

Top of the Falls Catering Menu 2018

Passed Hors d'Oeuvres

To accompany any Catering Package, No Beverages included

Cold Canapes

Chilled Asian Noodle Shooter

Noodles, Pickled Vegetables, Sesame-Ginger Vinaigrette, Bean Sprouts, Cilantro, Sesame Seeds

Caprese

Tomato, Fresh Mozzarella, Basil, Balsamic Glaze

Crostini w/ Assorted Toppings

Tampanade, Brushetta, 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

Mini Crab Cakes

Remoulade

Chicken Quesadilla

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

One Selection ~ \$8 per Guest, per Hour

Two Selections ~ \$10 per Guest, per Hour

Three Selections ~ \$12 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.