



Epicuse

A FOODIE DESTINATION

CATERING MENU 2024

breakfast

WAKE-UP CONTINENTAL BREAKFAST \$15 per person++

Yogurt Parfait with berries, granola
Freshly Baked Breakfast Pastries
Hard-Boiled Eggs
Sliced Fruit Platter

CLASSIC BREAKFAST BUFFET \$20 per person++

Freshly Baked Breakfast Pastries
Scrambled Eggs or Veggie Frittata
Breakfast Potatoes with onions and peppers
Applewood Smoked Bacon
Sliced Fruit Platter

ENHANCED BREAKFAST BUFFET \$26 per person++

Freshly Breakfast Pastries
Breakfast Veggie Frittata **or** Western Scrambled Eggs
French Toast Bake with NYS Maple Syrup
Breakfast Potatoes with onions and peppers
Applewood Smoked Bacon | Breakfast Sausage Links
Sliced Fruit Platter

A LA CARTE

Mini Pastry: croissant | pain au chocolate | scones \$30 dozen
Full Size Pastry: croissant | pain au chocolate | scones \$48 dozen
Quiche: assorted flavors \$15 each serves 6
Hard Boiled Eggs \$15 dozen
Yogurt Parfait \$5 each | Fruit Cup \$5 each
Sliced Fruit Platter \$45 serves 10-12 | Fruit Salad \$45 serves 10-12

ADD BEVERAGES

Recess Coffee (96 oz) \$30
(select from Regular, Decaffeinated)

Single Serve Juices \$5 each
(select from: orange, cranberry, cran-grape, Beak & Skiff Cider +2)

Single Serve Starbucks \$6 each
Nitro Cold Brew, Frappaccino (assorted flavors)

brunch

Freshly Baked Breakfast Pastries Sliced Fruit Platter

Breakfast Entrée (Select 2)

Scrambled Eggs | Veggie Frittata
French Toast Bake with NYS Syrup | Asparagus & Ham Strata | Quiche
Western Scramble: Eggs, Ham, Peppers Onions +1

Breakfast Meats (Select 2)

Applewood Smoked Bacon | Breakfast Maple Sausage Links | Sausage Patties
Turkey Bacon | Turkey Sausage | Vegan Bacon +2
Biscuits & Sausage Gravy +1 | Corned Beef & Hash +1

Starches (Select 2)

Hash Browns | Breakfast Potatoes with onions and peppers | Sweet Potato Hash
Charred Tomato Penne Pasta | Pasta Alfredo with broccoli | Pasta Salad

\$30 per person++

ENHANCEMENTS

Salads +4 per selection

Pasta Salad | Asian Faro Salad | Potato Salad | Macaroni Salad | Quinoa Salad
Broccoli Salad | Tomato & Cucumber Salad | Caprese Salad | 3 Bean Salad
Classic Caesar Salad | Seasonal Greens Salad with House-Made Dressing

Vegetables +4 per selection

Green Beans Almandine | Roasted Seasonal Vegetables | Roasted Broccolini
Roasted Carrots | Roasted Asparagus | Roasted Brussels Sprouts | Steamed Broccoli

Lunch Entrée +8 per selection

Grilled Chicken | Brown Sugar Glazed Sliced Ham Steak
Chicken Marsala | Chicken Cacciatore | Sliced Pork Loin with Chutney
Grilled Salmon with lemon dill beurre sauce
Flank Steak with caramelized onions & mushrooms +2

Dessert +3 per selection

Assorted Cookies | Brownies | Chocolate Chip Cannoli | Cheesecake
Crème Brûlée | Chocolate Pot de Crème | Whoopie Pie



lunch

THE DELI BOARD

Assorted Wraps (select 3)

Turkey & Pepper Jack with spicy aioli | Ham & Swiss with pecan honey mustard
Italian Meats & Provolone with whole grain mustard | Beef & Bleu with horsey mayo
Beef & Cheddar with horsey mayo | Asian Chicken | Waldorf Chicken Salad | Tuna Salad |
Hummus & Veggie v | Curried Cauliflower & Chickpea v | Southwest Sweet Potato & Black Bean v
all wraps come with greens

