

Top of the Falls Catering Menu 2019

Wedding Reception Package Dinner Buffet

*Includes Gourmet Fruit & Cheese Display Platter, Bread & Butter,
Non-Alcoholic Beverages, Champagne Toast*

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

Chocolate Covered Strawberries served with Wedding Cake

Level II Open Bar ~ For Three Hours

\$74 per Guest

*This package includes Parking Fee, Site Fee, Linen and Cake Cutting Fee
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.