

The Great Start \$7 per person

Chef's Selection of Freshly Baked Pastries

Assorted Bagels with Cream Cheese, Jelly, and Butter

Sliced Seasonal Fruit **GF**

Bottled Orange & Cranberry Juices

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

The Healthy Continental \$8.50 per person

Chef's Selection of Freshly Baked Pastries & Muffins

Assorted Bagels with cream cheese, and jellies

Low-Fat Yogurt Parfaits with seasonal berries and granola

Sliced Seasonal Fruit **GF**

Bottled Orange & Cranberry Juices

Fresh Brewed Regular & Decaffeinated Coffee, and Tea

The Union Buffet \$10 per person

Chef's Selection of Freshly Baked Pastries & Muffins

Sliced Seasonal Fruit **GF**

Scrambled Cage Free Eggs **GF**

Select One:

Cinnamon Brioche French Toast or Buttermilk Pancakes, served with maple syrup and butter

Select Two:

Hickory Smoked Bacon **GF**, Pork Sausage Patties, Turkey Sausage Links **GF**, or Canadian Bacon **GF**

Select One:

Crispy Potato Hash Browns **GF**, Onion & Pepper Home Fries **GF**, or Sweet Potato Hash **GF**

Bottled Orange & Cranberry Juices

Fresh Brewed Coffee, Decaffeinated Coffee, and Tea

Dutchmen Buffet \$12 per person

Chef's Selection of Freshly Baked Pastries & Muffins

Sliced Seasonal Fruit **GF**

Low Fat Yogurt Parfaits with seasonal berries and granola

Select One:

Scrambled Cage Free Eggs **GF**, French Style Scrambled Eggs with Herbed Cheese **GF**, or Baked Tomato, Mozzarella, & Basil Frittata **GF**

Select One:

Blueberry Breakfast Bread Pudding or Buttermilk Pancakes with Seasonal Fruit Compote

Select Two:

Hickory Smoked Bacon **GF**, Pork Sausage Patties, Turkey Sausage Links **GF**, or Canadian Bacon **GF**

Select One:

Crispy Potato Hash browns **GF**, Onion & Pepper Home Fries **GF**, and Sweet Potato Hash **GF**

Served with Bottled Orange & Cranberry Juices,

Fresh Brewed Coffee, Decaffeinated Coffee, and Tea

Breakfast Sandwich Buffet \$8.00 per person

Sliced seasonal fruit **GF**

Select One:

Scrambled Eggs **GF** or Fried Eggs **GF**

Serves with bacon **GF**, sausage patties **GF**, and turkey sausage

Croissants and English muffins

Cheddar, American, & Swiss Cheese **GF**

Served with Bottled Orange & Cranberry Juicex

Fresh Brewed Coffee, Decaffeinated Coffee, and Tea

Buffet Additions

The following selections can be made to enhance any of the above breakfast buffets. They can also be chosen as an a la carte option for an increased price per person. A chef fee of \$35 per hour, with a minimum of 2 hours, will be added to event.

Omelet Station \$7.50 per person when added to buffet/\$10 per person a la carte

Fresh cage free eggs prepared to order with various toppings to include but not limited to: onions, peppers, mushrooms, tomatoes, spinach, cheese, ham, and bacon **GF**.

Egg whites or egg beaters are available upon request

Smoked Salmon Display \$4.00 per person when added to buffet/ \$6 per person a la carte

Smoked & Cured salmon served alongside traditional garnishes to include red onion, capers, tomatoes, and chopped eggs **GF**.

Hot Beverages

Regular & Decaffeinated Coffee (per gallon, serves 12-15) \$9

Hot Chocolate (per gallon, serves 12-15) \$10

Assorted Hot Teas (per gallon, serves 12-15) \$9

Cold Beverages

Fruit Infused Water(Per Gallon, Serves 12-15) \$5

Iced Tea (Per Gallon, Serves 12-15) \$9

Lemonade (Per Gallon, Serves 12-15) \$13.75

Bottled Orange & Cranberry Juice \$1.50 Each

Bottled Water 16.9 oz \$1.00 Each

Saratoga Sparkling or Flat Water 12 oz \$1.50

Assorted Sodas & Seltzer (12 oz) \$1 each

A LA CARTE BREAKFAST SELECTIONS

Freshly Baked Assorted Muffins (Per Dozen) \$10

An assortment of freshly baked muffins to include Blueberry, Lemon Poppy, Orange Cranberry, Apple Cinnamon, and Chocolate Muffins