Composed Salad (select 1)

Classic Macaroni Salad | Potato Salad | Tri-color Pasta Salad | Asian Faro Salad | Quinoa Salad
Broccoli Salad | Caprese Salad | Tomato & Cucumber Salad

Green Leaf Salad (select 1)

Casa Salad | Seasonal Salad | Caesar Salad | Garden Salad
see page 9 for salad descriptions

House-made Kettle Chips | House-made Cookies and Brownies

\$22 per person++

THE SANDWICH BOARD

Assorted Wraps (select 3)

Turkey & Pepper Jack with spicy aioli | Ham & Swiss with pecan honey mustard
Italian Meats & Provolone with whole grain mustard | Beef & Bleu with horsey mayo
Beef & Cheddar with horsey mayo | Asian Chicken | Waldorf Chicken Salad | Tuna Salad |
Hummus & Veggie v | Curried Cauliflower & Chickpea v | Southwest Sweet Potato & Black Bean v
wraps come with greens

Composed Salad (select 1)

Classic Macaroni Salad | Potato Salad | Tri-color Pasta Salad | Asian Farro Salad | Quinoa Salad
Broccoli Salad | Caprese Salad | Tomato & Cucumber Salad

House-made Kettle Chips | House-made Cookies and Brownies

\$18 per person++

BOXED LUNCH

Assorted Wraps (select 3)

Turkey & Pepper Jack with spicy aioli | Ham & Swiss with pecan honey mustard
Italian Meats & Provolone with whole grain mustard | Beef & Bleu with horsey mayo
Beef & Cheddar with horsey mayo | Asian Chicken | Waldorf Chicken Salad | Tuna Salad |
Hummus & Veggie v | Curried Cauliflower & Chickpea v | Southwest Sweet Potato & Black Bean v
all wraps come with greens

House-made Kettle Chips | Sea Salt Chocolate Chip Cookie

\$14 per person++

lunch

BOXED SALADS

comes with freshly baked focaccia, sea salt chocolate chip cookie

Classic Caesar Salad \$13

Add: grilled chicken breast +7 | grilled salmon + \$10 | shrimp (3) +9 | grilled tofu + 4

Seasonal Salad \$14

Add: grilled chicken breast +7 | grilled salmon + \$10 | shrimp (3) +9 | grilled tofu + 4

Beef & Bleu Salad \$19

Mixed greens, sliced steak, caramelized onions, crumbly bleu, balsamic vinaigrette

LUNCH BUFFEET

\$30 per person++

Green Leaf Salad (select 1)

Casa | Caesar | Garden | Seasonal

Lunch Entrées (select 2)

Chicken Picatta | Chicken Marsala

Roast Pork Loin | Roast Turkey Breast with gravy

Pot Roast with gravy | Flank Steak +3

Pasta Bolognese | Pasta Primavera | Chicken Riggies

Penne with Sundried Tomato Cream Sauce | Eggplant Parmesan | Vegetable Lasagna Rolls

Starch (select 1)

Rice Pilaf | Yellow Rice & Beans | Garlic Smashed Potatoes

Sweet Potato Hash | Roasted Potatoes | Salt Potatoes in drawn butter

Vegetable (select 1)

Roasted Brussels Sprouts | Roasted Root Vegetables | Grilled Vegetables

Roasted Carrots | Green Beans | Roasted Broccolini | Seasonal Medley

Dessert

house-made cookies

sea salt chocolate chip, peanut butter, snickerdoodle gf/v

hors d'oeuvres

The Cocktail Party

crafted for office or home

Selection of 6 hors d'oeuvres
Artisanal Cheese & Charcuterie Board
includes service staff

\$35 person ++ | with a minimum of 20 guests

Crowd Favorites

- Baby Crab Cake with spicy aioli*
- Classic Shrimp Cocktail
- Curry Chicken Salad on Pita Crisp
- Korean Beef Skewer
- Loaded Salt Potato with cheddar, bacon, sour cream, scallion **
- Smoked Gouda Mac & Cheese v

