



Catering Options

Thank you for choosing the Illium Café for your next special event. As you scroll through our catering menu remember this is only a guideline to get you started on your planning journey. Please feel free to call us at (518) 542-1617 with any questions or concerns you might have. We are more than willing to create a tailored menu based on your specific needs.

Our Executive Chef Owner has extensive party planning experience and wants to make your next event as memorable as she can.

The following packages are available for you convenience and to assist you in the process of selecting the best menu for your special event. Choose from our carefully tailored party options or contact us to set up an appointment to design a special package to meet your specific needs.

To determine your package price choose the food option that works best for you. Decide what bar package you would like to go with. Add the two package prices together for which you will then add sales tax and a 20 % service charge to you total package.



Our Policies

Deposits

A \$300 dollar deposit is required to book all events. The deposit is credited towards your final bill and is non-refundable. Upon cancellation, in addition to the non-refundable deposit, Illium Café shall be paid for any other additional costs incurred due to the cancelled event.

Final Guest Count and Payment

Final guest guarantee and full payment is due seven days prior to your event. Once this count is given the guest count cannot be decreased. However, additions are welcome and can be paid on the day of the event. All prices in our catering guide reflect a 5% certified check or cash discount. Please add 2.5% service fee when paying with a credit card.

Prices

All menu items and prices are subject to market change and/or availability without notice.

Ceremony

For a ceremony taking place at The Illium Café with fewer than 100 guests a \$200 service fee is required. Additional charges may occur depending on chair rental etc. For ceremonies with greater than 100 guests an additional \$3 per person will be charged.



Alcohol & Bar

The staff at The Illium Café reserves the right to make decisions on continued service of alcoholic beverage. No alcohol will be served without proper identification to guests appearing to be under the age of 35. No vendors are permitted to consume alcohol. For any package including a beverage package a non-refundable bar stocking fee of \$100 will be included. A corking fee of \$30 per bottle will be applied to any wine purchased off premise.

Overtime

Most of our packages are based on either a 2 hour or 4 hour time slot. For an event that extends longer than the set time there will be an additional \$2 per person per hour charged.

Vendor Meals

The Staff of Illium Café appreciates the hard work and dedication involved in planning your special day. If you choose to provide a meal to any of your vendors there will be a 50% discount given for their meals.

Linens

All events include basic table linens and cloth napkins. Floor length linen and specialty colored linens can be provided for an additional \$12 per table. Chair covers can also be added for an additional \$10 per chair.



Decorations

The Illium Café has many vendors to help assist in your special day if you want to hire someone to decorate for your special day. You are also available to arrive early depending on space availability to set up any special decorations or center pieces. However, no glitter or confetti is allowed.

Venue

We currently have two venues which we operate out of Illium Café Bistro at Pinehaven Country Club 1151 Siver Road, Guilderland New York. Also, our home restaurant Illium Café located at 9 Broadway Troy, New York.

Off Premise

Depending on whether it is drop off or a full service catering event additional fees may apply.

*All Prices are based on per person



Breakfast Catering



Hot Options

*Gluten free options and special dietary request can be accommodated.

Please see Beverage Options

Illium's Wake up Buffet 16

Scrambled eggs, home-style potatoes, sausage

OR bacon, assorted Danish, coffee and tea

(minimum 20 people)

Illium's Deluxe Wake up Buffet 20

Scrambled eggs, bacon and sausage, home-style potatoes, muffins, fresh fruit, choice of French

toast **OR** Belgium waffles, coffee, tea, and

orange juice

(minimum 20 people)

Illium's Ultimate Brunch 26

Scrambled eggs, French toast, bacon and sausage, home-style potatoes, muffins and pastries, fresh fruit, individual yogurt parfaits, Caesar or house salad, roasted turkey with pan

gravy, coffee, tea, and orange juice

(minimum 20 people)

Breakfast Upgrades

Add bulk juice, punch, sparkling water, or bottled water 2

*All Prices are Based on Per Person



Breakfast Catering

Cold Options

**Gluten free options and special dietary request can be accommodated.*

Please see beverage options



Quick Break 7

Freshly baked muffin, pastries, bagels, coffee, and teas. (minimum 10 people)



Box Breakfast 8

NY style bagels with cream cheese spread, served with whole fresh fruit, and bottled orange juice. (minimum 10 people)



Quiche 15 per quiche serves 6-10 people

Tomato-mozzarella-pesto

Ham-swiss-spinach

Roasted fire vegetable



Yogurt Parfait 10

Yogurt with assorted fresh fruit toppings and granola. Choice of bottled juice **OR** coffee and assorted tea. (minimum 10 people)

Menu item description.