Homemade Quiche (Serves 6) \$12

Lorraine (Bacon, Scallion, and Swiss Cheese, Broccoli Cheddar, Spinach & Boursin Cheese, or Ham & Cheddar

Tea Breads (Serves 8) \$12

An Assortment of freshly baked and sliced tea breads

Coffee Cake (Serves 8) \$12

Choice of blueberry or cinnamon

Freshly Baked Mini Croissants (Per Dozen) \$12

Served with butter and jellies

Freshly Baked Mini Donuts (Per Two Dozen) \$16

Plain, Cinnamon, Powdered Sugar, or Boston Cream

Freshly Baked Mini Danish (Per Dozen) \$12

Cheese, Strawberry, Cherry, Apple, or Blueberry

Assorted Freshly Baked Bagels (per dozen) \$12

Served with cream cheese, butter, and assorted jellies

Fresh Sliced Fruit GF \$3.00 per person

Cantaloupe, Honeydew Melon, Pineapple, and Seasonal Berry garnishes

Whole Fruit GF (per dozen) \$12

Selection of Apples, Oranges, & Bananas

Gluten Free Options of Above Selections Can Be Made Available Upon Request

Simple Boxed Lunch \$8.50 per person

Boxed Lunches Require a minimum of 10 people

Select One:

Roast Turkey Breast & Swiss Cheese, Roast Beef & Cheddar Cheese, Chicken Salad & American Cheese, Roasted Vegetables, Hummus, & Spinach, Fresh Sliced Seasonal Vegetables

Made on your choice of white, wheat, or rye breads, hard roll, spinach wrap, or gluten free bread.

All sandwiches served with green leaf lettuce, tomato, potato chips, cookie, whole fruit, and bottled water (soda or seltzer available upon request)

Executive Boxed Lunches \$12 per person

Boxed Lunches require a minimum of 10 people

Please select a maximum of 3 choices:

Curried Chicken & Apple

Curried Chicken salad made with granny smith apples and green grapes with baby spinach on a wrap

Tipp Hill Roast Beef

Thinly sliced in-house roasted beef, NY cheddar, caramelized onions, baby arugula, and horseradish mayo on a Kimmelwick Roll

Mediterranean Tuna

Tuna salad with capers and sundried tomatoes topped with baby spinach and roma tomatoes on Focaccia

California Turkey

Sliced turkey breast, avocado spread, red onion, roma tomatoes, and green leaf lettuce on Ciabatta

Grilled Vegetable Wrap

Portobello Mushrooms and red peppers grilled with balsamic vinaigrette, baby spinach, roma tomatoes, hummus, and feta cheese on a spinach wrap

Oriental Salad GF

Mixed Greens topped with Mandarin Oranges, Sliced Red Onion, Cherry Tomatoes, and Crispy Noodles, served with Sesame Ginger Dressing

Caesar Salad

Crisp Romaine Lettuce, shredded parmesan cheese, cherry tomatoes, sliced red onion, and garlic herb croutons, served with Caesar dressing

Citrus Salad GF

Mixed Greens topped with strawberries, ruby red grapefruit, mandarin oranges, and sliced mozzarella cheese, served with Raspberry Vinaigrette

Chopped House Salad GF

Mixed Greens tossed with diced tomato, red onion, cucumber, shredded carrot, and dried cranberries, served with white balsamic vinaigrette.

All salads come with your choice of grilled portobello mushroom, lemon herb chicken, or garlic grilled shrimp

Executive Boxed Lunches Served with potato chips, Jumbo Chocolate Chunk Cookie, Whole Fruit, and Bottled Water (Soda or Seltzer Available Upon Request)

Build Your Own Sandwich Buffet \$11.00 per person

Requires a minimum of 10 people

Slice Roasted Turkey, Baked Ham, Roast Beef, Tuna Salad, and Hummus

Swiss, American, and Cheddar Cheese

Green Leaf Lettuce, Sliced Tomatoes, Red Onions, and Pickle Chips

Assortment of Fresh Breads, Rolls, and Wraps (*Gluten Free Options Available Upon Request*)

*Served with Choice of Mixed Green Salad **GF**, Pasta Salad, or Potato Salad **GF***

