

# Top of the Falls Catering Menu 2019

## *Passed Hors d'Oeuvres*

*To accompany any Catering Package, Beverages not included*

### *Cold Canapes*

#### *Caprese*

*Tomato, Fresh Mozzarella, Basil, Balsamic Glaze*

#### *Crostini with Assorted Toppings*

*Olive Tapenade, Hummus, Bacon-Onion Jam*

#### *Shrimp Cocktail*

*Poached Shrimp, Cucumber, Cocktail Sauce*

#### *Beef Roulade*

*Herb Cheese Spread, Spinach, Roasted Red Peppers*

### *Hot Hors d'Oeuvres*

#### *Buffalo Chicken Wellington*

*Brined Chicken, Buffalo-Wing Sauce, Puff Pastry, Bleu Cheese*

#### *Vegetarian Stuffed Mushrooms*

*Ricotta, Spinach*

#### *Chicken Quesadilla*

*Chicken Breast, Cheddar Cheese, Sour Cream, Guacamole, Green Onion*

#### *Mini Crab Cakes*

*Remoulade*

*One Selection ~ \$9 per Guest, per Hour*

*Two Selections ~ \$11 per Guest, per Hour*

*Three Selections ~ \$13 per Guest, per Hour*

### *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 the service.*

*This Administrative Charge allows us to attract motivated employees by paying higher wages.*

*All Menu Selections and Guest Counts need to be received one week prior to event.*