

BRUNCH MENU

STARTERS

Small (serves 25) | large (serves 50)

**Seasonal Fresh Fruit Kabobs with yogurt dipping
sauce 150 | 275**

(Or served in hallowed out watermelon bowl, your choice)

Fresh Vegetable tray with dip 100 | 180

Italian-seasoned, breaded cutlets in mild seasoned tomato
sauce

SALADS

Small (serves 25) | large (serves 50)

Harvest Salad 130 | 240

Fresh field greens tossed with red onions, toasted chipotle
almonds, cranberries and strawberries

Romaine and Parmesan Salad 130 | 240

Crisp romaine lettuce tossed with seasoned Parmesan
cheese and croutons, and tossed with our own Caesar
dressing with tomato bruschetta on the side

MAINS

Half tray (serves 25) | large tray (serves 50)

Fresh Fruit Stuffed French toast 150 | 275

Challah bread soaked in egg batter baked in a casserole
stuffed with sautéed cinnamon NYS apples topped with
powdered sugar

Strata 125 | 250

Breakfast sausage, egg and smoked Gouda

Scrambled Eggs 100 | 180

With Cheddar Cheese 110 | 200

With Fresh Vegetables 110 | 200

With Fresh Vegetables and Cheese 120 | 210

SIDES

Half tray (serves 25) | large tray (serves 50)

Rosemary Roasted Potatoes 90 | 175

Sautéed Spinach 90 | 175

Applewood Smoked Bacon 90 | 175

Breakfast Sausage 90 | 175

Assorted Bakery Basket 90 | 175

BEVERAGES

Coffee and Tea Station: 2/person for 3 hours

Orange or Cranberry juice, Iced Tea, Lemonade
10/carafe (5 glasses)

Mimosas Pitcher 60 (10 glasses)

Red or White Sangria Pitcher 60 (8-10 glasses)

Bistro Bloody Mary's Pitcher 75 (8-10 glasses)



Catering Menu

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APPETIZERS

Small (serves 25) | Large (serves 50)

Crudité Platter 65 | 125

Blanched broccoli florets, trimmed asparagus, halved, celery sticks, grape tomatoes, julienned fennel, radishes, and Hummus a for dipping

Fresh Fruit Platter 55 | 100

Seasonal, Chefs choice fruit display

Color Vegetable Tray 50 | 90

Baby carrots, celery, cauliflower, broccoli florets, mini sweet peppers, red pepper strips, zucchini discs with Dill Dip

Cubed Fruit and Cheese Tray 60 | 110

Local cheese and seasonal fruit display

Greenwood Greens 90 | 175

With escarole, hot cherry peppers, pancetta, bread crumbs, aged parmesan



Chicken Chipotle Dip 85 | 160

A zesty concoction of fresh, shredded roasted chicken blended with three cheeses and zip of Chipotle Pepper, baked and topped with fresh scallions served with pita chips

Local Cheese Board 100 | 175

The chef's selection of 3 Upstate NY produced cheeses with red and green grapes, mustard and crackers

Olives, Cheese & Hummus 125 | 230

Local NY state cheeses and a blend of Kalamata & Manzanilla olives with roasted red peppers, served with pita chips

Charcuterie Platter 175 | 290

The chef's selection of three cured & smoked meats and three cheeses with grapes, artisan mustard, olive mix and crackers

Chicken Kabobs 150 | 275

Grilled, marinated chicken on a skewer with assorted garden vegetables. Steak option available upon request

APPETIZERS CON'T

Crab Cakes 90 | 175

Tender lump crabmeat blended with a special seasoning served with our very own remoulade sauce

Pulled Pork with Slider Rolls 90 | 175

Fresh, perfectly cooked pork, slathered in our own Memphis Style BBQ Sauce

Meatballs 110 | 185

Hand rolled baked meatballs made with angus beef, freshly chopped garlic, fresh parmesan, panni breadcrumbs with a mix of seasonings served with in house marinara

Stuffed Mushrooms 75 | 150

With sausage and spinach

Pizza Rolls 120 | 230

Fresh mozzarella, pepperoni and in house marinara hand rolled in a shallow headline crust fried to perfection. Served with marina dipping. Can also substitute with Buffalo Rangoons. A creamy buffalo cheese filling in a breadlike shell, fired and served with choice of ranch or blue cheese

DELI

Small (serves 25) | Large (serves 50)

Deli Platter 70 | 130

Assorted meats and cheese: Turkey, Ham, Roast Beef, Provolone, American accompanied with rolls and condiments

Assorted Wraps Platter 75 | 150

Turkey & American on Spinach; Ham & Swiss on Wheat; Roast Beef on Wheat; Roasted Vegetable on Tomato Basil

SOUPS & SALADS

Small (serves 25) | Large (serves 50)

Choose from a variety of our kettle soups and chili. Comes with crackers and ladle

Jalapeño Chicken, Chili, Clam Chowder or Roasted Tomato Soup 65 | 120

Tossed 75 | 150

Mixed greens, grape tomatoes, cucumbers, onions

Harvest 130 | 240

Fresh field greens tossed with red onion, toasted chipotle almonds, cranberries and strawberries



SOUPS & SALADS CON'T

Romaine and Parmesan 130 | 240

Crisp romaine lettuce tossed with seasoned Parmesan cheese and croutons, tossed with our own Caesar dressing with tomato bruschetta on the side

Vineyard 130 | 240

Baby romaine, arugula, red onion, radish, cucumber, candied walnuts, goat cheese, balsamic vinaigrette and red grapes

