

# CATERING

## Luncheon

"One cannot think well, love well, sleep well, if one has not dined well."

- Virginia Woolf



# CATERING

## Luncheon

**INCLUDES ONE OF EACH:  
SANDWICH, SEASONAL WHOLE  
FRUIT, SALAD, CHIPS AND COOKIE**  
*\$16.50 Per Person*

### BOXED

Select one

- Grilled vegetables and mozzarella cheese on a traditional hoagie roll
- Roasted turkey, Jarlsberg cheese on a French roll
- Sliced Italian meats and provolone cheese on an olive roll
- Fire roasted beef with brie on a six grain roll

Select one

- Red skin potato salad
- Rotini pasta salad
- Macaroni salad
- Coleslaw

Select one

- Oatmeal cookie
- Chocolate chip cookie
- Sugar cookie



Prices are exclusive of a 21% service charge and 8% sales tax.

## CATERING Luncheon

### BUFFET

All buffets include:

- Assorted rolls and sweet butter
- Paul deLima coffee, decaffeinated coffee & premium Tazo® Teas

#### ONEIDA SHORES PICNIC

\$26.00 Per Person

- Homemade coleslaw
- Fresh tomato, mozzarella and basil salad
- Mixed field green salad with New York State apples, shredded cheddar, croutons, champagne vinaigrette and buttermilk ranch dressing
- Pulled pork sandwiches featuring nationally acclaimed Dinosaur barbecue sauce
- Penne pasta primavera featuring fresh New York State summer vegetables, garlic, olive oil and basil, parmesan creme
- Mini grilled marinated chicken breast sliders served on sourdough rolls accompanied by creole mayonnaise, sliced tomatoes, iceberg lettuce, pickle slices
- Assorted cookies & brownies to include:  
Oatmeal raisin, chocolate chip, sugar cookies and chocolate fudge brownies

#### ONONDAGA PARK DELI

\$22.00 Per Person

- Loaded baked potato salad
- Italian pasta salad
- Mixed field green house salad featuring julienne carrots, cucumbers, radishes and croutons; house vinaigrette and buttermilk ranch dressing
- Assorted deli meats to include:  
Roast turkey breast, smoked ham and roast beef, Kaiser rolls, whole wheat breads and sourdough rolls
- New York grown tomato slices, assorted hot and mild peppers, pickles, olives, cheddar, Provolone and Muenster cheeses, mayonnaise, gourmet and regular mustard
- House made kettle chips
- Assorted cookies to include:  
Oatmeal raisin, peanut butter and chocolate chip cookies

*NYS produce is seasonal and substitutions will be made subject to availability*

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### BUFFET

**SOUTHERN**  
\$25.00 Per Person

- Garden salad; assorted dressings
- Country-style creamy coleslaw
- Buttermilk fried chicken
- Traditional meatloaf
- Macaroni & cheese with toasted bread crumbs
- Mashed potatoes and gravy
- Green beans with mushroom glaze, crispy onions
- Pecan pie

**REGIONAL MARKET**  
\$27.00 Per Person

- Farmer's market salad; assorted dressings
- Chicken piccata with caper, lemon, parsley and butter sauce
- Herb encrusted carved pork loin
- Angel hair pasta with garlic and butter
- Chef's choice of fresh seasonal vegetables
- Mini NYS cheese cakes and half-moon cookies

**SOUTHWEST**  
\$24.00 Per Person

- Roasted corn and black bean salad
- Coleslaw with cumin, lime, cilantro, fresh herbs and toasted spices
- Cheese enchiladas
- Beef or chicken fajitas with guacamole, fresh salsa, sour cream and shredded cheese
- Spanish rice
- Corn & flour tortillas
- Mexican chocolate bread pudding with vanilla bean anglaise

**NEW YORKER**  
\$32.00 Per Person

- Iceberg wedge with bacon, tomato and peppercorn ranch dressing
- New York Strip loin with sweet shallot, garlic and merlot compound butter
- Pretzel encrusted chicken breast with a stone ground mustard demi-glace
- Sweet corn succotash - to include: zucchini, tomato, leeks, sweet bell peppers and fresh herbs
- Syracuse salt potatoes
- Greens with lemon & tarragon
- Deep-dish apple pie with NY State sharp cheddar

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## BUFFET

### NORTH SALINA STREET *\$25.00 Per Person*

- Caesar salad with herb croutons and grated parmesan cheese
- Arugula & mesclun salad with tomatoes and fresh mozzarella
- Cheese filled rigatoni served with tomato vodka sauce
- Fresh asparagus with pine nuts and prosciutto
- Grilled Italian sausage, roasted mixed peppers and onions
- Tiramisu

## SALAD ENTRÉE

Luncheon salad entrée includes:

- Assorted rolls and sweet butter
- Paul deLima coffee, decaffeinated coffee & premium Tazo® Teas

