

# CATERING MENU

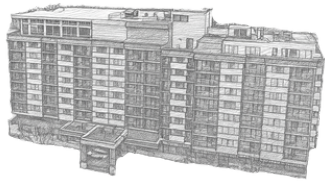
LOCAL FLAVOR, LEGENDARY HOSPITALITY.





# THE STRATHALLAN HOTEL

ROCHESTER, NY



FROM BOARDROOMS TO BALLROOMS  
PERFECTLY SERVED

# AL 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

GF Items Available Upon Request

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# ALL DAY F&B PACKAGE



BASED ON 8 HOURS OF SERVICE

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 day.

## ALL DAY BEVERAGES

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

## CONTINENTAL BREAKFAST

UPGRADE TO FULL HOT BREAKFAST BUFFET ADDITIONAL ++

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)

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# BREAKS

10 PERSON MINIMUM, ++ IF UNDER MINIMUM  
SERVED WITH FRESHLY BREWED COFFEE STATION - REGULAR, DECAF, & HOT TEAS

## SWEET & SALTY

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

## HEALTHY CHOICE

Seasonal Crudité, 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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# BREAKFAST & BRUNCH



# BUFFET BREAKFAST MENU



20 PERSON MINIMUM, ++ IF UNDER MINIMUM  
SERVED WITH FRESHLY BREWED COFFEE STATION - REGULAR, DECAF, HOT TEAS  
& ASSORTED FRUIT JUICES

## CONTINENTAL BREAKFAST

Muffins, Bagels, & Croissants Served 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

## OMELET STATION

**CHEF ATTENDANT REQUIRED  
ONE CHEF PER 50 PEOPLE**

**TOPPINGS:**

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

## ASSORTED FRITTATA (GF)

**CHOICE OF TWO**

Onion & Bacon

Broccoli & Cheddar

Artichoke, Goat Cheese  
& Sun-Dried Tomatoes

## BREAKFAST SHEET PIZZA

Cheddar & Egg

Cheddar, Egg, & Bacon

Cheddar, Egg & Vegetables

SERVES 15

## SMOKED SALMON

Assorted Bagel Platter

Red Onions, Tomatoes, Capers,

Whipped Cream Cheese

## CROISSANT SANDWICHES

**HAM OR BACON**

Egg & Cheese

**TURKEY SAUSAGE**

Egg & Cheese

**VEGETARIAN**

Mushrooms, Spinach, Tomatoes

Egg & Cheese

## FROM THE GRIDDLE

**CINNAMON FRENCH TOAST**

Whipped Butter & Maple Syrup

**BELGIAN WAFFLES**

Poached Berries, Whipped Butter  
& Maple Syrup

**CHICKEN & WAFFLES**

Maple Syrup & Hot Honey

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# BRUNCH BUFFET

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

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## CLUB BRUNCH

### PARFAITS

Individual Fruit, Greek Yogurt, & Granola Parfaits

### SALAD

CHOICE OF ONE

**Fresh Mixed Greens** - Red Onion, Grape Tomatoes, English Cucumbers, Carrots, Croutons  
 Served with House-Made Ranch & Balsamic Vinaigrette

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

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

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# BRUNCH BUFFET



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ASSORTED FRUIT JUICES  
& ROLLS AND BUTTER

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## DOWNTOWN BRUNCH

### HOT CONTINENTAL

**Includes:** 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

### SALAD

**Fresh Mixed Greens** - Red Onion, Grape Tomatoes, English Cucumbers, Carrots, Croutons  
served with Chef's Choice of House-Made Ranch & Balsamic Vinaigrette

### ENTRÉE

Choice of Two | ADDITIONAL ENTRÉE SELECTION ++

**Beef Striploin Steak** Au Poivre

**Fennel & Herb Crusted Pork Loin** Sage Chimichurri

**Fried Chicken & Waffles** Maple Syrup & Hot Honey

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

**Chicken Milanese** Lemon Aioli, Watercress, Pickled Red Onion, Olive Oil

**Grilled Atlantic Salmon** Olive, Tomato, Artichoke, White Wine, Tomato Béchamel

**Truffle & Three Cheese Sacchetti Pasta (V)** Wild Mushrooms, Sun-Dried Tomatoes, Asparagus,  
Parmesan Truffle Cream Sauce

