

Catering Menus

Please note we can customize packages to meet your specific needs

We have a 50 person minimum and all parties are 4 hours

Please inform us of any guest who has food allergies

***Consuming raw or undercooked Meats, Shellfish or Eggs may increase your risk of food borne illness especially if you have certain medical conditions.**

. *All prices reflect a 3% cash discount

3 hour affair

Brunch

Blueberry Bread Pudding with Whiskey Sauce

Assorted Mini Bagels – Butter and Cream Cheese

Scrambled Eggs & Quiche

Challah Bread French Toast w/ Fresh Berries

Bacon & Sausage

Roasted Potatoes with Onions and Peppers

Seasonal Fruit Display & Cookies

Penne A la Vodka

Sea Bass Oreganata

Choice of Chicken Marsala, or Francese, or Piccata

Chef Choice Vegetable

Caesar or Mixed Greens, Walnuts, Cranberries, Gorgonzola, and Pears

Mimosa Bar

Coffee-Tea-Decaffeinated Coffee & Soft Drinks

Orange & Cranberry Juices

\$44.95 Per Guest Plus N.Y.S. Tax and a 20% Service Charge

***Our Service Charge is for Administration of the banquet, special function, or package deal not reported to be a gratuity. Will not be distributed as gratuities to the employees who provide service to guests**

Catering Options

Catering Options– 4 hour affair

Par Buffet

Penne A la Vodka

Sea Bass Oreganata

Choice of Chicken Marsala, or Francese, or Piccata

Chef's Choice Seasonal Vegetables & Roasted Rosemary Potatoes

Caesar or Mixed Greens, Walnuts, Cranberries, Gorgonzola, and Pears

Dinner Rolls

Coffee-Tea-Decaffeinated Coffee & Soft Drinks

\$39.95 Per Guest Plus N.Y.S. Tax and a %20 Service Charge

Birdie Buffet

Penne A la Vodka

Marinated Flank Steak Carving Station

Eggplant Rollentini

Sea Bass Oreganata

Choice of Chicken Marsala, or Francaise, or Piccata

Chef's Seasonal Vegetable & Roasted Rosemary Potatoes

Caesar or Mixed Greens, Candy Walnuts, Cranberries, Gorgonzola, and Pears

Dinner Rolls

Coffee-Tea-Decaffeinated Coffee& Soft Drinks

\$46.95 Per Guest Plus N.Y.S. Tax and a 20% Service Charge

*Consuming raw or undercooked Meats, Shellfish or Eggs may increase your risk of food borne illness especially if you have certain medical conditions. Please inform us of any guest who has food allergies.

*Our Service Charge is for Administration of the banquet, special function, or package deal not reported to be a gratuity. Will not be distributed as gratuities to the employees who provide service to guests

Eagle Buffet

Penne A la Vodka

Shrimp Oreganata w/Rice

Prime Rib Carving Station w/ Au Jus

Choice of Chicken Sorrentino, Marsala, or Francese, or Piccata

Eggplant Rollatini

Chef's Choice Seasonal Vegetable

Roasted Rosemary Potatoes

Caesar or Mixed Greens, Walnuts, Cranberries, Gorgonzola, and Pears

Dinner Rolls

Coffee-Tea-Decaffeinated Coffee& Soft Drinks

\$51.95 Per Guest Plus N.Y.S. Tax and a 20% Service Charge

*Consuming raw or undercooked Meats, Shellfish or Eggs may increase your risk of food borne illness especially if you have certain medical conditions. Please inform us of any guest who has food allergies.

*Our Service Charge is for Administration of the banquet, special function, or package deal not reported to be a gratuity. Will not be distributed as gratuities to the employees who provide service to the guests.

***All prices reflect a 3% cash discount**



Bar Selections

4 hours only. Cash Bar available afterwards

Unlimited Wine, Draft and Bottle Beer. \$18 Per Guest, Plus N.Y.S. Tax and a 20% Service Charge

Open Bar with Wine, Draft, Bottled Beers and Liquor. \$25 Per Guest, Plus N.Y.S. Tax and a 20% Service Charge.

Crab Meadow Reserves the Right to:

No Shots will be served to any guest

Ask for Proof of Legal Drinking Age

Refuse Service to any Guest without Proof of Age

Advise Host and Stop Service to any Guest Deemed Intoxicated

Please note the New York State Liquor Authority does not allow any customer or event to bring their own alcohol.

