



STRATHALLAN

Catering MENU





ALL DAY F&B PACKAGE

15 PERSON MINIMUM

**Focus On Your Meeting Content & Leave The Details To Us.
We'll Help You Meet Those Last-Minute Requirements with Fast,
Flexible Options To Ensure a Productive Meeting.**

ALL DAY BEVERAGES

Freshly Brewed Coffee Station- Regular & Decaf, Hot Teas
Bottled Water & Canned Sodas

CONTINENTAL BREAKFAST

Assorted Fruit Juices
Muffins, Bagels, Croissants with Whipped Butter, Whipped Cream Cheese & Preserves
Seasonal Fruit & Berries
Assorted Greek Yogurts & House-Made Granola

LUNCH (choose 1)

Char Lunch Pre-Orders (20 person max)
Slider Lunch Buffet
Deli Sandwich Buffet
Additional Lunch Menus Available Upon Request

AFTERNOON BREAK

Snack Packages (See Breaks Menu)

We require exact guaranteed counts for seven (7) business days in advance.

All quoted prices are subject to a 23% administrative fee and 8% NYS Sales Tax (not considered part of F&B minimum). All prices and items availability subject to change without notice. The administrative charge is for administration of the banquet, special function, or package deal, is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided service to the guests.

A LA CARTE MENU



BEVERAGES

Freshly Brewed Coffee Regular or Decaf

Gallon, 20 people

Airpot, 14 people

Selected Teas: Herbal & Traditional

Gallon, 20 people

Airpot, 14 people

Assorted Sodas

Assorted Bottled Water

Assorted Fruit Juices

Bottled Iced Tea & Lemonade

SNACKS

Assorted Breakfast Breads

Assorted Fresh Baked Cookies

Assorted Bagels with Cream Cheese, Butter & Preserves

Assorted Muffins, Danish & Croissants, Butter & Preserves

Assorted Greek Yogurts & House-Made Granola

Seasonal Fresh Fruits & Berries

Nutri Grain Breakfast Bar

Mixed Individual Bagged Popcorn, Pretzels, Potato Chips

Lox with Red Onions, Cream Cheese, Tomatoes & Capers

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BREAKS

10 PERSON MINIMUM
FRESHLY BREWED COFFEE STATION - REGULAR, DECAF & HOT TEAS

SWEET & SALTY

Potato Chips with Parmesan & Chive Sour Cream
Brownies & Strathallan Cookies

HEALTHY CHOICE

Seasonal Crudit , Hummus & Creamy Ranch Dressing
Healthy Snacks to include Smart Popcorn, Sun Chips, Mixed Nuts,

GRAB 'N GO

Bags of Chips, Pretzels, Popcorn & Cookies
Nutrigrain Bars & Whole Fruit

SEASONAL

Chefs Choice Seasonal Snacks



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BUFFET BREAKFAST MENU

20 PERSON MINIMUM

FRESHLY BREWED COFFEE STATION - REGULAR, DECAF & HOT TEAS
ASSORTED FRUIT JUICES

CONTINENTAL BREAKFAST

Muffins, Bagels, & Croissants

with Whipped Butter, Whipped Cream
Cheese & Preserves

Seasonal Fruit & Berries

**Assorted Greek Yogurts &
House-Made Granola**

STRATHALLAN BREAKFAST BUFFET

Muffins, Bagels & Croissants

with Whipped Butter, Whipped Cream
Cheese & Preserves

Seasonal Fruit & Berries

**Assorted Greek Yogurts & House-Made
Granola**

Scrambled Eggs

Breakfast Potatoes

Applewood Smoked Thick Cut Bacon

Pork Sausage



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ENHANCEMENTS



Cinnamon French Toast Whipped Butter & Maple Syrup
Belgian Waffles Poached Berries, Whipped Butter & Maple Syrup
Chicken & Waffles Maple Syrup & Hot Honey

***Omelet Station Toppings to Include:**

Shredded Cheese, Peppers, Onions,
Bacon, Ham, Spinach, Mushrooms, & Tomatoes

CHEF ATTENDANT REQUIRED , ONE CHEF PER 50 PEOPLE

ASSORTED FRITTATA (GF)

CHOICE OF TWO
Onion & Bacon
Broccoli & Cheddar
Artichoke, Goat Cheese & Sun-Dried
Tomatoes

SMOKED SALMON

Assorted Bagel Platter
Red Onions, Whipped Cream Cheese,
Tomatoes & Capers

CRIOSSANT BREAKFAST SANDWICHES

Ham or Bacon - Egg & Cheese
Turkey Sausage - Egg & Cheese
Vegetarian - Mushrooms, Spinach,
Tomatoes, Egg & Cheese

BREAKFAST SHEET PIZZA

Cheddar & Egg
Cheddar, Egg & Bacon
Cheddar, Egg & Vegetables

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BRUNCH BUFFET

20 PERSON MINIMUM

FRESHLY BREWED COFFEE STATION - REGULAR, DECAF & HOT TEAS
SERVED WITH ROLLS AND BUTTER
ASSORTED FRUIT JUICES



CLUB BRUNCH

PARFAITS

Individual Fruit, Greek Yogurt, & Granola Parfaits

SALAD

CHOICE OF ONE

Fresh Mixed Greens

Toppings to Include: Red Onion, Grape Tomatoes, English Cucumbers, Carrots, Croutons
served with Chef's Choice of House-Made Ranch & Balsamic Vinaigrette