Seafood

- Candied Bacon Wrapped Shrimp
- Coconut Shrimp with sweet chili sauce
- Corn & Shrimp Fritter
- Cajun Shrimp with guacamole
- Shrimp Ceviche +MP
- Crab Stuffed Mushroom
- Lobster Mac & Cheese +3
- Oysters Rockefeller +1
- Bacon Wrapped Scallops
- Tuna Poke in phyllo cup +1
- Tuna Tartare on crispy wonton, wasabi crème +1
- Sushi Rolls Assorted: California, Spicy Tuna, Spicy Salmon

Poultry

- Chicken Meatball, bleu cheese
- Chicken Taco with Asian slaw
- Cherry Chipotle Duck Confit Taco +1
- Chicken Satay with Thai peanut sauce
- Chicken Spiedie Kabob with pepper, onion

Beef, Lamb & Pork

- Antipasto Skewer
- Baby Lamb Chop +2
- Bacon & Bleu Stuffed Mushroom
- Beef Wellington with horseradish crème
- "BLT" pancetta, sundried tomato, arugula*
- Burnt Ends Skewer with caramelized onions
- Burrata & Prosciutto Crostini, hot honey +1
- Candied Bacon Skewers
- Greek Lamb Meatball* with tzatziki +2
- Meatball (select 1): Italian, Swedish, Thai,
- Pulled Pork Slider

Vegetarian

- Arancini: 3-Cheese with marinara, Porcini Mushroom with truffle oil +1,
- Caprese Skewer with balsamic glaze v
- Crostini (select 1): Brie & Pear with fig jam, Tomato Bruschetta, Mediterranean
- Tomato Jam & Burrata Crostini with balsamic drizzle +1
- Farm Stand Crudité Cup with ranch
- Farm Stand Crudité Cup with hummus
- Falafel Bite with Tzatziki sauce v
- Put it on a Pita Wedge: Olive Tapenade, Eggplant Caponata, Spinach Artichoke Dip
- Smoked Gouda Mac & Cheese v add truffle oil +1
- Stuffed Mushrooms: Garlic & Herb stuffed, Spinach & Fontina stuffed gf, Veggie stuffed v

hors d'oeuvres

APPETIZERS BY THE DOZEN \$40

*we'll send reheating instructions for items that should be served hot

Crowd Favorites

- Baby Crab Cake with spicy aioli*
- Korean Beef Skewer*
- Loaded Salt Potato with cheddar, bacon, sour cream, scallion *
- Smoked Gouda Mac & Cheese*

Seafood

- Candied Bacon Wrapped Shrimp*
- Corn & Shrimp Fritter*
- Crab Stuffed Mushroom*
- Bacon Wrapped Scallops**
- Sushi Rolls Assorted: California, Spicy Tuna, Spicy Salmon

Poultry

- Chicken Meatball, bleu cheese*
- Chicken Satay with Thai peanut sauce*
- Chicken Spiedie Kabob with pepper, onion*

Beef, Lamb & Pork

- Antipasto Skewer
- Bacon & Bleu Stuffed Mushroom*
- Beef Wellington with horseradish crème*
- Burnt Ends Skewer w/ caramelized onions*
- Meatball (select 1): Italian, Swedish, Thai,*

Vegetarian

- Cheese Arancini with marinara*
- Caprese Skewer with balsamic glaze v
- Crostini (select 1): Brie & Pear with fig jam, Tomato Bruschetta, Mediterranean
- Farm Stand Crudité Cup with ranch
- Farm Stand Crudité Cup with hummus
- Falafel Bite with Tzatziki sauce v
- Stuffed Mushrooms (select 1): Garlic & Herb stuffed, Spinach & Fontina stuffed gf, Veggie stuffed v

APPETIZER PLATTERS

Shrimp Cocktail \$60++ for 2 dozen

jumbo shrimp (U15) with our house-made cocktail sauce, lemon wedges

Cajun Shrimp with guacamole \$80++ for 2 dozen

seasoned jumbo shrimp (u15) with fresh made guacamole

Put it on a Pita Platter \$50++ serves 12-15

our house-made fried pita chips make a great base for topping

select 1: Curry Chicken Salad | Olive Tapenade | Eggplant Caponata | Spinach Artichoke Dip