### VEGETABLE

Chefs Choice of Seasonal Vegetable

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# LUNCH





# PLATED PRE-ORDER LUNCH

GROUPS UP TO 20 PERSONS TO ORDER DAY OF  
SERVED WITH FRESHLY BREWED COFFEE STATION - REGULAR, DECAF & HOT TEAS  
SERVED NON-ALCOHOLIC BEVERAGES

CHAR PRE-ORDERS TO BE TAKEN BY 10 AM  
FRIES CAN BE SUBSTITUTED FOR SMALL CAESAR SALAD

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### **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

### **Roasted Veggie Wrap (V)**

Chef Crafted

### **8 Oz Petite Filet**

Served with Truffle Fries

++

Served with Family Style Assorted Cookies & Brownies

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# PLATED LUNCH



AVAILABLE FOR GROUPS ABOVE 20 GUESTS  
 PREORDERS 7-DAYS AHEAD & PLACE CARDS WITH FOOD SELECTIONS REQUIRED  
 FRESHLY BREWED COFFEE STATION - REGULAR, DECAF, & HOT TEAS  
 DISPLAYED ICED TEA & LEMONADE

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## SALAD

### Fresh Mixed Greens

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

## ENTRÉES

CHOICE OF THREE

### Roasted Turkey Club

Applewood Smoked Thick-Cut Bacon, Avocado, Tomato, Lettuce, 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 Steak Salad (GF)

Mixed Greens, Mushrooms, Caramelized Onions, Asparagus Tips, 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

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 DISPLAYED ICED TEA & LEMONADE

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## BACKYARD BBQ

### SALAD

#### Fresh Mixed Greens

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

### MAIN

#### Slow Roasted Smoked Pulled Pork

#### Bone-in BBQ Chicken

#### Cornbread

**BBQ Jackfruit (VE)** Half Pan ++

### SIDES

CHOICE OF TWO (V) | ADDITIONAL SIDE ++

#### Classic Coleslaw

#### Smoked Gouda Mac & Cheese

#### Brown Sugar & Bourbon Baked Beans

#### Potato Salad (V/VE)

#### Collard Greens (VE)

### DESSERT

#### Warm Apple Crisp

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## CLASSIC

### SOUP OR SALAD

CHOICE OF ONE

#### **Chef Crafted Soup**

Chicken Noodle or Tomato Bisque (V) or Broccoli Cheddar

#### **Fresh Mixed Greens**

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

### ENTRÉE

CHOICE OF TWO, ADDITIONAL ENTRÉE ++

**Seared Whole Roasted Tenderloin (GF)** Wild Mushroom Cream Sauce ++

**Roasted Strip Loin (GF)** Brandy Peppercorn Sauce

**Parmesan Encrusted Chicken** Roasted Tomato Cream Sauce

**Garlic Airline 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

### SIDES

CHOICE OF TWO (V) | ADDITIONAL SIDE ++

**Honey & Lime Crispy Brussels Sprouts**

**Honey Glazed Roasted Carrots (GF)**

**Smoked Gouda Mac & Cheese**

**Grilled Asparagus (GF)**

**Whipped Potato (GF)**

**Cheesy Cheddar Potatoes (GF)**

**Herbed Rice Pilaf (GF)**

### DESSERT

Assorted Cookies & Brownies

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 DISPLAYED ICED TEA & LEMONADE