Tomato Cucumber Salad - White Balsamic Dressing, Red Onion & Feta Cheese

MINI TEA SANDWICHES

CHOICE OF THREE

Waldorf Chicken Salad Grapes, Walnuts & Apples on Sourdough

Lobster Salad Old Bay & Watercress on Brioche

Black Forest Ham Swiss Cheese & Grey Poupon on Rye

Smoked Salmon Dill Cream Cheese on Wheat

Roasted Vegetable Pesto Cream Cheese on Spinach Wrap

Cucumber Butter Pink Peppercorn (GF/V) Herb Butter on Gluten Free

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BRUNCH BUFFET

20 PERSON MINIMUM

FRESHLY BREWED COFFEE STATION - REGULAR, DECAF & HOT TEAS
SERVED WITH ROLLS AND BUTTER, ASSORTED FRUIT JUICES

DOWNTOWN BRUNCH BUFFET

Muffins, Bagels & Croissants

with Whipped Butter, Whipped Cream Cheese & Preserves

Seasonal Fruit & Berries

Assorted Greek Yogurts & House-Made Granola

Scrambled Eggs

Breakfast Potatoes

Applewood Smoked Thick Cut Bacon

Pork Sausage

Fresh Mixed Greens

Toppings: Red Onion, Grape Tomatoes, English Cucumbers, Carrots, Croutons

Served with Chef's Choice of House-Made Ranch & Balsamic Vinaigrette

CHOICE OF TWO

Fried Chicken & Waffles

Maple Syrup & Hot Honey

Chicken Milanese

Lemon Aioli, Watercress, Pickled Red Onion, Olive Oil

Truffle & Three Cheese Sachetti Pasta (V)

Wild Mushrooms, Sun-Dried Tomatoes, Asparagus, Parmesan Truffle Cream Sauce

Herb Panko Crusted Atlantic Cod (GF)

Citrus Beurre Blanc, Fresh Dill

Grilled Atlantic Salmon

Olive, Tomato & Artichoke Medley, White Wine, Tomato Béchamel

Fennel & Herb Crusted Pork Loin

Sage Chimichurri

Beef Striploin Steak

Au Poivre

Chefs Choice & Vegetable

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PLATED PRE-ORDER LUNCH

GROUPS UP TO 20 PERSONS PRE-ORDERS TAKEN BY 10AM
FRESHLY BREWED COFFEE STATION - REGULAR, DECAF & HOT TEAS
SERVED NON-ALCOHOLIC BEVERAGES

CHAR PRE-ORDER

Chicken Caesar Salad

House-Made Croutons, Anchovy, Parmesan, Grilled Chicken Breast

Longhorn Beef Burger

Albanese Farms served with Truffle Fries

Seasonal Sandwich

Chef Crafted served with Truffle Fries

Seasonal Salad

Chef Crafted

4 Oz Petite Filet

Served with Truffle Fries

8 Oz Petite Filet

Served with Truffle Fries + \$20 pp

Gnocchi (VE/GF)

Chef Crafted

Family Style Cookies & Brownies

*FRIES CAN BE SUBSTITUTED FOR SMALL CAESAR SALAD

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PLATED LUNCH MENU

AVAILABLE FOR GROUPS ABOVE 20 GUESTS
FRESHLY BREWED COFFEE STATION - REGULAR, DECAF & HOT TEAS
DISPLAYED ICED TEA & LEMONADE

SALAD

Fresh Mixed Greens

Red Onion, Grape Tomatoes, English Cucumbers, Croutons
Carrots, served with House-Made Ranch & Balsamic

ENTRÉES

CHOICE OF THREE

PREORDERS 7-DAYS AHEAD & PLACE CARDS WITH FOOD SELECTIONS REQUIRED

Roasted Turkey Club

Applewood Smoked Thick-Cut Bacon, Avocado, Tomato, Lettuce,
Roasted Garlic Aioli, Multigrain Bread, Fries

Pan Seared Airline Chicken Breast (GF)

Chefs Choice Starch & Vegetable with Sherry Tomato Cream Sauce

Truffle & Three Cheese Sacchetti Pasta (V)

Wild Mushrooms, Sun-Dried Tomatoes, Asparagus, Parmesan Truffle Cream Sauce

Longhorn Burger

Albanese Farms, Pecan Smoked Bacon, Roasted Garlic Aioli, Lettuce, Tomato, Fries

Chicken Wrap

Waldorf Chicken Salad, Grapes, Walnuts, Apples, Lettuce, Fries

Pan Seared Salmon (GF)

Herbed Vegetable Rice Piaf, Beurre Blanc

Grilled Tenderloin Salad (GF)

Mixed Greens, Mushrooms, Caramelized Onions,
Asparagus Tips, Crumbled Bleu Cheese, Gorgonzola Cream Dressing

