



*Dinner*

CATERING  
MENU

**TIOGA DOWNS**  
CASINO RESORT

# CATERING

Thank you for considering Tioga Downs Casino Resort for your next banquet!

Whether you're a repeat customer or brand new to our facility, we extend a warm welcome to you. At Tioga Downs Casino Resort, we strive to make every event one of a kind and memorable to all in attendance. For your event we can offer **complimentary** centerpieces, linen, and various napkin colors to suit your theme.

To ensure that your needs are met, all events include an onsite event coordinator and food & beverage manager, to serve you and your guests.

## VENUE RENTAL

Six-hour rental (including setup and breakdown) includes dining and display tables, glassware, china, flatware, tablecloths, skirting, napkins, and custom ceiling light options (only available in Tioga Ballroom).

VENUE	CAPACITY	PRICE	SETUPS
<b>PREFUNCTION SPACE</b> (USED FOR COCKTAIL RECEPTIONS)*	200	\$500	BAR, COCKTAIL TABLES, HORS D'OEUVRES TABLES
<b>PREFUNCTION AND TIOGA BALLROOM</b>	350	\$1,500 THURSDAY-SATURDAY \$750 SUNDAY-WEDNESDAY	BAR, BANQUET RECTANGLES AND ROUNDS, DANCEFLOOR, STAGE
<b>TIOGA SOUTH BALLROOM</b>	120	\$750 THURSDAY-SATURDAY \$500 SUNDAY-WEDNESDAY	BAR, BANQUET RECTANGLES AND ROUNDS, DANCEFLOOR, STAGE
<b>TIOGA NORTH BALLROOM</b>	150	\$700 THURSDAY-SATURDAY \$450 SUNDAY-WEDNESDAY	BAR, BANQUET RECTANGLES AND ROUNDS
<b>BROOME ROOM</b>	70	\$350	BAR, BANQUET RECTANGLES AND ROUNDS, STAGE
<b>CHEMUNG ROOM</b>	40	\$250	BANQUET RECTANGLES AND ROUNDS
<b>UPPER TERRACE</b> (SEASONAL)	150	\$450	BAR, BANQUET RECTANGLES AND ROUNDS
<b>TRACKSIDE TENT</b> (SEASONAL)	300	\$500	BAR, BANQUET RECTANGLES AND ROUNDS
<b>TIOGA GOLF CLUB BALLROOM</b> COMPLIMENTARY SHUTTLE SERVICE WHEN AVAILABLE	120-150	\$750 THURSDAY-SATURDAY \$500 SUNDAY-WEDNESDAY	BAR, BANQUET RECTANGLES AND ROUNDS, DANCEFLOOR

## MINIMUMS

### TIOGA BALLROOM

\$10,000 food and beverage minimum is required for functions held on a Saturday in May through October.

\$5,000 food and beverage minimum is required for functions held on a Saturday in December and January.

### TIOGA GOLF CLUB BALLROOM

\$2,000 food and beverage minimum is required for all functions held on a Saturday in December and January.

Please contact the sales manager for room availability and pricing.

## COCKTAIL DISPLAYS

---

EACH DISPLAY IS PRICED TO BE AVAILABLE PER PERSON FOR ONE HOUR.

### **SOUTH OF THE BORDER \$8 PER PERSON**

HOUSE MADE TRI-COLORED TORTILLA CHIPS SERVED WITH A FESTIVE DISPLAY OF SALSA, GUACAMOLE, BLACK BEANS, AND ACCOMPANIMENTS OF CONDIMENTS.

### **FARMERS MARKET CHEESEBOARD \$10 PER PERSON**

DOMESTIC AND IMPORTED CHEESES SERVED WITH FRESH BREADS, FLAT BREADS, CRACKERS, AND DIJON MUSTARD.

### **FRESH VEGETABLE CRUDITÉ \$10 PER PERSON**

AN ASSORTMENT OF SEASONAL VEGETABLES SERVED WITH A VARIETY OF HOUSE MADE DIPPING SAUCES AND RANCH DRESSING.

### **SEASONAL FRESH FRUIT DISPLAY \$11 PER PERSON**

AN ASSORTMENT OF FRESHLY CUT SEASONAL FRUITS SERVED WITH DIPPING SAUCES.

### **FRESH VEGETABLE CRUDITÉ AND FRUIT DISPLAY \$11 PER PERSON**

A MONTAGE OF SEASONAL VEGETABLES AND SEASONAL FRUITS SERVED WITH A VARIETY OF HOUSE MADE DIPPING SAUCES.

### **MEDITERRANEAN HUMMUS \$11 PER PERSON**

HUMMUS, GRILLED PITA, CRISPY TOFU, ARTICHOKE HEARTS, GRILLED VEGETABLE SKEWERS, TABBOULEH, COUSCOUS, AND STUFFED GRAPE LEAVES.

