

Top of the Falls Catering Menu 2020

Wedding Reception Package Dinner Buffet

Includes NY Cheese Board, Rolls & Butter, Non-Alcoholic Beverages, Champagne Toast

Salad ~ Choose One

Caesar Salad

Crisp Romaine Lettuce, Caesar Dressing, Shredded Chastinet, Croutons

House Salad

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

Entrée ~ Choose Two

Sliced Seared Beef

Red Wine Demi Glace

Chicken Breast

Garlic Herb Cheese, Spinach, White Wine Butter Sauce

Haddock

Chastinet-Breaded Filet, White Wine Butter Sauce

Pork Loin

Apple Brandy Demi Glace

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.