

**PARTY  
MENU**



**EAT, DRINK  
AND BE MERRY**

**-MAKE YOUR OWN BRUSCHETTA TABLE-**

FRESH FRENCH BAGUETTES SERVED WITH 2 DIPS: TOMATO, MOZZARELLA, RED ONION, BALSAMIC GLAZE SPINACH, ARTICHOKE & PARMESAN

**-MAKE YOUR OWN SANDWICH BAR-**

*Assortment of artisan breads & rolls, deli meats & condiments • Choice of 1*

**HAM & GRUYERE**

SMOKED HAM, ROASTED TOMATOES,  
GRUYERE, HONEY DIJON

**TOSCANO**

ROASTED PORK, SALAMI, ONIONS, FENNEL,  
FONTINA CHEESE AND DIJON

**REUBEN**

CORNED BEEF, SWISS CHEESE,  
SAUERKRAUT, RUSSIAN DRESSING

**RUCKHOUSE BLT**

ROASTED TURKEY, CRISPY BACON, TOMATO,  
ONION, SWISS CHEESE

**BROWN SUGAR HAM**

SHARP CHEDDAR & SWISS CHEESE,  
EVERYTHING SAUCE, PICKLES

**THE BRIT**

BEER BATTERED FISH, HERBED FRENCH FRIES,  
TARTAR SAUCE, CAESAR SALAD, SMASHED PEAS & MINT,  
CONDIMENTS & PICKLES

**OKTOBER FEST TABLE**

SPREAD WITH WARM BAVARIAN PRETZELS & PRETZEL BITES, VARIOUS  
MUSTARDS & COMPOUND BUTTERS. SELECTION OF WIENERS & KIELBASAS,  
SAUERKRAUT & CORNICHONS. WARM GERMAN POTATO SALAD

**-BBQ TABLE-**

PULLED PORK WITH BUNS AND BBQ SAUCES, SLATHERED CHICKEN DRUMSTICKS WITH COLESLAW, CORNBREAD, MAC & CHEESE

**-PASTA TABLE-**

*Choice of 1*

**LASAGNA**

OUR YUMMY  
HOMEMADE LASAGNA

**BAKED ZITI**

4 CHEESE CREAM SAUCE,  
CRUMBLY BACON ON TOP

**STUFFED SHELLS**

VODKA CREAM  
OR MARINARA

**PENNE VODKA**

VODKA CREAM SAUCE,  
BROCCOLI, ROASTED RED  
PEPPERS & ASIAGO

**TORTELLONI BOLOGNESE**

HOUSEMADE RAGU  
MEAT SAUCE, RICOTTA  
AND ASIAGO

**-DELUXE TABLES-**

**CHARCUTERIE**

A VARIETY OF PREMIUM CURED MEATS, PATE DE CHAMPAGNE, PORK  
RILLETTES, NDUJA SPREAD, MUSTARDS, HOUSEMADE MARMELADES AND  
SAVORY JAMS, HOMEMADE PICKLES & GIARDINIERA, BLUE CHEESE, BRIE AND  
MANCHEGO CHEESE, FRESH AND DRIED FRUITS WITH MARCONA ALMONDS.  
SERVED WITH ARTISAN ROLLS, BREADS AND CRACKERS

**TAPAS TABLE**

SPANISH ALBONDIGAS IN SAFFRON TOMATO SAUCE, CHEESE  
CROQUETTES, MARINATED ARTICHOKE & OLIVES, DOMESTIC &  
IMPORTED CHEESES, ROASTED SWEET PEPPERS & POBLANOS,  
MARINATED MUSHROOMS, MARCONA ALMONDS, PATATAS BRAVAS,  
SIZZLING CHIPOTLE SHRIMP, TOASTED BAGUETTES AND  
SELECTION OF OLIVE OILS & BALSAMIC VINEGARS

**CHEF MANNED CARVING TABLE**

**HAM, TURKEY OR ROAST BEEF: CARVED BY CHEF**

ASSORTMENT OF ROLLS, HOAGIES AND KIMMELWECKS. APPROPRIATE ACCOUTREMENTS TO GO WITH YOUR  
CHOSEN PROTEIN; MAYO'S & MUSTARDS, PICKLES AND BANANA PEPPERS, SWEET POTATO OR REGULAR FRIES

**-DESSERT TABLE-**

*Choice of 2*

**INDIVIDUAL HOUSE DESSERTS**

SEASONAL SELECTION

**FRESH FRUIT SKEWERS**

ASSORTMENT OF FRESH SEASONAL FRUIT

**CHEESECAKES**

SEASONAL SELECTION

**CHOCOLATE COVERED STRAWBERRIES**

HOUSE-MADE

**PETITES FOURS**

ASSORTMENT OF PETITE PASTRY BITES

**FRESH FRUIT SALAD**

FRESH AND SEASONAL MELONS &  
BERRIES. SERVED WITH A GREEK  
HONEY-YOGURT DRESSING.

**ITALIAN PASTRY PLATTER**

MINI ÉCLAIRS, MINI CANNOLI, CREAM  
PUFFS, TRADITIONAL ITALIAN COOKIES

**PIES**

SEASONAL SELECTION

*\*\*Pricing does not include NYS Tax, 20% facility charge. Prices subject to change without notice.*