### **SHRIMP COCKTAIL DISPLAY \$12 PER PERSON**

CHILLED SHRIMP SERVED WITH AN ASSORTMENT OF HOUSE MADE DIPPING SAUCES.

### **BURRATA DISPLAY \$12 PER PERSON**

BURRATA CHEESE, OLIVE TAPENADE, GARLIC ROASTED TOMATO, TOASTED CROSTINI, AND PROSCIUTTO.

### **CHARCUTERIE DISPLAY \$17 PER PERSON**

AN ARRAY OF ITALIAN CURED MEATS, LOCAL AND IMPORTED CHEESES, BALSAMIC GRILLED VEGETABLES, MARINATED ARTICHOKE, BUTTON MUSHROOMS, ASSORTED OLIVES, TAPENADE, BRUSCHETTA, TOASTED CROSTINI, AND CRACKERS.

# HORS D'OEUVRES

## **PASSED OR DISPLAYED HOR D'OEUVRES**

ALL SELECTIONS ARE BASED ON 50 PIECES. ON AVERAGE, EACH PERSON CONSUMES THREE TO FOUR PIECES PER HOUR.

### **TOMATO BASIL BRUSCHETTA \$70**

GRILLED TUSCAN BREAD, VINE RIPENED ROMA TOMATOES, ONIONS, AND FRESH BASIL DRIZZLED WITH A BALSAMIC VINAIGRETTE REDUCTION.

### **SUNDRIED TOMATO CROSTINI \$85**

OVEN BAKED GARLIC CROSTINI TOPPED WITH HERBED GOAT CHEESE AND SUNDRIED TOMATO DRIZZLED WITH A BALSAMIC VINAIGRETTE REDUCTION.

### **CAPRESE SKEWERS \$95**

FRESH MOZZARELLA, BABY HEIRLOOM TOMATOES, BASIL, WITH A BALSAMIC GLAZE.

### **ITALIAN, SWEDISH, OR HONEY BOURBON MEATBALLS \$100**

CHOICE OF OVEN BAKED TENDER MEATBALLS WITH YOUR CHOICE OF SAUCE.

### **FONTINA PROSCIUTTO CROSTINI \$100**

FONTINA CHEESE, IMPORTED ITALIAN PROSCIUTTO, RICH FIG JAM, ON TOP OF A TOASTED CROSTINI.

### **CHICKEN VOL AU VENT \$110**

PUFF PASTRY SHELLS FILLED WITH TENDER CHICKEN AND MUSHROOMS IN A CREAMY WHITE SAUCE.

### **ROAST BEEF CROSTINI WITH HORSERADISH CRÈME \$110**

SAVORY SLICED ROAST BEEF WITH A HORSERADISH CRÈME SERVED ON AN OVEN BAKED CROSTINI.

### **PORK POT STICKERS \$110**

CRESCENT-SHAPED DUMPLING FILLED WITH PORK AND SERVED WITH A PONZU SAUCE.

### **SPANAKOPITA \$120**

BUTTERY PHYLLO PASTRY STUFFED WITH SAVORY SPINACH AND FETA.

### **SAUSAGE STUFFED MUSHROOMS \$120**

MUSHROOMS STUFFED WITH A SAUSAGE AND GARLIC HERB FILLING.

### **CRAB RANGOON \$130**

CRISPY DEEP-FRIED WONTON FILLED WITH CREAM CHEESE AND CRAB MEAT SERVED WITH A SWEET AND SOUR SAUCE.

### **CALIFORNIA OR SPICY TUNA SUSHI ROLL\* \$145**

HAND-ROLLED SUSHI FILLED WITH CRAB MEAT, CUCUMBER, AND SLICED AVOCADO OR FILLED WITH TUNA AND A HOUSE MADE SPICY MAYONNAISE. \*BASED ON AVAILABILITY

### **CRUNCHY COCONUT SHRIMP \$160**

SERVED WITH A PINA COLADA SAUCE.

### **BLACKENED SEARED AHI TUNA \$165**

AHI TUNA ON A GARLIC HERB CROSTINI SERVED WITH SPICY SOY WASABI DIPPING SAUCE.

### **GRILLED SHRIMP OR SCALLOPS WRAPPED IN BACON \$185**

HERB GRILLED SHRIMP OR SEARED SCALLOPS WRAPPED IN BACON.

**“THE FRONT RUNNER” SERVED DINNER**

ALL DINNER PARTIES MAY OFFER A CHOICE FIRST COURSE, TWO ENTRÉES, AND CHOICE OF ONE DESSERT.  
ALL ENTRÉES ARE SERVED WITH ASSORTED BREADS, HERB WHIPPED BUTTER, COFFEE, HOT TEA,  
SOFT DRINKS, AND ICED TEA ON REQUEST.

**FIRST COURSE****TIOGA CASINO SIGNATURE SALAD**

MIXED GREENS WITH TOMATOES, CUCUMBERS, ASSORTED VEGETABLE THREADS, AND AN ASIAGO CHEESE CRISP.