**All prices are based on per person*



Lunch Catering

Cold Lunch Options

*Gluten free options and special dietary restrictions can be accommodated.

Please see Beverage Option



Basic Party Platter 8

Turkey, ham, roast beef, American cheese and swiss. Served with hard rolls, mayo and mustard. (minimum 15 people)



Boxed Lunch 10

Sandwich or Caesar salad individually boxed, fresh whole fruit, potato salad, chips, bottled water and cookie



Quick Lunch 12.50

Assorted full deli sandwiches and wraps, caesar salad, potato chips, and bottled water. (minimum 15 people)



Salad Platter 14

Choice of Pear or Cobb salad with grilled chicken, bread & butter, cookies, and bottled water. (minimum 15 people)

Lunch Upgrades

Add canned soda or juice 1.50

*All Prices are Based on Per Person



Lunch Catering



Hot Options

**Gluten free options and special dietary restrictions can be accommodated.*

Please see Beverage Options

Hot Sandwich Platter 16.50

Assorted chef selection of hot pressed sandwiches, caesar salad, chips, potato salad, bottled water, cookies and brownies (minimum 15)

Chef's Choice Lunch Buffet 20

Great opportunity for last minute luncheon. Chef selected salad, entrée, vegetable, starch, and dessert (minimum 20)

Illum Executive Buffet 21

Choose pear **OR** cobb salad
Chicken marsala **OR** chicken parmesan
Penna alla vodka, fire roasted vegetables, bread & butter, cookies & brownies, and fountain soda (minimum 20)

Illum Salad Bar 19

Assorted greens and toppings, vegetable and cheese flatbreads, fresh fruit, grilled chicken, chef's choice dessert and fountain soda. (minimum 15)

*All Prices are Based on Per Person



ILLIUM CAFE BISTRO

Cocktail Reception 22

Your 2 hour cocktail reception includes

The Illium Bistro Table

Imported and domestic local cheeses with crackers and bread,
crudité, Spinach dip in bread bowl

Butler Style Passed Hors D'oeuvres

Our staff will hand pass a selection of 5 of our hors D'oeuvres
from our tier 1 appetizer menu

Assorted Mini Desserts

A wonderful selection of bite size sweet treats such as mini cheesecake, petite
fours, and other of our chef's own selections

Cocktail reception upgrades

Shrimp Cocktail 3

Baked Brie en Croute 2

Italian Cold Cut Platter 2.50

Mozzarella En Carroza 1.50



*All Prices Based On Per Person



ILLIUM CAFE BISTRO

Premium Cocktail Reception 26

Your 2 hour cocktail reception includes

The Illium Bistro Table

Imported and domestic local cheeses with crackers and bread, crudité, Spinach dip in bread bowl, tomato bruschetta on crostini, baked brie en croute, seasonal fruit platter

Butler Style Passed Hors D'oeuvres

Our staff will hand pass a selection of 8 of our hors D'oeuvres from our tier 1, 2 or 3 appetizer menu

Assorted Mini Desserts

A wonderful selection of bite size sweet treats such as mini cheesecake, cannoli, petite fours, and other of our chef's own selections

Cocktail reception upgrades

Shrimp Cocktail 3

Italian Cold Cut Platter 2.50

Chef attended carving station (2 meats) 4



*All Prices are based on Per Person



ILLIUM CAFE BISTRO

Basic Buffet 21

Your 3 hour Evening includes

Bread & Butter

Salad

Garden Or Caesar Salad

Entree

Chicken Parmesan Or Chicken Marsala

Penne Alla Vodka Or Tri-Color Tortellini in Marinara

Mashed Potatoes

Seasonal Vegetables

Desserts

Cookies and Brownies



*All Prices are based on Per Person





Classic Buffet 26

Your 3 hour Evening includes

The Illium Bistro Table

Imported and domestic local cheeses with crackers and bread, crudité, Spinach dip in bread bowl, tomato bruschetta on crostini, baked brie en croute, seasonal fruit platter

Butler Style Passed Hors D'oeuvres

Our staff will hand pass a selection of 4 of our hors D'oeuvres from our Tier 1 appetizer menu

