

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	\$75
Airpot, 14 people	\$55

Selected Teas: Herbal & Traditional

Gallon, 20 people	\$75
Airpot, 14 people	\$55

Assorted Sodas	\$3 Each
Assorted Bottled Water	\$3 Each
Assorted Fruit Juices	\$4 Each
Bottled Iced Tea & Lemonade	\$4 Each

SNACKS

Assorted Breakfast Breads	\$40 Per Dozen
Assorted Fresh Baked Cookies	\$40 Per Dozen
Assorted Bagels with Cream Cheese, Butter & Preserves	\$45 Per Dozen
Assorted Muffins, Danish & Croissants, Butter & Preserves	\$45 Per Dozen
Assorted Greek Yogurts & House-Made Granola	\$9 Per Person
Seasonal Fresh Fruits & Berries	\$9 Per Person
Nutri Grain Breakfast Bar	\$3 Per Item
Mixed Individual Bagged Popcorn, Pretzels, Potato Chips	\$3 Per Item

GF Items Available Upon Request

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

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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 \$10 PER PERSON

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)

\$74 PER PERSON

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BREAKS

10 PERSON MINIMUM, \$5 PER PERSON 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

\$16 PER PERSON

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BREAKFAST & BRUNCH



BUFFET BREAKFAST MENU



20 PERSON MINIMUM, \$5 PER PERSON 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

\$22 PER PERSON

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

\$32 PER PERSON

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ENHANCEMENTS

OMELET STATION

**CHEF ATTENDANT REQUIRED \$175
ONE CHEF PER 50 PEOPLE**

TOPPINGS:

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

\$12 PER PERSON

ASSORTED FRITTATA (GF)

CHOICE OF TWO

Onion & Bacon

Broccoli & Cheddar

Artichoke, Goat Cheese
& Sun-Dried Tomatoes

\$15 PER PERSON

BREAKFAST SHEET PIZZA

Cheddar & Egg

Cheddar, Egg, & Bacon

Cheddar, Egg & Vegetables

\$45 EACH | SERVES 15

SMOKED SALMON

Assorted Bagel Platter

Red Onions, Tomatoes, Capers,

Whipped Cream Cheese

\$19 PER PERSON

CROISSANT SANDWICHES

HAM OR BACON

Egg & Cheese

TURKEY SAUSAGE

Egg & Cheese

VEGETARIAN

Mushrooms, Spinach, Tomatoes

Egg & Cheese

\$14 EACH

FROM THE GRIDDLE

CINNAMON FRENCH TOAST

Whipped Butter & Maple Syrup

\$9 PER PERSON

BELGIAN WAFFLES

Poached Berries, Whipped Butter

& Maple Syrup

\$9 PER PERSON

CHICKEN & WAFFLES

Maple Syrup & Hot Honey

\$15 PER PERSON

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BRUNCH BUFFET

20 PERSON MINIMUM, \$5 PER PERSON IF UNDER MINIMUM
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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SERVED WITH FRESHLY BREWED COFFEE STATION - REGULAR, DECAF, HOT TEAS
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 \$14 PER PERSON

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

\$55 PER PERSON

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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
+ \$25 Per Person

Served with Family Style Assorted Cookies & Brownies

\$42 PER PERSON

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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

\$48 PER PERSON

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LUNCH BUFFET MENUS

20 PERSON MINIMUM, \$5 PER PERSON IF UNDER MINIMUM
FRESHLY BREWED COFFEE STATION - REGULAR, DECAF, & HOT TEAS
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 + \$65

SIDES

CHOICE OF TWO (V) | ADDITIONAL SIDE \$6 PER PERSON

Classic Coleslaw
Smoked Gouda Mac & Cheese
Brown Sugar & Bourbon Baked Beans
Potato Salad (V/VE)
Collard Greens (VE)

DESSERT

Warm Apple Crisp

\$46 PER PERSON

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

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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 \$12 PER PERSON

Seared Whole Roasted Tenderloin (GF) Wild Mushroom Cream Sauce + 10 Per Person

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 \$6 PER PERSON

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

\$50 PER PERSON

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FRESHLY BREWED COFFEE STATION - REGULAR, DECAF, & HOT TEAS
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 \$7 PER PERSON