**CAESAR SALAD**

ROMAINE WITH CREAMY CAESAR DRESSING, ASIAGO CHEESE, AND HERB CROUTONS.

**SOUP DU JOUR**

SELECTION OF CHEF'S HOUSE MADE SOUP

**SEASONAL SALAD+\$1**

FRESH GREENS COMBINED WITH SEASONAL INGREDIENTS AND A VARIETY OF TOPPINGS.

**ENTRÉES****TUSCAN CHICKEN \$36 PER PERSON**

ROASTED CHICKEN TOSSED WITH A CREAMY SPINACH CHEESE SAUCE AND GARNISHED  
WITH ROASTED TOMATOES.

**BRUSCHETTA CHICKEN BREAST \$35 PER PERSON**

SAUTÉED MARINATED CHICKEN BREAST WITH PARMESAN AND ASIAGO CHEESE TOPPED WITH  
BALSAMIC MARINATED TOMATO AND SWEET BASIL.

**GREEK CHICKEN \$38 PER PERSON**

TENDER MARINATED GRILLED CHICKEN WITH SPINACH, GARLIC, FETA CHEESE, LEMON, AND HERBS.

**BAKED COD \$38 PER PERSON**

HERB BAKED COD TOPPED WITH ROASTED TOMATOES, SAUTÉED SPINACH WITH A SHERRY CRÈME SAUCE.

**LOBSTER RISOTTO \$48 PER PERSON**

RICH AND CREAMY RISOTTO WITH CARAMELIZED ONIONS, WHITE WINE, AND LOBSTER TOPPED  
WITH PARMESAN CHEESE.

**PAN SEARED SALMON \$39 PER PERSON**

PAN-SEARED SALMON SMOTHERED IN A ROASTED-RED PEPPER CREAM.

**MAHI MAHI \$40 PER PERSON**

HERB GRILLED MAHI MAHI WITH A LEMON GARLIC BUTTER SAUCE.

**FLANK STEAK \$38 PER PERSON**

GRILLED HAND SLICED FLANK STEAK SERVED WITH A CREAMY MUSHROOM BORDELAISE SAUCE.

**BONE-IN PORK CHOP WITH CARAMELIZED APPLES \$38 PER PERSON**

SEARED PORK CHOP WITH CARAMELIZED CINNAMON APPLES.

**\*ROASTED PRIME RIB \$44 PER PERSON**

SLOW ROASTED PEPPER AND HERB ENCRUSTED PRIME RIB WITH AU JUS.

**\*GRILLED FILET MIGNON - 6 OZ \$50 PER PERSON**

TENDER GRILLED BEEF FILET MIGNON SERVED WITH A MERLOT DEMI-GLACE.

*\*MUST HAVE A MINIMUM OF 20 ORDERS; IF THE ORDER IS LESS THAN 20 ORDERS, A \$150 FEE WILL APPLY.*

## SERVED DINNER

### VEGETARIAN ENTREÉS

---

**ROASTED BUTTERNUT RAVIOLI \$27 PER PERSON**

BUTTERNUT SQUASH RAVIOLI WITH A BROWN BUTTER SAGE SAUCE.

**EGGPLANT ROLLATINI \$28 PER PERSON**

BAKED AND BREADED EGGPLANT ROLLED WITH RICOTTA AND MOZZARELLA CHEESE, FRESH BASIL, TOPPED WITH MARINARA.

**STUFFED BELL PEPPER \$26 PER PERSON**

RED BELL PEPPER STUFFED WITH QUINOA CASHEW RICE PILAF AND FRESH VEGETABLES, ROASTED, AND TOPPED WITH MARINARA SAUCE.

### PREMIUM TWIN PAIRINGS - SELECT ONE FOR ENTIRE GROUP

---

MUST HAVE A MINIMUM OF 20 ORDERS; IF THE ORDER IS LESS THAN 20, A \$150 FEE WILL APPLY

**GRILLED FILET MIGNON 5 OZ & ROASTED CHICKEN BALLOTINE \$50 PER PERSON**

GRILLED BEEF TENDERLOIN WITH A MUSHROOM CREAM SAUCE AND ROASTED CHICKEN BALLOTINE.

**GRILLED FILET MIGNON 5 OZ & BAKED SALMON \$53 PER PERSON**

TENDER GRILLED BEEF FILET MIGNON SERVED WITH A BAKED SALMON AND GARLIC BUTTER WHITE WINE SAUCE.

**GRILLED FILET MIGNON 5 OZ & GARLIC SHRIMP \$52 PER PERSON**

GRILLED ESPRESSO RUBBED BEEF TENDERLOIN AND GARLIC SHRIMP.

**CHICKEN BALLOTINE & BAKED SALMON \$50 PER PERSON**

BAKED SALMON AND GARLIC BUTTER WHITE WINE SAUCE AND ROASTED CHICKEN BALLOTINE.

