

# Top of the Falls Catering Menu 2018

## Tour Group Dinner Buffet

*Includes Bread & Butter, Non-Alcoholic Beverages*

### Salad

#### *Terrapin Salad*

*Fresh Spinach, Berries, Toasted Almonds, Shaved Parmesan, Dried Cranberries, Grape-Seed Vinaigrette*

### Entrée ~ Choice of Two

#### *Sliced Seared Beef*

*Cabernet Pan Glace*

#### *Whirlpool Pasta*

*Cavatappi, Spinach, Portabella, Zucchini, Yellow Squash, Red Onion, Carrots, Riesling-Lemon Sauce*

#### *Chicken Breast*

*Ricotta, Spinach, Roasted Garlic, Lemon-White Wine Butter*

#### *Haddock*

*Chastinet-Breaded Filet, Lemon White Wine Butter*

#### *Pork Loin*

*Apple Brandy Demi-Glace*

### Starch ~ Choose One

*Roasted Potatoes, Sweet Potato Casserole, or Rice Pilaf*

### Seasonal Vegetables

### Dessert

*Cookies & Apple Crisp*

## **\$38 per Guest**

*Tax & Administrative Charge Included  
Complimentary Meal for Driver & Chaperone  
Parking Fee is an Additional Charge  
Minimum Charge of 25 Guests*

*The 8% NYS Sales Tax and taxable 20% Administrative Charge is included.*

*This Administrative Charge is not a gratuity and will not be distributed as a gratuity to the staff providing service.*

*The 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.*