*Potato Chips **GF** & Assorted Cookies*

Assorted Sodas, Seltzer, and Water

Build Your Own Salad Buffet \$10 per person

Requires a minimum of 10 people

Select Two:

Chopped Romaine, Mixed Greens, Baby Spinach, Iceberg Salad Blend **GF**

Select Two:

Grilled Chicken, Diced Bacon, Diced Turkey, Diced Ham **GF**

Sliced Steak **GF** (\$4.00 per person), Grilled Shrimp**GF** (\$4.00 per person, Grilled Salmon**GF** (\$3.00 per person) **GF**

Select Two:

Balsamic Vinaigrette, White Balsamic Vinaigrette, Ranch, Bleu Cheese, Thousand Island, Raspberry Vinaigrette, Honey Mustard, and Caesar Dressing **GF**

Toppings to include diced tomatoes, red onions, cucumbers, shredded carrots **GF**

Garlic herb croutons

Topping Enhancements Available for \$0.50 per person per item:

Diced Avocado, Bleu Cheese Crumbles, Marinated Olives, Dried Fruit, or Artichoke Hearts **GF**

*Served with Potato Chips **GF** and Assorted Cookies, Assorted Sodas, Seltzer, and Water*

Tuscan Sandwich Buffet \$14.00

Requires a minimum of 10 people

Select Three:

Bruschetta Sandwich

Rustic Baguette with sliced roma tomatoes, mozzarella, baby spinach, basil pesto, balsamic glaze, and olive oil dressing

Erie Canal Gondola

Rustic Baguette with capicola, genoa salami, ham, and provolone. Topped with green leaf lettuce, roma tomatoes, red onion, pepper relish, and oil & vinegar

Turkey Club Wrap

Sliced turkey breast, thick cut bacon, roma tomatoes, green leaf lettuce, and whole grain mustard aioli in an herb wrap

Mediterranean Tuna Wrap

Mediterranean style tuna salad with capers, roma tomatoes, and green leaf lettuce in a spinach wrap

Grilled Chicken

Lemon Basil Grilled Chicken, baby arugula, roma tomatoes, and pesto aioli on ciabatta

*Served with Italian Style Pasta Salad & Mixed Green Salad **GF***

Assorted Cookies & Dessert Bars

Assorted Soda, Seltzer, and Water

Global Sandwich Buffet \$14

Select Three:

Grilled Chicken Bahn Mi

Seasoned grilled chicken, pickled vegetables, cilantro, and ginger mayo on French baguette

Roast Pork Cuban

Spiced roast pork, baked ham, Swiss cheese, and pickles on French baguette

Argentinian Grilled Beef

Sliced flank steak with roasted onions, spinach, and tomatoes, with chimichurri serves in tortilla wrap

Roasted Vegetable Bocado

Roasted peppers and mushrooms, served with olive tapenade and baby arugula on Telera Roll

Tikka Masala Wrap

Roasted tikka masala spiced chickpeas, arugula, tomatoes, and cucumber Rita

Served with black bean and corn grain salad and mixed green salad **GF**

Assorted cookies and dessert bars

Assorted Soda, Seltzer, and Water

Soup Enhancement \$2.50 per person

Select one of the following soups to accompany any above sandwich or salad buffet

Tomato Basil GF, Roasted Red Pepper & Gouda Bisque GF, Minestrone, Corn & Potato Chowder GF, Italian Wedding, or New England Clam Chowder

The Italian Buffet \$19 per person

Requires a minimum of 10 people

Tossed Green Salad with Tomatoes, Cucumbers, Red Onion, and Carrots. Served with croutons and white balsamic dressing **GF**

or

Caesar Salad with crisp romaine, shaved parmesan, croutons, and garlic caesar dressing

Select Two Entree Choices:

Homestyle Meatballs in Marinara Sauce **GF**

Sausage, Peppers, & Onions **GF**

Chicken Parmesan: *sauteed breaded chicken breast topped with marinara and italian cheeses*

Eggplant Parmesan: *freshly breaded and fried eggplant topped with marinara and italian cheeses*

Vegetarian Lasagna: *spinach, mushrooms, and sun-dried tomatoes layered with a creamy alfredo sauce between lasagna pasta noodles topped with italian cheeses*

Served Alongside Your Choice of Two Selections:

Penne with marinara, alfredo, or pesto sauce, Honey glazed carrots **GF**, steamed broccoli with garlic oil **GF**, sauteed vegetable medley **GF**, or steamed green beans **GF**.