### ENTRÉE ACCOMPANIMENTS

---

ADD AN ADDITIONAL STARCH OR VEGETABLE FOR \$4 PER PERSON.

**STARCHES:** (PLEASE SELECT ONE)

SKIN-ON MASHED POTATOES, WILD RICE PILAF, ROASTED FINGERLING POTATOES, BOURBON AND BROWN SUGAR MASHED SWEET POTATOES

**VEGETABLES:** (PLEASE SELECT ONE)

WHOLE GREEN BEANS WITH GARLIC BUTTER, SAUTÉED CARROTS WITH BUTTER AND BROWN SUGAR GLAZE, STEAMED FRESH VEGETABLE MEDLEY

### DESSERT OPTIONS

---

CHOCOLATE FUDGE CAKE

DUCHESS APPLE PIE

NEW YORK CHEESECAKE WITH BERRY COMPOTE ADDITIONAL \$2 PER PERSON

FRESH FRUIT TARTS ADDITIONAL \$2 PER PERSON

TIRAMISU ADDITIONAL \$3 PER PERSON

## THE “WILD HORSE” DINNER BUFFET \$36 PER PERSON

THE “WILD HORSE” DINNER BUFFET IS ACCOMPANIED WITH A CHOICE OF ONE FIRST COURSE ITEM, TWO ENTRÉES, A CHOICE OF DESSERT, ASSORTED BREADS, HERB WHIPPED BUTTER, COFFEE, HOT TEA, SOFT DRINKS, AND ICED TEA ON REQUEST.

### FIRST COURSE

#### TIOGA CASINO SIGNATURE SALAD

MIXED GREENS WITH TOMATOES, CUCUMBERS, ASSORTED VEGETABLE THREADS, AND AN ASIAGO CHEESE CRISP.

#### CAESAR SALAD

ROMAINE LETTUCE WITH CREAMY CAESAR DRESSING, ASIAGO CHEESE, AND HERB CROUTONS.

#### SOUP DU JOUR

SELECTION OF CHEF’S HOUSE MADE SOUP.

### ENTRÉES

ADD AN ADDITIONAL ENTRÉE FOR \$6 PER PERSON.

#### TUSCAN CHICKEN

ROASTED CHICKEN TOSSED WITH A CREAMY SPINACH CHEESE SAUCE AND GARNISHED WITH ROASTED TOMATOES.

#### GREEK CHICKEN

TENDER MARINATED GRILLED CHICKEN WITH SPINACH, GARLIC, FETA CHEESE, LEMON, AND HERBS.

#### MUSHROOM AND ARTICHOKE CHICKEN

PAN SEARED CHICKEN BREAST WITH ROASTED ARTICHOKE AND FRESH MUSHROOMS SERVED WITH A WHITE WINE SAUCE.

#### EGGPLANT ROLLATINI

BAKED EGGPLANT STUFFED WITH A RICOTTA CHEESE, MOZZARELLA, TOMATO, AND BASIL FILLING.

#### PASTA ALFREDO

BOW TIE PASTA WITH SPINACH AND SUNDRIED TOMATO ALFREDO.

#### DIJON ENCRUSTED TILAPIA

BAKED TILAPIA WITH A DIJON AND PECAN HERB CRUST.

#### BAKED COD

HERB BAKED COD TOPPED WITH ROASTED TOMATOES, SAUTÉED SPINACH WITH A SHERRY CRÈME SAUCE.

#### RISOTTO CAKES

RISOTTO CAKES TOPPED WITH A CREAMY MARSALA MUSHROOM RAGU.

#### BEEF TIPS WITH WILD RICE PILAF

BROWNED BEEF TIPS SEASONED WITH ONIONS AND GARLIC ON A BED OF WILD RICE PILAF.

#### SHRIMP SCAMPI

SAUTÉED WITH GARLIC, WHITE WINE, LEMON BUTTER, AND SERVED WITH LINGUINI.

#### SLOW ROASTED SIRLOIN OF ANGUS BEEF

TENDER SIRLOIN SLICED AND SERVED WITH PORTOBELLO DEMI-GLACE.

#### RED WINE-BRAISED SHORT RIB

SLOW COOKED BEEF SHORT RIBS SERVED WITH A PEPPERCORN CREAM AND MERLOT DEMI-GLACE.

# BUFFET DINNER

## ENTRÉE ACCOMPANIMENTS

ADD AN ADDITIONAL STARCH OR VEGETABLE FOR \$4 PER PERSON.

