**Lake Country Catering**

**The Finger Lakes New York**

**Genevalakecountrycatering.com**

**(315) 789-7770**

Thank you for your consideration of Lake Country Catering for your event. We look forward to assisting you with all of your planning and catering needs. We are a full service catering company based in the Finger Lakes and can provide everything you need from the very simple to a full range of planning, set up, rentals and coordination of your event.

Enclosed you will find a range of different types of menus for different styles of parties. Please feel free to contact us with any questions you may have. These menus are offered as a representative sample of our culinary expertise and in no way represent a limit to the cuisine or themed food experience we can provide.

We look forward to your questions and will be happy to set up an appointment if you so desire.

Thank you

Stephen Chamot and Michael Colvin

Owners

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**Hors d’oeuvres**

Domestic Cheese and Cracker Tray $85 priced to serve 25 people

Imported Cheese and Cracker Tray with Smoked Sausage,

 Figs and Dried Fruits $110 priced to serve 25 people

Artisan Cheese and Cracker Board with All Local Cheeses From

 The Finger Lakes $125 priced to serve 25 people

Baked Brie Platters with Assorted Topping and toasted

Bread Points $110 prices to serve 25 people

Mediterranean Tray of Humus assorted Breads and Pita,

Gourmet Olives and Nuts $100 priced to serve 25 people

Fresh Fruit with Yogurt Dipping Sauce $100 priced to serve 25 people

Garden Fresh Vegetable Platter with Ranch

Dipping Sauce $85 priced to serve 25 people

Fresh Baked Breads with Assorted Olive Oil

Dipping Sauces $85 priced to serve 25 people

Mini Chicken Mousse Cream Puffs Three ways,

Capers and Turkish Olives, Cajon or Coriander and Dill $75 per 25 pieces

Melon Balls Wrapped with Prosciutto $65 Per 25 pieces

Caprice Bites on Toast Points $65 per 25 pieces

Garden Fresh Tomato Bruschetta on Garlic Toast Points $75 per 25 pieces

Garlic Toast Points topped with Honeycomb and Blue Cheese $85 per 25 pieces

Broiled Sweet Sausage Stuffed Mushroom Caps Spritzed with

Chardonnay and Topped with Sharp Cheddar $70 per 25 pieces

Broiled Sweet Sausage Stuffed Jalapeno Peppers topped

With Shaved Parmesan $70 per 25 pieces

British Beef and Stilton Pie Tartlets $95 per 25 pieces

Giant Sea Scallops Wrapped in Hickory Bacon and Broiled

 In Garlic Butter $100 per 25 pieces

Jumbo Shrimp Cocktail Platter with Lemon and Cocktail Sauce $100 per 25 pieces

Classic Clams Casino Served in the Shell $125 per 25 pieces

Salmon Mousse Puffs in Philo Shell $70 per 25 pieces

Baby Crab Melts on Garlic Toast Points $70 per 25 pieces

Seared Mediterranean Lamb Chops $100 per 25 pieces

Mini Crab Cakes $125per 25 pieces

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**On the More Traditional Side**

Chicken Wings (BBQ, Buffalo Mild Medium or Hot, Country Sweet

, Parmesan Garlic) $50 per 25 pieces

Mozzarella Sticks with Marinara Dipping Sauce $45 per 25 pieces

Chicken Tender Fritters with Dipping Sauce $55 per 25 pieces

Potato Skins Topped with Hickory Bacon and Cheddar

 With Sour Cream $65 per 25 pieces

Pig in a Blanket with mustard Dipping Sauce $40 per 25 pieces

Vegetable Egg Rolls with Orange Dipping Sauce $45 per 25 pieces

Assorted Mini Quiche $45 per 25 pieces

Swiss Style meatballs in Sweet and Sour Sauce $65 priced to serve 25 people

Deviled Egg Platter in Elegant Design $35 per 25 pieces

Spanakopita (Spinach, Feta, and Pesto in philo Pastry) $55 per 25 pieces

**On The Sweeter Side**

Dark Chocolate Drizzled Mini Cream Puffs with Chantilly Cream Filling

Mini Assorted Cheese Cake Bites

Mini Fruit Pie Tartlets (Apple, Brandied Cherry, Peach, Pear and Fig, Pecan)