Catering Specialties

All specialty items are offered as an add-on to an existing catering package

Platters— Serves approximately 50 people

Cheese Platter-Brie, Cheddar, Pepper Jack, Swiss with Grapes and Crackers \$225 Plus NYS Tax and 20% service charge

Shrimp Cocktail-Served with homemade Cocktail Sauce and Sliced Lemons Plus NYS Tax and 20% service charge

Antipasto-Prosciutto, Salami, hot Capicola, Pepperoni, Fresh Mozzarella, Provolone, Roasted Red Peppers, Olives, and Crackers \$225 Plus NYS Tax and 20% service charge

Passed Hors d`oeuvres \$9.95 (with purchase of a food package) Per Guest Plus NYS Tax and 20% service charge

Pigs in a Blanket, Coconut Shrimp, Fried Raviolis, Buffalo Chicken Bites, Pizza Bagels, and Bruschetta

***All prices reflect a 3% cash discount**



Sweet 16

Passed Hors D Oeuvre for 45 minutes

Pigs in a Blanket, Pizza Bagels, Cheese Quesadilla, and Buffalo Chicken Bites

Penne A la Vodka

Chicken Tenders & Fries

Taco Bar - Served with both hard & soft tacos, sour cream, cheddar cheese, lettuce & tomato, & pico de gallo

Chef's Choice Vegetable

Grilled Chicken Caesar Salad

Dinner Rolls

Cookie Platter

Soft Drinks

\$45.95 Per Guest Plus N.Y.S. Tax and a 20% Service Charge

3 Hour Cocktail Party

3 Hour Open Bar

Following Food Served for 1 hour

Passed Hors d'oeuvres Pigs in a Blanket, Coconut Shrimp, Fried Raviolis, Buffalo Chicken Bites,
Pizza Bagels, and Bruschetta

Shrimp Cocktail Platter

Penne A la Vodka w/Chicken

\$49.95 Per Guest NYS Tax and a 20% Service Charge

*Consuming raw or undercooked Meats, Shellfish or Eggs may increase your risk of food borne illness especially if you have certain medical conditions. Please inform us of any guest who has food allergies.

*Our Service Charge is for Administration of the banquet, special function, or package deal not reported to be a gratuity. Will not be distributed as gratuities to the employees who provide service to the guests.

***All prices reflect a 3% cash discount**

Sit Down Combo Plate

1st Course

Mixed Greens Served with Fresh Mozzarella/Tomato with Balsamic Glaze

2nd. Course (Choose One)

Chicken Francese & Stuffed Bass Combo

Grilled Sirloin and Chicken Florentine Combo

Grilled Sirloin & Shrimp Oreganata

All entrees Served with:

Roasted Potatoes or Rice Pilaf

Chef's Choice Vegetables

Dinner Rolls

Coffee-Tea-Decaffeinated Coffee & Soft Drinks

Add another Course Penne A la Vodka for \$6 Extra

\$44.95 Per Guest Plus NYS Tax and a 20% Service Charge

*Consuming raw or undercooked meats, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions. Please inform us of any guest who has food allergies.

*Our Service Charge is for Administration of the banquet, special function, or package deal not reported to be a gratuity. Will not be distributed as gratuities to the employees who provide service to the guests.

***All prices reflect a 3% cash discount**

Wedding 5 Hour Reception

1 Hour Cocktail Party

Antipasto Platter w assorted breads

Shrimp Cocktail Platter

Passed Hors D`ourves - Lamb Chops, Scallops w/Bacon, Duck Breast on Skewers, Cocktail Franks, and Crab Cakes

Chafing Dishes - Penne A la Vodka and Tortellini Carbonara

4 Hour Reception

Dinner Buffet

Shrimp Oreganata w/Rice

Chicken Marsala, or Francese, or Piccata

Sliced Prime Rib

Eggplant Rollatini w/Spinach

Chef's Choice Vegetable

Roasted Rosemary Potatoes

Caesar or Mixed Greens, Candy Walnuts, Cranberries, Gorgonzola, and Pears

Dinner Rolls

Coffee-Tea-Decaffeinated Coffee& Soft Drinks

\$115 Per Guest Plus N.Y.S. Tax and a 20% Service Charge

*Consuming raw or undercooked Meats, Shellfish or Eggs may increase your risk of food borne illness especially if you have certain medical conditions. Please inform us of any guest who has food allergies.

*Our Service Charge is for Administration of the banquet, special function, or package deal not reported to be a gratuity. Will not be distributed as gratuities to the employees who provide service to the guests.

***All prices reflect a 3% cash discount**