

CATERING BREAKFAST BUFFET MENU

Available to be reserved Monday-Saturday until 11 am

— INCLUDES —

Assortment of Chilled Fruit Juices
Assortment of Fresh Bagels, Croissants and Pastries
Fruit Preserves, Cream Cheese and Butter
Hand-cut Seasonal Fresh Fruits
Farm Fresh Scrambled Eggs
Cinnamon & Vanilla French Toast w/ Maple Syrup
Skillet Home Fries
Bacon & Sausage

— Coffee and Hot Tea Service Included —

PRICING

Served from 8 am to 11 am 25 Person Minimum Base menu plus 18% service charge and NYS sales tax

\$21.95 per person **\$11.95** per child under 10

EXTRA CUSTOM ADDITIONS

CARVING STATION

Chef attendant add \$ 195 Turkey - \$2.95 pp Pork/Ham - \$3.95 pp Beef - \$5.95 pp

BRUNCH DRINKS AVAILABLE

Cash Bar

BEVERAGE PACKAGES

(2 Hours)

BASE - \$2.50 pp Coffee/Tea Service

BRONZE - \$4.95 ppUnlimited Soda/Coffee/Tea

SILVER - \$16.95 pp Unlimited Tap Beer/House Wine/Soda

GOLD - \$17.95 pp

Unlimited Full Bar of Bottled Domestic Beer Tap Beer/House Wine/Soda

> PLATINUM - \$19.95 pp Open Bar of House Drinks Tap Beer/House Wine/Soda

DIAMOND - \$24.95 pp

Premium Brand Open Bar of Premium Liquor Bottled/Tap Beer/Wine/Soda



CATERING BUFFET MENU

25 PERSON MINIMUM

SALAD

Fresh Field Greens Cajun Potato Salad Beet Salad Roast Squash Farro Grains

PASTA SELECTIONS

Choice of One
Penne Ala Vodka
Tortellini Marinara
Cavatappi Bolognese

CHEF'S CHOICE DESSERTS

Assortment Platter of: Cannoli, Brownies and Cookies

ENTREE SELECTIONS

Choice of Two

Yankee Pot Roast Roast Loin of Pork with Mushrooms Sauce
Chicken Marsala Roast Loin of Pork with Balsamic grapes
Chicken Picatta Salmon Medallions Champagne Sauce

Swedish Meatballs Eggplant Rollatini Stuffed Sole Florentine

*Included with entrees: Roast Potato and Seasonal vegetables

PRICING

25 Person Minimum (Adults)

All Beverages available as a Cash Bar unless packages purchased.

Base menu plus 18% gratuity and tax

\$25.95 per person Monday-Friday between 11.30 am & 3 pm

> **\$29.95** per person Sunday-Thursday after 3 pm

\$29.95 per person Saturday between 11 am 3 pm

EXTRA CUSTOM ADDITIONS

CARVING STATION

Chef attendant add \$ 195 Turkey - \$2.95 pp Pork- \$3.95 pp Beef - \$5.95 pp

PASSED HORS D'OEUVRES

Additional \$4.95 per person

Chef's choice, 6-8 different items passed by wait staff

BEVERAGE PACKAGES

(2 Hours)

BASE - \$2.50 pp Coffee/Tea Service

BRONZE - \$4.95 ppUnlimited Soda/Coffee/Tea

SILVER - \$16.95 pp Unlimited Tap Beer/House Wine/Soda

GOLD - \$17.95 pp

Unlimited Full Bar of Bottled Domestic Beer Tap Beer/House Wine/Soda

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CATERING COCKTAIL PARTY MENU

25 PERSON MINIMUM • 2 HOUR LIMIT \$22.95 Per Person

VEGETABLE CRUDITES

Fresh Cut Raw Vegetables Accompanied by Our Homemade Dips

ASSORTED SEASONAL SALADS

Beet Dill Salad • Roast Squash Farro • Cajun Potato Salad

PASTA SELECTIONS

— Choice of One —

Tortellini Marinara • Penne Ala Vodka • Cavatappi Bolognese

HOT CHAFING SELECTIONS

— Choice of Two —

Sausage & Peppers • Eggplant Rollatini • Bratwurst & Apple Sauerkraut Swedish Meatballs • Sweet Chili Thai Chicken • Mussels Bianco or Marinara

PRICING

25 Person Minimum 2 Hour Limit

All Beverages available as a Cash Bar unless packages purchased. Base menu plus 18% gratuity and tax

\$22.95 per person

EXTRA CUSTOM ADDITIONS

CARVING STATION

Chef attendant add \$ 195 Turkey - \$2.95 pp Pork- \$3.95 pp Beef - \$5.95 pp

PASSED HORS D'OEUVRES

Additional \$4.95 per person

Chef's choice, 6-8 different items passed by wait staff

BEVERAGE PACKAGES

(2 Hours)

BASE - \$2.50 pp Coffee/Tea Service

BRONZE - \$4.95 ppUnlimited Soda/Coffee/Tea

SILVER - \$16.95 pp Unlimited Tap Beer/House Wine/Soda

GOLD - \$17.95 pp

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CATERING FAMILY STYLE DINNER MENU

