



Division of Associates in Catering, Inc. I

Tel 585.288.5870

*These Menus are only “**suggestions**” of the many and varied combinations we are able to create. We ask that you review the selections and call us to personally customize the menu for your special event*

The Buffet

For Your Social Hour

Two Hours of Open Bar

Fresh Vegetable and Cheese Display

Two Chef's Choice Hors D'oeuvres

Fresh Green Salad

Topped with

Flavored Vinaigrette Dressing

Basket of Home Baked Rolls

The Woodsman's Buffet

Chef Carved Roast Sirloin

Chicken French

Penne Pasta

Marinara and Alfredo Sauces

Herb Roasted Potato

Fresh Vegetable Medley

\$ 34.95 Per Person

The Creekside Buffet

Chef Carved Roast Sirloin

Chicken Marsala

Stuffed Tilapia

Penne Pasta

Marinara and Alfredo Sauces

Herb Roasted Potatoes

Fresh Vegetable Medley

\$ 36.95 Per Person

Prime Rib or Tenderloin available as substitution on all menu options

All Buffets Include A

Coffee Station

****Prices are subject to change***

The Served Dinner

For Your Social Hour

Two Hours of Open Bar

Fresh Vegetable and Cheese Display

Two Chef's Choice Hors D'oeuvres

Fresh Green Salad

Topped with Flavored Vinaigrette Dressing

Basket of Home Baked Rolls

Beef Entrees

Roasted New York Strip Loin \$ 36.95

Roast Prime Ribs of Beef Aus Jus \$ 39.95

Grilled 14oz. New York Strip Steak \$ 38.95

Char Roasted Sliced Tenderloin \$ 41.95

Poultry Entrée's

Chicken French House Specialty \$ 34.95

Chicken Marsala with melon & cherries \$ 33.95

Corn Bread Stuffed Chicken Breast \$ 34.95

Cornish Game Hen corn bread stuffing \$ 36.95

Roast Turkey with Stuffing \$ 32.95

Fish Entrée's

Tilapia with shrimp & crab stuffing \$ 33.95

Poached or Grilled Salmon \$ 35.95

Poached or Grilled Swordfish \$ 35.95

All Dinner Entrée's Include Potato or Rice,

Fresh Vegetable in Season,

Coffee Station

All Prices are plus 20% Service Charge

and 8% New York State Tax.

*Price Based on a minimum of 120 people and adjusted
accordingly if less*

***Saturday Evening Minimum \$4000 of
food and beverage plus 20% Service Charge
and 8% New York State Tax***

****Prices are subject to change***

The Grazing Party

For Your Social Hour

Two Hours of Open Bar

Vegetable and Cheese Display With Fresh Fruit Garnish & Crackers

Two Chef's Choice Hot Hors D'oeuvres

The Carvery

Chef Carved Roast Sirloin

Roasted Turkey

Rolls and Condiments

Baked Potato Torte

Pasta Station

Penne and Tortellini Pasta

Marinara and Alfredo Sauces

Cheese and Toppings on the side

Salad Station

Bowls of Mixed Greens and Romaine

Two Dressings

Fresh Seasonal Vegetable

Tomato Cucumber Salad

Elaborate Coffee Station

Coffee Station with Whipped Cream and Flavorings

\$ 34.95 Per Person

Maximum Capacity of Room:

200 People

**Prices are subject to change*

All Weddings Include
Champagne Toast for All Guests
Hurricane Lamp Candle Centerpieces
White or Ivory Linen Tablecloths With
Choice of Contrasting Linen Napkin
Full China and Silver Service
An On Site Captain to Facilitate Your Reception
Décor to Compliment Your Event
Wedding Cake Cut At No Additional Charge

Additional Room Charge of \$100.00 and \$60.00 per hour staffing fee will be charged after 5
hours

Ceremony fee additional \$200.00

Additional 2 Hours of Open Bar

\$ 10.00 ++ Per Person

Additional 2 Hours Open Bar Beer, Wine, & Soda

\$ 5.95 ++ Per Person

A \$1000.00 Non-Refundable Deposit is

Required to Hold Your Date.

50% of Your Estimated Balance is Due

12 Weeks Prior to Your Event

The Remainder of Your Balance & Final Guest Count is Due 7 Days Prior to Your Event

Credit Cards are Welcome

Prices are subject to change