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## SLIDER

HOUSE MADE CHIPS SERVED WITH SOUR CREAM & CHIVE DIP

### SALAD

#### Fresh Mixed Greens

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

### BUILD YOUR OWN SLIDER

CHOICE OF THREE | ADDITIONAL SLIDER SELECTION ++

- 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

### SIDES

CHOICE OF TWO (V) | ADDITIONAL SIDE ++

**Strathallan Pasta Salad** - Cheddar, Grape Tomatoes, Shaved Onions

**Smoked Gouda Mac & Cheese**

**Sweet Potato Fries** Served with Whipped Honey

**Seasoned Waffle Fries** Served with Fry Sauce

### DESSERT

**Assorted Cookies & Brownies**

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# 15 LUNCH BUFFET MENUS



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

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## DELI SANDWICHES & WRAPS

HOUSE MADE CHIPS SERVED WITH SOUR CREAM & CHIVE DIP

### SALAD

#### Fresh Mixed Greens

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

## BUILD YOUR OWN SANDWICH OR WRAP

### BREADS

White, Wheat, Rye, Spinach Wraps  
GF Bread Available Upon Request

### CHEESE

Swiss, Provolone, Cheddar

### PROTEINS

CHOICE OF THREE | ADDITIONAL SELECTION ++

Roast Beef, Ham, Turkey, Capicola, Chicken Salad, Tuna Salad, Roasted Vegetables

### TOPPINGS

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

### DESSERT

#### Assorted Cookies & Brownies

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# BOXED TO-GO LUNCH

## DELI SANDWICHES & MORE

### MAIN

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

### SERVED WITH

Bag of Chips

Whole Fruit

Cookie

Bottle of Water

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# BEVERAGES



# 18 COCKTAILS, BEER, WINE & BEVERAGES



ALL BAR PACKAGES & STATIONS MUST BE MINIMUM OF 30 GUESTS  
BARTENDERS FEE PER HOUR | SERVICE TIME + 2 HOURS (SET UP & BREAKDOWN)  
1 BARTENDER PER 50 PEOPLE  
CORKAGE FEE PER BOTTLE AVAILABLE

## **OPEN BAR | UNLIMITED CONSUMPTION** **BARTENDER FEE WAIVED**

PRICED PER PERSON PER HOUR  
HOST WILL PREPAY FOR UNLIMITED CONSUMPTION DRINKS  
CALL, PREMIUM, ULTRA BRAND SPIRITS AVAILABLE

## **HOST BAR | HOST PAYS FOR DRINKS CONSUMED** **BARTENDER FEE REQUIRED**

DRINKS BILLED AS ORDERED  
HOST WILL PAY FOR UNLIMITED CONSUMPTION DRINKS FOLLOWING EVENT  
CALL, PREMIUM, ULTRA BRAND SPIRITS AVAILABLE

## **CASH BAR | GUEST PAYS FOR DRINKS CONSUMED** **BARTENDER FEE REQUIRED**

HOSTS WILL PRESELECT BAR MENU SELECTIONS  
GUESTS WILL BE RESPONSIBLE FOR OWN TABS  
CALL, PREMIUM, ULTRA BRAND SPIRITS AVAILABLE

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# BEVERAGE STATIONS & TOASTS



ALL BAR PACKAGES & STATIONS MUST BE MINIMUM OF 30 GUESTS  
BARTENDERS FEE PER HOUR | SERVICE TIME + 2 HOURS (SET UP & BREAKDOWN)  
1 BARTENDER PER 50 PEOPLE  
CORKAGE FEE PER BOTTLE AVAILABLE

## BUBBLY TOASTS

**CAN BE SERVED PRE-SET OR HANDPASSED**

**Sparkling Wine**  
**Finger Lakes Sparkling Wine**  
**Champagne**

## BLOODY MARY STATION

**BARTENDER REQUIRED**

Vodka & Tequila

Plain & Spicy Bloody Mary Mix

**Toppings:** Lemon, Lime, Horseradish,  
Celery, Pickled Vegetables,  
Olives, & Bacon

## MAKE-YOUR-OWN MIMOSA BAR

**BARTENDER OPTIONAL**

Sparkling Wine

Orange, Cranberry, & Grapefruit Juice

& Seasonal Fruit Garnishes

**Bottle of Prosecco Available A La Carte**

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PRICES & BRANDS ARE SUBJECT TO CHANGE  
CORKAGE FEE PER BOTTLE AVAILABLE

## BEER

CHOOSE 4 SELECTIONS WITH CALL & PREMIUM | CHOOSE 5 SELECTIONS WITH ULTRA

### DOMESTIC

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

### IMPORTED

Guinness | Corona | Stella Artois | Heineken

### LOCAL

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

### HARD SELTZERS (ULTRA BAR ONLY)

House Selected Flavors

## WINE

CHOOSE 4 SELECTIONS WITH CALL & PREMIUM | CHOOSE 5 SELECTIONS WITH ULTRA

### SPARKLING

Lamberti Prosecco

### WHITE

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

### ROSE

Vignobles Gueissard

### RED

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

## SPIRITS

### CALL BRANDS

Sobieski Vodka | Seagram's Gin | Cruzan White Rum  
Cruzan White Rum | Lunazul Tequila | Triple Sec  
Evan Williams Bourbon | Sweet & Dry Vermouth  
Old Overholt Rye | J&B Scotch | Peach Schnapps

