

The Conference Center at the Comfort Suites Cicero – Syracuse North Banquet Menus

All prices subject to a 20% Service Charge and Applicable State Sales Tax. Prices Subject to Change without notice. 5875 Carmenica Drive | Cicero, NY 13039 | 315.752.0150 | <u>sales@syrcs.com</u> | <u>www.syrcs.com</u>

PLATED BREAKFAST (Maximum of 50 People)

PLATED BREAKFAST ONE

Orange Juice Scrambled Eggs Home Fried Potatoes Bacon or Sausage Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea \$12 per person

PLATED BREAKFAST TWO

Orange Juice Pancakes with Butter & Warm Syrup Home Fried Potatoes Bacon or Sausage Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea \$12 per person

SAVORY CONTINENTAL BREAKFAST BUFFET

Assorted Fruit Juices Sliced Seasonal Fruit Display Variety of Muffins, Pastries and Bagels and Cream Cheese Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea \$11 per person

THE RISE AND SHINE BREAKFAST BUFFET

Minimum of 20 People Assorted Fruit Juices Sliced Seasonal Fruit Display Variety of Muffins, Pastries and Bagels and Cream Cheese Scrambled Eggs Bacon or Sausage Home Fried Potatoes Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea \$13 per person

THE CICERO BREAKFAST BUFFET

Minimum of 20 People Assorted Fruit Juices Sliced Seasonal Fruit Display Variety of Muffins, Pastries and Bagels and Cream Cheese Scrambled Eggs French Toast with Warm Syrup and Butter Bacon or Sausage Home Fried Potatoes Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea \$15 per person

All prices subject to a 20% Service Charge (which is retained by the house for labor expenses) and Applicable State Sales Tax. Prices Subject to Charge without notice.

COMFORT SUITES BRUNCH

Minimum of 20 People Assorted Fruit Juices Sliced Seasonal Fruit Display with Yogurt Dip Variety of Muffins, Pastries and Bagels Served with Butter, Cream Cheese and Jelly Scrambled Eggs or Quiche du Jour Bacon or Sausage

Garden Green Salad

Choice of Two Entrees

Chicken Florentine Penne Pasta Tossed with Broccoli and Creamy Alfredo Sauce Sliced Roast Beef with Au Jus Baked Ziti with Italian Sausage Sliced Maple Glazed Pork Loin

Oven Roasted Potatoes Seasonal Vegetables Warm Rolls and Butter Chef's Choice of Assorted Desserts Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea \$18 per person

BREAKFAST AND BRUNCH ENHANCEMENTS

Omelet Station (20 person minimum and \$60 chef fee applies) Farm Fresh Eggs, Egg Whites, Bacon, Sausage, Ham, Fresh Vegetables and Cheddar Cheese \$5 per person

> Breakfast Sheet Pizza \$20 per sheet pizza

Fruit and Yogurt Parfaits \$2 per person

Make your Own Strawberry Shortcake Station \$5 per person



SPECIALTY BREAKS

\$10 per person

Got Milk?

Fudge Brownies Giant Chocolate Chip Cookies Rice Cereal Treats Seasonal Sliced Fruit Ice Cold Milk, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

The Health Break

Seasonal Sliced Fruit Assortment of Greek Yogurt Power Bars Bottled Water Red Bull

Cookie Jar

Variety of Freshly Baked Cookies Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Assorted Sodas \$8 per person

Cheese Please!