Assorted Artisan Chocolates from one of several Finger Lakes Chocolatiers

Assorted Bite Sized Baklava

Chocolate Dipped Fresh and Dried Fruit Platter

Assorted Fruit Mousse Puffs $6.50 Per Person

Mini Assorted Cupcakes $6.50 per person

Tray of Assorted lemon and Raspberry Bars $495 per person

Assorted Brownie platter $4.95 per person

**Full Service Desserts**

Maple Walnut Cake $6.50per person

Carrot Cake with Cream Cheese Frosting $6.50 per person

Red Velvet Cake with Buttercream Frosting $6.50 per person

German Chocolate Cake $6.50 per person

Lemon Cake $6.50 per person

Rum Cake $6.50 per person

Double Chocolate Mousse Cake $6.50 per person

Coconut Cream Cake $6.50per person

Assorted Fruit and Cream Parfaits $5.95 per person

Assorted Crisp, (Apple, Peach, Cherry, Raspberry) $5.95 per person

Pies (Apple, Blueberry, Peach, Mixed Berry,

Cherry, Pecan, Chocolate Peanut Butter, Lemon Mousse,

French Chocolate Cream, Key lime) $5.95 per person

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**Dinner Buffet Options**

**Luncheon Buffet-** Soup or Salad, Rolls and Butter, Choice of one of the following entrees, Pasta, Beef Stew, Chicken and Biscuits or Beef Stroganoff, Potato or Rice, Vegetable **$20.95 per person**

**Basic Dinner Buffet – Includes** Soup or Salad, Rolls and Butter, One Entrée, One Pasta, Potato or Rice, Vegetable, One Cold Salad **$24.95 Per Person**

**Intermediate Dinner Buffet – Includes** Soup or Salad, Rolls and Butter, Two Entrees, One Pasta, Potato or Rice, Vegetable, Two Cold Salads **$32.95 Per Person**

**Top Dinner Buffet -** **Includes** Soup and Salad, Two Entrees, Gourmet Pasta Station, Potato or Rice, Vegetable, Two Cold Salads, Chef Carved Ham, Roast Beef or Turkey Breast **$39.95 Per Person** (add **$2.00** Per Person for Prime Rib)

**Hickory Smoked Pig Roast – Includes** A whole Pig Smoked and Slow Roasted, carved By a Chef, With Cole Slaw, BBQ Baked Beans, Homemade Potato Salad, Rolls and Two Sauces (Bourbon BBQ a Smoky Style BBQ and Sweet Heat a Sweet and Tangy Sauce) **$22.95 per person**

All Buffets Must Guarantee at least 25 People for

Luncheon Buffet and 35 People for Dinner Buffets 75 people for Pig Roast

**Buffet Choices**

 \*Denotes upcharge on certain buffets may apply

**Soups**

Garden Tomato Florentine

Chicken and Wild Rice

Cream of Wild Mushroom, Madera Wine and Brie

Beer and Cheddar with Bacon

French Onion

 \*Seafood Chowder

 Pumpkin Bisque

Manhattan Clam Chowder

New England Clam Chowder

Broccoli and Cheddar

And Many Others

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**Potato and Rice**

Steamed White Rice

Wild Rice Blend

Seasoned Rice Pilaf

Garlic Smashed Potato

Twice Baked Potato

Potato Au Gratin

German Potato Salad

Salt Potato

Baked Potato with Sour Cream

Oven Roasted Baby Potato with Rosemary and Sage

Oven Roasted Baby Potato with Garlic Butter and Parmesan

**Vegetable**

California Mixed Vegetable (Cauliflower, Broccoli, Carrots)

Steamed Broccoli

Honey Glazed Baby Carrots

Seasoned Sautéed Squash Medley

Sautéed Baby Carrots and Snow Peas

\*Seared Asparagus Spears with lemon zest and Sea Salt

\*Baked Acorn Squash with Brown Sugar Butter

Sautéed and Seared Brussels sprouts

Green Beans Almandine

Sautéed Spinach and Red Bell

\*Grilled Corn Cobs with Coriander Butter

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**Cold Salads**

Tomato Basil Red Onion and Cucumber Vinaigrette

\*Fresh Fruit Salad

Greek Pasta Salad

Homemade Macaroni Salad

Homemade Potato Salad

Sweet and Sour Pasta Salad

Ambrosia Fruit Salad

Three Bean Salad

South Western Corn and Bean Salad

Watermelon, Red Onion, Mint, feta and Olive Salad

Tossed Garden Salad

Orchard and Vineyard Salad

Caesar Salad

And Many More!