Salad/Bread & Butter

Choose from one of our salads on our salad menu Tier 1

Pasta

Choose a pasta and sauce from our list on the pastas menu

Entrée

Please choose two items from our entrée menu Tier 1

Side Dishes

Please choose a vegetable and a starch from our sides menu

Assorted Mini Desserts

A wonderful selection of bite size sweet treats such as mini cheesecake, cannoli, petite fours, and other of our chef's own selections

*All Prices Based on Per Person



The logo for Illium Cafe Bistro features the words "ILLIUM CAFE" in a large, arched, serif font, with "BISTRO" in a smaller, similar font below it. The text is flanked by decorative flourishes and a central crest.

Traditional Buffet 42

Your 4 hour Evening includes

“Cocktail Hour”

One Hour of open domestic beer, wine and soda

The Illium Bistro Table

Imported and domestic local cheeses with crackers and bread, crudité, Spinach dip in bread bowl, tomato bruschetta on crostini, baked brie en croute, seasonal fruit platter

Butler Style Passed Hors D’oeuvres

Our staff will hand pass a selection of 6 of our hors D’oeuvres from our tier 1 or 2 appetizer menu

Salad/Bread & Butter

Choose from one of our salads on the salad menu Tier 1

Pasta

Choose pasta and a sauce from our list of pasta menu

Entrée

Please choose two items from our entrée menu Tier 1

Side Dishes

Please choose a vegetable and a starch from our sides menu

Assorted Mini Desserts

A wonderful selection of bite size sweet treats such as mini cheesecake, cannoli, petite fours, and other of our chef’s own selections

*All Prices based on Per Person



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Premium Buffet 56

Your 4 hour Evening includes

“Cocktail Hour”

One Hour open domestic beer, house wine and soda

The Illium Bistro Table

Imported and domestic local cheeses with crackers and bread, crudité, Spinach dip in bread bowl, tomato bruschetta on crostini, baked brie en croute, seasonal fruit platter

Butler Style Passed Hors D’oeuvres

Our staff will hand pass a selection of 6 of our hors D’oeuvres from our Tier 1, 2 or 3 appetizer lists

Salad/Bread & Butter

Choose from any of our salads on the salad menu Tier 1 or 2

Pasta

Choose pasta and a sauce from our list of pastas

Entrée

Please choose two items from our entrée list Tier 1 or 2

Side Dishes

Please choose a vegetable and a starch from our sides list

Assorted Mini Desserts

A wonderful selection of bite size sweet treats such as mini cheesecake, cannoli, petite fours, and other of our chef’s own selections

*Prices are based on Per Person



Hors D'oeuvres List

Tier 1

Spanakopita
Antipasto skewers
Kalamata olive tapenade
Mushroom strudel
Poached pear Crostini with goat cheese
Franks en croute
Specialty stuffed breads
Beggars purses stuffed with gorgonzola and cranberry compote
Stuffed Mushrooms
Mozzarella en carroza
Tomato bruschetta on crostini

Tier 2 add 2.00

Pork pot-stickers with sweet chili
Spicy peanut chicken satay
Lobster bisque shooters
Potato croquettes with smoked salmon
Duck spring rolls
Mini seafood tacos
Sweet and sour meatballs
Beef carpaccio on crostini
Asparagus-grilled onion bruschetta on crostini

Tier 3 add 2.50

Pulled duck sweet potato skins
Bacon wrapped scallops
Beef Satay with coconut Curry Sauce
Tempura Lobster Ravioli
Pulled pork sliders with mango salsa
Lobster sliders with bacon-truffle salad
Avocados stuffed with goat cheese mousse
Seared ahi tuna on wontons
Tempura Jumbo shrimp
Mini crab cakes spicy roulade
Miniature beef wellingtons





Salad Options

Tier 1

Garden Salad - Caesar Salad - Mozzarella Caprese

Tier 2

Pear Salad - Bean Salad - Artichoke Salad - Avocado-Bacon Spinach Salad-
Burrata Salad - Red Wine Poached Pear Salad

Dressings

Gorgonzola, blood orange vinaigrette, balsamic vinaigrette, raspberry vinaigrette,
Asian vinaigrette, honey mustard, ranch, lemon vinaigrette