Crudité Platter \$50++ serves 12-15

seasonal medley of farm fresh vegetables with hummus, ranch dressing

Grilled Vegetable Platter \$60++ serves 12-15

farm fresh seasonal grilled vegetables drizzled with EVOO, balsamic glaze, sea salt sprinkle

Crostini Platter \$60++ serves 12-15

our house-made crostini ready to be topped with hummus, tomato bruschetta, Cheese Brother's cheese spread

Chips & Salsa Platter \$60++ serves 12-15 | add freshly made guacamole +20

our house-made tortilla chips ready to be topped with 2 of our house-made salsas

select 2: pico de gallo | fruit salsa | black bean & corn "salsa"

Deviled Eggs \$36++ for 2 dozen

cheese & charcuterie ...

Classic Chef's Market Display \$10 per person

featuring crisp garden vegetables with ranch dip, Chef's selection of cheeses, grapes, cantaloupe, jams, mustard, house-made crostini. Gluten free crackers available upon request.

Artisanal Cheese & Charcuterie Board \$12 per person

featuring artisanal cheeses and cured meats accompanied with fresh fruit, dried fruit, marinated olives, cornichons, nuts, sweet and savory jams, mustard, olive oil with seasonings, house-made crostini, freshly baked baguette. Gluten free crackers available upon request.

Italia! Antipasto Display \$14 per person

features cured Italian meats & charcuterie, Italian cheeses, roasted red peppers, hot pepperoncini, marinated olives, artichoke & sun dried tomato salad, white bean salad with red onion & thyme, olive oil with seasonings, freshly baked focaccia. Gluten free crackers available upon request.

Add-ons:

Fresh Vegetable Crudité with ranch dressing OR hummus +3 per person

Grilled Vegetables with EVOO, sea salt sprinkle, balsamic drizzle + 3 per person

Baked Brie topped with preserves +50 per wheel

Spinach Artichoke Dip with fried pita chips +2 per person

Crab Dip with fried pita chips +4 per person

Caprese Skewers +3 per person

Tomato Bruschetta +3 per person



stations

We recommend 2-3 stations | price may increase if selecting just 1 station
our service staff & culinary attendants will attend to your stations - fee based

Salad Bar

\$12 per person

select 1 salad from below

toppings and dressings on the side | comes with freshly baked focaccia bread

Casa Salad

mixed greens, dried berries, toasted almonds, goat cheese, red wine jewel vinaigrette

Farm Stand Garden Salad

Iceberg lettuce, cucumber, tomato, carrot, red onion, ranch dressing

Pear Salad

mixed greens, pears, candied walnuts, goat cheese, champagne-honey vinaigrette

Beet & Goat Cheese Salad

field greens, roasted beets, goat cheese, candied walnuts, honey-champagne dressing

Add-ons: Grilled Chicken +\$6 | Grilled Shrimp (3) +\$9 | Marinated Flank Steak +9

Mac N' Cheese Bar

\$15 per person

Smoked Gouda Mac & Cheese

Toppings: scallions, bacon crumbles, diced tomatoes, shaved Parmesan

Add-ons: Burnt Ends+\$2pp | Fried Chicken \$3pp | Grilled Shrimp +\$4pp

Taste of Central New York

\$15 per person

Chicken Riggies | Utica Greens | Freshly Baked Bread

Taste of Italy

\$18 per person

Select 1 Main: Chicken Piccata | Chicken Florentine | Chicken Marsala

Select 1 Pasta: Penne Alfredo with broccoli | Penne with Sundried Tomato Cream Sauce

Select 1 Side: Caesar salad | Utica greens | grilled Italian vegetables with EVOO, balsamic

Smoked Station

\$18 per person for 1 protein | \$22 per person for 2 proteins

Select 1: Smoked BBQ Chicken Quarters | Burnt Ends | Smoked Pulled Pork

Select 1: Smoked Gouda Mac & Cheese | Salt Potatoes | Loaded Salt Potatoes
served with coleslaw, corn bread

Market Price (MP) - the cost of these items fluctuate based on market conditions.

