



PASCALE

BANQUETS & CATERING

Drumlins Country Club

Lunch Menu

2019

Lunch Menus

Sit-Down Lunch-Cold Entrées

*Sit-Down Entrées Include 1 Choice of Dessert, Coffee & Tea,
And Artisan Breads from Pascale Bakehouse
(Choose 2)*

Cold Entrees

\$15.95 pp

- **Traditional Caesar Salad** | Romaine Tossed with Creamy Caesar Dressing, Cherry Tomatoes, Croutons and Parmesan Cheese

\$15.95 pp

- **Asian Spinach Salad** | Baby Spinach tossed with Mandarin Oranges, Sliced Almonds, Sweet Onions and Crisp Fried Noodles in a Sesame Ginger Dressing with A Drizzle of Wasabi Cream

\$15.95 pp

- **Apple Walnut Salad** | Mixed Baby Greens, Diced Apples, Candied Walnuts & Gorgonzola, Served with Champagne Vinaigrette

\$15.95 pp

- **Chopped Salad** | Crisp Lettuces, Tomatoes, Onions, Cannellini Beans, Roasted Peppers, Artichoke Hearts, Smoked Bacon, Bleu Cheese & Candied Pecans, Served with Balsamic Vinaigrette

\$15.95 pp

- **Mixed Berry Salad** | Baby Lettuces tossed with Strawberries, Blueberries, Toasted Pistachios, Gorgonzola and Raspberry Vinaigrette

\$15.95 pp

- **Arugula Salad** | With Beets, Goat Cheese & Toasted Walnuts, Dressed with Lemon and Olive Oil

**Salads come with Choice of: Flank Steak, Grilled Chicken,
Tuna Salad or Chicken Salad**

Add a Cup of Soup or a House Salad to Start!

Add. \$2.00 pp

*Prices are based on parties of 50 guests or more. Parties under 50 guests will require an additional \$2.00/pp upcharge.
Prices are exclusive of 21% administrative fee and 8% NYS sales tax.*

Pascale Catering at Drumlins | 800 Nottingham Road, Syracuse NY 13224 | 315.446.8511 x209 | www.pascaledrumlins.com

Lunch Menus

Sit-Down Lunch-Hot Entrées

Hot Entrées

\$14.95 pp

\$15.95 pp

\$15.95 pp

\$16.95 pp

\$16.95 pp

\$17.95 pp

\$19.95 pp

Sit-Down Entrées Include 1 Choice of Dessert, Coffee & Tea,
And Artisan Breads from Pascale Bakehouse
(Choose 2)

- **Penne Pasta** | Served with Freshly Grated Parmesan Cheese and Choice of One Sauce (Marinara, Creamy Tomato Vodka Sauce, Classic Alfredo, Creamy Pesto Alfredo, Classic Basil Pesto)
- **Smoked Chicken Alfredo** | With Mushrooms & Sun-Dried Tomatoes in a Smoked Gouda Cheese Sauce
- **Vegetable Lasagna** | Grilled Italian Vegetables and Fresh Pasta Sheets Layered with Four Cheeses, Fresh Herbs and Marinara Sauce
- **Chicken Breast Milanese** | Lightly Fried Chicken Breast Topped with Tomato Cucumber Salad and Served with Herbed Orzo
- **Chicken Florentine** | Boneless Breast Stuffed with Spinach and Mushrooms, Served with Seasonal Vegetables, White and Wild Rice Pilaf and a Creamy Mornay Sauce
- **Roasted Salmon** | In a Lemon Beurre Blanc Sauce, Served with Seasonal Vegetables and Herbed Israeli Cous Cous
- **Prime Rib** | Slow Roasted Boneless Rib Eye of Angus Beef with Madeira Sauce, Seasonal Vegetables and Roasted Potatoes

Family Style Desserts

- **Assorted Cookies & Brownies** | Chocolate Chip, Oatmeal Raisin, Sugar & Peanut Butter
- **International Cookies** | Chewy Ginger, Chocolate Espresso, Biscotti & Coconut Macarons
- **Assortment of Miniature Desserts (Add. \$1.50 pp)**