Entrée Options

Tier 1

Chicken Marsala - Chicken Francis - Eggplant Parmesan - Meatballs &
Sausage - Lemon Crusted Tilapia - Beef Tip Diane - Chicken Parmesan -
Sage & Cranberry Stuffed Chicken - Vegetarian Lasagna - Tofu Stir-Fry

Tier 2 add 4

Basil Encrusted Salmon - Sliced Filet of Beef - Chicken Bruschetta -
Pork Ribeye - Herb Marinated Swordfish

Tier 3 add 6

Prime Rib - Swordfish - Rack of Lamb - Beef Wellington - Frenched Pork
Chop - Chateaubriand





Pasta Options

Pasta

Penne - Tri Color Tortellini - Gluten Free (upcharge) - Mini Shells - Rigatoni -
Fusilli - Farfalle

Ravioli Upgrade 2.50

Lobster - Mushroom - Burrata & Tomato - Truffled 3 Cheese

Sauces

Alla Vodka - Marinara - Alfredo - Primavera - Pesto Cream -
Roasted Garlic & Oil - Marsala - Carbonara

Sides

Starch

Roasted Red Potatoes - Mashed Potatoes - Dirty Rice - Rice Pilaf - Au Gratin
Potatoes - Sweet Potatoes - Roasted Fingerling Potatoes

Vegetable

Multi-Color Haricot Vert - Broccoli - Cauliflower - Mediterranean Blend -
Roasted Beets - Seasonal Vegetable Blend

Desserts

Lemon Berry Marscapone - Death by Chocolate - Tiramisu - New York Style
Cheesecake - Cannolis - Peanut Butter Cake - Banana Foster Cake - Carrot
Cake - Red Velvet Cake





Illum's Bronze Plated Dinner 66

Your 4 hour Evening includes

"Cocktail Hour"

One hour open domestic beer, house wine and soda

The Illum Bistro Table

Imported and domestic local cheeses with crackers and bread, crudité, Spinach dip in bread bowl, tomato bruschetta on crostini, baked brie en croute, seasonal fruit platter

Butler Style Passed Hors D'oeuvres

Our staff will hand pass a selection of 6 of our hors D'oeuvres from our tier 1 appetizer list
(See hors d'oeuvres list)

Salad/ Bread & Butter

Choose from one of our salads on our salad menu Tier 1

Entrée

Please choose three items from our entrée list tier 1

Side Dishes

Please choose a vegetable and a starch sides list

Dessert Table with Coffee & Tea Service

A wonderful selection of our seasonal homemade cakes and Italian cookies
(See cake list)

*Prices are based on Per Person



ILLIUM CAFE BISTRO

Illium's Silver Plated Dinner 78

Your 4 hour Evening includes

“Cocktail Hour”

One hour open domestic & imported beer, house wine, well liquor and soda

The Illium Bistro Table

Imported and domestic local cheeses with crackers and bread, crudité, Spinach dip in bread bowl, tomato bruschetta on crostini, baked brie en croute, seasonal fruit platter

Butler Style Passed Hors D'oeuvres

Our staff will hand pass a selection of 8 from our hors D'oeuvres Tier 1 or 2 appetizer list

Salad/Bread & Butter

Choose a salad from our Tier 1 or 2 Salad menu

Entrée

Please choose three items from our entrée menu Tier 1 or 2

Side Dishes

Please choose a vegetable and starch from our sides list
(see side list)

Dessert Table with Coffee & Tea Service

A wonderful selection of our seasonal homemade cakes and Italian cookies
(see cake list)

*Prices are based on Per Person



ILLIUM CAFE BISTRO

Illium's Gold Plated Dinner 85

Your 4 hour Evening includes

"Cocktail Hour"

Two hours open domestic & imported beer, selected wine, call liquor and soda

Champagne Toast

Ice chilled champagne to jubilate with your guests

The Illium Bistro Table

Imported and domestic local cheeses with crackers and bread, crudité, Spinach dip in bread bowl, tomato bruschetta on crostini, baked brie en croute, seasonal fruit platter

Butler Style Passed Hors D'oeuvres

Our staff will hand pass a selection of 8 from our hors D'oeuvres Tier 1, 2 or 3 appetizer menu

Salad/Bread & Butter

Choose a salad from our Tier 1 or 2 Salad menu

Entrée

Please choose three items from our entrée menu Tier 1 or 2

Side Dishes

Please choose a vegetable and starch from our sides list

Dessert Table with Coffee & Tea Service

A wonderful selection of our seasonal homemade cakes and Italian cookies
(see cake list)