++ Administrative Fee and 8% Sales Tax

buffets

Price: starts at \$45 per person++

Buffet Includes: Salad, Pasta, 2 Entrees, Starch, Vegetable

SALAD (select 1)

- Casa Salad: mixed greens, dried berries, toasted almonds, goat cheese, red wine jewel vinaigrette
- Farm Stand Garden Salad: Iceberg lettuce, cucumber, tomato, carrot, red onion, ranch dressing
- Pear Salad: mixed greens, pears, candied walnuts, goat cheese, champagne-honey vinaigrette
- Beet & Goat Cheese Salad: field greens, roasted yellow & red beets, goat cheese, candied walnuts, honey-champagne dressing +1
- Caprese Platter: tomatoes layered with mozzarella, drizzled with pesto & EVOO, balsamic drizzle, sea salt with parmesan crostini +1
- Shaved Brussels Sprouts & Chopped Kale: Parmesan, pine nuts, dried cranberries, bright lemon dressing +2

PASTA (select 1)

- Cannelloni +1
- Cavatelli Alfredo with broccoli
- Cavatelli with Pesto Cream Sauce, shaved parmesan +1
- Farfalle Pomodoro
- Pasta Primavera
- Penne a la Vodka
- Penne with Charred Tomato Cream Sauce
- Penne with Sundried Tomato Cream Sauce
- Pappardelle with Mushroom Bolognese +2 | with Beef Bolognese +4
- Riggies | Riggies with Chicken +3
- Smoked Gouda Mac & Cheese add Lobster +5
- Cheese Lasagna | Vegetable Lasagna

BREAD

- Freshly Baked Focaccia +2
- Freshly Baked Rolls with herbed butter +3
- Gluten Free Bread +3 (when ordering for the entire party)

Market Price (MP) - the cost of these items fluctuate based on market conditions, an upcharge may apply

buffets

PROTEINS (select 2)

- Herb Roasted Airline Chicken Breast
- Herb & Parmesan Crusted Chicken Breast
- Caribbean Grilled Chicken Breast with fresh fruit salsa
- Italian Stuffed Chicken, sundried tomato cream sauce
- Chicken Cacciatore
- Chicken Picatta
- Chicken Marsala
- Chicken Florentine +3
- Pan Seared Salmon | Mahi Mahi |
- Grilled Swordfish
- Fresh Catch MP
- Shrimp Scampi
- Sesame-Crusted Tuna Steak + 2
- Roast Pork Loin
- Pot Roast with gravy
- Teres Major Steak Medallions
- Grilled Flank Steak
- Braised Short Ribs
- Carved Beef Tenderloin MP

Note: unless noted above, sauce selection made when selecting the menu with our catering manager.

STARCH (select 1)

- Garlic Smashed Potatoes
- Herb Roasted Potatoes
- Potato au Gratin +1
- Rice Pilaf
- Roasted Squash with spinach, craisins, walnuts
- Salt Potatoes
- Steamed Rice
- Sweet Potato Hash
- Sweet Potato Wedges

VEGETABLES (select 1)

- Cauliflower & Kale au Gratin +1
- Green Beans
- Grilled Vegetables with balsamic glaze
- Italian Vegetable Saute
- Roasted Asparagus
- Roasted Broccolini
- Roasted Brussels Sprouts
- Roasted Carrots
- Roasted Root Vegetables
- Seasonally Inspired Vegetable Medley



themed buffets

'Toes in the Sand' Caribbean Buffet

Mandarin Salad of mixed greens with Malibu pineapple vinaigrette, mandarin segments, scallions and toasted coconut