SERVED ON PLATTERS TO SHARE

SALAD COURSE

Choice of One
Garden Field Green Salad
Caesar Salad

Chicken Marsala

Chicken Picatta

Seared Salmon Champagne

Stuffed Sole Florentine

PASTA COURSE

Choice of One Penne Ala Vodka Tortellini Marinara Cavatappi Bolognese

DESSERT CHOICE

Pastry Chef's Family Platter of Cannoli, Petite Cakes, Brownies and Cookies

MAIN COURSE

Choice of Three Entrees

Eggplant Rollatini
Pork Loin w/ Balsamic Roasted Grapes
Pork Loin w/ Wild Mushroom Sauce
Yankee Pot Roast

Roasted Sliced Prime Rib Add \$ 5.95 Roasted Sliced Angus Sirloin Add \$ 4.95

*Dinner includes Rosemary Garlic Roasted Potato and Seasonal Vegetables

PRICING

Base menu plus 18% gratuity and NYS sales tax

\$29.95 per person

Monday-Thursday 11.30 am - 9 pm Friday/Saturday 11.30 am - 3 pm

\$29.95 per person Sunday 3 - 9 pm

\$35.95 per person Friday/Saturday 3 - 9 pm

EXTRA OPTIONAL ADDITIONS

OPTIONAL APPETIZER COURSE

Choice of One - \$4.95 additional pp Choice of Two - \$8.95 additional pp PEI Mussels Bianco or Marinara Stuffed Mushrooms Florentine Fried Calamari • Polish Pierogis Fresh Mozzarella Tomato Caprese Swedish Meatballs • Dutch Bitterballen Crispy Potato Pancakes

PASSED HORS D'OEUVRES

Additional \$5 per person

Chef's choice, 6-8 different items passed by wait staff

Host can bring own Occasion Cake or order one

Coffee/Tea Service \$2.50 additional per person

BEVERAGE PACKAGES

(2 Hours)

BASE - \$2.50 pp Coffee/Tea Service

BRONZE - \$4.95 ppUnlimited Soda/Coffee/Tea

SILVER - \$16.95 ppUnlimited Tap Beer/House Wine/Soda

GOLD - \$17.95 pp

Unlimited Full Bar of Bottled Domestic Beer Tap Beer/House Wine/Soda

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CATERING PARTY UPGRADE PACKAGES

ADDITIONAL DISTINCTIVE PLATTERS

FRUIT AND CHEESE

\$ 4.95 per person

An assorted selection of Local and European Cheese: Triple Crème • Bleus • Cheddars and Goat Cheese Garnished with Strawberries, Grapes and Crostini.

CRUDITES PLATTER

\$3.95 per person

A Garden-fresh Assortment of Local beautifully cut Vegetables with Homemade Blue Cheese Dip.

MEDITERRANEAN COLD ANTI-PASTO DISPLAY

\$ 5.95 per person

European delicacies including Cured Meats, Prosciutto, Italian & Greek Cheeses, Cured Olives, Roasted Marinated Vegetables, Hummus & Crostinis.

PRICING

EXTRA CUSTOM ADDITIONS

CARVING STATION

Chef attendant add \$ 195 Turkey - \$2.95 pp Pork- \$3.95 pp Beef - \$5.95 pp

PASSED HORS D'OEUVRES

Additional \$4.95 per person Chef's choice, 6-8 different items passed by wait staff

PASTA COURSE

Additional \$3.95 per person

— Choice of —

Penne Vodka

Cavatappi Bolognese

Tortellini Marinara

BEVERAGE PACKAGES

(2 Hours)

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GOLD - \$17.95 pp

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CATERING PLATED DINNER MENU

SALAD COURSE

Choice of One
Garden Spring Mix Salad
Caesar Romaine Salad

APPETIZER COURSE

Served Family Style
One: \$4.95 pp • Two: \$8.95 pp
Fried Calamari • Eggplant Rollatini
Swedish Meatballs • Polish Pierogis
Platter of Dutch Bitterballen

CHEF'S CHOICE DESSERTS

Assortment Shared Platter of: Cannoli, Pastries, Brownies and Cookies

ENTREE SELECTIONS

Choice of Three

Chicken Cordon Bleu • Chicken Francese • Salmon Champagne • Sole Florentine • Eggplant Rollatini
Pork Jager Schnitzel Mushroom Sauce • Pork Chop Milanese Lemon Parsley • Yankee Beef Pot Roast
Braised Beef Short Ribs (\$ 4.95 additional per plate) • Angus Sirloin Strip Steak 14 oz. (\$11.95 additional per plate)
Filet Mignon Porto 8 oz. (\$ 14.95 additional per plate)

*All entrees served with starch and seasonal vegetables

PRICING

All Beverages available as a Cash Bar unless packages purchased. Base menu plus 18% gratuity and tax