### STARCHES: (PLEASE SELECT ONE)

SKIN-ON MASHED POTATOES, WILD RICE PILAF, ROASTED FINGERLING POTATOES, BOURBON AND BROWN SUGAR MASHED SWEET POTATOES

### VEGETABLES: (PLEASE SELECT ONE)

WHOLE GREEN BEANS WITH GARLIC BUTTER, SAUTÉED CARROTS WITH BUTTER AND BROWN SUGAR GLAZE, STEAMED FRESH VEGETABLE MEDLEY

## DESSERT OPTIONS

CHOCOLATE FUDGE CAKE

DUCHESS APPLE PIE

NEW YORK CHEESECAKE WITH BERRY COMPOTE ADDITIONAL \$2 PER PERSON

FRESH FRUIT TARTS ADDITIONAL \$2 PER PERSON

TIRAMISU ADDITIONAL \$3 PER PERSON

CANNOLI'S ADDITIONAL \$3 PER PERSON

## CARVED ENHANCEMENT OPTIONS

ALL CARVED ITEMS ARE SERVED WITH ACCOMPANYING SAUCES AND SILVER DOLLAR ROLLS. EACH CARVING STATION IS ALSO SUBJECT TO A \$50 ATTENDANT FEE.

TOP ROUND SIRLOIN OF BEEF WITH HORSERADISH SAUCE \$13 PER PERSON

SLOW ROASTED TURKEY BREAST WITH GRAVY \$10 PER PERSON

WHISKEY-HONEY GLAZED HAM \$9 PER PERSON

ROSEMARY ROASTED PORK LOIN WITH DIJON DEMI-GLAZE \$10 PER PERSON

SLOW ROASTED WHOLE PRIME RIB OF BEEF WITH AU JUS AND HORSERADISH CREAM SAUCE \$18 PER PERSON



## **“THE BACKSTRETCH” BARBECUE BUFFET \$35 PER PERSON**

“THE BACKSTRETCH” BARBECUE BUFFET IS ACCOMPANIED WITH TWO CHOICES OF A FIRST COURSE, TWO ENTRÉES, FRESH BAKED CORN BREAD, WHIPPED BUTTER, COFFEE, HOT TEA, SOFT DRINKS, AND ICED TEA BY REQUEST.

### **FIRST COURSE**

#### **TOSSED GARDEN SALAD**

MIXED GREENS WITH TOMATOES, CUCUMBERS, WITH A SELECTION OF DRESSINGS.

#### **TEXAS CAVIAR**

FRESH MIX OF BLACK BEANS, CORN, RED PEPPERS, JALAPENO, AND AVOCADO, ALL TOSSED IN A ZESTY CILANTRO LIME DRESSING.

#### **PASTA SALAD**

CRISP VEGETABLES, FRESH CUBED CHEESE, AND TOSSED WITH A HOUSE MADE DRESSING.

#### **COLESLAW**

FINELY SHREDDED CABBAGE AND CARROTS TOSSED WITH A HOUSE MADE DRESSING.

### **ENTRÉE SELECTIONS**

ADD AN ADDITIONAL ENTRÉE FOR \$6 PER PERSON

#### **SMOKED BARBECUED PORK SPARERIBS**

TENDER PORK SPARERIBS SMOKED AND GRILLED WITH A SWEET BARBECUE SAUCE.

#### **SMOKED BEEF BRISKET**

SUCCULENT HICKORY SLOW SMOKED HAND SLICED BEEF BRISKET.

#### **PULLED PORK**

SLOW COOKED PULLED PORK WITH A TANGY BARBECUE SAUCE.

#### **BLACKENED TILAPIA**

BLACKENED TILAPIA SEASONED WITH A SWEET CAJUN STYLE RUB.

#### **SMOKED BARBECUED CHICKEN DRUMSTICKS**

SLOW SMOKED CHICKEN DRUMSTICKS GLAZED WITH BARBECUE SAUCE.

#### **SMOKED FLANK STEAK**

HAND SLICED FLANK STEAK SERVED WITH A FRESH CHIMICHURRI SAUCE.

### **BBQ ACCOMPANIMENTS**

ADD AN ADDITIONAL STARCH OR VEGETABLE FOR \$4 PER PERSON.

#### **STARCHES: (PLEASE SELECT ONE)**

SKIN-ON MASHED POTATOES, WILD RICE PILAF, ROASTED FINGERLING POTATOES, BOURBON AND BROWN SUGAR MASHED SWEET POTATOES

#### **VEGETABLES: (PLEASE SELECT ONE)**

WHOLE GREEN BEANS WITH GARLIC BUTTER, SAUTÉED CARROTS WITH BUTTER AND BROWN SUGAR GLAZE, STEAMED FRESH VEGETABLE MEDLEY

# BUFFET DINNER

## DESSERT OPTIONS

---

CHOCOLATE FUDGE CAKE

DUCHESS APPLE

BREAD PUDDING

NEW YORK CHEESECAKE WITH BERRY COMPOTE ADDITIONAL \$2 PER PERSON

FRESH FRUIT TARTS ADDITIONAL \$2 PER PERSON

PEACH CRUMBLE CAKE ADDITIONAL \$2 PER PERSON

PINEAPPLE UPSIDE DOWN CAKE ADDITIONAL \$2 PER PERSON

## CARVED ENHANCEMENT OPTIONS

---

ALL CARVED ITEMS ARE SERVED WITH ACCOMPANYING SAUCES AND SILVER DOLLAR ROLLS.  
EACH CARVING STATION IS ALSO SUBJECT TO A \$50 ATTENDANT FEE.