*Prices are based on Per Person





Illium's Executive Plated Dinner 96

Your 4 hour Evening includes

"Cocktail Hour"

Two hours open beer, all wine, premium liquor and soda

Champagne Toast

Ice chilled champagne to jubilate with your guests

The Illium Bistro Table

Imported and domestic local cheeses with crackers and bread, crudité, Spinach dip in bread bowl, tomato bruschetta on crostini, baked brie en croute, seasonal fruit platter

Antipasto Display

A wide selection of Italian meats, olives, hummus, and artichoke spreads

Butler Style Passed Hors D'oeuvres

Our staff will hand pass a selection of 8 from our hors D'oeuvres Tier 1, 2 or 3 of the appetizer menu

Salad / Bread & Butter

Choose from either our Tier 1 or 2 salad menu

Entrée

Please choose two items from our entrée menu Tier 1, 2 or 3

Side Dishes

Please choose a vegetable and a starch from our sides menu
(see side list)

The Viennese Table Or Wedding Cake (may be additional charge)

A wonderful selection of our seasonal cake, cheesecakes, cupcakes, and more....

International coffee service

Irish coffee, iced coffee, cappuccinos, and espresso

*Prices are based on Per Person



ILLIUM CAFE BISTRO

Dinner Enhancements

Chef Attended Carving Station 75 chef fee

Sliced Steak 4
Sliced Pork Loin 5
Turkey 3
Ham 2
Beef Wellington 7
Top Round 6
(Minimum 25 guests)

Chef Attended Pasta Station 75 chef fee -6pp

An Array of vegetables and meats with alfredo sauce, marinara,
and alla vodka all cooked to order tableside.
(minimum 25 guests)

Chef Attended Omelet Station 75 chef fee 5pp

An Array of vegetables and meats cooked to order in a folded style omelet
(minimum 20 guests)





Baked Potato Bar 3

An Assortment of toppings and dressing to make your baked potato fully loaded

Illum Café Antipasto Display 3

An array of Italian meats, breads, hummus, olives, and pickled vegetables

Cup Cake Bar 3

Different flavored cupcakes and toppings so you can be interactive with your guests and build the perfect cupcake

Illum Café Viennese Hour 12

One full hour featuring

Fresh fruit - Assorted Italian Cookies - Cannoli - Gourmet Cakes

Mini Cheese Cakes - Chocolate covered Strawberries - Coffee - Tea - Espresso

After dinner cordials.

*All prices are per person





Wedding Cake Upgrades

Add a wedding cake in place of any of our cake options under our catering guide for a small additional fee depending on design and cake flavor

Ice Sculptures

The final perfect addition to your special event.
Choose from an assortment of designs price varies with design



ILLIUM CAFE BISTRO

Beverage Options

Breakfast Bar

Mimosa by the pitcher 25

Bloody Mary Bar 18 pp

Assorted Fresh Juices 2 pp

Coffee Service 1 pp

Basic Beverage 2

Soda, Coffee, Tea, Iced Tea & Lemonade

International Coffee Service 3

Full coffee and tea service with specialty flavored coffees,
cappuccinos, lattes and espresso.



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Bar Packages

Basic Bar

Domestic Beer, House Wine & Soda

One hour 10 pp

Two hours 17 pp

Additional Hours 12 pp

Bronze Bar

Domestic & Imported Beer, Exclusive Wine, Well Liquor, & Soda

One hour 17 pp

Two hours 28 pp

Additional Hours 15 pp

Silver Bar

Call Liquor, Imported & Domestic Beer, All Wine, & Soda

(Absolut, Stoli, Jack Daniels, Captain Morgan, Malibu, Beefeater, Jose Cuervo)

One hour 21 pp

Two hours 40 pp

Additional Hours 20 pp



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Gold Bar

Premium Liquor, Imported & Domestic Beer, All Wine, & Soda
(Grey Goose, Kettle One, Dewar's, Makers Mark, Glenlivet)

One hour 30 pp

Two hours 55 pp

Additional hours 30 pp

Beverage Enhancements

Champagne Toast 3

House Wine Service 4

Bottle of Champagne (house) 20

Non-Alcoholic Punch 25 bowl

Mimosa Punch 45 bowl

Liquor Spiked Punch 53 bowl

