

Top of the Falls Catering Menu 2019

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*

**Upgrade to a 4oz Beef Tenderloin for \$6.95 more per guest*

BBQ Chicken

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

Haddock

Chastinet-Breaded Filet, Lemon-White Wine Butter

Sides

Sweet Corn & Edamame Succotash

~and~

Choose One ~ French Fries, 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*

\$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.