### B.L.T. WEDGE SALAD *\$17.00 Per Person*

Iceberg lettuce, diced tomatoes, applewood smoked bacon, grilled chicken and peppercorn dressing

### SUMMER SALAD *\$19.00 Per Person*

Sliced flank steak on arugula & mesclun greens with cherry tomatoes, bocchocchini mozzarella; chimichurri dressing

### THAI BEEF SALAD *\$18.00 Per Person*

Sliced beef, carrots, red bell peppers, mesclun greens over glass noodles; ginger lime dressing

### FOUR SALAD SAMPLER *\$20.50 Per Person*

Apple and almond chicken salad croquette, Asian marinated flank steak salad in bibb lettuce cup, Mediterranean pasta salad, and fresh fruit salad

### GRILLED TUNA STEAK ON BABY BOK CHOY *\$18.00 Per Person*

Grilled tuna steak with wasabi toasted green peas, drizzled with yogurt lemon and ginger dressing

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SALAD ENTRÉE

**VEGETARIAN WELLINGTON**  
\$19.00 Per Person

Wild mushroom and baby goat cheese en croute with arugula, fresh black figs, grape tomatoes, white balsamic vinaigrette and truffle oil drizzle

**SPICED RUBBED PORK TENDERLOIN**  
\$17.00 Per Person

Fragrant tenderloin of pork with fresh baby spinach, roasted plums, peaches, cranberries, apples, grapes; Riesling harvest dressing

**JERK CHICKEN SKEWER**  
\$16.50 Per Person

Jerk-spiced skewer of chicken over arugula, shaved fennel, roasted Georgia peaches, fried gorgonzola; roasted tomato dressing

**PETITE SALMON CAKE**  
\$18.00 Per Person

House-made petite salmon cake over mesclun greens, sundried tomato, cucumber, capers; lemon vinaigrette



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### Luncheon

#### PLATED

Each entrée includes

- House salad
- Signature salads can be substituted for an additional charge of \$2.00
- Assorted rolls and sweet butter
- Paul deLima coffee, decaffeinated coffee & premium Tazo® Teas

#### HOUSE SALAD

House mixed greens salad with tomato wedges, sliced cucumbers, julienne carrots, sharp cheddar cheese; Italian vinaigrette

#### SIGNATURE SALADS

Romaine hearts, crisp capers, parmesan chips and freshly cracked peppercorn; horseradish Caesar dressing

Roasted fruit salad with crispy brie, arugula and ciabatta croutons; blueberry peppercorn vinaigrette

Traditional house caesar featuring romaine leaves, wood oven croutons, freshly grated parmesan; Caesar dressing

Wedge salad with iceberg lettuce, diced tomatoes, applewood smoked bacon; peppercorn ranch dressing

Antipasto salad with roasted bell peppers, prosciutto, olives and trio of tomatoes, mozzarella and basil

Endive salad with walnuts, strawberries, feta cheese; citrus vinaigrette

Sliced watermelon, New York State goat cheese, arugula, toasted almonds; balsamic vinaigrette

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### PLATED

**SCALLOPINI OF CHICKEN**  
\$19.00 Per Person

Thin breast of chicken served with fresh mozzarella, roasted mushrooms, oven dried tomatoes, with penne pasta, basil madeira sauce

**PAN SEARED SALMON**  
\$22.50 Per Person

Soy basted pan seared salmon served with three cheese risotto cake and tomato basil relish

**NY STRIP LOIN**  
\$32.00 Per Person

Sliced NY Strip loin served with brandy peppercorn demi-glace, Syracuse salt potatoes and farmer's market ratatouille

**STUFFED BREAST OF CHICKEN**  
\$21.00 Per Person

Chicken breast served stuffed with Fontina cheese and prosciutto, served with wild rice pilaf and tender spinach, apple cider reduction, garnished with apple crisp

**PORK LOIN JARDINIÈRE**  
\$23.00 Per Person

Seasonal vegetable stuffed loin of pork served with shallot cream served with oven roasted sweet potatoes and green beans

**PAN SEARED CHICKEN**  
\$19.00 Per Person

Thin breast of chicken served with cremini mushroom ragout and gorgonzola whipped potatoes in a port wine reduction

**PANKO ENCRUSTED TILAPIA**  
\$20.00 Per Person

White fish encrusted with panko served with mango citrus salsa and jasmine rice

**HADDOCK FRANÇAISE**  
\$19.00 Per Person

North Atlantic haddock served with lemon, white wine and butter, served with spinach fettuccini and roasted yellow squash

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DESSERTS

PRICED PER PERSON  
\$4.50 Per Person

Mocha Chocolate Cheesecake

New York Style Cheesecake with Fresh Berries

Pumpkin Cheesecake

New York State Apple Tart with Cinnamon Bourbon Sauce

Homemade Carrot Cake with Cream Cheese Frosting

Oreo Cookie Cheesecake

White Chocolate Crème Brulée

Strawberry Shortcake

Tiramisu

Red Velvet Cake



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