TOP ROUND SIRLOIN OF BEEF WITH HORSERADISH SAUCE \$13 PER PERSON

SLOW ROASTED TURKEY BREAST WITH GRAVY \$10 PER PERSON

WHISKEY-HONEY GLAZED HAM \$9 PER PERSON

ROSEMARY ROASTED PORK LOIN WITH DIJON DEMI-GLAZE \$10 PER PERSON

SLOW ROASTED WHOLE PRIME RIB OF BEEF WITH AU JUS  
AND HORSERADISH CREAM SAUCE \$18 PER PERSON

## **“THE TRIPLE CROWN” ITALIAN DINNER BUFFET \$35 PER PERSON**

“THE TRIPLE CROWN” ITALIAN BUFFET IS ACCOMPANIED WITH YOUR CHOICE OF FIRST COURSE, TWO ENTRÉES, GARLIC BREAD STICKS, COFFEE, HOT TEA, AND ICED TEA ON REQUEST.

### **FIRST COURSE**

#### **TOSSSED GARDEN SALAD**

MIXED GREENS WITH TOMATOES, CUCUMBERS, WITH A SELECTION OF DRESSINGS.

#### **CAESAR SALAD**

ROMAINE LETTUCE WITH CAESAR DRESSING, ASIAGO CHEESE, AND HERB CROUTONS.

#### **CAPRESE SALAD ADDITIONAL \$2 PER PERSON**

FRESH BASIL AND MOZZARELLA TOSSED WITH TOMATOES AND A BALSAMIC REDUCTION.

### **ENTRÉE SELECTIONS**

ADD AN ADDITIONAL ENTÉE FOR \$6 PER PERSON.

#### **CHICKEN PICCATA**

HERB BREADED PAN FRIED CHICKEN BREAST WITH A WHITE WINE, CAPERS, AND LEMON SAUCE.

#### **CHICKEN CACCIATORE**

BREADED CHICKEN THIGHS WITH TOMATO, SAUTÉED VEGETABLES, AND WHITE WINE SAUCE.

#### **BAKED LASAGNA**

THREE CHEESE BAKED LASAGNA WITH A MEAT SAUCE.

#### **EGGPLANT PARMESAN**

SLICES OF TENDER EGGPLANT COATED IN HOMEMADE BREADCRUMBS AND LAYERED WITH MELTED CHEESES AND RICH MARINARA.

#### **RIGATONI PRIMAVERA**

RIGATONI TOSSED WITH ZUCCHINI, BROCCOLINI, ASPARAGUS AND PEAS IN A CREAMY WHITE WINE AND TOMATO SAUCE.

#### **STUFFED SHELLS**

CHEESE STUFFED SHELLS WITH A TOMATO BASIL SAUCE.

#### **GRILLED SWEET SAUSAGE**

OPEN FLAME GRILLED SWEET SAUSAGE LINKS WITH BELL PEPPERS, ONIONS, AND PENNE PASTA WITH GARLIC BUTTER SAUCE.

#### **SHRIMP SCAMPI**

SAUTÉED WITH GARLIC, WHITE WINE, LEMON BUTTER, AND SERVED WITH LINGUINE.

### **ENTRÉE ACCOMPANIMENTS**

ADD AN ADDITIONAL STARCH OR VEGETABLE FOR \$4 PER PERSON.

#### **STARCHES: (PLEASE SELECT ONE)**

SKIN-ON MASHED POTATOES, WILD RICE PILAF, ROASTED FINGERLING POTATOES, BOURBON AND BROWN SUGAR MASHED SWEET POTATOES

#### **VEGETABLES: (PLEASE SELECT ONE)**

WHOLE GREEN BEANS WITH GARLIC BUTTER, SAUTÉED CARROTS WITH BUTTER AND BROWN SUGAR GLAZE, STEAMED FRESH VEGETABLE MEDLEY

# BUFFET DINNER

## DESSERT OPTIONS

---

CHOCOLATE FUDGE CAKE

DUCHESS APPLE PIE

NEW YORK CHEESECAKE WITH BERRY COMPOTE ADDITIONAL \$2 PER PERSON

FRESH FRUIT TARTS ADDITIONAL \$3 PER PERSON

TIRAMISU ADDITIONAL \$3 PER PERSON

CANNOLI'S ADDITIONAL \$3 PER PERSON

## CARVED ENHANCEMENT OPTIONS

---

ALL CARVED ITEMS ARE SERVED WITH ACCOMPANYING SAUCES AND SILVER DOLLAR ROLLS.  
EACH CARVING STATION IS ALSO SUBJECT TO A \$50 ATTENDANT FEE.