### PREMIUM BRANDS

Tito's Vodka | Beefeater Gin | Bacardi Rum | Triple Sec  
Pueblo Viejo Blanco Tequila | Jim Beam Bourbon  
Seagram's VO Whiskey | Redemption Rye | Dewar's Scotch  
Sweet & Dry Vermouth | Peach Schnapps

### ULTRA BRANDS

Belvedere Vodka  
Bombay Sapphire Gin  
Bacardi Rum & Captain Morgan Spiced Rum  
Casamigos Blanco & Reposado Tequila  
Woodford Reserve Bourbon  
Jack Daniels Whiskey | Rittenhouse Rye  
Johnnie Walker Black Scotch  
Sweet & Dry Vermouth  
Aperol, Cointreau, St. Germain, Campari  
Peach Schnapps

## HATTIE'S PACKAGES

**CALL** - Domestic Bottled Beer, House Wines, Well Spirits | PRICED PER PERSON PER HOUR

**PREMIUM** - All Beer, All Wine - Except Prisoner, Select Spirits | PRICED PER PERSON PER HOUR

**ULTRA** - All Beer, All Wine, Signature Cocktails, Select Spirits | PRICED PER PERSON PER HOUR

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# HORS D'OEUVRES

# HORS D'OEUVERS



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

CAN BE SERVED HANDPASSED OR DISPLAYED

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## 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, Pepperoncini, Tomato, Herb Oil