Dressings: Balsamic Vinaigrette, Bleu Cheese, Ranch, Caesar, and a Seasonal Vinaigrette

PASTA

Half tray (serves 25) | full tray (serves 50)

Garden Vegetable Pasta 120 | 220

Rotini with fresh vegetables in white wine sauce and garnished with local Feta cheese

Bucatini with Homemade Alfredo

Plain 135 | 150

With chicken 175 | 190

With shrimp 200 | 350

With steak 225 | 375

Chicken Collamere 175 | 190

Rigatoni with mushrooms, cherry peppers, Vodka tomato cream sauce, shaved Romano (served mild or spicy)

CARVING STATION

Serves 25-30

Slow Roasted Turkey (whole) 175

Herb Encrusted Roast Beef (1/2) 225

Olive oil and garlic base, mozzarella, feta cheese, button and portabello mushrooms, roasted red peppers



MAINS

Half tray (serves 25) | full tray (serves 50)

Roasted Chicken 150 | 285

With garlic and Fresh Herbs

Pork Tenderloin 200 | 375

With garlic and Fresh Herbs

MAIN'S CON'T

Eggplant or Chicken Parmesan 155 | 300

Italian-seasoned, breaded cutlets in mild seasoned tomato sauce

Pan Seared Salmon 175 | 300

Freshly caught Atlantic salmon seared in skillet and topped with a creamy lemon beurre blanc

Farm Country Steak 250 | 500

Seared NY strip steak sliced and topped with a cognac garlic butter shallot sauce

SIDES

Bistro Chips 70 | 120

Chef's Seasonal Vegetables 65 | 120

Rosemary Roasted Potatoes 75 | 155

Sautéed Spinach 75 | 155

Seasoned Quinoa 65 | 175

Rice Pilaf 65 | 120

Four Cheese baked macaroni and cheese 100 | 185 add lobster 150 | 300

Penne with Mozzarella & Tomato Salad 70 | 120



16" FEATURED FLATBREADS (CUT INTO 12 SLICES)

Ripe Plum Tomato 18

Grilled, marinated chicken on a skewer with assorted garden vegetables

Garlic Pizza 18

Bare Naked 19

Olive oil, garlic, pepperoni, roasted red peppers, fresh mozzarella

Parkers Pizza 19

Grilled chicken, avocado, roasted red peppers, red onion, mozzarella, cilantro, and drizzled with chipotle ranch

16" FEATURED FLATBREADS CON'T

Garlic Chicken Pesto 19

Smoked Gouda cheese, balsamic onions, artichokes, fresh basil

Red Headed Salami 19

Red sauce, mozzarella, spinach, mushroom, onion, green pepper

Mushroom Madness (Vegetarian) 19

Olive oil and garlic base, mozzarella, feta cheese, button and Portobello mushrooms, roasted red peppers

Sausage and Peppers 19

Locally made hot sausage with mozzarella, assorted sweet and hot peppers and balsamic onions

Country Meatball & Bacon 20

Our homemade meatballs and thick cut bacon spread over our own tomato herb meat sauce and blanketed with NY whole milk mozzarella

16" BREAKFAST FLATBREADS

Apple and Cheddar 19

Spinach, Smoked Gouda, Scrambled Eggs 19

Roma Tomato with Fresh Basil & Sunny Side up Eggs 19

Chicken Breakfast Sausage with Scrambled Eggs & Cheddar 20

DESSERTS

Assorted Mini Dessert Tray 65 | 125

Serve up an impressive assortment of these mini treats, from fruit tarts and mousse cups to cheesecakes and éclairs

Cookie/Brownie Tray 45 | 80

Fudgy, chewy brownies, and cookies

CAKES

Bistro Carrot Cake 60

10 slices

Chocolate Mousse Shooters 50 | 125

10 count | 32 count

Chocolate Hazelnut Cake 85

Collamer Cheesecake 80

14 slices

Chocolate Mousse Shooters 75 | 180

10 count | 32 count

Chocolate Cake 80

14 slices

PACKAGES MENU

Delicatessen Buffet 18.95 per person

Garden salad with 2 dressings, rolls & butter. Choice of one of the following: potato salad, macaroni salad, pasta salad or coleslaw. Deli platters include turkey, roast beef, ham with American, swiss or provolone cheese accompanied with condiments. Choice of one hot dish: marinara baked ziti, roasted chicken with garlic and fresh herbs, chicken marsala or vegetable lasagna. Coffee/tea station with cookie and brownie bites. Additional entrees available for upcharge

Italiano Buffet 20.95 per person

Includes antipasto salad, garlic bread, meatballs, sausage with pepper and onion. Choose Baked Lasagna, Chicken/veal Parmesan, or Fettuccini Alfredo

The All- American Homestyle Buffet 22.95 per person

Includes mixed green tossed salad, mashed potatoes, macaroni and cheese, vegetable, cranberry or apple sauce, dinner rolls, gravy and apple pie. Choose one Entrée: Roast Turkey, Roast Pork, Roast Beef or Meatloaf

Afternoon Tea Package 17.95 per person

Includes assortment of deli wraps, bite sized finger sandwiches, penne pasta with vodka sauce, fruit salad, potato salad, broccoli & raisin salad, coffee and soda station

Cocktail Party Package 34.95 per person

Choose your 5 favorite appetizers from our appetizer list to share and mingle with friends or family. (1) alcohol drink ticket per person included for beer, wine or mixed drink.

Free delivery on \$500 minimum orders within a 2 mile radius
Pricing as of 3/15/18. Pricing subject to change without notice.