TOP ROUND SIRLOIN OF BEEF WITH HORSERADISH SAUCE \$13 PER PERSON

SLOW ROASTED TURKEY BREAST WITH GRAVY \$10 PER PERSON

WHISKEY-HONEY GLAZED HAM \$9 PER PERSON

ROSEMARY ROASTED PORK LOIN WITH DIJON DEMI-GLAZE \$10 PER PERSON

SLOW ROASTED WHOLE PRIME RIB OF BEEF WITH AU JUS  
AND HORSERADISH CREAM SAUCE \$18 PER PERSON

## BUFFET ACTION STATIONS

---

ACTION STATIONS CAN BE ORDERED TO ADD INTERACTIVE OPTIONS TO YOUR BUFFET.  
ANY ACTION STATION CAN BECOME A BUFFET MEAL INDIVIDUALLY FOR AN ADDITIONAL \$20.00  
TO THE PER PERSON PRICE. THESE CHOICES HAVE A 50-PERSON MINIMUM.

### PASTA STATION \$7 PER PERSON

GARLIC BREAD, FOCACCIA, PENNE, FUSILLI, CHEESE TORTELLINI, ALFREDO, MARINARA, PESTO,  
MUSHROOMS, ROASTED BROCCOLI, CARAMELIZED ONIONS, GRILLED VEGETABLES, AND PEAS.

### POTATO BAR \$7 PER PERSON

BEEF CHILI, VEGETABLE CHILI, BUTTER, SOUR CREAM, CHEESE, BACON, PICO DE GALLO,  
CRISPY ONION STRAWS, SCALLIONS, STEAMED BROCCOLI, SAUTÉED MUSHROOMS, BEEF GRAVY,  
BAKED AND MASHED POTATOES.

### TACO STATION \$9 PER PERSON

CORN TORTILLAS, FLOUR TORTILLAS, NACHO CHIPS, SLOW-COOKED BEEF BRISKET, BLACKENED TILAPIA,  
PULLED CHICKEN, FIRE ROASTED PEPPERS AND ONIONS, CHOPPED LETTUCE, JALAPENO PEPPERS,  
SHREDDED CHEESE, PICO DE GALLO AND SMASHED AVOCADO WITH LIME, SOUR CREAM, AND QUESO.

### SLIDER STATION \$11 PER PERSON

MINI HAMBURGERS, TURKEY BURGERS, VEGGIE BURGERS, HAWAIIAN ROLLS, AVOCADO,  
SAUTÉED MUSHROOMS, BACON, CARAMELIZED ONIONS, JALAPENOS, CHEDDAR CHEESE,  
CRISPY ONION STRAWS, SLICED PICKLES, SHREDDED ICEBERG LETTUCE, CHOPPED TOMATOES,  
AND BLEU CHEESE.

## AFTER DINNER SNACKS

---

ALL STATIONS ARE DISPLAYED FOR ONE HOUR

### POPCORN STATION \$4 PER PERSON

FRESHLY POPPED BUTTERY POPCORN SERVED IN OUR IN-HOUSE FESTIVE POPCORN CART.

### PRETZEL STATION \$5 PER PERSON

HOT PRETZELS SERVED WITH A WARM CHEESE DIPPING SAUCE.

### CLASSIC DESSERT STATION \$7 PER PERSON

ASSORTED CAKES, PIES, CUPCAKES, MOUSSE, AND GOURMET COOKIES.

### S'MORES BAR \$8 PER PERSON

MARSHMALLOWS, MILK CHOCOLATE, DARK CHOCOLATE, HONEY GRAHAM CRACKERS,  
AND CHOCOLATE GRAHAM CRACKERS.

### ICE CREAM SUNDAE BAR \$9 PER PERSON

CHOICE OF THREE FLAVORS OF ICE CREAM SERVED WITH ASSORTED TOPPINGS AND SYRUPS.

### ASSORTED CHEESECAKE BAR \$10 PER PERSON

ASSORTED CHEESECAKES WITH A VARIETY OF TOPPINGS AND SYRUPS.

### PREMIUM DESSERT STATION \$11 PER PERSON

CANNOLI, FRUIT TARTS, MINI ÉCLAIRS, BITE SIZED CHEESECAKES, FRENCH MACAROONS,  
AND CRÈME PUFFS.