Slow Roasted Citrus Pork Loin

Jerk Chicken

Red Beans & Rice

Yellow Rice

\$45 per person++

'Under the Tuscan Sun' Italian Buffet

Antipasto Platter with Greens

Penne Pasta with charred tomato sauce

Italian Sausage with peppers **or** Meatballs

Italian Herb Roasted Chicken **or** Chicken Parmesan

House-made Focaccia Bread

\$45 per person++

'La Vida Loca' Latin Buffet

Chopped Salad with Lime-Cilantro Vinaigrette

Chimichurri **or** Chimichurri Beef +5

Slow Roasted Mojo Pork Shoulder

Cuban Rice with Black Beans

\$45 per person++

'Pitmasters' BBQ Buffet

Cowboy Slaw

BBQ Chicken **or** Smoked Brisket +5

Smoked Pulled Pork Sandwich

Smoked Gouda Mac N' Cheese

Honey Corn Bread with maple whipped butter

\$45 per person++



by the pan

COMPOSED SALADS

Half Pan serves 10-12 | Full Pan serves 20-24

- Classic Macaroni Salad \$40 Half | \$70 Full
- Black Bean & Corn Salad \$40 Half | \$70 Full
- Classic Potato Salad \$40 Half | \$70 Full
- Tomato & Cucumber Salad \$40 Half | \$70 Full
- Tri-color Pasta Salad \$40 Half | \$70 Full
- Curry Cous-Cous Salad \$40 Half | \$70 Full
- Broccoli Salad with walnuts \$40 Half | \$70 Full
- Asian Faro Salad \$50 Half | \$90 Full
- Caprese Salad \$50 Half | \$90 Full
- Chicken Waldorf Salad with walnuts \$70 Half | \$130 Full
- Tunafish Salad \$70 Half | \$130 Full

VEGETABLE DISHES

Half Pan serves 10-12 | Full Pan serves 20-24

- Grilled Farm Stand Vegetables with balsamic glaze \$60 per platter (serves 10-12)
- Sautéed Farm Stand Vegetables tossed in EVOO, garlic, sea salt \$50 Half | \$80 Full
- Green Beans Almandine \$50 Half | \$80 Full
- Roasted Brussels Sprouts \$50 Half | \$80 Full
- Roasted Cauliflower \$50 Half | \$80 Full
- Roasted Broccolini \$50 Half | \$80 Full
- Roasted Carrots \$50 Half | \$80 Full
- Roasted Beets \$50 Half | \$80 Full
- Roasted Root Vegetables \$50 Half | \$80 Full

POTATO & RICE DISHES

Half Pan serves 10-12 | Full Pan serves 20-24

- Salt Potatoes \$45 Half | \$80 Full
- Garlic Mashed Potatoes \$45 Half | \$80 Full
- Herb & Sea Salt Roasted Potatoes \$45 Half | \$80 Full
- Rosemary Red Bliss Potatoes \$45 Half | \$80 Full
- Yukon Gold & Sweet Potato Au Gratin \$50 Half | \$90 Full
- Sweet Potato Hash \$50 Half | \$90 Full
- Rice Pilaf \$45 Half | \$80 Full
- Yellow Rice \$45 Half | \$80 Full
- Spanish Rice \$45 Half | \$80 Full
- Red Beans & Rice \$45 Half | \$80 Full

by the pan

PASTA

Half Pan serves 10-12 | Full Pan serves 20-24

Cannelloni \$60 Half | \$110 Full

Cavatelli Alfredo \$60 Half | \$110 Full

Cavatelli Alfredo with broccoli \$65 Half | \$120 Full

Cavatelli with Pesto Cream Sauce \$60 Half | \$110 Full

Chicken Florentine Penne Pasta \$70 Half | \$130 Full

Eggplant Parmesan Lasagna \$65 Half | \$120 Full

Farfalle Pomodoro \$50 Half | \$90 Full

Farfalle Primavera \$60 Half | \$110 Full

Linguine in Clam Sauce \$100 Half | \$190 Full

Meat Lasagna \$65 Half | \$120 Full

Pappardelle with Mushroom Bolognese \$60 Half | \$110 Full

Pappardelle with Short Rib Bolognese \$100 Half | \$190 Full

Penne with Charred Tomato Sauce \$45 Half | \$80 Full

Penne with Sundried Tomato Cream Sauce \$45 Half | \$80 Full

Smoked Gouda Mac & Cheese \$60 Half | \$110 Full

Vegetable Lasagna \$65 Half | \$120 Full

Vodka Riggies \$60 Half | \$110 Full

Vodka Chicken Riggies \$70 Half | \$130 Full

POULTRY

Half Pan serves 10-12 | Full Pan serves 20-24

BBQ Chicken Quarters \$120 Half | \$230 Full

Caribbean Grilled Chicken with fruit salsa \$120 Half | \$230 Full

Chicken Cacciatore with onions and peppers \$100 Half | \$190 Full

Chicken Chasseur \$120 Half | \$230 Full

Chicken Florentine \$120 Half | \$230 Full

Chicken Marsala \$130 Half | \$250 Full

Chicken Parmesan \$130 Half | \$250 Full

Chicken Picatta \$130 Half | \$250 Full

Herb Roasted Airline Chicken Breast with lemon beurre blanc \$120 Half | \$230 Full