Grilled Portobello Caps (VE)

Tabbouleh Cous Cous

DESSERT

SELECT ONE

Chocolate Flourless Torte (GF)

New York Style Cheesecake

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LUNCH BUFFET MENUS



30 PERSON MINIMUM

FRESHLY BREWED COFFEE STATION - REGULAR, DECAF & HOT TEAS
DISPLAYED ICED TEA & LEMONADE

BACKYARD BBQ

Fresh Mixed Greens

Toppings to Include: Red Onion, Grape Tomatoes, English Cucumbers, Croutons
Carrots, served with House-Made Ranch & Balsamic

Bone-in BBQ Chicken

Legs, Thighs & Breasts

Slow Roasted Smoked Pulled Pork

Corn Bread

CHOICE OF TWO (V)

Smoked Gouda Mac & Cheese

Classic Cole Slaw

Potato Salad

Brown Sugar & Bourbon Baked Beans

Collard Greens

Warm Apple Crisp

ADDITIONAL SIDE PRICING AVAILABLE

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LUNCH BUFFET MENUS

30 PERSON MINIMUM

FRESHLY BREWED COFFEE STATION - REGULAR, DECAF & HOT TEAS
DISPLAYED ICED TEA & LEMONADE

CLASSIC

CHOICE OF ONE

Chef Crafted Soup

Chicken Noodle or Tomato Bisque (V) or Broccoli Cheddar

OR

Fresh Mixed Greens

Toppings to Include: Red Onion, Grape Tomatoes, English Cucumbers, Croutons
Carrots, served with House-Made Ranch & Balsamic

CHOICE OF TWO

Seared Whole Roasted Tenderloin (GF) Wild Mushroom Cream Sauce

Roasted Strip Loin (GF) Brandy Peppercorn Sauce

Parmesan Encrusted Chicken Roasted Tomato Cream Sauce

Garlic Arline Chicken (GF) Shallot & Mustard Cream Sauce

Prosciutto Wrapped Airline Chicken (GF) Mushroom Madeira Sauce

Fennel & Herb Pork Loin Sage Chimichurri

Herb Panko Crusted Atlantic Cod (GF) Citrus Beurre Blanc, Fresh Dill

Roasted Eggplant Steaks (VE) Mediterranean Orzo

CHOICE OF TWO (V)

Crispy Brussels Sprouts Honey & Lime

Grilled Asparagus (GF)

Roasted Carrots Honey Glazed(GF)

Whipped Potato (GF)

Cheesy Cheddar Potatoes (GF)

Herbed Rice Pilaf (GF)

Smoked Gouda Mac & Cheese

Assorted Cookies & Brownies

ADDITIONAL ENTRÉE & SIDE PRICING AVAILABLE

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LUNCH BUFFET SELECTIONS



30 PERSON MINIMUM

FRESHLY BREWED COFFEE STATION - REGULAR, DECAF & HOT TEAS
DISPLAYED ICED TEA & LEMONADE

SLIDER - LUNCH

Chips

Fresh Mixed Greens

Toppings to Include: Red Onions, Grape Tomatoes, English Cucumbers, Carrots, Croutons
Served with House-Made Ranch & Balsamic

CHOICE OF THREE

Build Your Own

- Burger** Bacon, Provolone, Red Onion, Garlic Aioli
- Impossible Burger** (V) Avocado Aioli, Sliced Tomato
- Crab Cake** Remoulade, Shredded Lettuce
- Nashville Chicken** Dill Pickles, Nashville Hot Sauce
- Falafel** (V) Tzatziki Sauce, Pickled Red Onion
- Pulled Pork** Carolina Gold BBQ and Coleslaw

CHOICE OF TWO (V)

- Strathallan Pasta Salad** Cheddar, Grape Tomatoes, Shaved Onions
- Smoked Gouda Mac & Cheese**
- Sweet Potato Fries** Whipped Honey
- Seasoned Waffle Fries** Fry Sauce

Assorted Cookies & Brownies

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LUNCH BUFFET SELECTIONS



30 PERSON MINIMUM

FRESHLY BREWED COFFEE STATION - REGULAR, DECAF & HOT TEAS
DISPLAYED ICED TEA & LEMONADE

DELI SANDWICHES & WRAPS

House Made Chips with Sour Cream & Chive Dip

Fresh Mixed Greens

Toppings to Include: Red Onions, Grape Tomatoes, English Cucumbers, Carrots, Croutons
served with House-Made Ranch & Balsamic

Selections for Build Your Own

Breads:

White, Wheat, Rye, Spinach Wraps

Cheese:

Swiss, Provolone, Cheddar

Proteins (Pick 3):

Roast Beef, Ham, Turkey, Capicola, Chicken Salad, Tuna Salad, Roasted Vegetables
Additional Selections \$5 per person

Toppings:

Lettuce, Red Onion, Tomato, Pickles
Mustard, Mayo, Garlic Aioli

Assorted Cookies & Brownies

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BOXED LUNCH

DELI SANDWICH PLUS

Choose Assortment of 3 Options:

Ham & Swiss on Sourdough

Turkey & Cheddar on Wheat

Italian & Provolone on Sourdough

Chicken Salad & Swiss on Wheat

Vegetarian on Spinach Wrap

Toppings:

Lettuce, Red Onion, Tomato, Pickles

Mustard, Mayo

Bag of Chips

Whole Fruit

Cookie

Bottle of Water

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COCKTAILS, WINE, & BEVERAGES



OPEN BAR | UNLIMITED CONSUMPTION
CALL | PREMIUM | ULTRA OPTIONS
FIRST HOUR | SECOND HOUR | EACH ADDITIONAL HOUR TIERS

***HOST BAR** | HOST PAYS FOR DRINKS CONSUMED
CALL | PREMIUM | ULTRA OPTIONS
COCKTAILS
DOMESTIC/IMPORTED BEERS
HOUSE BRAND WINES
BOTTLED WATER, SODAS, JUICE

***CASH BAR** | GUEST PAYS FOR DRINKS CONSUMED
CALL | PREMIUM | ULTRA OPTIONS
COCKTAILS
DOMESTIC/IMPORTED BEERS
HOUSE BRAND WINES
BOTTLED WATER, SODAS, JUICE

ALL BAR PACKAGES MUST BE FOR A MINIMUM OF 30 PEOPLE

BLOODY MARY STATION

Vodka & Tequila
with Plain & Spicy Bloody Mary Mix
Toppings: Horseradish, Celery, Pickled
Vegetables, Bacon & Olives

First Hour | Each Additional Hour Options
Bartender Required

MAKE-YOUR-OWN MIMOSA STATION

Sparkling Wine Served with Orange,
Cranberry, & Grapefruit Juice
& Seasonal Fruit Garnishes

First Hour | Each Additional Hour Options
Prosecco a la carte
Bartender Optional

SPARKLING WINE TOASTS

Sparkling Wine
Finger Lakes Sparkling Wine
Champagne

BARTENDERS FEE | 1 BARTENDER FOR 50 PEOPLE
ALL BAR PACKAGES & STATIONS MUST BE MINIMUM OF 30 GUESTS

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BAR OFFERINGS

BEER

CHOOSE 4 WITH CALL & PREMIUM / CHOOSE 5 WITH ULTRA

DOMESTIC

Labatt | Labatt Blue Light | Michelob Ultra
Brooklyn Lager | Brooklyn Seasonal
Budweiser | Bud Light

IMPORTED

Guinness | Corona | Stella Artois | Heineken

LOCAL

3 Heads The Kind IPA | Big Ditch Hayburner
Hazy IPA | Genesee | Genesee Light
Blue Barn Cider

HARD SELTZERS

House Selected Flavors (Ultra Bar Only)

WINE

CHOOSE 4 WITH CALL & PREMIUM / CHOOSE 5 WITH ULTRA

SPARKLING

Lamberti Prosecco

WHITE

M. Dean Oaked Chardonnay
Yalumba Unoaked Chardonnay
Santi Pinot Grigio
Harbor Town Sauvignon Blanc
Homser Semi-Dry Riesling

ROSE

Vignobles Geuissard

RED

Cycles Gladiator Cabernet Sauvignon
Katelyn Vineyard Merlot
Terrazas de los Andes Malbec
Chateau Nicolas Pinot Noir
Picci Chianti Classico

SPIRITS

CALL BRANDS

Sobieski Vodka | Seagram's Gin
Cruzan White Rum | Lunazul Tequila
Evan Williams Bourbon
Old Overholt Rye | J&B Scotch

PREMIUM BRANDS

Tito's Vodka | Beefeater Gin | Bacardi Rum
Pueblo Viejo Blanco Tequila | Jim Beam Bourbon
Seagram's VO Whiskey | Redemption Rye |
Dewar's Scotch

ULTRA BRANDS

Belvedere Vodka
Bombay Sapphire Gin
Bacardi Rum
Captain Morgan Spiced Rum
Casamigos Blanco & Reposado Tequila
Makers Mark Bourbon
Jack Daniels Whiskey
Rittenhouse Rye
Johnnie Walker Black Scotch

HATTIE'S PACKAGES

Call - Domestic Bottle Beer, Well Spirits, House Wines

Premium - All Beer, All Wine & Spirits under \$16 menu price

Ultra - All Beer, All Wine, Signature Cocktails, Spirits under \$20 menu price

All events utilizing Hattie's bar Must select from these packages. Brands Subject to seasonal Hattie's Menu Selections.

PRICES & BRANDS ARE SUBJECT TO CHANGE

We require exact guaranteed counts 7 days in advance. All quoted prices are subject to a 23% administrative fee and 8% NYS Sales Tax (not considered part of F+B minimum). All prices and item availability are subject to change without notice.