- 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 \$6 PER PERSON

- 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

\$48 PER PERSON

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LUNCH BUFFET MENUS



20 PERSON MINIMUM, \$5 PER PERSON IF UNDER MINIMUM
FRESHLY BREWED COFFEE STATION - REGULAR, DECAF, & HOT TEAS
DISPLAYED ICED TEA & LEMONADE

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DELI SAWICHES & 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 \$5 PER PERSON

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

\$40 PER PERSON

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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

\$40 PER PERSON

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BEVERAGES

18 COCKTAILS, BEER, WINE & BEVERAGES



ALL BAR PACKAGES & STATIONS MUST BE MINIMUM OF 30 GUESTS
 BARTENDERS FEE \$45 PER HOUR | SERVICE TIME + 2 HOURS (SET UP & BREAKDOWN)
 1 BARTENDER PER 50 PEOPLE
 CORKAGE FEE | \$30 PER BOTTLE

OPEN BAR | UNLIMITED CONSUMPTION BARTENDER FEE WAIVED

BEER & WINE ONLY | OPEN BAR \$11 PER PERSON PER HOUR
PRICED PER PERSON

	CALL	PREMIUM	ULTRA
FIRST HOUR	\$23	\$27	\$31
SECOND HOUR	\$13	\$14	\$17
EACH ADDITIONAL	\$11	\$12	\$13

HOST BAR | HOST PAYS FOR DRINKS CONSUMED BARTENDER FEE REQUIRED

BOTTLED WATER, SODA, JUICE | \$4

PRICED PER DRINK

	CALL	PREMIUM	ULTRA
COCKTAILS	\$11	\$12	\$13
DOMESTIC / IMPORTED BEER	\$6	\$6	\$6
HOUSE BRAND WINES	\$11	\$11	\$11

CASH BAR | GUEST PAYS FOR DRINKS CONSUMED BARTENDER FEE REQUIRED

BOTTLED WATER, SODA, JUICE | \$4

PRICED PER DRINK

	CALL	PREMIUM	ULTRA
COCKTAILS	\$12	\$13	\$14
DOMESTIC / IMPORTED BEER	\$7	\$7	\$7
HOUSE BRAND WINES	\$12	\$12	\$12

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BEVERAGE STATIONS & TOASTS



ALL BAR PACKAGES & STATIONS MUST BE MINIMUM OF 30 GUESTS
BARTENDERS FEE \$45 PER HOUR | SERVICE TIME + 2 HOURS (SET UP & BREAKDOWN)
1 BARTENDER PER 50 PEOPLE
CORKAGE FEE | \$30 PER BOTTLE

BUBBLY TOASTS

CAN BE SERVED PRE-SET OR HANDPASSED

Sparkling Wine \$6 PER PERSON
Finger Lakes Sparkling Wine \$12 PER PERSON
Champagne \$16 PER PERSON

BLOODY MARY STATION

BARTENDER REQUIRED

Vodka & Tequila

Plain & Spicy Bloody Mary Mix

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

\$15 Per Person for First Hour
\$10 Per Person for Each Additional Hour

MAKE-YOUR-OWN MIMOSA BAR

BARTENDER OPTIONAL

Sparkling Wine

Orange, Cranberry, & Grapefruit Juice

& Seasonal Fruit Garnishes

\$12 Per Person for First Hour
\$6 Per Person for Each Additional Hour
\$45 Bottle Prosecco A La Carte

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PRICES & BRANDS ARE SUBJECT TO CHANGE
CORKAGE FEE | \$30 PER BOTTLE

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 | \$25 1st HOUR / \$15 2nd HOUR / \$12 EACH ADD'L HOUR

PREMIUM - All Beer, All Wine - Except Prisoner, Spirits under \$16 | \$28 1st HOUR / \$18 2nd / \$14 ADD'L HOUR

ULTRA - All Beer, All Wine, Signature Cocktails, Spirits under \$20 | \$30 1st HOUR / \$20 2nd HOUR / \$15 ADD'L 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 \$5

Tenderloin Crostini Bleu Cheese, Horseradish Crème Fraîche \$6

Beet Tartare (V) Goat Cheese, Balsamic Glaze on a Crostini \$4

Beet Bruschetta (V) Strawberry, Lemon Ricotta, Crostini \$4

Caprese Skewers (GF, V) Ciliegine Mozzarella, Grape Tomatoes, Pesto, Balsamic Glaze \$3.5

