



# HONEOYE FALLS CATERING MENU

Please allow one week notice when ordering Catering Menu Items. If you have a special item request - we will try to accommodate! Just ask!

## SNACKS

<b>Cheese &amp; Cracker Tray (16-20 people)</b> .....	<b>\$115</b>
Mixed cheese with pepperoni and crackers	
<b>Veggie Tray (35-40 people)</b> .....	<b>\$90</b>
Mixed medley of fresh vegetables with ranch dipping sauce	
<b>Artichoke French (40 pieces)</b> .....	<b>\$120</b>
Served in a lemon sherry butter sauce	
<b>Chicken Wings (50 pieces)</b> .....	<b>\$120</b>
Your choice of wing sauce served with bleu cheese & celery	
<b>Bruschetta (40 pieces)</b> .....	<b>\$80</b>
Topped with balsamic glaze	
<b>Spinach &amp; Artichoke Dip (35-45 people)</b> .....	<b>\$85</b>
Served with warm pita chips	

## MAIN DISH

<b>Pulled Pork (40-50 people)</b> .....	<b>\$130</b>
Slow roasted pork served with slider rolls	
<b>Sub or Wrap Tray (28 pieces)</b> .....	<b>\$120</b>
Ham and turkey with lettuce, tomato, cheese and roasted red pepper aioli	
<b>Chicken Salad Sandwiches (28 pieces)</b> .....	<b>\$100</b>
Classic chicken salad with your choice of pita bread or croissants	
<b>Italian Sausage (35-40 people)</b> .....	<b>\$130</b>
Chunks of Italian sausage with peppers & onions	
<b>Baked Penne Pasta (40-50 people)</b> .....	<b>\$115</b>
Choice of marinara sauce with baked mozzarella, Alfredo sauce or blush vodka cream sauce.	
<b>Chicken French (50 pieces)</b> .....	<b>\$200</b>
Flaherty's favorite, served in a lemon sherry butter sauce	
<b>Chicken Parmesan (50 pieces)</b> .....	<b>\$200</b>
Breaded chicken topped with marinara sauce and mozzarella cheese	
<b>Mac &amp; Cheese (40-50 people)</b> .....	<b>\$120</b>
Smoked gouda and cheddar cheese sauce with pasta shells	
<b>Swedish Meatballs (30-40 people)</b> .....	<b>\$80</b>
Sweet meatballs served in a creamy beef gravy sauce	
<b>Shaved Roast Beef (35-40 people)</b> .....	<b>\$175</b>
CAB beef shaved thin and served in our au jus with slider rolls & horseradish cream sauce	

## COLD SALADS

<b>Tossed Salad (20-30 people)</b> .....	<b>\$85</b>
Mixed greens with tomato, cucumber and 2 choices of dressing	
<b>Tossed Caesar Salad (20-30 people)</b> .....	<b>\$85</b>
Romaine lettuce, asiago cheese and croutons tossed in Caesar dressing	
<b>Macaroni Salad (20-30 people)</b> .....	<b>\$70</b>
<b>Cole Slaw (20-30 people)</b> .....	<b>\$70</b>
<b>Tuscan Pasta Salad (20-30 people)</b> .....	<b>\$85</b>
Bow-tie pasta tossed in a tuscan dressing with fresh basil, tomatoes and mozzarella cheese	

## WARM SIDES

<b>Steamed Rice (40-45 people)</b> .....	<b>\$60</b>
<b>Oven Roasted Potatoes (35-45 people)</b> .....	<b>\$95</b>
Seasoned with herbs, salt & pepper and fresh rosemary	
<b>Salt Potatoes (35-45 people)</b> .....	<b>\$85</b>
Served with melted butter	
<b>Mashed Potatoes (35-45 people)</b> .....	<b>\$85</b>
Garlic mashed potatoes	
<b>Greens &amp; Beans (35-45 people)</b> .....	<b>\$110</b>
Escarole sautéed with white beans and Italian sausage topped with asiago cheese	
<b>Seasoned Green Beans (35-45 people)</b> .....	<b>\$95</b>
Green beans steamed and tossed with butter, parmesan cheese and slivered almonds	
<b>Dinner Rolls (1 doz)</b> .....	<b>\$10</b>

## BEVERAGES

<b>Open Bar</b> .....	<b>Cost per drink</b>
At cost per drink with option to limit drinks or set a limit for open bar timing	
<b>Soft Drinks</b> .....	<b>Cost per drink</b>
Pepsi soft drinks, coffee, tea and iced tea at cost per drink.	

## DESSERTS

<b>Brownie Tray (36 pieces)</b> .....	<b>\$100</b>
<b>Cookie Tray</b> .....	<b>\$100</b>