

Top of the Falls Catering Menu 2018

Display Platters

Gourmet Fruit & Cheese

Local Cheeses, Seasonal Fresh, Breads, Crackers, Mixed Nuts, Local Honey
\$8 per Guest

Charcuterie

Local Salamis, Fresh Mozzarella, Olives, Pickled Vegetables, Breads, Weber's Mustard
\$8 per Guest

Crostini

Tapanade, Bacon-Onion Jalapeno Jam, Brushetta, Toasted Breads
\$7 per Guest

Crudites

Fresh Vegetables, Hummus, Olive Oil Whipped Goat Cheese, Remoulade
\$5 per Guest

Dessert Platters

Assorted Dessert Bars

Lemon Squares, Hello Dolls, Chocolate Raspberry Meltaways, Marble Cheesecakes
\$8 per Guest

Minis, Petit Fours

\$7 per Guest

Sundae Bar

Ice Cream, Whipped Cream, Nuts, Sprinkles, Cherries, Oreo Crumbs, Chocolate & Caramel Sauce
\$7 per Guest

Homemade Fudge

Orange Chocolate Sponge Candy, Loganberry Swirl
\$6 per Guest

Assorted Cookies & Brownies

\$4 per Guest

Minimum Charge of 25 Guests

Prices are per hour, to accompany any meal package. Beverages not included.

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.