

Top of the Falls Catering Menu 2019

Rehearsal Dinner Package Buffet

Includes NY Cheese Board, Bread & Butter, Non-Alcoholic Beverages

Salad ~ Choose One

Garden Salad

Mixed Greens, Grape Tomatoes, Cucumbers, Red Onion, Chickpeas, Carrots, Ranch Dressing & Apple Cider Vinaigrette

Caesar Salad

Crisp Romaine Lettuce, Caesar Dressing, Shredded Chastinet, Croutons

House Salad ~ \$1.95 more per Guest

Fresh Spinach, Berries, Sliced Almonds, Shaved Chastinet, Dried Cranberries, Apple Cider Vinaigrette

Entrée ~ Choose Two

Sliced Seared Beef

Cilantro-Lime Chimichurri

Chicken Breast

Ricotta, Spinach, Roasted Garlic, Lemon-White Wine Butter

Haddock

Chastinet-Breaded Filet, Lemon-White Wine Butter

Mac & Cheese

Cavatappi Pasta, Housemade Four-Cheese Cheese Sauce

Sides

Sweet Corn & Edamame Succotash

~and~

Choose One ~ Roasted Potatoes, Red & Golden Quinoa or Rice Pilaf

* Vegetarian Entrée Option*

Vegetarian Stew

Sweet Potatoes, Chickpeas, Lentils, Diced Tomatoes, Dried Fruit, Sliced Almonds, Fresh Cilantro, Quinoa

Dessert

Assorted Dessert Bars

Level I Open Bar ~ For Two Hours

\$53 per Guest

This package includes Parking Fee, Site Fee and Linen

Minimum Charge of 25 Guests

There will be an 8% NYS Sales Tax and taxable 20% Administrative Charge automatically applied to your bill. The Administrative Charge is not a gratuity and will not be distributed as a gratuity to the staff providing service.

This Administrative Charge allows us to attract motivated employees by paying higher wages.

All Menu Selections and Guest Counts to be received one week prior to event.