Imported and Domestic Cheese Display Fresh Sliced Baguettes and Crackers Variety of Grapes and Seasonal Berries Sparkling Water and Assorted Sodas

Snack Attack

Tortilla Chips and Salsa Chex Snack Mix Mixed Nuts Goldfish Crackers Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Assorted Sodas

Crunch and Munch

Crunch and Munch, Sweet and Salty Granola Bars Mini Pretzels, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Assorted Sodas \$8 per person

EXTENDED BEVERAGE BREAK SERVICE

Water, Coffee and Tea Served and Replenished Throughout the Day \$5 per person

MISCELLANEOUS REFRESHMENT SERVICE

Assorted Cookies - \$15 per dozen Fudge Brownies - \$18 per dozen Assorted Granola Bars- \$15 per dozen Power Bars - \$25 per dozen Assorted Candy Bars - \$20 per dozen Imported and Domestic Cheese Display \$2.50 per person Sliced Seasonal Fruit Display - \$2.50 per person Assorted Vegetable Display with Seasonal Dip \$2 per person Fresh Tortilla and Potato Chips with Assorted Dips -\$2 per person Spicy Snack Mix or Mini Pretzels - \$2 per person Mixed Nuts - \$2 per person

BEVERAGE SERVICE

Assorted Canned Sodas - \$2 each Bottled Water - \$2 Freshly Brewed Coffee - \$24 per gallon Hot Tea - \$24 per gallon Fruit Punch - \$30 per gallon Orange, Apple or Cranberry Juice - \$12.00 per carafe

Whole, 2% or Skim Milk - \$12 per carafe



EXECUTIVE DELI LUNCH BUFFET

Maximum of 50 people - \$15 per person

Salads

Please Choose Two for your Guests

Garden Green Salad Traditional Caesar Seasonal Fresh Fruit Salad Italian Pasta Salad Potato Salad Traditional Macaroni

Potato Chips

Selection of Deli Ham, Turkey and Roast Beef with a Variety of Sliced Cheeses Sliced Tomatoes, Sliced Onions, Leaf Lettuce and Pickles, Mayonnaise and Mustard Assortment of Breads and Rolls, Iced Tea and Assorted Soda

Add Hummus, Tuna Salad or Egg Salad for an additional \$2 per person Add Soup Du Jour for an additional \$1 per person

ALL AMERICAN LUNCH BUFFET

Minimum of 20 People - \$20 per person

Salads

Please Choose Two for your Guests

Garden Green Salad Cole Slaw Seasonal Fresh Fruit Salad Italian Pasta Salad Potato Salad Traditional Macaroni

Entrees

Please Choose up to Two for Your Guests

Barbeque Chicken

Sliced Roast Pork Loin

Sliced Oven Roasted Beef Brisket

Pulled Pork

Baked Ham with Glaze

Oven Roasted Red Potatoes Homemade Mac and Cheese with Crumb Cracker Topping Corn Bread with Honey Butter Iced Tea and Assorted Sodas



TASTE OF ITALY LUNCH BUFFET

Minimum of 20 People - \$20 per person

Salads

Please Choose Two for your Guests

Antipasto Salad

Italian Pasta Salad

Garden Green Salad

Seasonal Fresh Fruit Salad

Traditional Caesar Salad

Entrees - Please Choose up to Two for Your Guests Chicken Parmesan

Penne Pasta Tossed with Broccoli and Creamy Alfredo Sauce

Traditional Meat Lasagna

Vegetable Lasagna

Meatballs and Sausage in Marinara

Oven Roasted Potatoes Seasonal Vegetables Garlic Bread and Warm Rolls Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

COMFORT SUITES LUNCH BUFFET

Minimum of 20 People – \$20 per person Garden Green Salad Herb Marinated Chicken (Bone-In) Beef Tips with Hearty Mushroom Gravy Creamy Pesto Pasta Rice Pilaf Seasonal Vegetables Warm Rolls and Butter Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

PLATED LUNCH ENTREES

Includes Garden Green Salad, Warm Roll and Butter, Iced Tea and Assorted Sodas

\$21 per person

Greek Chicken

Grilled Boneless Breast of Chicken Marinated with Greek Herbs and Lemon Served on a Bed of Wilted Kale and Couscous

Eggplant Rollatini

Breaded Eggplant Filled with Ricotta Cheese and Topped with Pomodoro Sauce Served with Penne Pasta