HORS D'OEUVERS



ALL PRICES ARE PER PIECE - MINIMUM ORDER PER SELECTION 25 PIECES

COLD

Ahi Tuna Wontons Thai Chili, Sesame Seed, Pickled Vegetables

Tenderloin Crostini Bleu Cheese, Horseradish Crème Fraîche

Beet Tartare (V) Goat Cheese, Balsamic Glaze on a Crostini

Beet Bruschetta (V) Strawberry, Lemon Ricotta, Crostini

Caprese Skewers (GF, V) Ciliegine Mozzarella, Grape Tomatoes, Pesto, Balsamic Glaze

Bruschetta Crostini (V) Whipped Ricotta, Tomato, Basil, Aged Balsamic

Goat Cheese Tartlets (V) Whipped Goat Cheese, Toasted Almonds,
Caramelized Onion, Truffle Honey, Chive

Mini Lobster Rolls Lobster Salad, Butter New England Style Roll

Smoked Salmon Carpaccio Rice Crisp, Spicy Tzatziki, Pickled Red Onion

Mediterranean Cucumber (V/GF) Feta Cheese, Peppronchini, Tomato, Herb Oil

Mushroom Skewers (VE/GF) Marinated Mushroom, Olives, Onion, Chimichurri

Snow Crab Claws (GF) Remoulade

Shrimp Cocktail (GF) Cocktail Sauce

V = VEGETARIAN | VE = VEGAN | GF = GLUTEN FREE

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HORS D'OEUVERS



ALL PRICES ARE PER PIECE - MINIMUM ORDER PER SELECTION 25 PIECES

WARM

Lamb Lollipops (GF) Mint Chimichurri

Maryland Crab Cakes Curried Remoulade

Beef Tenderloin Kabobs (GF) Peppers, Onions, Chimichurri

Bacon Wrapped Scallops (GF) Black Garlic Molasses

Crispy Shrimp Bang Bang Sauce, Cilantro, Sesame Seed

Mini Meatballs Pork, Beef, Veal, Spicy Blush Sauce, Parmesan

Moroccan Chicken Skewer Za'atar Spiced, Curried Aioli

Asian Chicken Skewer (GF) Peanut Sauce

Crispy Tofu (VE) Spicy Ponzu Sauce, Shredded Cabbage

Smoked Gouda Arancini (V) Spicy Tomato Ragu, Parmesan

Chicken Lemongrass Pot Stickers Citrus Soy Sauce, Scallions

Crispy Vegetable Spring Rolls (VE) Citrus Soy, Vegetables, Ponzu

Portabella Satay (VE/GF) Sweet Chili Lime Glaze

Stuffed Artichokes (V) Three Cheese, Herb Aioli

Buffalo Chicken Slider Bleu Cheese, Buffalo Sauce

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HORS D'OEUVERS DISPLAYS



PRICE PER PERSON - 20 PERSON MINIMUM

FRUIT & BERRIES

CRUDITÉ

Chef's Choice Seasonal Vegetables Including Carrots, Cauliflower, Broccoli, Celery, Radish, Olives, House-Made Hummus, Creamy Ranch

ANTIPASTO

Assortment of Italian Meats & Cheeses

Presented with Pickled & Marinated Vegetables, Blue Cheese Stuffed Dates, Assorted Olives, & Crostini

CHEF'S CHEESE BOARD

Chef's Selection of Local & Hand-Crafted Cheese

Accompanied by Fresh Fruit, Marcona Almonds, Sliced Baguettes & Assorted Crackers

CHEF'S CHARCUTERIE BOARD

Cured Meats Accompanied by a Selection of Pickled Vegetables, Olives and Mustard, Sliced Baguettes & Assorted Crackers

CHEF'S CHEESE & CHARCUTERIE BOARD

Meats & Cheeses Accoutrement of Both Selections



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GRAZING STATIONS

PRICE PER PERSON - 20 PERSON MINIMUM & 120 MAX

3-STATION MINIMUM IF NOT USED AS AN ENHANCEMENT TO A FULL MENU

TACO/TEX MEX STATION

Flour & White Corn Tortillas & Chips

Toppings to Include: Pico De Gallo, Spicy Tomato Salsa, Black Olives, Shredded Lettuce, Grated Jack Cheese, Guacamole, Salsa Verde & Sour Cream

CHOOSE 2:

Marinated Chicken Breast Carnitas

Carne Asada +\$5 pp

Shrimp +\$5 pp

Additional Selection +\$5 pp

Cajun Corn

Mexican Style Rice

Queso +\$5 pp

COMPOSED SLIDER STATION

CHOICE OF TWO

Build Your Own

Burger

Bacon, Provolone, Red Onion, Garlic Aioli

Impossible Burger

Avocado Aioli, Sliced Tomato

Crab Cake

Remoulade, Shredded Lettuce

Nashville Chicken

Dill Pickles, Nashville Hot Sauce

Falafel (V)

Tzatziki Sauce, Pickled Red Onion

Pulled Pork

Carolina Gold BBQ and Coleslaw

Additional Slider Selection \$5 pp

French Fries

STRATH PLATES

Zweigles Hot Dogs & Hamburgers

American Cheese, Onion, Mac Salad,
Home Fries, Meat Sauce
Served with Rolls

POUTINE

Waffle Fries & Straight Cut Fries

Cheese Curds
Cheddar Cheese
Brown Gravy

SHELLFISH / RAW BAR STATION (MIN 25 PER SELECTION)