Served with rustic garlic bread, miniature cannoli, assorted sodas, seltzer, and water

The BarbecUnion Buffet \$18 per person

Requires a minimum of 10 people

Tossed Green Salad with tomatoes, cucumbers, red onions, and carrots. served with croutons buttermilk ranch dressing and italian dressing **GF**

Classic Red Skinned Potato Salad with fresh herbs **GF**

Boston Brown Sugar Baked Beans **GF**

Grilled Hamburgers **GF**, All Beef Hot Dogs **GF**, Veggie Burgers served with lettuce, tomatoes, onions, assorted cheeses, pickles, and condiments

Select One:

Southern BBQ Chicken Breasts **GF**, Carolina Style Pulled Pork **GF**, Sweet & Tangy St Louis Ribs **GF**(add \$2 pp), or Salt & Pepper Texas Beef Brisket **GF** (add \$2 pp)

Served with assorted cookies, watermelon **GF**, assorted sodas, seltzer, and water

The Garnet Buffet \$20

Requires a minimum of 10 people

Select One Salad:

Tossed Garden Salad with White Balsamic Dressing **GF**, Greek Style Salad with Lemon Vinaigrette **GF**, Baby Spinach Salad with strawberries, mandarin oranges, and Honey Dijon Dressing **Gf**, or Caesar Salad with garlic caesar dressing

Select Two Entrees:

Chicken Marsala with mushrooms and marsala wine sauce

Chicken Piccata with lemon, shallots, and capers

Country Fried Boneless Chicken breast with mushroom country gravy

Grilled Lemon Chicken Breast with Tomato Caper Relish **GF**

Cajun Roasted Pork Loin with Mustard Orange Glaze **GF**

Grilled Pork Chops with Spiced Apple Raisin Chutney **GF**

Traditional Mac & Cheese with Local cheeses

Mediterranean Penne Pasta with spinach, tomatoes, artichoke hearts tossed in a garlic basil oi

Sliced Balsamic Flank Steak **GF**(add \$2 pp)

Slow Roasted Beef Brisket **GF**(add \$2 pp)

Roasted Salmon with Lemon Dill Butter Sauce **GF**(add \$2 pp)

Sauteed Shrimp in a lemon garlic scampi sauce with tomatoes and fresh parsley **GF** (add \$4 pp)

Served alongside two of the following selections:

Herb roasted potatoes **GF**, Mashed Potatoes **GF**, Rice Pilaf **GF**, Honey Glazed carrots **GF**, steamed broccoli with garlic oil **GF**, sauteed vegetable medley **GF**, or steamed green beans **GF**

Select one Dessert:

Orchard Apple Crisp, Chocolate Mousse **GF**, Lemon Pound Cake with fresh berries, or assorted cookies & dessert bars

Served with freshly baked rolls, assorted soda, seltzer, and water

Chef Attended Buffet Carving Station Enhancement

Any of the above buffets can have a chef attended carving station added to them. A required chef fee of \$35 per hour, with a minimum of 2 hours, will be added to bill.

Roasted Herb-Crusted Turkey Breast with Cranberry Chutney **GF** \$6 pp

Pepper Crusted Top Sirloin with Tomato Garlic Jam **GF** \$8 pp

Roasted Beef Tenderloin with Horseradish Cream & Whole Grain Mustard Aioli **GF** \$9 pp

Baked Virginia Ham with Maple Mustard Glaze & Honey Mustard Aioli **GF** \$6 pp

Roasted Pork Loin with Spiced Orange Glaze & Apple Relish **GF** \$5 pp

All selections served with assorted soft dinner rolls

Union Buffet Bars

The following buffet bars can ordered as lighter buffets on their own or added to an existing buffet as a food station. Require a minimum of 10 people

Baked Potato Bar \$10.75 per person/\$5.25 buffet station

Baked potatoes with steamed broccoli, grilled chicken, beef chili, crispy bacon, shredded cheese, green onions, sour cream, and butter **GF** (vegetarian chili available upon request)