Served Desserts

- **Traditional NY Style Cheesecake** | With Berry Compote
- **Carrot Cake** | With Cream Cheese Frosting
- **Lemon Tart** | With Fresh Berries
- **Fruit Tart** | Filled with Pastry Cream, Topped with Seasonal Fruit and Light Apricot Glaze
- **Bête Noire** | Flourless Chocolate Cake, Served with Crème Anglaise and Raspberry Puree
- **Decadent Chocolate Cake** | Rich Chocolate Cake, Layered with Dark Chocolate Mousse & Iced with Chocolate Ganache

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Lunch Menus

Lighter Fare

Buffet Lunches Include Dessert, Coffee & Tea and Artisan Breads from Pascale Bakehouse

Menu 1
\$15.95 pp

- **Salads (Choose 3)**
 - Mixed Green Salad | With Garden Veggies & Pascale's House Italian Vinaigrette
 - Caesar Salad | Romaine Lettuce with Cherry Tomatoes & Herb Croutons, Drizzled with Creamy Caesar Dressing
 - Tomato, Cucumber & Red Onion Salad | With Italian Herb Dressing
 - Fresh Seasonal Fruit Salad
 - Tri-Color Tortellini Salad | In a Creamy Basil Dressing
 - Pasta Salad | With Crisp Vegetables, Tossed in Italian Vinaigrette
 - Red Potato Salad | With Creamy Dill & Horseradish Dressing
 - Sweet Potato Salad | Tossed in an Herb Vinaigrette
- **Assorted Wraps and Baguette Sandwiches (Choose 3)**
 - Roast Turkey Baguette | Provolone Cheese, Lettuce & Tomato
 - Roast Beef Baguette | Swiss Cheese, Lettuce & Tomato
 - Italian Meats Baguette | Shaved Red Onion, Roasted Peppers, Balsamic Vinaigrette
 - Grilled Chicken Caesar Wrap
 - Roast Chicken Salad Wrap | Candied Walnuts, Dried Cranberries & Green Grapes
 - Tuna Salad Wrap | Crunchy Veggies, Fresh Herbs & Lemon Mayo
 - Grilled Vegetable Wrap | Roasted Peppers, Fresh Mozzarella, Balsamic Glaze
- **Potato Chips**
- **Assorted Cookies & Brownies**

Add. \$1.00 pp

- **Pasta (Choose 1) | Served with Freshly Grated Parmesan Cheese**
 - Spicy Plum Tomato Sauce
 - Creamy Alfredo Sauce
 - Pesto Alfredo Sauce
 - Creamy Tomato Vodka Sauce
 - Primavera | Prepared with Olive Oil, Garlic & Herbs or Pesto Alfredo Sauce
 - Pesto Sauce | Prepared with Extra Virgin Olive Oil, Garlic, Basil & Pine Nuts

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Lunch Menus

Lighter Fare

Buffet Lunches Include Coffee & Tea and Artisan Breads from Pascale Bakehouse

Menu 2
\$17.95 pp

- **Green Salad (Choose 1)**
 - Caesar Salad | Romaine Lettuce with Cherry Tomatoes & Herb Croutons, Drizzled with Creamy Caesar Dressing
 - Signature Salad | Mixed Baby Lettuces, Dried Cranberries, Candied Pecans & Stilton Cheese, Drizzled with Champagne Vinaigrette
 - Baby Spinach Salad | With Gorgonzola, Bermuda Onion, Mandarin Oranges & Raspberry Vinaigrette
- **Pasta Salad (Choose 1)**
 - Caprese Orzo Salad | With Fresh Mozzarella, Cherry Tomatoes & Fresh Basil, Tossed in Basil Vinaigrette
 - Pasta Salad | With Crisp Vegetables, Tossed in Italian Vinaigrette
 - Tri-Color Tortellini Salad | With Creamy Basil Dressing
- **Fresh Seasonal Fruit Salad** | Served in Rocks Glasses
- **Assorted Quiche (Choose 2)**
 - Spinach, Mushroom & Mozzarella
 - Spinach, Roasted Peppers & Feta
 - Broccoli, Roasted Peppers & Cheddar
 - Bacon, Onion & Swiss
 - Ham, Mushroom & Cheddar
- **Lunch Entrees (Choose 2)** | Served with Croissants & Rolls
 - Roast Chicken Salad | With Candied Walnuts, Dried Cranberries & Green Grapes
 - Tuna Salad | White Albacore Tuna, Crunchy Veggies, Fresh Herbs & Lemon Mayo
 - Egg Salad
- **Freshly Baked Pascale Bakehouse Assorted Scones**
- **Pascale Bakehouse International Cookies** | Chocolate Espresso, Biscotti, Macaroons & Chewy Ginger