\$25.95 per person Monday-Friday between 11.30 am & 3 pm

> **\$29.95** per person Sunday-Thursday after 3 pm

> > **\$35.95** per person Friday & Saturday

EXTRA CUSTOM ADDITIONS

PASTA COURSE

\$3.95 pp additional

— Choice of —

Penne Vodka • Cavatappi Bolognese
Tortellini Marinara

PASSED HORS D'OEUVRES

Additional \$4.95 per person Chef's choice, 6-8 different items passed by wait staff

BEVERAGE PACKAGES

(2 Hours)

BASE - \$2.50 pp Coffee/Tea Service

BRONZE - \$4.95 ppUnlimited Soda/Coffee/Tea

SILVER - \$16.95 pp Unlimited Tap Beer/House Wine/Soda

GOLD - \$17.95 pp

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Open Bar of House Drinks Tap Beer/House Wine/Soda

DIAMOND - \$24.95 pp

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CATERING SUNDAY BRUNCH BUFFET MENU

30 PERSON MINIMUM • SERVED FROM 11 AM - 3 PM

— BUFFET INCLUDES —

COLD BUFFET

Hand-cut Fresh Fruit Platter

Vanilla Yogurt with Seasonal Berries and Granola Topping

Bagels with Butter and Cream Cheese

Freshly Baked Rolls, Croissants and Danish

Beet Dill Salad

Cajun Potato Salad

Roasted Squash and Farro Grains

HOT BUFFET

Farm Vegetable Frittata
Scrambled Eggs • Bacon & Sausage
Skillet Homefries • Country French Toast
Eggplant Rollatini
Roast Pork with Mushroom Sauce
Chicken Marsala —or— Francese
Salmon Champagne —or— Picatta
Tortellini Bolognese —or— Penne Vodka

DESSERT

Platters of Cannoli, Cookies and Brownies Includes Assortment of Refreshing Juices and Hot Beverages

PRICING

30 Person Minimum
Base menu plus 18% gratuity and sales tax

\$29.95 per person **\$19.95** per child under 10

EXTRA CUSTOM ADDITIONS

CARVING STATION

Chef attendant add \$ 195 Turkey - \$2.95 pp Pork/Ham - \$3.95 pp Beef - \$5.95 pp

PASSED HORS D'OEUVRES

Additional \$4.95 per person

Chef's choice, 6-8 different items passed by wait staff

BEVERAGE PACKAGES

(2 Hours)

BASE - \$2.50 pp Coffee/Tea Service

BRONZE - \$4.95 ppUnlimited Soda/Coffee/Tea

SILVER - \$16.95 pp

Unlimited Tap Beer/House Wine/Soda

GOLD - \$17.95 pp

Unlimited Full Bar of Bottled Domestic Beer Tap Beer/House Wine/Soda

PLATINUM - \$19.95 pp

Open Bar of House Drinks Tap Beer/House Wine/Soda

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The Jolly Onion

Restaurant • Bar • Catering 845.981.7272

CATERING TAKE-OUT MENU

SPECIALTY SALADS

SPECIALTY SALADS		
	Half Tray	Full Tray
Mixed Baby Field Greens (choice of dressing)		\$ 54.95
Classic Caesar Salad		
Cajun Potato Salad	\$ 24.95	\$ 44.95
Cavatappi Vegetable Pasta Salad		
Grilled Seasonal Vegetables		
Mozzarella Tomato Caprese		
International Cheese Platter		
Fresh Vegetable Crudité	\$ 39.95	\$ 74.95
Fresh Fruit Platter		
Mediterranean Cold Antipasto		
CHILLED SEAFOOD PLATTERS		
All platters arranged with Lemons, Cocktail Sauce and Creole Remoulade		
in placers arranged men comons, booklan oa	Small	Large
Jumbo Chilled Shrimp Cocktail Platter	\$ 84 NN	\$ 170 00
Chilled Mediterranean Seafood Salad	\$ 52 00	\$ 104.00
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PASTA SELECTIONS		
	Small	Large
Penne Ala Vodka		
Cavatappi Primavera		
Fettuccini Carbonara or Alfredo	•	•
Tortellini Bolognese or Marinara	\$ 34.95	\$ 74.95
Cavatappi w/ Sausage & Braised Kale	\$ 34.95	\$ 74.95
HOT PROTEIN SELECTIONS		
		Full Tray
Chicken Marsala or Francese	\$ 39.95	\$ 79.95
Pork or Chicken Mushroom Jager Schnitzel		
Smoked Kielbasa or Bratwurst with Braised Cabbage		
Slow Roasted Rosemary Garlic Pork Roast		
Roasted Quartered Marinated Whole Chicken Roast		
Salmon Medallions Champagne or Picatta		
Eggplant Rollatini with Mozzarella		
HOT PROTEIN PREMIUM SELECTIONS		
	Half Tray	Full Tray
Veal Wiener Schnitzel or Milanese	•	•
Bavarian Sauerbraten		
Roast Loin of Pork Mushroom Sauce		
Shrimp Scampi Garlic Wine Sauce	\$ 49.95	\$ 89.95

Sliced Angus Sirloin Red Wine Sauce - \$ 4.95 extra Slice Prime Rib with Au Jus - \$ 4.95 extra