Taco Bar \$13.50 per person/\$6.00 per person buffet station

Seasoned beef **GF** and chicken **GF** with flour & corn tortillas **GF**, and fried tortilla chips. Served with cilantro brown rice & black beans **GF**, fresh pico de gallo **GF**, shredded cheese **GF**, lettuce **GF**, sour cream **GF** and salsa **GF**

Fajita Bar \$14.50 per person/\$6.75 per person buffet station

Grilled beef **GF** and chicken **GF**, onions & peppers **GF** with flour & corn tortillas **GF**, and fried tortilla chips. Served with cilantro brown rice & black beans **GF**, fresh pico de gallo **GF**, guacamole **GF**, shredded cheese **GF**, lettuce **GF**, sour cream **GF** and salsa **GF**

Burrito Bowls \$12.50 per person/\$6.50 per person buffet station

Seasoned beef **GF** and chicken **GF** served with chopped romaine **GF**, cilantro brown rice & black beans **GF**, pico de gallo **GF**, shredded cheese **GF**, jalapenos **GF**, salsa **GF**, sour cream **GF**, guacamole **GF**, and southwest vinaigrette **GF**

Slider Sandwich Bar \$10.75 per person/\$5.50 per person buffet station

Select Two:

Crispy Buffalo Chicken with Bleu Cheese Celery Slaw

Angus Beef Patties with NY Cheddar **GF**

Grilled Balsamic Portobello Mushrooms **GF**

Carolina Style BBQ Pulled Pork with Coleslaw **GF**

Moroccan Spiced Lamb with Minted Carrot Yogurt Slaw **GF**

Served with housemade potato chips **GF**, slider buns, and assorted condiments and garnishes

Pasta Bar \$10.25 per person/\$5.00 per person buffet station

Select Two

Farfalle with sun-dried tomato basil cream sauce

Cheese Tortellini with an asiago roasted garlic alfredo sauce

Pappardelle with spinach & tomatoes in a garlic pepper oil

Penne with hearty marinara

Served with rustic garlic bread

Tailgate Bar \$10.50 per person/\$5.50 per person Buffet station

Choose Two:

Sausage & Peppers **GF**

Bratwurst & sauerkraut **GF**

Chicken Speidie & Onions **GF**

Veggie Burgers & Peppers **GF**

Served with rolls, condiments, coleslaw, chips, and pickles

Earth Bowls \$11.00 pp/ \$6.00 per person Buffet Station

Seasonal grain salads **GF**, served with baby spinach **GF**, arugula **GF**, tomatoes **GF**, cucumbers **GF**, red onions **GF**, roasted beets **GF**, radishes **GF**, roasted vegetables **GF**, grilled chicken **GF** and tofu **GF** with assorted dressings.

Above buffets are served with cookies, soda, seltzer, and water when not added to an already existing buffet

Plated Dinner Selections

Select One Soup or Salad:

Tomato Basil **GF**, Roasted Red Pepper & Gouda **GF**, Minestrone, Potato & Corn Chowder **GF**, New England Clam Chowder, and Italian Wedding Soup

Mixed Green Salad with dried cranberries, crumbled bleu cheese, and white balsamic vinaigrette **GF**

Caesar Salad with shaved parmesan, croutons, and garlic caesar dressing

Garden Salad with cucumbers, tomatoes, carrots, and house dressing **GF**

Greek Salad with cucumbers, tomatoes, olives, feta, and balsamic dressing **GF**

Select Maximum of 3 Entrees:

Thyme Marinated Roasted Statler Chicken Breast **GF \$18 pp**

stuffed with pear & gorgonzola cheese with a caramelized onion white wine sauce

Grilled Herb Statler Chicken Breast **GF \$18 pp**

adorned with a forest mushroom ragout

Southwestern Spiced Chicken Breast **\$17 pp**

breaded and fried topped with a grilled pepper & tomato chutney

Cajun Grilled Salmon **GF \$22 pp**

with a corn, black bean, and pepper relish

Herb Encrusted Cod Fillet **GF \$22 pp**

with a Lemon beurre blanc sauce

Herb Marinated Tenderloin of Beef **GF \$25 pp**

with chimmichuri & roasted tomatoes

Grilled Filet of Beef **GF \$26 pp**

with roasted shallot demi glace

Maple Grilled Double Cut Pork Chop **GF \$20 pp**

with grilled onions and apples

Dijon Herb Crusted Rack of Lamb **GF \$28 pp**

with minted blueberry jus

Butternut Squash Ravioli **\$18 pp**

with a garlic sage cream sauce

Roasted Vegetable Ragout **GF \$16 pp**

served on top of herbed polenta, and topped with goat cheese and red pepper coulis

Select One Dessert:

Lemon Pound Cake with mixed berries & creme anglaise, Strawberry Shortcake with whipped cream, Death By Chocolate with vanilla chantilly cream, Flourless Chocolate Torte with raspberry coulis **GF**, Orchard Apple Crisp with whipped cream, or Chocolate Mousse with whipped cream **GF**.

