**Breakfast**

All breakfasts include condiments.

Paper plates, disposable silverware and napkins included.

Based on price per person plus 8.75% sales tax and $20 delivery service.

**Continental Breakfast $10.50**

Bagels, assorted muffins, fruit salad, biscuits, yogurt cups with granola, and juice.

**Classic Breakfast $14**

Scrambled eggs, Bacon or Ham, Pancakes with syrup, cheesy potato casserole, fruit salad, and juice.

**The 1799 Chef Bake $15**

Shredded potatoes topped with an egg bake filled with ham, bacon, onions, peppers, veggies, and cheese served with fruit salad and juice.

**Banquet Menus**

All banquet menus priced per person plus 8.75% sales tax and 20% gratuity.

All prices are subject to change.

**Option 1 – $20**

Chicken francaise, grilled pork loin, beef tips with mushrooms over noodles, vodka riggies, roasted garlic potatoes, seasonal roasted vegetables, garden salad, homemade focaccia bread with butter, coffee and tea.

**Option 2 – $16**

Chicken riggies, sausage and peppers, meatballs, baked ziti, seasonal roasted vegetables, garden salad, homemade focaccia bread with butter, coffee and tea.

**Option 3 – $16**

Baked herb chicken, glazed ham, lasagna, glazed carrots, garden salad, homemade focaccia bread with butter, coffee and tea.

**Option 4 – $19**

Slow roasted beef au jus, roasted turkey with stuffing, baked herb chicken, mashed potatoes, roasted root vegetables, corn, garden salad, homemade focaccia bread with butter, coffee and tea.

**Option 5 – $18**

Chicken parmesan, vegetable lasagna, broiled haddock, rice pilaf, seasonal vegetables, utica greens, garden salad, homemade focaccia bread with butter, coffee and tea.

**Option 6 – $20**

Haddock francaise, beef tips with mushrooms over noodles, chicken riggies, utica greens, mashed potatoes, garden salad, homemade focaccia bread with butter, coffee and tea.

**Option 7 – $23**

Shrimp scampi over spaghetti, slow roasted beef au jus, grilled pork loin, roasted garlic potatoes, roasted vegetables, garden salad, homemade focaccia bread with butter, coffee and tea.

**Option 8 – $19**

Honey mustard glazed broccoli & cheddar stuffed chicken, pulled pork, sausage and peppers, Mac and cheese, glazed apples, coleslaw, garden salad, homemade focaccia bread with butter, coffee and tea.

**Option 9 – $17**

Pulled pork, marinated grilled chicken, grilled sausage, Mac and cheese, coleslaw, salt potatoes, glazed apples, macaroni salad, homemade focaccia bread with butter, unsweetened iced tea, coffee and tea.

**Graduation Package – $15**

Chicken riggies, meatballs in sauce, baked ziti, assorted wrap tray, macaroni salad, tossed salad, soda, coffee and tea, sheet cake, and snack bowls.

**Sit Down Dinners –**

All menu items priced per person plus 8.75% sales tax and 20% gratuity.

All dinners include tossed salad, chef’s vegetable, homemade focaccia bread with butter, coffee, and tea.

Please choose one starch for the entire party: Mashed potato, pasta, or rice pilaf.

**Substitutions**

For starch: Vodka riggies or twice baked potatoes. $2

For salad: Chef or antipasto salad. $2

**Extra Add-Ons**

Soup course: Italian wedding soup or New England clam chowder or Cheddar Broccoli Soup $2

Dessert course: Vanilla ice cream or rice pudding $2

bread pudding with rum sauce, chocolate cake or carrot cake. $2.50

fruit tart, seasonal fresh fruit shortcake or triple chocolate mousse cake $3.50

**Entrees**

Haddock Francaise – $19

Chicken and Sausage or Shrimp Riggies – $18 / $20

Chicken Parmesan – $17

Eggplant Parmesan – $17

Chicken/ Eggplant Parmesan – $18

Honey Mustard Glazed Broccoli & Cheddar Stuffed Chicken – $19

Slow Roasted Prime Rib – Market Price

Chicken Francaise – $20

Roasted Turkey with Stuffing – $17

Beef Tenderloin Steak – Market Price

Broiled Haddock – $18

Grilled Pork Loin – $17

Surf and Turf – Market Price

Taste of Italy Chicken Parmesan – $19

Lasagna & Meatballs – $17

Chicken Sinatra – $20

Ham Steak & Pierogis - $17

**Stationed Buffets**

Priced per person plus 8.75% sales tax and 20% gratuity.

**Option 1 – $23**

**Pasta Station**

Penne or spaghetti with grilled chicken and grilled sausage, with chefs choice vegetables. Marinara, garlic and oil, and riggie sauce for tossing.

**Carving Station**

Grilled pork loin, slow roasted beef, and roasted turkey.

**Salad Station**

Caesar and garden salad with assortment of toppings, assorted rolls and muffins, and fresh fruits.

**Charcuterie Station**

Cheeses, meats, pickled veggies, olives, and crackers.

**Desserts**

Assorted cakes, pies, and cookies.

**Option 2 – $19**

**Tenders Station**

Sauces, bleu cheese, and celery.

**Cold hors d’oeuvre Station**

Assorted cheeses, crackers, pepperoni, vegetable tray with dip, and fresh fruits.

**Mac and Cheese station**

Creamy mac and cheese with an assortment of toppings.

Bacon bits, scallions, jalapeño peppers, onions, and pulled pork.

**Slider Station**

Pulled pork, shredded turkey, rolls, pickles, coleslaw, and an assortment of toppings.

**Cookie and Candy Station**

Assorted cookies and candy.

**Bar and Beverage Service**

**Self-serve soda station – $2.50**

Unsweetened iced tea, fountain soda, and water.

**Wine Fruit Punch – $30/gallon**

**Fruit or Cucumber Water – $15/gallon**

**Champagne Toast – $3 per person**

**Beer, Wine, and Soda – $15 per person**

4-hour domestic draft beer, house wine, and soda.

**Open Bar – 4 hours**

House brand – $20 per person

Premium brand – $25 per person

Each additional hour – Add $15 per person

**Catering**

All menu items priced per person, please add 8.75% sales tax to all prices.

Prices may vary for groups of 20 or less. Customized menus available upon request.

Delivery, pick up, or $10 Chafer Rental available.