**Pasta**

Penne, Cavatappi, Macaroni, Baby Shells,

 \*Cheese Tortellini, \*Cheese Ravioli, \*Shrimp Scampi Ravioli

**Sauces**

Hearty Marinara, Garlic Basil Pesto, Three-Cheese Alfredo

Marinara with Meat Balls, Marinara with Sweet Sausage

Pesto with Sundried Tomato and Roasted Peppers

**Other Pasta Dishes**

Baked Stuffed Shells

Vegetable Lasagna

\*Meat Lasagna

Gourmet Mac and Cheese with Garlic and Toasted Bread Crumbs

\*Gourmet Pasta Station (Any Pasta with Three Sauce Options)

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**Entrée**

Chicken French in Lemon White Wine and Parmesan Sauce

Chicken Parmesan in Hearty Marinara Sauce

Chicken Masala in Wine Sauce

Chicken and Biscuits

Oven Roasted Rosemary Chicken

Southern Fried Chicken

Grilled Chicken and Vegetable Kabobs (two per person)

\*Veal Saltimbocca

\*Veal Parmesan

\*Weiner Snitzel (Veal)

Pork Tenderloin Roasted with Caramelized Onion Red Wine Reduction

Beef Stroganoff

Beef London broil in Mushroom and Wine Sauce

Beef Stew with Guinness Gravy

Grilled Beef and Vegetable Kabobs (two per person)

\*Pan Seared Salmon Filets with Apricot Ginger Glaze

Broiled Tilapia Filet in Lemon butter and Garlic Wine Sauce

Beer Battered Cod Filets

Crab Stuffed Sole Filets with Béarnaise Sauce

Seafood Newburg

\*Steamed Crab Legs - Market Price

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**Grazing Stations**

**Gourmet Pasta Station $16.95 Per Person**

**(Any Pasta with Three Sauce Options)**

**Pasta**

Penne, Cavatappi, Macaroni, Baby Shells,

 \*Cheese Tortellini, \*Cheese Ravioli, \*Shrimp Scampi Ravioli

**Sauces**

Hearty Marinara, Garlic Basil Pesto, Three-Cheese Alfredo

Marinara with Meat Balls, Marinara with Sweet Sausage

Pesto with Sundried Tomato and Roasted Peppers

**Carving Station $19.95 Per Person**

Choice of Chef Carved Slow Roasted Top Round of Beef

 With Horseradish and Au Jus,

Oven Baked Honey Ham, Oven Roasted Smoked Turkey Breast

Assorted Rolls and Condiments

**Soup and Salad Station $13.95 Per Person**

**Your Choice of any Two Soups,**

Garden Tomato Florentine - Chicken and Wild Rice

Cream of Wild Mushroom Madera Wine and Brie - Beer and Cheddar with Bacon

French Onion - \*Seafood Chowder - Pumpkin Bisque

Manhattan Clam Chowder - New England Clam Chowder - Broccoli and Cheddar

**Your Choice of Any Three Salads with Rolls and Butter**

Tomato Basil Red Onion and Cucumber Vinaigrette, \*Fresh Fruit Salad,

Greek Pasta Salad, Homemade Macaroni Salad, Homemade Potato Salad

Sweet and Sour Pasta Salad, Ambrosia Fruit Salad, Three-Bean Salad

South Western Corn and Bean Salad,

Watermelon Salad with Red Onion, Mint, feta and Olives

Tossed Garden Salad

Orchard and Vineyard Salad

Caesar Salad

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\*Denotes upcharge on certain buffets may apply

**Hickory Smoked Pig Roast Station $22.95 per person**

A whole Pig Smoked and Slow Roasted, carved By a Chef, With Cole Slaw, BBQ Baked Beans, Homemade Potato Salad, Rolls and Two Sauces (Bourbon BBQ a Smoky Style BBQ and Sweet Heat a Sweet and Tangy Sauce)

**Dessert Station $8.95 Per Person**

Choice of Five Desserts and or Cakes and Pies

Dark Chocolate Drizzled Mini Cream Puffs with Chantilly Cream Filling

Mini Assorted Cheese Cake Bites

Mini Fruit Pie Tartlets (Apple, Brandied Cherry, Peach, Pear and Fig, Pecan)

\*Assorted Artisan Chocolates from one of several Finger Lakes Chocolatiers

Assorted Bite Sized Baklava

Chocolate Dipped Fresh and Dried Fruit Platter

Assorted Fruit Mousse Puffs

Mini Assorted Cupcakes

Tray of Assorted lemon and Raspberry Bars

Assorted Brownie platter

Maple Walnut Cake

Carrot Cake with Cream Cheese Frosting

Red Velvet Cake with Buttercream Frosting

German Chocolate Cake

Lemon Cake

Rum Cake

Double Chocolate Mousse Cake

Coconut Cream Cake

Assorted Fruit and Cream Parfaits

Assorted Crisp, (Apple, Peach, Cherry, Raspberry)

