LETTUCE, TOMATO, MAYO AND HONEY DIJON. **(*Choice of: Whole Wheat, Gluten Free OR White Wraps)**

DESSERTS

FRESH BAKED COOKIES (*CHOCOLATE CHUNK, PEANUT BUTTER, OATMEAL RAISIN OR SUGAR COOKIE*)

FRESH BAKED BROWNIES (*CHOCOLATE FUDGE OR CHEESE CAKE SWIRL*)

HOMEMADE MINI CANNOLI (*TOPPED WITH POWDERED SUGAR & CINNAMON*)

COLD HORS D'OEUVRES

MEDITERRANEAN HUMMUS DIP

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

DOMESTIC CHEESE & PEPPERONI PLATTER

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

IMPORTED ARTISAN CHEESE & SALUMI PLATTER

SMOKED GOUDA, GORGONZOLA, TRIPLE CREAM BRIE, SHARP PROVOLONE, PEPPERONI, FRESH GRAPES, NUTS, BERRIES AND ASSORTED CRACKERS.

VEGETABLE CRUDITÉS PLATTER

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

CAPRESE SKEWERS

GRAPE TOMATOES & BOCCONCINI ON BAMBOO SKEWERS, DRIZZLED WITH EVOO & FIG BALSAMIC BALSAMIC GLAZE AND TOPPED WITH CHIFFONADE FRESH BASIL.

PROSCIUTTO & MELON SKEWERS

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

BRUSCHETTA

FRESH ARTISAN CROSTINI TOPPED WITH BOURSIN CHEESE, DICED TOMATOES, ONIONS, ROASTED RED PEPPERS, FRESH BASIL & GARLIC (TOSSED IN EVOO AND BALSAMIC VINAGER), SHAVED ASIAGO AND FIG BALSAMIC DRIZZLE.

BEEF TENDERLOIN CROSTINI

FRESH ARTISAN CROSTINI TOPPED WITH BOURSIN CHEESE AND SLICED SEARED MEDIUM RARE BEEF TENDERLOIN, THEN DRIZZLED WITH BLACK TRUFFLE OIL, FIG BALSAMIC GLAZE AND FRESH CHIVES.

JUMBO SHRIMP COCKTAIL PLATTER

SERVED WITH FRESH LEMON WEDGES AND HOMEMADE COCKTAIL SAUCE.

HOT HORS D'OEUVRES

ARTICHOKES FRANCESE

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

STUFFED MUSHROOM CAPS

JUMBO MUSHROOM CAPS STUFFED THEN BAKED WITH CHOICE OF: HOUSE~CRAB MEAT STUFFING, SAUSAGE STUFFING OR CASINO STYLE STUFFING, TOPPED WITH MELTED ASIAGO & MOZZARELLA.

GREENS & BEANS

ESCAROLE & CANNELLINI BEANS SAUTÉED IN A GARLIC & BUTTER CHICKEN BROTH WITH PECORINO ROMANO AND RED PEPPER FLAKES.

(ADD: ITALIAN SAUSAGE, HOMEMADE GNOCCHI -OR- "STUFFED" STYLE WITH KALAMATA OLIVES, BREAD CRUMBS & ANCHOVIES~ \$2PP EACH)

BUFFALO CHICKEN WING DIP

SHREDDED CHICKEN BREAST TOSSED THEN BAKED WITH A SWEET BUFFALO WING SAUCE, CREAM CHEESE, CHUNKY BLUE CHEESE DRESSING, FRESH SCALLIONS, AND MELTED SHARP CHEDDAR & MOZZARELLA.

TUSCAN SPINACH & ARTICHOKE DIP

FRESH SPINACH, ARTICHOKE HEARTS, DICED TOMATOES AND ONIONS TOSSED 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

BAKED THEN SLOW SIMMERED IN HOMEMADE SAUCE AND TOPPED WITH PECORINO ROMANO.