Flat Iron Steak

Pan Seared Flat Iron Steak with Balsamic Reduction Served with Mashed Potatoes and Seasonal Vegetables

Baked Ocean White Fish

Baked Fillet of Ocean White Fish with a Lemon Pepper Butter and Fresh Wilted Spinach

INDIVIDUAL SERVED SANDWICHES

All Sandwiches are Served with Potato Chips, a Pickle Spear, Iced Tea and Assorted Sodas \$13 per person

Grilled Chicken Sandwich Served on a Kaiser Roll with Lettuce and Tomato

Club Style Sandwich with Turkey, Bacon and Swiss Cheese Served on a Kaiser Roll with Lettuce and Tomato Grilled Portobello Mushroom on Focaccia Bread with Roasted Red Peppers, Mozzarella Cheese and Basil Pesto

> Tuna or Chicken Salad Croissant Served with Lettuce and Tomato

Philly Steak Sandwich with Provolone Cheese Served Over Garlic Toast Topped with Onion Ring Garnish

SALADS All Salads are served Warm Rolls and Butter and Iced Tea and Assorted of Soda \$11 per person

Club Salad

Sliced Turkey, Crispy Bacon, Monterey Jack Cheese, Hard Boiled Eggs, Tomatoes and Croutons on a Bed of Lettuce with Choice of Dressing

Chicken Caesar Salad

Crispy Romaine Lettuce, Grilled Chicken Breast Parmesan Cheese, Golden Baked Croutons and Caesar Dressing

BOXED LUNCH

Boxed Lunches include a Piece of Whole Fruit, Bag of Chips, Packets of Mustard and Mayonnaise \$12 per person Turkey and Swiss on White Bread with Lettuce and Tomato Ham and Cheddar Cheese on Marble Rye Bread Roast Beef and Provolone on Kaiser Roll Chilled Grilled Vegetable Wrap with Basil Mayonnaise Choice of Canned Soda or Bottled Water



PLATED DINNER

Includes choice of salad, up to two entrée choices with Chef's choice of seasonal starch, vegetable, dessert, warm rolls and butter and freshly brewed coffee, decaffeinated coffee and hot tea

SALAD - Please Choose One for your Guests

GARDEN GREEN SALAD

Mixed Green Salad with Tomatoes, Cucumbers and Black Olives with House Balsamic Dressing

TRADITIONAL CAESAR SALAD

Chopped Romaine Lettuce, Asiago Cheese and Golden Baked Croutons with Creamy Caesar Dressing

ENTREES

Please Choose up to Two for Your Guests

NEW YORK STRIP STEAK Seared New York Strip Steak, Rosemary Barbeque Jus \$30 per person PAN SEARED SALMON Pacific Rim Salmon Topped with Garlic Aioli \$27 per person

CHICKEN MARSALA

Breast of Chicken with Mushrooms Marsala Sauce \$25 per person

FILET MIGNON

Filet Mignon Topped with Red Wine Pepper Demi Glaze \$32 per person

Baked Ocean White Fish

Baked Pacific White Fish Fillet Finished with Citrus Beurre Blanc Served with Rice Pilaf and Seasonal Vegetables \$25 per person

PORK LOIN

Baked Sliced Pork Loin Served with Caramelized Onions and Tart Green Apples \$25 per person

CHICKEN FRANCAISE

Lightly Egg Battered Sautéed Boneless Breast of Chicken with White Wine Lemon Herb Sauce \$25 per person

EGGPLANT ROLLATINI

Breaded Eggplant Filled with Ricotta Cheese and Topped with Marinara Sauce \$21 per person

SEARED BONELESS BREAST OF CHICKEN

Seared Boneless Breast of Chicken with Herb Roasted Tomatoes and Pan Sauce \$25 per person

GRILLED VEGETABLE NAPOLEAN

Grilled Seasonal Vegetables Layered with Cheese Drizzled with Balsamic Reduction and Fresh Basil \$22 per person