# BEVERAGE SERVICE

## HOUSE BRAND OPEN BAR

---

**LIQUOR:** HOUSE BOURBON, GIN, VODKA, RUM, TEQUILA, AND WHISKEY

**WINE:** WHITE ZINFINDL, RIESLING, BULLY HILL SWEET WALTER WHITE, SAUVIGNON BLANC/CHARDONNAY BLEND, CABERNET SAUVIGNON, CABERNET/MERLOT BLEND, CARMENERE

**BOTTLED BEER:** BLUE MOON, BUDWEISER, BUD LIGHT, BUSCH LIGHT, COORS EDGE, COORS LIGHT, LABATT'S BLUE, LABATT'S BLUE LIGHT, MICHELOB ULTRA, MILLER LITE, ROLLING ROCK, YUENGLING

**FIRST HOUR \$11.50 PER PERSON. EACH ADDITIONAL HOUR \$9.50 PER PERSON**

## PREMIUM BRAND OPEN BAR

---

**LIQUOR:** HOUSE LIQUORS **PLUS** CHIVAS REGAL SCOTCH, JIM BEAM APPLE, ORANGE, PEACH AND ORIGINAL WHISKEY, CANADIAN CLUB, CROWN ROYAL, FIREBALL, JACK DANIELS OLD NO.7, SEAGRAMS 7, SOUTHERN COMFORT, WILD TURKEY, AMERICAN HONEY, BOMBAY BRAMBLE BLACKBERRY AND RASPBERRY GIN, TANQUERY, ASSORTED FLAVORED ABSOLUT, TITO'S, PINNACLE WHIPPED VODKA, BACARDI, CAPTAIN MORGAN, MALIBU, JOSE CUERVO, SAUZA BLUE SILVER TEQUILA, PATRON, COURVOISIER COGNAC

**WINE:** HOUSE WHITES **PLUS** CHARDONNAY, MOSCATO, PINOT GRIGIO, SAUVIGNON BLANC, HOUSE RED **PLUS** MALBEC, MERLOT, PINOT NIOIR

**BOTTLED BEER:** HOUSE BEERS **PLUS** HEINEKEN, SOUTHERN TIER 2X IPA, STEALLA ARTOIS, ANGRY ORCHARD, TWISTED TEA, BLACK CHERRY AND WHITE CLAW

**FIRST HOUR \$13.50 PER PERSON. EACH ADDITIONAL HOUR \$11.50 PER PERSON**

## ULTRA PREMIUM BRAND OPEN BAR

---

**LIQUOR:** HOUSE **AND** PREMIUM BRANDS **PLUS** JOHNNIE WALKER BLACK SCOTCH, MAKERS MARK BOURBON, JAMESON WHISKEY, BOMBAY SAPPHIRE GIN, GREY GOOSE VODKA, BACARDI OCHO, RUM CHATA, PATRON REPOSADO TEQUILA, GRAND MARNIER COGNAC, HENNESSEY VS COGNAC

**WINES:** HOUSE **AND** PREMIUM WHITES **PLUS** VIEJO FEO SAUVIGNON BLANC, HOUSE **AND** PREMIUM REDS **PLUS** VIEJO FEO CABERNET SAUVIGNON, VIEJO FEO PINOT NIOIR

**CHOICE OF ANY FIVE BOTTLED BEERS:** BLUE MOON, BUDWEISER, BUD LIGHT, BUSCH LIGHT, COORS EDGE, COORS LIGHT, LABATT'S BLUE, LABATT'S LIGHT, MICHELOB ULTRA, MILLER LITE, YUENGLING, HEINEKEN, ROLLING ROCK, SOUTHERN TIER 2X IPA, STELLA ARTOIS, ANGRY ORCHARD, TWISTED TEA, BLACK CHERRY AND WHITE CLAW

**FIRST HOUR \$16.50 PER PERSON. EACH ADDITIONAL HOUR \$14.50 PER PERSON**

## LIMITED OPEN BAR

---

**WINE:** WHITE ZINFINDL, RIESLING, BULLY HILL SWEET WALTER WHITE, SAUVIGNON BLANC/CHARDONNAY BLEND, SWEET WALTER RED, CABERNET SAUVIGNON, CABERNET/MERLOT BLEND, CARMENERE

**BOTTLED BEER:** BUDWEISER, BUD LIGHT, LABATT'S BLUE, BLUE LIGHT, COORS LIGHT, YUENGLING, MILLER LITE, MICHELOB ULTRA, CORONA, BLUE MOON

**FIRST HOUR \$9.50 PER PERSON. EACH ADDITIONAL HOUR \$8.00 PER PERSON**

**CRAFT BEERS** ADDITIONAL \$4.00 PER PERSON SELECTION OF LOCAL MICRO-BREWERIES BASED ON AVAILABILITY. CRAFT BEER SELECTIONS MAY INCLUDE SOUTHERN TIER, WAGNER, AND ITHACA BRANDS.

## ASSORTED SOFT DRINKS

*CONSUMPTION AND CASH BAR OPTIONS ARE AVAILABLE. EACH HAS A MINIMUM TAB OF \$250.00 IN SALES. SHOULD THE GROUP NOT REACH THE MINIMUM, THE GROUP WILL BE CHARGED FOR THE DIFFERENCE. ALL PRIVATE BARS ARE SUBJECTED TO A BARTENDER FEE OF \$50.00 PER BARTENDER*