Served with freshly baked rolls & butter, chef's selection of starch and vegetable, water, freshly brewed coffee, decaffeinated coffee, and tea

Sushi

Lite Sushi Platter

three sushi rolls (24 pieces)

Garnet Platter

five sushi rolls (40 pieces)

Union Platter

ten sushi rolls (80 pieces)

Sushi rolls selections:

vegetable combo roll (carrot, cucumber, & avocado), tuna roll, salmon roll, smoked salmon roll, grilled salmon roll, shrimp roll, baby shrimp roll, imitation crab roll, california roll, or cream cheese roll

All platters served with soy sauce, pickled ginger, and wasabi

Pizza & Wings

Chicken Wings or Chicken Tenders (per dozen) \$9

Choice of Hale House Mild, Medium or Hot Sauces **GF**, BBQ, Teriyaki, Spicy Honey Garlic Sauce, or Honey Mustard **GF**

Served with bleu cheese, carrots, and celery

18" Cheese Pizza (8 slices) \$9

Extra Toppings \$1.25 per topping

Mushrooms, Green Peppers, Pepperoni, Onions, Sausage, and Black Olives

Sheet Pan Cheese Pizza (24 slices) \$16.50

Extra Toppings \$2.00 per topping

Mushrooms, green peppers, pepperoni, onions, sausage, and black olives

Tea Sandwiches

Classic Open Faced Tea Sandwiches \$50

Select One (50 pieces)

Cucumber with Dill Creamed Cheese, Egg Salad with Pimento, Ham Salad with Pickle Relish, Tuna Salad with Micro Greens

Signature Open Faced Tea Sandwiches \$65

Select One (50 pieces)

Curried Chicken & Apple Salad on Brioche

Herb Goat Cheese Mousse with Micro Greens on Whole Grain

Smoked Salmon with Scallion Creamed Cheese on Pumpernickel

Snacks

Freshly Baked Assorted Cookies (per dozen) \$9

Assorted Fruit Dessert Bars (per dozen) \$15

Chocolate Fudge Brownies (per dozen) \$15

Vanilla or Chocolate Cupcakes (per dozen) \$16

Whoopie Pies (per dozen) \$15

Crispy Rice Cereal Treats (per dozen) \$15

Plain, Cookies & Cream, or Chocolate Candy Pieces

Chocolate Dipped Pretzel Rods (per dozen) \$15

Chocolate Dipped Shortbread Cookies & Macaroons (per dozen) \$12

Chocolate Dipped Strawberries (per dozen) \$16

Granola Bars (individual bar) \$2.00 each

Potato Chips **GF**(individual bag) \$1.35 each

Trail Mix, granola, cranberries, pretzels, and M&Ms (per pound) \$12

Snack Bags \$5

Choice of bottled water, soda, seltzer or bottled juice, fresh whole fruit, potato chips, and cookie or granola bar.

A La Carte Desserts

Fresh Baked Pies (Each) \$15

Apple, Apple Crumb, Peach, Blueberry, Cherry, or Cherry Crumb

Sheet Cakes

Vanilla, Chocolate, or Marble Cake

Chocolate or Vanilla Buttercream

½ Sheet (serves 48) \$48

Full Sheet (serves 96) \$96

Hors D'oeuvres & Stationary Displays

Stationary Displays

Requires a minimum order of 25 people

Housemade Potato Chips **GF** \$2.00 per person

Served with french onion dip

Seven Layer Dip **GF** \$2.00 per person

Refried beans, sour cream, guacamole, shredded cheese, pico de gallo, black olives, and fresh jalapenos. Served with tortilla chips.