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

**Snow Crab Claws (GF)** Remoulade

**Shrimp Cocktail (GF)** Cocktail Sauce

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# HORS D'OEUVRES



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

CAN BE SERVED HANDPASSED OR DISPLAYED

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

## 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'OEUVRES DISPLAYS



PRICE PER PERSON - 20 PERSON MINIMUM

## FRUIT & BERRIES

Seasonal Selections Displayed

## CRUDITÉ

### Chef's Choice Seasonal Vegetables

Displayed 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

### Chef's Selection of Cured Meats

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

## CHEF'S CHEESE & CHARCUTERIE BOARD

### Meats & Cheeses

Accoutrement of Both Selections

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# GRAZING STATIONS & DINNER





PRICE PER PERSON - 20 PERSON MINIMUM & 120 MAXIMUM

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

CHEF ATTENDANT - ONE CHEF PER 50 PEOPLE | ++ PER CHEF

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

## TEX MEX STATION

### SERVED WITH

Chips  
Flour & White Corn Tortillas

### CHOICE OF 2 ADDITIONAL SELECTION ++

Marinated Chicken  
Carnitas  
Carne Asada ++  
Shrimp ++

### TOPPINGS

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

### ACCOMPANIED BY

Cajun Corn  
Mexican Style Rice  
Queso ++

## SLIDER STATION

### SERVED COMPOSED WITH

French Fries

### CHOICE OF TWO ADDITIONAL SELECTION ++

#### 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

## STRATH PLATES STATION

### Zweigle's Hot Dogs & Hamburgers

### SERVED WITH

Mac Salad, Home Fries,  
American Cheese, Meat Sauce, Onions  
& Rolls

## POUTINE STATION

### Waffle Fries & Straight Cut Fries

### SERVED WITH

Cheese Curds  
Cheddar Cheese  
Brown Gravy

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## PIZZA STATION

SHEET PIZZA - SERVES 15 PPL

12" CAULIFLOWER CRUST - SERVES 2-4 PPL

**Cheese** Red Sauce & Mozzarella Cheese

**Pepperoni** Red Sauce, Pepperoni, & Mozzarella Cheese

**Meat Trio** Red Sauce, Spicy Italian Sausage, Pepperoni, Bacon, & Mozzarella Cheese

**Buffalo Chicken** Breaded Chicken, Wing Sauce, & Bleu Cheese

**White Garden Veggie** Garlic, Olive Oil, Onions, Mushrooms, Sweet Peppers, Cherry Peppers  
& Mozzarella Cheese

## WING STATION

SOLD BY THE DOZEN | MINIMUM 2 DOZEN PER SAUCE

CHICKEN WINGS

CAULIFLOWER WINGS

**Buffalo Mild / Buffalo Hot / BBQ / Garlic Parmesan**  
**Served with Celery & Bleu Cheese**

## PASTA STATION

### CHEF ATTENDED BUILD YOUR OWN

#### PASTA | CHOOSE 2

Cavatelli, Spaghetti, Rigatoni, Cheese Sacchetti

#### SAUCE | CHOOSE 2

Vodka Sauce, Marinara, Basil Pesto,  
 Parmesan Truffle Cream

#### PROTEINS | CHOOSE 2

Chicken, Italian Sausage, Meatballs  
 Shrimp ++, Steak ++

#### TOPPINGS

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

OR

### PICK 2 COMPOSED DISHES

#### Cavatelli

Bolognese

#### Cheese Ravioli (V)

Marinara with Fresh Basil

#### Spaghetti

Basil Pesto with Rock Shrimp

#### Mezze Rigatoni

Fra Diavlo, 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

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# GRAZING STATIONS



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## SALAD STATION

**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, Roasted Peppers, Kalamata, Olives, Grape Tomatoes, Shaved Parmesan, Feta

## POTATO STATION

**Baked, Fries, & Whipped**

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

## SIDES

**CHOOSE 2 | ADDITIONAL SIDES ++**

**Utica Greens & Beans** Bread Crumbs

**Broccolini** Garlic & Olive Oil

**Asparagus** Butter, Tarragon & Shallots

**Roasted Carrots** Honey Glazed

**Crispy Brussels Sprouts** Honey & Lime

**Baked Mini Sweet Potato (GF)** Honey Butter

**Herbed Rice Pilaf (GF)**

**Seasonal Vegetable Medley**

**Smoked Gouda Mac & Cheese**

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## RAW BAR

MINIMUM 25 PIECE PER SELECTION  
INCLUDES ASSORTED ACCOUTREMENTS

### PRICED PER PIECE

Clams on Half Shell

Jumbo Shrimp

Oysters on Half Shell

### MARKET PRICE

Colossal Shrimp

Lobster Claw & Tails

Crab Legs & Claws

CUSTOM ICE CARVINGS AVAILABLE

## CARVING STATION

PRICED PER PERSON

ORDER TWO OR MORE PROTEINS AND RECEIVE 30% OFF ALL CARVING STATION SELECTIONS  
CHEF ATTENDANT REQUIRED

**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**

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30 PERSON MINIMUM, ++ PER PERSON IF UNDER MINIMUM  
 FRESHLY BREWED COFFEE STATION - REGULAR, DECAF, HOT TEAS & DISPLAYED SOFT DRINKS  
 SERVED WITH ROLLS AND BUTTER  
 V = VEGETARIAN | VE = VEGAN | GF = GLUTEN FREE

## SOUP OR SALAD

CHOOSE 1

### Chef Crafted Soup

Chicken Noodle, or Broccoli Cheddar, or Tomato Bisque (V)

### Fresh Mixed Greens

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

## SIDES

CHOICE OF 2 | ADDITIONAL SIDE ++

**Greens and Beans** Sausage, White Beans, Breadcrumbs

**Broccoli (GF/VE)** Sautéed with Garlic, Chile, Olive Oil

**Crispy Brussels Sprouts (V)** Honey & Lime

**Rice Pilaf (V/GF)** Vegetables, Wild Blend, Herbs

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

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

## ENTRÉES

CHOICE OF 2 | ADDITIONAL ENTRÉE ++

**Chicken Marsala** Wild Mushrooms, Marsala Wine

**Roast Bone-In Chicken (GF)** Tomato, Fennel, Sherry, Pearl Onions

**Chicken Francaise Style** Mediterranean Vegetables, White Wine, Lemon

**Herb Panko Cod** Tomato & Saffron Sauce

**Atlantic Salmon (GF)** Dill & Beurre Blanc

**Peppercorn Crusted Pork Loin** Brandy Peppercorn Sauce

**Braised Beef Short Ribs (GF)** Tomato & Red Wine, Cipollini Onions, Gremolata

**Strip Loin (GF)** Bordelaise Sauce

**Eggplant Parmigiana (V)** Whipped Ricotta, Basil, & Fresh Tomato Sauce

**Truffle & Three Cheese Sacchetti Pasta (V)** Wild Mushrooms, Sun-Dried Tomatoes, Asparagus,  
 Parmesan Truffle Cream Sauce