Pies (Apple, Blueberry, Peach, Mixed Berry, Cherry, Pecan,

Chocolate Peanut Butter, Lemon Mousse, French Chocolate Cream, Key lime)

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**Served Dinners**

Come with your choice of Soup or Salad with Choice of Dressings

 And Rolls and Butter

You may Order both Soup and Salad or Additional Appetizer or

 Intermezzo Courses for an additional charge per person

You May Choose up to Four Entrees for a Served Dinner,

All Entrees Except Pasta Dishes come with your choice of Potato or Rice and Vegetable from the Buffet Dinner Menus, All Entrees Must use the

Same Starch and Vegetable Choices or an upcharge will apply

Chicken French in Lemon White Wine and Parmesan Sauce $34.95

Chicken Parmesan in Hearty Marinara Sauce $34.95

Chicken Masala in Wine Sauce $34.95

Chicken and Biscuits $24.95

Oven Roasted Rosemary Chicken 26.95

Southern Fried Chicken $21.95

Grilled Chicken and Vegetable Kabobs (two per person) $24.95

\*Veal Saltimbocca $36.95

\*Veal Parmesan $36.95

\*Weiner Snitzel (Veal) $36.95

Seared Lamb Chops Mediterranean Style $37.95

Pan Seared Duck Breast with Brandied Cherry Sauce $38.95

Pork Tenderloin Roasted with Caramelized Onion Red Wine Reduction $37.95

½ Rack of BBQ St. Louise Ribs $34.95

Smoked Polish Kielbasa on Bed of Brown Sugar Apple Onion Sauerkraut $28.95

Beef Stroganoff $21.95

Beef London broil in Mushroom and Wine Sauce $33.95

Beef Stew with Guinness Gravy $32.95

Grilled Beef and Vegetable Kabobs (two per person) $35.95

12 oz. NY Strip Steak $39.95

14oz Rib eye Steak $ 41.95

8oz Filet Mignon Wrapped in Bacon with a Mushroom Cap $49.95

14 oz. Oven Roasted Prime Rib with Au Jus $44.95

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**Served Dinner Options Continued**

\*Pan Seared Salmon Filets with Apricot Ginger Glaze $37.95

Broiled Tilapia Filet in Lemon butter and Garlic Wine Sauce $31.95

Beer Battered Cod Filets $29.95

Crab Stuffed Sole Filets with Béarnaise Sauce $34.95

Seafood Newburg $25.95

Broiled Lobster Tail – Market Price based on Size

\*Steamed Crab Legs - Market Price

**Pasta**

Penne, Cavatappi, Macaroni, Baby Shells,

 Cheese Tortellini, Cheese Ravioli, Shrimp Scampi Ravioli

**Sauces**

Hearty Marinara, Garlic Basil Pesto, Three-Cheese Alfredo

Marinara with Meat Balls, Marinara with Sweet Sausage

Pesto with Sundried Tomato and Roasted Peppers

$28.95

**Other Pasta Dishes**

Baked Stuffed Shells $24.95

Vegetable Lasagna $24.95

Meat Lasagna $28.95

Gourmet Mac and Cheese with Garlic and Toasted Bread Crumbs $24.95

Shrimp Scampi with Sundried tomato and roasted red bell Peppers $37.95

Pan Seared Sea Scallops Served over Angel Hair Pasta in a

Honey Butter and Apricot Cream Sauce $39.95

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Lake Country Catering will be Happy to Customize a Buffet or Served Dinner Event for your Convenience or Theme. We do Summer Pic-Nic and Dinning in the Vineyard Themed events as well as Around the World Dinning and Many More.

Please let us know what you are thinking and we will be

Happy to assist you in your planning

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**Contract**

**Event Date\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Estimated Start Time\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Event Location\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Estimated End Time \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Estimate Number of Guests\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Contact\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_, Contact\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Address\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_Cell\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Other Phone\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Email \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

Deposit $250.00 (parties under 75 people) $500.00 (parties over 75 people)

Deposits are non-refundable 6 months prior to event, and will be applied to the final payment. Receipt of deposit holds the date for your event. Final count and full payment is due three days prior to event for all parties greater than 75 people by cashiers check, cash, or money order. Credit Cards will incur a 2.5% usage charge. Once a final menu is chosen and all rentals and or other arrangements are finalized the cost and final bill will be attached to this contract and pricing will be set and guaranteed at the convenience of the customer up to six months prior to the event. Any services or special arrangements being provided by caterer will be contained in this contract.

Caterer\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Caterer\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Customer\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Customer\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date