

Top of the Falls Catering Menu 2019

Dinner Plated

Includes 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

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

Short Ribs

Seared Beef Short Ribs, Cilantro-Lime Chimichurri

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

Red Velvet Cake

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

\$32 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.