

Top of the Falls Catering Menu 2018

Dinner Plated

Includes Bread & Butter, Non-Alcoholic Beverages

Salad ~ Choose One

Garden Salad

Mixed Greens, Grape Tomato, Cucumber, Red Onion, Chickpeas, Carrots, 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 Viniagrette

Single Entrée ~ Choose Two for Guests to pre-select from

Dual Entrée ~ Additional \$5 per guest, Choose Two for all guests to enjoy

Angus Sirloin

Six Ounce Grilled Filet, Cabernet Demi-Glace*

**Upgrade to a 6oz Beef Tenderloin for \$7.95 more per Guest*

Chicken Breast

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

Haddock

Chastinet-Breaded Filet, Lemon-White Wine Butter

Whirlpool Pasta*

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

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

Pork Loin

Apple-Brandy Demi-glace

Starch* ~ Choose One

Roasted Potatoes, Sweet Potato Casserole or Rice Pilaf

Seasonal Vegetables*

** Starch and Vegetables to accompany Beef, Chicken, Fish or Pork Entree*

Dessert

Plated Red Velvet Cake

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

\$31 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.