DESSERT (Please Choose One for your Guests):

Cheesecake with Fruit Coulis, Layered Chocolate Cake, Carrot Cake with Cream Cheese Frosting, or Apple Pie



COMFORT SUITES CLASSIC DINNER BUFFET

Minimum of 20 People \$32 per person

SALADS

Please Choose Two for your Guests

Garden Green Salad Traditional Caesar Seasonal Fresh Fruit Salad Italian Pasta Salad

Entrees

Please Choose up to Two for Your Guests

ROASTED TOP SIRLOIN

Slow Roasted Sliced Top Sirloin Served with Rosemary Barbeque Au Jus

CHICKEN FRANCAISE

Lightly Egg Battered Sautéed Boneless Breast of Chicken with White Wine Lemon Herb Sauce

PAN SEARED SALMON

Pacific Rim Salmon Topped with Garlic Aioli

PORK LOIN

Baked Sliced Pork Loin Served with Caramelized Onions and Tart Green Apples

CHICKEN MARSALA

Breast of Chicken with Mushrooms Marsala Sauce

Starch Selection (Select Two) Vege

Mashed Potatoes Roasted New Potatoes Penne A La Vodka Rice Pilaf ROASTED TURKEY Herb Crusted Sliced Turkey Breast Served with Cranberry- Orange Chutney

EGGPLANT ROLLATINI

Breaded Eggplant Filled with Ricotta Cheese and Topped with Pomodoro Sauce

MEDITERRANEAN CHICKEN

Boneless Breast of Chicken Sautéed with Kale, Artichokes, and Black Olives Finished with White Wine and Essence of Lemon

BAKED OCEAN WHITE FISH

Baked Fillet of Ocean White Fish with a Lemon Pepper Butter and Fresh Wilted Spinach

Vegetable Selection (Select One)

Green Bean Almandine Italian Squash Blend Blend of Broccoli, Cauliflower and Carrots

Warm Rolls and Butter Chef's Choice of Assorted Desserts Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea



TASTE OF ITALY DINNER BUFFET

Minimum of 20 People - \$32 per person

Italian Soup or Minestrone Soup

Antipasto Salad Display

Entrees

Please Choose up to Two for Your Guests

Italian Roasted Chicken

Breaded Eggplant Filled with Ricotta Cheese and Topped with Pomodoro Sauce

Sliced Pork Tenderloin with Roasted Onions and Sweet Peppers

Tilapia Provencal Topped with Tomatoes, Olives and Garlic

Homemade Meatballs and Italian Sausage

Cheese Tortellini Pasta Tossed with Roasted Red Pepper Cream Sauce

Chicken Parmesan

Italian Sausage with Onions and Peppers

Traditional Meat or Cheese Lasagna

Oven Roasted Potatoes

Penne A la Vodka

Seasonal Fresh Vegetables

Garlic Bread and Warm Rolls and Butter

Individual Platters of Miniature Italian Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea



HORS D' OEUVRES

STATIONARY DISPLAYS

Imported and Domestic Cheese Board with Specialty Crackers and Stone Grain Mustard (Serves 100) \$200 each

Vegetable Crudité with Seasonal Dip (Serves 100) \$200 each Seasonal Fresh Fruit Platter with Seasonal Dip (Serves 100)

\$250 each

Baked Brie with Walnuts, Blueberries and Crostini \$5 per person Three Layer Cheese Torta Served with French Bread and Specialty Crackers (Serves 100) \$250 each

Trio of Crostini to Feature:

Traditional Tomato & Basil and Green Olive Tapenade (Serves 100) \$175 each

Antipasto Display to Include:

Genoa Salami, Capicola Ham, Provolone Cheese, Roasted Peppers, Marinated Artichokes, Pepperoncini, Italian Olives, Accompanied by Tomato Bruschetta and Toasted Crostini (Serves 100) \$275 each