Clams on ½ Shell / Jumbo Shrimp / Oysters on ½ Shell
Colossal Shrimp / Lobster Claw & Tails / Crab Legs & Claws

CUSTOM ICE CARVINGS AVAILABLE

INCLUDES ASSORTED ACCOUTREMENTS



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GRAZING STATIONS

PRICE PER PERSON - 20 PERSON MINIMUM & 120 MAX

3-STATION MINIMUM IF NOT USED AS AN ENHANCEMENT TO A FULL MENU

SALAD BAR

Lettuce: Mixed Greens, Romaine Hearts

Dressings (Choose 2): Ranch, Creamy Caesar, Balsamic Vinaigrette, Italian

Toppings (Choose 6): Croutons, Bacon Bits, Carrots, Shaved Red Onion, English Cucumbers, Shaved Parmesan, Roasted Peppers, Kalamata Olives, Feta, Grape Tomatoes

Add Protein: Chicken ++, Sliced Steak ++, Grilled Shrimp ++

PASTA STATION

CHEF ATTENDED* BUILD YOUR OWN

PASTA

CHOOSE 2:

Cavatelli, Spaghetti, Rigatoni,
Cheese Sachetti

SAUCE

CHOOSE 2:

Vodka Sauce, Marinara, Basil NOT CREAMY Pesto,
Parmesan Truffle Cream

Toppings:

Peppers, Onions, Mushrooms, Spinach,
Parmesan, Peas, Tomatoes, Basil

PROTEINS

CHOOSE 2:

Chicken, Italian Sausage, Meat Balls
Shrimp ++, Steak ++

OR

PICK 2 COMPOSED DISHES

Cavatelli

Bolognese

Cheese Ravioli (V)

Marinara with Fresh Basil

Spaghetti

Basil Pesto with Rock Shrimp

Mezze Rigatoni

Fra Davlo, Spicy Italian Sausage

Truffle & Cheese Sachetti (V)

Wild Mushrooms, Sun-Dried Tomatoes,
Asparagus, Parmesan Truffle Cream Sauce

Radiatore-Pecorino Cream

Peas, Prosciutto, Grilled Chicken Breasts

Butternut Squash Ravioli (V)

Sage Cream Sauce

SIDES STATION

CHOOSE 2

Utica Greens & Beans Bread Crumbs

Broccolini Garlic & Olive Oil

Asparagus Butter Tarragon & Shallots

Roasted Carrots Honey Glazed

Seasonal Vegetable Medley

Herbed Rice Pilaf (GF)

Crispy Brussels Sprouts Honey & Lime

Smoked Gouda Mac & Cheese

Baked Mini Sweet Potato Honey Butter (GF)

ADDITIONAL SIDES AVAILABLE

CHEF ATTENDANT REQUIRED - ONE CHEF PER 50 PEOPLE

V = VEGETARIAN | VE = VEGAN | GF = CAN BE GLUTEN FREE*

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GRAZING STATIONS

PRICE PER PERSON - 20 PERSON MINIMUM & 120 MAX
3 - STATION MINIMUM IF NOT USED AS AN ENHANCEMENT TO A FULL MENU

PIZZA & WINGS

- Cheese** Red Sauce & Mozzarella Cheese
 - Pepperoni** Red Sauce, Pepperoni & Mozzarella Cheese
 - Meat Trio** Red Sauce, Spicy Italian Sausage, Pepperoni, Bacon & Mozzarella Cheese
 - White Garden Veggie** Garlic, Olive Oil, Onions, Mushrooms, Sweet Peppers, Cherry Peppers & Mozzarella Cheese
 - Buffalo Chicken** Breaded Chicken, Wing Sauce, Bleu Cheese
 - SHEET PIZZA** SERVES APPROX. 15PPL
 - CAULIFLOWER CRUST** 12" SERVES 2-4PPL
 - Chicken Wings / Cauliflower Wings**
- Buffalo Mild / Buffalo Hot / BBQ / Garlic Parmesan (minimum 2 dozen per sauce)
Served with Celery, and Bleu Cheese

POTATO STATION

Baked, Fries & Whipped

Toppings: Crispy Bacon, Caramelized Onion, Broccoli Florets, Sour Cream, Aged Cheddar, Brown Gravy, Butter
Chili Available +

CARVING STATION*

- Frenched Herb Lamb Rack** Mint Chimichurri
 - Pan Seared Beef Tenderloin** Bordelaise Sauce & Horseradish Crema
 - Prime Rib** Demi-Glace & Horseradish Crema
 - New York Strip** Brandy Peppercorn Sauce & Horseradish Crema
 - Farroe Island Salmon** Dill, Lemon, Buerre Blanc
 - Herb Pork Belly Roulade** Rosemary Au Jus
 - Fennel & Herb Pork Loin** Sage Chimichurri
 - Roasted Turkey Breast** Turkey Gravy, Cranberry Compote
 - Maple Glazed Ham** Stone Ground Mustard
- Served with Rolls & Butter**