Bruschetta Crostini (V) Whipped Ricotta, Tomato, Basil, Aged Balsamic \$4

Goat Cheese Tartlets (V) Whipped Goat Cheese, Toasted Almonds,
Caramelized Onion, Truffle Honey, Chive \$4.5

Mini Lobster Rolls Lobster Salad, Butter New England Style Roll \$10

Smoked Salmon Carpaccio Rice Crisp, Spicy Tzatziki, Pickled Red Onion \$6

Mediterranean Cucumber (V/GF) Feta Cheese, Pepperoncini, Tomato, Herb Oil \$4

Mushroom Skewers (VE/GF) Marinated Mushroom, Olives, Onion, Chimichurri \$4.5

Snow Crab Claws (GF) Remoulade \$9

Shrimp Cocktail (GF) Cocktail Sauce \$5.5

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HORS D'OEUVERS



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 \$7

Maryland Crab Cakes Curried Remoulade \$7

Beef Tenderloin Kabobs (GF) Peppers, Onions, Chimichurri \$6

Bacon Wrapped Scallops (GF) Black Garlic Molasses \$6.5

Crispy Shrimp Bang Bang Sauce, Cilantro, Sesame Seed \$5

Mini Meatballs Pork, Beef, Veal, Spicy Blush Sauce, Parmesan \$4.5

Moroccan Chicken Skewer Za'atar Spiced, Curried Aioli \$4.5

Asian Chicken Skewer (GF) Peanut Sauce \$4.5

Crispy Tofu (VE) Spicy Ponzu Sauce, Shredded Cabbage \$4

Smoked Gouda Arancini (V) Spicy Tomato Ragu, Parmesan \$4

Chicken Lemongrass Pot Stickers Citrus Soy Sauce, Scallions \$5

Crispy Vegetable Spring Rolls (VE) Citrus Soy, Vegetables, Ponzu \$5

Portabella Satay (VE/GF) Sweet Chili Lime Glaze \$4

Stuffed Artichokes (V) Three Cheese, Herb Aioli \$4.5

Buffalo Chicken Slider Bleu Cheese, Buffalo Sauce \$6

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HORS D'OEUVRES DISPLAYS



PRICE PER PERSON - 20 PERSON MINIMUM

FRUIT & BERRIES

Seasonal Selections Displayed
\$10 PER PERSON

CRUDITÉ

Chef's Choice Seasonal Vegetables
Displayed Carrots, Cauliflower, Broccoli, Celery, Radish, Olives,
House-Made Hummus & Creamy Ranch
\$11 PER PERSON

ANTIPASTO

Assortment of Italian Meats & Cheeses
Presented with Pickled & Marinated Vegetables,
Blue Cheese Stuffed Dates, Assorted Olives, & Crostini
\$19 PER PERSON

CHEF'S CHEESE BOARD

Chef's Selection of Local & Hand-Crafted Cheese
Accompanied by Fresh Fruit, Marcona Almonds,
Sliced Baguettes & Assorted Crackers
\$14 PER PERSON

CHEF'S CHARCUTERIE BOARD

Chef's Selection of Cured Meats
Accompanied by a Selection of Pickled Vegetables, Olives, Mustard,
Sliced Baguettes & Assorted Crackers
\$17 PER PERSON

CHEF'S CHEESE & CHARCUTERIE BOARD

Meats & Cheeses
Accountment of Both Selections
\$25 PER PERSON

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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 | \$175 PER CHEF

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

TEX MEX STATION \$21 PP

SERVED WITH

Chips
Flour & White Corn Tortillas

CHOICE OF 2

ADDITIONAL SELECTION + \$5 PER PERSON

Marinated Chicken
Carnitas
Carne Asada + \$ 5 Per Person
Shrimp + \$5 Per Person

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 + \$5 Per Person

\$21 PER PERSON

SLIDER STATION

SERVED COMPOSED WITH

French Fries

CHOICE OF TWO

ADDITIONAL SELECTION + \$5 PER PERSON

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

\$22 PER PERSON

STRATH PLATES STATION

Zweigle's Hot Dogs & Hamburgers

SERVED WITH

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

\$21 PER PERSON

POUTINE STATION

Waffle Fries & Straight Cut Fries

SERVED WITH

Cheese Curds
Cheddar Cheese
Brown Gravy

\$15 PER PERSON

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PIZZA STATION

SHEET PIZZA - SERVES 15 PPL | \$45 EACH
 12" CAULIFLOWER CRUST - SERVES 2-4 PPL | \$25 EACH

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 | \$28 PER DOZEN
 CAULIFLOWER WINGS | \$26 PER DOZEN