Oven-roasted Turkey Breast with gravy \$85 Half | \$160 Full

FISH & SEAFOOD

Half Pan serves 10-12 | Full Pan serves 20-24

Pan Seared Salmon | Mahi Mahi | Swordfish with complementing sauce \$140 Half | \$230 Full

Sesame Crusted Tuna Steak \$180 Half | \$350 Full

Shrimp Scampi \$160 Half | \$310 Full

Seafood Pasta \$165 Half | \$310 Full

++ Administrative Fee and 8% Sales Tax

by the pan

PORK

Half Pan (serves 10-12) | Full Pan (serves 20-24)

Bacon & Mushroom Smothered Pork Chops \$150 Half | \$290 Full

Beer-braised Baby Back Ribs \$120 Half | \$230 Full

Glazed Ham \$120 Half | \$230 Full

Italian Sausage with peppers & onions \$120 Half | \$230 Full

Italian Sausage in marinara \$120 Half | \$230 Full

Pork Chops in Creamy Irish Whiskey Sauce \$150 Half | \$290 Full

Pork Loin stuffed with herbs dried fruits, pan jus \$160 Half | \$310 Full

Pulled Pork with honey-bourbon bbq sauce \$100 Half \$190 Full

Slow-roasted Pork Loin with pan jus or gravy \$125 Half | \$240 Full

BEEF

Half Pan serves 10-12 | Full Pan serves 20-24

Braised Boneless Beef Short Ribs \$180 Half | \$350 Full

Grilled Flank Steak with mushroom bordelaise \$170 Half | \$330 Full

Italian Meatballs in marinara \$100 Half | \$190 Full

Meatloaf \$120 Half | \$230 Full

Shepard's Pie \$120 Half | \$230 Full

Pot Roast with gravy \$170 Half | \$330 Full

Roasted Top Round with au jus \$150 Half | \$290 Full

Teres Major Steak Medallions with red wine demi-glace \$170 Half | \$330 Full



sweet endings



BY THE DOZEN

- Cannoli with chocolate chips \$36
- Cheesecakes: (can be gluten free): with seasonal compote \$48
- Chocolate Covered Strawberries gf (in season) \$30
- Chocolate Peanut Butter Torte \$70
- Chocolate Pot de Crème gf \$48
- Cupcakes: \$36
select from: vanilla | chocolate | red velvet | funfetti | carrot
- Éclair: chocolate, vanilla \$36
- Flourless Chocolate Torte gf \$60
- Fudgy Brownies | Vegan & Gluten Free Brownies \$36
- House-made Cookies: \$24
select from: sea salt chocolate chip | oatmeal raisin | peanut butter | snickerdoodle (gf & vegan)
- Lemon Raspberry Torte \$70
- Mini Half Moon Cookie \$36
- Rice Krispy Treat \$36
- Whoopie Pie: chocolate | red velvet | pumpkin \$48

ADDED DETAILS & FEES

We want to make sure you have everything you need to serve your guests.

Leave Behind Catering Equipment:

Leave-behind Chafers: \$20 each with 2 sternos per chafer
Serving Spoons & Tongs: \$1 each

Compostable Serviceware: select your preference

Bamboo plates, agave flatware, paper napkins: \$2.50 per person

Administrative Fee

Administrative Fee covers our various operational catering costs and are not a gratuity.

Drop-off Catering: 10% Administrative Fee applied

Full-service Catering: 18% Administrative Fee applied

Gratuity

Drop-off Catering: Not required, but always appreciated. Let us know if you would like to add a gratuity for the team preparing and delivering your order.

Full-service Catering: A gratuity will be added per team member servicing your event.

Delivery Fee

Free within downtown Syracuse | \$30 for suburbs of Syracuse | Custom for distance 15+ miles