BACON WRAPPED SCALLOPS

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

MINI BEEF EMPANADAS

JAMACIAN STYLE BEEF EMPANADAS TOPPED WITH CHIPOTLE SOUR CREAM, MANGO SALSA, CRUMBLED QUESO FRESCO AND FRESH CILANTRO.

SALADS

HOUSE PASTA SALAD

FARFALLE PASTA TOSSED IN A CREAMY ITALIAN VINAIGRETTE WITH BLACK OLIVES, RED ONION, ARTICHOKE HEARTS , ROASTED RED PEPPERS , PROVOLONE CHEESE & GENOA SALAMI.

COLD ASIAN NOODLE SALAD

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

MACARONI SALAD

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

POTATO & BROCCOLI SALAD

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

FRESH TOMATO & CUCUMBER SALAD

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

TORTELLINI PESTO CAPRESE SALAD

CHEESE TORTELLINI, GRAPE TOMATOES, BOCCONCINI, FRESH BASIL AND ROASTED RED PEPPERS TOSSED IN A CREAMY BASIL PESTO DRESSING TOPPED WITH SHAVED ASIAGO AND FIG BALSAMIC DRIZZLE.

CAESAR SALAD

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

MIXED FIELD GREENS SALAD

FRESH SPRING MIX & ROMAINE LETTUCE WITH RED ONION, GRAPE TOMATOES, CUCUMBER, GARLIC HERB CROUTONS SERVED WITH BALSAMIC VINAIGRETTE AND/OR BUTTERMILK RANCH DRESSING.

FRESH STRAWBERRY OR APPLE & GORGONZOLA SALAD

MIXED FIELD GREENS AND ROMAINE LETTUCE TOPPED WITH SLICED FRESH STRAWBERRIES OR APPLE , CRUMBLD GORGONZOLA, WALNUTS, GRAPE TOMATO AND RED ONION SERVED WITH BALSAMIC VINAIGRETTE AND/OR BUTTERMILK RANCH DRESSING.

PASTA

GNOCCHI

HAND-ROLLED POTATO & RICOTTA CHEESE DUMPLING TOSSED IN CHOICE OF MARINARA, PESTO ASIAGO CREAM OR BLUSH SAUCE TOPPED WITH PECORINO ROMANO.

RAVIOLI

FRESH PASTA FILLED WITH CHOICE OF RICOTTA OR PORCINI MUSHROOM, TOPPED WITH CHOICE OF MARINARA, PESTO ASIAGO CREAM OR BLUSH SAUCE AND PECORINO ROMANO.

LASAGNA

BAKED FRESH PASTA SHEETS, LAYERED WITH SEASONED GROUND BEEF, RICOTTA, MOZZARELLA & ASIAGO CHEESES AND MARINARA.

VEGETABLE LASAGNA

BAKED FRESH PASTA SHEETS, LAYERED WITH SPINACH, BROCCOLI, ROASTED PEPPERS, ARTICHOKE HEARTS, SCALLIONS, RICOTTA, MOZZARELLA & ASIAGO CHEESES, THEN OVEN BAKED IN A BLUSH SAUCE.

BAKED ZITI

AL DENTE PASTA TOSSED WITH MARINARA, PECORINO ROMANO, RICOTTA & MOZZARELLA CHEESES, THEN OVEN BAKED.

PENNE ALLA VODKA

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

FARFALLE ALLA PESTO

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

MAIN COURSES

STUFFED CHICKEN BREAST WITH PROVOLONE, PROSCIUTTO, FRESH BASIL, PIMIENTOS AND PESTO CREAM.

GARLIC PARMESAN HERB ROASTED CHICKEN

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

CHICKEN CUTLET

SEASONED PANKO BREADED AND FRIED CHICKEN BREAST TOPPED WITH SHAVED ASIAGO AND SERVED WITH LEMON WEDGES .

CHICKEN FRANCESE

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

CHICKEN MADEIRA.

CHICKEN BREAST SAUTÉED IN A RICH MADEIRA WINE SAUCE WITH MUSHROOMS AND MELTED ASIAGO.