TWO OR MORE PROTEINS AT 30% OFF MENU PRICE EACH
CHEF ATTENDANT REQUIRED , ONE CHEF PER 50 PEOPLE

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DINNER BUFFET

20 PERSON MINIMUM

FRESHLY BREWED COFFEE STATION - REGULAR, DECAF & HOT TEAS
DISPLAYED SOFT DRINKS



SOUP OR SALAD

Chef Crafted Soup

Chicken Noodle or Tomato Bisque (V) or Broccoli Cheddar

or

Fresh Mixed Greens

Toppings to include: Red Onion, Grape Tomatoes, English Cucumbers, Carrots, Croutons
Served with House-Made Ranch & Balsamic

SIDES | CHOICE OF TWO

Rice Pilaf (V/GF)

Vegetables, Wild Blend, Herbs

Greens and Beans

Sausage, White Beans, Breadcrumbs

Broccolini (GF/VE)

Sautéed with Garlic, Chile & Olive Oil

Crispy Brussels Sprouts

Honey & Lime

Loaded Baked Potato (GF) Build Your Own
with Bacon, Cheddar, Scallions & Sour Cream

Baked Mac & Cheese (V) Smoked Gouda,
Radiatore Pasta & Breadcrumbs

ENTRÉES | CHOICE OF TWO

Chicken Marsala

Wild Mushrooms, Marsala Wine

Roast Bone-In Chicken (GF)

Tomato, Fennel, Sherry, Pearl Onions

Chicken Francaise Style

Mediterranean Vegetables, White Wine,
Lemon & Herbs

Truffle & Three Cheese Sachetti Pasta (V)

Wild Mushrooms, Sun-Dried Tomatoes,
Asparagus, Parmesan Truffle Cream Sauce

Herb Panko Cod Tomato & Saffron Sauce

Atlantic Salmon (GF)

Dill & Buerre Blanc

Peppercorn Crusted Pork Loin

Brandy Peppercorn Sauce

Braised Beef Short Ribs (GF)

Tomato & Red Wine, Cipollini Onions,
Gremolata

Strip Loin (GF)

Bordelaise Sauce

TBD Eggplant Parmigiana (V)

Whipped Ricotta, Basil, & Fresh Tomato Sauce

Herb Crusted Lamb Leg (GF)

Mint Chimichurri ++

Chilean Sea Bass (GF)

Citrus Buerre Blanc ++

ASSORTED DESSERTS

Chocolate Chip Cannolis, Eclairs & Brownies

ADDITIONAL ENTRÉES & SIDES PRICING AVAILABLE

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PLATED MENU



SERVED WITH ROLLS AND BUTTER
FRESHLY BREWED COFFEE STATION - REGULAR, DECAF & HOT TEAS
DISPLAYED SOFT DRINKS

TWO-COURSE DINNER

SALAD

CHOICE OF ONE

Fresh Mixed Greens Salad

English Cucumber, Shaved Red Onion, Grated Carrots, & Grape Tomatoes, Red Wine Vinaigrette

Beet & Goat Cheese Salad

Crispy Goat Cheese, Beets, Toasted Almonds, Pomegranate Balsamic

Caesar Salad

Romaine, Shaved Parmesan, Creamy Caesar Dressing, Croutons

Tomato & Buratta

Buratta, Ricotta Salata, Basil Pesto, Grape Tomatoes, Balsamic Glaze

ENTRÉES

PLANNER SELECTS 3 ENTRÉE ITEMS, PRE-ORDERS REQUIRED 7 DAYS OUT, PLACE CARDS WITH SELECTION REQUIRED CHOOSE 1 STARCH & 1 VEGETABLE FOR ALL ENTREES

New York State Duck

Apricot & Orange Jus

Garlic & Prosciutto Crusted Airline Chicken *

Mushroom Madeira Sauce

Herb Roasted Airline Chicken

Sherry, Fennel & Tomato Cream Sauce

Tomahawk Pork Chop

Apple & Cranberry Chutney

Atlantic Salmon En Persillade *

Roasted Artichoke Veloute

Crab Crusted Chilean Sea Bass

Fennel & Tomato Cream Sauce

C.A.B. Beef with Bordelaise Sauce

6oz Filet Mignon *

14oz NY Strip *

8oz Filet | 16oz NY Strip ++

16oz Prime Rib | 16oz Rib Eye ++

18oz 21-Day Dry-Aged Delmonico MP

3 Week Lead Time May be Required

Duo Plate & Additional Entrée Choice Pricing Available

VEGETABLES

Roasted Broccolini

Seasonal Vegetable Medley

Roasted Carrots Honey Glaze

Grilled Asparagus

Crispy Brussels Sprouts Honey & Lime

STARCH

Whipped Potatoes

Herb Roasted Fingerlings

Marble Potatoes

Mini Baked Potatoes

Herbed Rice Pilaf

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PLATED MENU

SERVED WITH ROLLS AND BUTTER,
FRESHLY BREWED COFFEE STATION - REGULAR, DECAF & HOT TEAS
DISPLAYED SOFT DRINKS

THREE COURSES

Two Courses plus

DESSERT | CHOICE OF ONE

Flourless Chocolate Cake

Caramel Sauce

N.Y. Style Cheesecake

Berry Coulis

FOUR-COURSE ENHANCED

Three Courses plus

STARTER | CHOICE OF ONE

Maryland Crab Cake

Curry Remoulade, Citrus Green Salad,
Herb Oil

Beef Tartare

Garlic Aoili, Capers, Crostini

Risotto (V/GF)

