Dinner
Catering Menu

TIOGA DOWNS
Casino Resort
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).

<table>
<thead>
<tr>
<th>VENUE</th>
<th>CAPACITY</th>
<th>PRICE</th>
<th>SETUPS</th>
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</thead>
<tbody>
<tr>
<td>PREFUNCTION SPACE (USED FOR COCKTAIL RECEPTIONS)*</td>
<td>200</td>
<td>$500</td>
<td>BAR, COCKTAIL TABLES, HORS D’OEUVRES TABLES</td>
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<tr>
<td>PREFUNCTION AND TIoga BALLROOM</td>
<td>350</td>
<td>$1,500 THURSDAY-SATURDAY $750 SUNDAY-WEDNESDAY</td>
<td>BAR, BANQUET RECTANGLES AND ROUNDS, DANCEFLOOR, STAGE</td>
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<tr>
<td>TIoga SOUTH BALLROOM</td>
<td>120</td>
<td>$750 THURSDAY-SATURDAY $500 SUNDAY-WEDNESDAY</td>
<td>BAR, BANQUET RECTANGLES AND ROUNDS, DANCEFLOOR, STAGE</td>
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<tr>
<td>TIoga NORTH BALLROOM</td>
<td>150</td>
<td>$700 THURSDAY-SATURDAY $450 SUNDAY-WEDNESDAY</td>
<td>BAR, BANQUET RECTANGLES AND ROUNDS</td>
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<tr>
<td>BROOME ROOM</td>
<td>70</td>
<td>$350</td>
<td>BAR, BANQUET RECTANGLES AND ROUNDS, STAGE</td>
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<td>CHEMUNG ROOM</td>
<td>40</td>
<td>$250</td>
<td>BANQUET RECTANGLES AND ROUNDS</td>
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<tr>
<td>UPPER TERRACE (SEASONAL)</td>
<td>150</td>
<td>$450</td>
<td>BAR, BANQUET RECTANGLES AND ROUNDS</td>
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<tr>
<td>TRACKSIDE TENT (SEASONAL)</td>
<td>300</td>
<td>$500</td>
<td>BAR, BANQUET RECTANGLES AND ROUNDS</td>
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<tr>
<td>TIOGA GOLF CLUB BALLROOM</td>
<td>120-150</td>
<td>$750 THURSDAY-SATURDAY $500 SUNDAY-WEDNESDAY</td>
<td>BAR, BANQUET RECTANGLES AND ROUNDS, DANCEFLOOR</td>
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**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

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 ARTICHOKES, BUTTON MUSHROOMS, ASSORTED OLIVES, TAPENADE, BRUSCHETTA, TOASTED
CROSTINI, AND CRACKERS.
PASSED OR DISPLAYED HORS D’ŒUVRES

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

TOGA 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.
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

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8% NYS SALES TAX
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 artichokes 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
BUFFET DINNER

“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
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

TOSSED 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 ENTRÉE 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.

PRICE DOES NOT INCLUDE A 20% SERVICE CHARGE OR 8% NYS SALES TAX
HOUSE BRAND OPEN BAR

Liquor: House Bourbon, Gin, Vodka, Rum, Tequila, and Whiskey

Wine: White Zinfandel, 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 Raspberries Gin, Tanqueray, 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 Noir

Bottled Beer: House Beers plus Heineken, Southern Tier 2X IPA, Stella 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, Hennessy VS Cognac

Wines: House and premium whites plus Viejo FEO Sauvignon Blanc, House and premium reds plus Viejo FEO Cabernet Sauvignon, Viejo FEO Pinot Noir

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 Zinfandel, 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 subject to a bartender fee of $50.00 per bartender.

Price does not include a 20% service charge or 8% NYS sales tax.