**Herb Crusted Lamb Leg (GF)** Mint Chimichurri ++

## ASSORTED DESSERTS

**Chocolate Chip Cannolis, Eclairs, & Brownies**

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FRESHLY BREWED COFFEE STATION - REGULAR, DECAF, HOT TEAS & DISPLAYED SOFT DRINKS  
 SERVED WITH ROLLS AND BUTTER  
 PLANNER SELECTS 3 ENTRÉE ITEMS, PRE-ORDERS REQUIRED 7 DAYS OUT  
 PLACE CARDS WITH SELECTION REQUIRED  
 V = VEGETARIAN | VE = VEGAN | GF = GLUTEN FREE

## TWO COURSE DINNER

### SALAD

CHOOSE 1

#### Fresh Mixed Greens Salad

Shaved Red Onion, English Cucumber, 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 & Burrata

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

### ENTRÉES

DUO PLATE ++ | ADDITIONAL ENTRÉE CHOICE ++

CHOOSE 1 STARCH & 1 VEGETABLE

#### 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 ++

#### Beef with Bordelaise Sauce

6 oz Filet Mignon

14 oz NY Strip

8 oz Filet | 16 oz NY Strip ++

16 oz Prime Rib | 16 oz Rib Eye ++

18 oz 21-Day Dry-Aged Delmonico MP | 3 Week Lead Time May be Required

### VEGETABLES

**Roasted Broccolini**

**Seasonal Vegetable Medley**

**Grilled Asparagus**

**Roasted Carrots** Honey Glaze

**Crispy Brussels Sprouts** Honey & Lime

### STARCH

**Whipped Potatoes**

**Herb Roasted Fingerlings**

**Marble Potatoes**

**Mini Baked Potatoes**

**Herbed Rice Pilaf**

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# PLATED DINNER



FRESHLY BREWED COFFEE STATION - REGULAR, DECAF, HOT TEAS & DISPLAYED SOFT DRINKS  
 SERVED WITH ROLLS AND BUTTER  
 PLANNER SELECTS 3 ENTRÉE ITEMS, PRE-ORDERS REQUIRED 7 DAYS OUT  
 PLACE CARDS WITH SELECTION REQUIRED  
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## THREE COURSE DINNER

TWO COURSE PLATED DINNER PLUS

### DESSERT

CHOICE OF ONE

**Flourless Chocolate Cake** Caramel Sauce  
**N.Y. Style Cheesecake** Berry Coulis

## FOUR COURSE DINNER

THREE COURSE PLATED DINNER PLUS

### STARTER

CHOICE OF ONE

SERVED FOLLOWING SALAD

**Maryland Crab Cake** Curry Remoulade, Citrus Green Salad, Herb Oil  
**Beef Tartare** Garlic Aioli, Capers, Crostini  
**Rice pilaf (V/GF)** Wild Mushroom

## COMPOSED VEGETARIAN ENTRÉES

AVAILABLE AS ONE OF 3 ENTREE SELECTIONS

**Wild Mushroom Rice Pilaf (GF)**

**Truffle & Three Cheese Sacchetti Pasta** Wild Mushrooms, Sun-Dried Tomatoes, Asparagus, Parmesan Truffle 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

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# CHEF-CURATED CUSTOM MENUS

**YOUR EVENT, YOUR MENU.**

MINIMUM 30 GUESTS  
90 DAYS OR MORE NOTICE  
NEEDED

A dining experience as unique as your event. Our culinary team will collaborate with you to design a personalized menu that reflects your vision, tastes, and style. From creative hors d'oeuvres to elegant multi-course dinners, every detail is tailored to your preferences.

INCLUDES  
MENU CONCEPT MEETING WITH OUR EXPERIENCED CULINARY TEAM  
COMPLIMENTARY PRIVATE TASTING

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# DESSERTS





# A LA CARTE PREMIUM DESSERTS

PRICED PER DOZEN  
GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST  
OUTSIDE DESSERTS SUBJECT TO PLATING FEE

**Assorted Mini Cupcakes**

**Berry Tarts**

**Flourless Chocolate Torte** (GF) 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** (GF)

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# HOTEL INFORMATION & POLICIES



Thank you for selecting The Strathallan Hotel & Spa 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 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**

**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.

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# THE STRATHALLAN HOTEL



# SH

LOCAL FLAVOR, LEGENDARY HOSPITALITY.

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