Hot Stationary Dips Served with Housemade Kettle Chips & Tortilla Chips **GF** \$3.00 per person

Select One:

Spinach, Artichoke, & Feta Dip, Mexican Street Corn Dip, Buffalo Chicken Dip, Jalapeno Popper Dip, Cheesy Pizza Dip, Reuben Dip, Philly Cheesesteak Dip **GF**

Served with baked crostini and assorted crackers

Fresh Guacamole & Salsa **GF** \$3.00 per person

Served with tortilla chips

Hot Spinach, Artichoke, & Feta Dip **GF** \$2.00 per person

Served with freshly baked pita chips

Italian White Bean Hummus Dip **GF** \$2.00 per person

Topped with a roasted garlic herb oil and freshly baked crostini

Hummus Trio Platter **GF** \$2.50 per person

A trio of house made hummus' including roasted red pepper, roasted garlic, and seasonal roasted vegetable. Served with freshly made pita chips

Antipasto Platter **GF** \$4.00 per person

Assorted grilled and roasted vegetables with italian cured meats including prosciutto, genoa salami, capicola, and imported Cheeses. Served with freshly baked crostini.

Traditional Crudite Platter **GF** \$2.00 per person

Selection of fresh seasonal vegetables served with a garlic herb aioli

Grand Crudite Platter **GF** \$3.50 per person

Selection of fresh, grilled, and pickled vegetables served with a garlic herb aioli and plain hummus

Cheese Selections

Require a minimum of 25 people

Select One:

Traditional Cheese Board **GF** \$3.50 per person

Cheddar, Dill Havarti, Gouda, and Domestic Brie

Imported Cheese Board **GF** \$5.00 per person

Selection of imported cheeses, aged cheddars, and soft cheeses

Baked Brie en Croute \$3.50 per person

Baked golden brown and served with herbs and fresh berries

All cheese selections served with assorted crackers, sliced baguette, and fruit garnishes

Hot Hors D'oeuvres

Require a minimum of 25 pieces

Vegetable Spring Rolls with Honey Soy Dip **GF** \$1.00 per piece

Bacon, Fig, and Bleu Cheese Crostini \$1.00 per piece

Sesame Chicken Tenders with Spicy Garlic Sauce \$1.00 per piece

Sea Scallops Wrapped in Bacon **GF** \$1.75 per piece

Maryland Style Crab Cakes with Old Bay Remoulade \$1.75 per piece

Braised Beef & Fontina Panini \$1.50 per piece

Coconut Shrimp with Tropical Aioli \$1.75 per piece

Thai Style Chicken Skewer with Sesame Ginger Sauce **GF** \$1.00 per piece

Bacon Wrapped Dates with Bleu Cheese Dip **GF** \$1.25 per piece

Miniature Beef Wellington with Tarragon Cracked Black Pepper Aioli \$1.75 per piece

Spinach & Mozzarella Stuffed Mushrooms \$1.00 per piece

Cold Hors D'oeuvres

Require a minimum purchase of 25 pieces

Wild Mushroom & Goat Cheese Tart \$1.00 per piece

Chilled Asparagus Spears with Lemon Parmesan Dip **GF** \$1.00 per piece

Tomato Cucumber Feta Bruschetta **GF** \$1.00 per piece

Herbed Cheese & Caramelized Onion Shallot Tart \$1.00 per piece

Chilled Herb Spiced Grilled Shrimp with Spicy Lemon Aioli **GF** \$1.75 per piece

Chicken & Corn Salad on chipotle toast round \$1.25 per piece

Sliced beef tenderloin & horseradish cream crostini \$1.75 per piece

Chilled Shrimp Cocktail with citrus cocktail sauce **GF** \$1.75 per piece

BARS

Premium Cash Bar

House Liquor \$5 each

Bottled Beer

Domestic \$3 each Import \$4 each

House Wine \$4 each

Cordials \$5 each

Soft Drinks \$1 each

Open Bars

House \$12 per person

Premium \$16 per person

Beer & Wine Only \$7 per person

Alcohol Policy Overview:

There is a \$20 per hour charge per bartender. It is recommended to have a minimum of one bartender per 75 guests. Charges will incur during set-up, bar service, and breakdown

A New York State Liquor License (\$60) is required for any event in any location other than Hale House, Old Chapel, or College Park

The application process require **FOUR WEEKS**. Less notice may result in the inability to have alcohol at your event.