CHICKEN OR EGGPLANT PARMIGIANO

LIGHTLY BREADED AND FRIED CHICKEN CUTLET OR FRESH SLICED EGGPLANT TOPPED WITH MARINARA, PARMIGIANO REGGIANO & MELTED MOZZARELLA CHEESES THEN BAKED.

ITALIAN SAUSAGE WITH PEPPERS & ONIONS

SWEET ITALIAN SAUSAGE OVEN ROASTED WITH BELL PEPPERS, ONIONS, GARLIC.

SMOKED HONEY GLAZED SPIRAL HAM

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

SLICED TOP SIRLOIN MARSALA

SLOW OVEN ROASTED TO PERFECTION, SLICED, THEN TOPPED WITH A RICH CREAMY MARSALA WINE SAUCE WITH SAUTÉED MUSHROOMS AND ONIONS.

BRAISED BEEF SHORT RIBS

PAN SEARED WITH MIREPOIX THEN SLOW ROASTED IN A SWEET SHERRY & DEMI GLACE BRAISING LIQUID WITH FRESH HERBS AND GARLIC.

CRAB STUFFED HADDOCK

SEASONED HADDOCK STUFFED THEN BAKED WITH OUR HOUSE CRABMEAT STUFFING AND TOPPED WITH A LEMON BUTTER AND SHERRY WINE SAUCE.

ROASTED PRIME RIB

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

GOURMET SIDES DISHES

ROASTED ASPARAGUS WITH BUTTER & PECORINO ROMANO

GARLIC PARMESAN HERB ROASTED POTATOES

YUKON GOLD MASHED POTATOES

MASHED WITH BUTTER, SOUR CREAM, GARLIC, ASIAGO AND FRESH CHIVES.

BAKED POTATO

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

CURRY RICE PILAF

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

POLENTA

CREAMY CORN POLENTA MADE WITH BUTTER, PARSLEY, GARLIC, PECORINO ROMANO & ASIAGO CHEESES.

SAUTÉED ZUCCHINI FRESH ZUCCHINI & YELLOW SQUASH LIGHTLY SAUTÉED IN EVOO & BUTTER WITH DICED TOMATOES, ONION, GARLIC, FRESH BASIL AND PECORINO ROMANO.

TRUFFLE MASCARPONE MAC & CHEESE

BAKED ROTINI PASTA TOSSED IN A RICH MASCARPONE CREAM SAUCE TOPPED WITH BLACK TRUFFLE OIL, MELTED ASIAGO & MOZZARELLA CHEESE, TOASTED PECORINO BREAD CRUMBS & FRESH CHIVES.

CATERING AGREEMENT

The following catering agreement is hereby entered into by: _____

Client and Caterer agree as follows:

1. **TERM:** Client and caterer agree that this Catering Agreement between the parties is for catering service that shall commence on, _____, at _____ AM/PM.

2. **Event Details:**

a. Date of Event: _____

b. Location: _____

c. Client Estimated Guests Count _____

d. Client agrees to provide a final menu and guest count at least **2 weeks** prior to the event

e. All specific services to be provided are contained in the proposal provided by _____. Attached hereto as Attachment "A", and by this reference is incorporated to this binding agreement.

3. **Deposit:** Client shall agree to pay a **non-refundable** deposit to secure the date of the event. Client agrees pay a lump sum based on a 50% percentage of estimated event costs. Deposit amount will be noted on the final bill. The deposit is due on the day of the contract signing

4. **Settlement of Balance Due:** Balance due to caterer by client shall be the final event costs, including state and local sales taxes where applicable, less the deposit and any further deposits made on the contract amount.

a. Client agrees to pay caterer the final balance due, on or before the scheduled event date.

6. **Obligation of Heirs and Assigns:** The terms of this Catering Agreement shall be binding upon the heirs and assigns of both parties.

7. **Executed on this** _____ **day of** _____, **20** ____.

Client: _____

By: _____

Date: _____

Caterer: _____

By: _____

Date: _____