HORS D' OEUVRES

Priced per 100 pieces

Red Pepper Hummus in Cucumber Cup \$150 **Shrimp Cocktail Shooters** \$250 Pineapple and Vegetable Kabobs with a Citrus Lime Marinade \$175 **Assorted Pinwheels** \$175 Fig, Apple, Goat Cheese Crostini \$175 **Bacon Wrapped Scallops** \$250 Beef Skewers with Pineapple Teriyaki \$175 Mushroom Caps – Vegetarian, Sausage or Crab \$175 Chipotle Chicken Skewers with Sweet Chili Glaze \$150 **Gouda Mac and Cheese Balls** \$175

Assorted Miniature Quiche \$150 Spanakopita \$175 **Assorted Savory Tartlets** \$150 **Red Rueben Slider** Thinly Sliced Corn Beef, Swiss Cheese with Pickled Red Cabbage with Thousand Island Dressing on Rye \$175 **Cocktail Meatballs** \$150 Mini Crab Cakes with Lemon Aioli \$250 **Miniature Egg Rolls** \$175

Pot Stickers

\$150

Coconut Fried Shrimp with Orange Marmalade Dipping Sauce

\$250

COMFORT SUITES

5875 Carmenica Drive | Cicero, NY 13039 | 315.752.0150 | www.syrcs.com

All prices subject to a 20% Service Charge (which is retained by the house for labor expenses) and Applicable State Sales Tax. Prices Subject to Change without notice.

SPECIALTY STATIONS FROM THE CARVING ROUND

All Carved Items are Served with Silver Dollar Rolls ~ \$60.00 Carver Fee Applies

ROASTED TOP SIRLOIN

Slow Roasted Sliced Top Sirloin Served with Rosemary Barbeque Au Jus \$11 per person BAKED HAM

Sliced Baked Sugar Ham with Pineapple-Orange Glaze \$9 per person

ROASTED TURKEY

Herb Crusted Sliced Turkey Breast Served with Cranberry- Orange Chutney \$ 9 per person PORK LOIN Baked Sliced Pork Loin Served with Caramelized Onions and Tart Green Apples \$9 per person

PRIME RIB

Rosemary and Salt Encrusted Prime Rib with Au Jus and Horseradish \$13 per person

PASTA STATION

Served with Fresh Bread and Butter Penne Pasta with Vodka Sauce Rigatoni with Marinara Sauce Cheese Tortellini with Roasted Red Pepper Cream Sauce \$7 per person

PIZZA STATION

Choose Up to Two for your Guests Three Cheese Pizza, Pepperoni & Cheese Pizza, Vegetarian Pizza Meat Lovers Pizza, Garlic Pizza \$7 per person

STIR FRY STATION

Create your Own Dish with Asian Vegetables, Chicken or Shrimp Tossed with a Ginger-Soy Dressing Served with Fried and Basmati Rice \$8 per person

TACO STATION

Seasoned Taco Meat and Shredded Chicken, Shredded Lettuce, Diced Tomatoes, Shredded Cheddar Cheese, Diced Red Onions, Sour Cream and Guacamole, Hard Taco Shells and Flour Tortillas \$7 per person

DESSERT STATION

Chocolate Covered Strawberries, Mini Cream Puffs and Cannoli's, and Assorted Miniature Cheesecakes Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea \$10 per person



SPIRIT SELECTIONS

HOUSE	PREMIUM	ULTRA <u>PREMIUM</u>
Vodka	Absolute Vodka	Grey Goose
Gin	Tanqueray Gin	Bombay Gin
Scotch	Dewers White Label Scotch	Johnnie Walker Black Label
Bourbon	Jack Daniels	Makers Mark
Whiskey	Canadian Club	Seagrams VO
Rum	Bacardi Rum	Cruzan Aged Rum
Spiced Rum	Captain Morgan Spiced Rum	Captain Morgan Spiced Rum
Tequila	Jose Cuervo Tequila	Patron Tequila
Coffee Liquor	Kahlua	Kahlua
House Wines	House Wines	House Wines

