

Top of the Falls Catering Menu 2018

Lunch Plated Entrée

*Available until 4pm
Includes Non-Alcoholic Beverages*

Entrée

Choose Two for Group to Pre-Select From

Angus Sirloin

*4oz Grilled Filet, Cabernet Pan Glace
Enhance your meal, upgrade to a 4oz Beef Tenderloin for \$6.95 more per guest*

*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 Brushetta

Grilled Chicken Breast, Tomato, Onion, Garlic, Basil, Balsamic Vinegar

Haddock

Chastinet-Breaded Filet, Lemon-White Wine Butter

Starch ~ Choose One*

Roasted Potatoes, French Fries or Rice Pilaf

*Seasonal Vegetable**

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

Dessert

Red Velvet Cake

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

\$21 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.