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

PASTA STATION \$21 PP

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 + \$5 Per Person, Steak + \$5 Per Person

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 Diavolo, 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



PRICE PER PERSON - 20 PERSON MINIMUM & 120 MAXIMUM

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

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SALAD STATION \$13 PP

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 \$16 PP

Baked, Fries, & Whipped

TOPPINGS: Crispy Bacon, Caramelized Onion, Broccoli Florets,
Sour Cream, Aged Cheddar, Brown Gravy, Butter
Chili + \$5 Per Person

SIDES \$12 PP

CHOOSE 2 | ADDITIONAL SIDES + \$9 PER PERSON

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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PRICE PER PERSON - 20 PERSON MINIMUM & 120 MAXIMUM

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CHEF ATTENDANT - ONE CHEF PER 50 PEOPLE | \$175 PER CHEF

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RAW BAR

MINIMUM 25 PIECE PER SELECTION
INCLUDES ASSORTED ACCOUTREMENTS

PRICED PER PIECE

Clams on Half Shell \$3
Jumbo Shrimp \$5.5
Oysters on Half Shell \$4

MARKET PRICE

Colossal Shrimp
Lobster Claw & Tails
Crab Legs & Claws

CUSTOM ICE CARVINGS STARTING AT \$400

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 \$34

Pan Seared Beef Tenderloin Bordelaise Sauce & Horseradish Crema \$42

Prime Rib Demi-Glace & Horseradish Crema \$32

New York Strip Brandy Peppercorn Sauce & Horseradish Crema \$30

Farroe Island Salmon Dill, Lemon, & Buerre Blanc \$26

Herb Pork Belly Roulade Rosemary Au Jus \$20

Fennel & Herb Pork Loin Sage Chimichurri \$18

Roasted Turkey Breast Turkey Gravy, Cranberry Compote \$17

Maple Glazed Ham Stone Ground Mustard \$17

Served with Rolls & Butter

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30 PERSON MINIMUM, \$10 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 ENTRÉE \$14 PER PERSON

Greens and Beans Sausage, White Beans, Breadcrumbs

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

Crispy Brussels Sprouts 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 SIDE \$9 PER PERSON

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 + \$5 Per Person

ASSORTED DESSERTS

Chocolate Chip Cannolis, Eclairs, & Brownies

\$72 PER PERSON

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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 \$12 PP | ADDITIONAL ENTRÉE CHOICE \$14 PP

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 + \$5 Per Person

Beef with Bordelaise Sauce

6 oz Filet Mignon

14 oz NY Strip

8 oz Filet | 16 oz NY Strip + \$8 Per Person

16 oz Prime Rib | 16 oz Rib Eye + \$10 Per Person

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

\$76 PER PERSON

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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

\$84 PER PERSON

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

\$94 PER PERSON

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

STARTING AT \$85 FOR LUNCH
STARTING AT \$95 FOR DINNER

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DESSERTS





A LA CARTE PREMIUM DESSERTS

PRICED PER DOZEN
GLUTEN FREE OPTIONS AVAILABLE UPON REQUEST
OUTSIDE DESSERTS SUBJECT TO \$3 PP PLATING FEE

Assorted Mini Cupcakes \$50

Berry Tarts \$35

Flourless Chocolate Torte (GF) Dark Chocolate Ganache \$65

Cheesecake Bites Assorted Flavors \$45

White & Dark Chocolate Mousse Cups (GF) \$40

Assorted Pastries Cannoli, Cream Puff & Eclair \$45

Assorted Cookies \$40

Assorted Brownies \$40

Assorted Macaroons (GF) \$45

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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



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LOCAL FLAVOR, LEGENDARY HOSPITALITY.

550 EAST AVE • ROCHESTER, NY 14607 • 585.241.7150 • WWW.STRATHALLAN.COM