BEER SELECTIONS – PLEASE CHOOSE 2 DOMESTIC BEERS AND 1 IMPORTED BEER

Budweiser, Budweiser Light, Coors Light, Labatt Blue, Labatt Blue Light, Heineken, or Corona (Other Selection Available upon Request and an Additional Fee May be Incurred)

BEVERAGE SELECTIONS & COCKTAIL PACKAGES

HOST BARS

Beverage Service on a per Drink Basis		
House Brands	\$4.00	
Premium Brands	\$5.00	
Utlra-Premium Brands	\$6.00	
Domestic Bottled Beer	\$3.00	
Imported Bottled Beer	\$4.00	
House Wine (glass)	\$4.00	
Soda	\$2.00	
Juice	\$2.00	

CASH BARS

Guests Purchase Their Own Drinks		
House Brands	\$5.00*	
Premium Brands	\$6.00*	
Ultra-Premium Brands	\$7.00*	
Domestic Bottled Beer	\$4.00*	
Imported Bottled Beer	\$5.00*	
House Wine (glass)	\$5.00*	
Soda	\$2.00*	
Juice	\$2.00*	
*8% NYS Sales Tax Included		

There is a Cash Bar Set-up Fee of \$250.00



OPEN BAR

All Open Bars are stocked with Vodka, Gin, Scotch, Bourbon, Whiskey, Rum, Spiced Rum, Tequila, Beer, Wine, Sodas, Juices and Mixers

HOUSE BAR

\$12 per person for the first hour, \$5 per person for each additional hour

PREMIUM BAR

\$14 per person for the first hour, \$6 per person for each additional hour

ULTRA PREMIUM BAR

\$16 per person for the first hour, \$7 per person for each additional hour

BEER, WINE AND SODA BAR

All Beer, Wine and Soda Bars are stocked with Three Selections of Beer from Your Chosen Category, House Wines, Assorted Sodas and Juices

\$11 per person for the first hour, \$4 per person for each additional hour

CHAMPAGNE TOAST

House Champagne Toast, One Glass, Per Person \$2 per person

PUNCHES

Approximately 20 Drinks per gallon

Whiskey Sour, Daiquiri and Mia Tia \$45 per gallon Champagne, Mimosa, Peach Prosecco and Spiked Punch \$40 per gallon

Fruit Punch \$ 30 per gallon

Other punch options available...just ask!



GENERAL INFORMATION AND POLICIES

Guarantees

For all food and beverage functions, we must receive four (4) business days prior to the event, the estimated number of excepted guests. This numbers will serve as the guarantee for which you will be charged even if fewer guests actually attend. An increase in guarantee will be accepted up to forty-eight (48) hours prior to your event. This will serve as your "final guarantee". The Comfort Suites Cicero will be prepared to serve the guarantee number plus 5% over. The general account will be billed for the guarantee number or the actual number of attendees, whichever is greater. If multiple entrees are ordered, this must be include a count of each item ordered and place cards are required to designate entrée selections to the banquet staff.

Service Charge

20% service charge and 8% New York State sales tax will be added to all audio visual, room rental, décor and food and beverage charges.

Deposits

A non-refundable deposit of \$150.00 is due upon booking in order to confirm your function definite basis. Final payment is due at the conclusion of the function.

Payment by cash or check will be accepted with a major credit card on file. Any functions not paid at the end will be charged to the credit card on file.

Miscellaneous Items

It is the Hotel's policy that we must prepare and serve all food and beverage. Outside Catering is not permitted.

For your safety, no food or beverage is to be taken off property.

All food and beverage menu prices are subject to change without notice.

The Comfort Suites Cicero reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The hotel cannot assume responsibility for personal property or equipment brought onto premises.