Truffle, Parmesan, Wild Mushroom

DESSERT

COMPOSED VEGETARIAN ENTREES

AVAILABLE AS ONE OF THREE ENTREE SELECTIONS

Farro Risotto (GF)

Seasonal Vegetables

Truffle & Three Cheese Sachetti Pasta

Wild Mushrooms, Sun-Dried Tomatoes,
Asparagus, Parmesan Truffle Cream Sauce

Roasted Vegetable Ratatouille (VE/GF)

Toasted Gluten Free Bread Crumbs, Braised
San Marzano Tomato Sauce

Gnocchi (VE/GF)

Plant Based Chorizo, Spinach,
Spicy Arrabiata

Curried Cauliflower Steak (VE/GF)

Za'atar, Pine Nut Chimichurri

CHEF-CURATED CUSTOM MENUS

CONCEPT MEETING WITH CULINARY TEAM - MINIMUM 40 GUESTS

PRIVATE TASTING INCLUDED

LUNCH & DINNER OPTIONS AVAILABLE

V = VEGETARIAN | VE = VEGAN | GF = CAN BE GLUTEN FREE*

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A LA CARTE PREMIUM DESSERTS PRICED PER DOZEN

Assorted Mini Cupcakes

Berry Tarts

TBD TBD **Flourless Chocolate Torte** Dark Chocolate Ganache

Cheesecake Bites Assorted Flavors

White & Dark Chocolate Mousse Cups (GF)

Assorted Pastries Cannoli, Cream Puff & Eclair

Assorted Cookies

Assorted Brownies

Assorted Macaroons

Gluten Free Options Available Upon Request

Outside Desserts Subject to Plating Fee



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HOTEL INFORMATION & POLICIES

Thank you for selecting The Strathallan Hotel & Spa – a Doubletree by Hilton for your upcoming event. We look forward to providing you with exceptional hospitality, food and service. Our talented culinary team and banquet services staff is pleased to assist you in making your event successful.

ADMINISTRATIVE FEE & SALES TAX

All prices are subject to a 23% administrative fee & 8% Sales Tax. An administrative fee will apply to all food, beverage, audio visual and room rental charges. Administrative fees are subject to sales or other taxes in effect at the time of the Event. These fees and taxes are not considered part of the F&B minimum. The administrative charge is for administration of the banquet, special function, or package deal, is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided service to the guests.

ADDITIONAL FEES

Strathallan may impose additional fees for extra services, such as bars, culinary action stations or buffet for less than 30 people. Strathallan can impose additional fees starting at \$250 for any extensive last-minute room set up changes and for cleaning fees from glitter, wax, confetti etc. Additional fees may also be assessed for excessive waste left behind at the conclusion of the event.

OUTSIDE FOOD & BEVERAGE SERVICES

The Strathallan Hotel & Spa – a Doubletree by Hilton is responsible for the quality and freshness of the food served to our guests.

Due to current NY State health regulations, all food served at the hotel must be prepared by our culinary staff. The only exception is cakes and dessert pastries which can be provided by a NYS licensed bakery.

Food prepared by the hotel may not be taken off the premises after it has been prepared and served.

GUARANTEES

Five business days prior to function date, the final guaranteed number of attendees must be submitted no later than 12 p.m. est. If the guarantee is not submitted, the contracted expected attendance number will become the guaranteed.

The hotel will provide courtesy seating arrangements to all event functions up to 5% over the client's guaranteed set guest number. Oversets include linen, china, silver, glassware and reserved seating signage only.

Preset food and beverage meals are available for an additional per person at cost up to 5% over the guaranteed number. For set requests above and beyond 5%, additional labor fees will apply.



HOTEL INFORMATION & POLICIES

EVENT TIMING

To ensure food quality, buffet pricing is based on a maximum of 2 hours.

Extended hours of service will result in additional charges.

Togo Food or Boxes are not Available on Banquet Service

Event Space is available to guests for a maximum of 30 minutes after the contracted end time.

Additional charges may incur if space occupied beyond 30 minutes

SHIPPING & RECEIVING

The following information must be included on packages:

Name of group, group contact and date of function.

Deliver to :

The Strathallan Hotel & Spa – a Doubletree by Hilton

550 East Avenue

Rochester, NY 14607

The hotel will not accept packages any earlier than three days prior to the event.

Packages should be removed from the hotel no more than three days after your event.

Special arrangements must be made in advance with your event manager.

SECURITY

The hotel will not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during or following your meeting or banquet.

Special arrangements for security can be made with your event manager.

OTHER

All prices listed are subject to changes correlating with the fluctuation in market costs of food, beverages or other operating and supply fees. All taxes and service fees are subject to change.

Cash bar does not apply to food and beverage minimums.

