

Top of the Falls Catering Menu 2018

Dinner Buffet

Includes Bread & Butter, Non-Alcoholic Beverages

Salad ~ Choose One*

Garden Salad

Mixed Greens, Grape Tomato, Cucumber, Red Onion, Chickpeas, Carrots, Ranch & Grape Seed Vinaigrette

Caesar Salad

Crisp Romaine Lettuce, Caesar Dressing, Shredded Chastinet, Croutons

***Enhance your meal! Upgrade to our House Salad for \$1.95 more per Guest**

Fresh Spinach, Berries, Toasted Almonds, Shaved Chastinet, Dried Cranberries, Grape-Seed Vinaigrette

Entrée ~ Choice of Two

Sliced Seared Beef

Cabernet Pan Glace

*Whirlpool Pasta**

Cavatappi, Spinach, Portabella, Zucchini, Yellow Squash, Red Onion, Carrots, Riesling-Lemon Sauce

**Add Grilled Chicken or Shrimp for \$3 more per Guest*

Chicken Breast

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

Haddock

Chastinet-Breaded Filet, Lemon-White Wine Butter

Roasted Turkey Breast

Rubbed with Rosemary, Garlic and Cracked Pepper, Sage-Onion Gravy

Pork Loin

Apple-Brandy Demi-glace

Starch ~ Choose One

Roasted Potatoes, Sweet Potato Casserole or Rice Pilaf

Seasonal Vegetables

Dessert*

Assorted Dessert Bars

***Upgrade to Plated Red Velvet Cake for \$1.95 more per Guest**

Rich Cream Cheese Mousse, Chewy Brownie Chunks, Red Chocolate Sponge Cake, Smooth Cream Cheese Frosting

\$30 per Guest

Parking Fee is an Additional Charge

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.