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Lunch Menus

Lighter Fare

Buffet Lunches Include Coffee & Tea and Artisan Breads from Pascale Bakehouse

Menu 3
\$23.95 pp

- **Signature Salad** | Baby Lettuces, Dried Cranberries, Candied Pecans & Stilton Cheese, Drizzled with Champagne Vinaigrette
- **Freshly Cut Tropical Fruits & Berries** | Served in Rocks Glasses
- **Platter of Grilled Italian Vegetables** | With Portobello Mushrooms, Roasted Peppers & Fresh Mozzarella, Drizzled with Balsamic Glaze
- **Salad (Choose 1)**
 - Tri-Color Tortellini Salad | With Creamy Basil Dressing
 - Orzo Salad | Tossed with Artichoke Hearts, Cucumber, Tomato, Olives & Feta in a Zesty Dressing
 - Sweet Potato Salad | Tossed in an Herb Vinaigrette
 - Watermelon & Feta Salad | With Balsamic Drizzle
- **Platters of Roast Tenderloin** | With Creamy Horseradish Sauce
- **Poached Filet of Salmon** | Served Chilled with a Creamy Dill Sauce
- **Freshly Baked Pascale Bakehouse Scones, Croissants & Rolls**
- **Assorted Miniature Desserts from Pascale Bakehouse (Choose 3)**

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Lunch Menus

Hot Buffet

Buffet Lunches Include Dessert, Coffee & Tea and Artisan Breads from Pascale Bakehouse

Menu 4
\$17.95 pp

- **Salads (Choose 2)**
 - Mixed Green Salad | With Garden Veggies & Pascale's House Italian Vinaigrette
 - Caesar Salad | Romaine Lettuce with Cherry Tomatoes & Herb Croutons, Drizzled with Creamy Caesar Dressing
 - Greek Salad | Mixed Lettuces with Feta Cheese, Kalamata Olives, Tomato, Red Onion and Chick Peas, Drizzled with Greek Vinaigrette
 - Tomato, Cucumber & Red Onion Salad | With Italian Herb Dressing
 - Fresh Seasonal Fruit Salad
 - Roasted Brussels Sprout Salad
 - Red Potato Salad | With Creamy Dill & Horseradish Dressing
 - Sweet Potato Salad | Tossed in an Herb Vinaigrette
- **Vegetable or Starch (Choose 1)**
 - Broccoli & Cauliflower Florets | With Garlic & Butter Crumbs
 - Roasted Brussels Sprouts
 - Roasted Potatoes | With Herbs & Garlic
 - Roast Garlic Mashed Potatoes
 - Three Cheese Potato Au Gratin
 - White & Wild Rice Pilaf
- **Pasta (Choose 1) | Served with Freshly Grated Parmesan Cheese**
 - Spicy Plum Tomato Sauce
 - Creamy Alfredo Sauce or Pesto Alfredo Sauce
 - Creamy Tomato Vodka Sauce
 - Carbonara Sauce | With Bacon & Scallions
 - Primavera | Prepared with Olive Oil, Garlic & Herbs
- **Entrée (Choose 1)**
 - Roast Carolina Turkey | With Home-style Gravy
 - Baked Sugar-Cured Ham | With Pineapple Orange Glaze
 - Bone-In Roasted Lemon Garlic Chicken
 - Chicken Piccata | With Capers in a White Wine & Lemon Butter Sauce
 - Chicken Florentine | Boneless Chicken Breast Stuffed with Mushrooms & Spinach in a Creamy Mornay Sauce
- **Dessert (Choose 1)**
 - Assorted Cookies & Brownies | Chocolate Chip, Oatmeal Raisin, Peanut Butter & Sugar
 - Carrot Cake | With Cream Cheese Frosting
 - Fruit Tart | With Fresh Berries
 - Decadent Chocolate Cake | Rich Chocolate Cake, Layered with Dark Chocolate Mousse & Iced with Chocolate Ganache

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Lunch Menus

Menu 5
\$20.95 pp

Hot Buffet

Buffet Lunches Include Dessert, Coffee & Tea and Artisan Breads from Pascale Bakehouse

- **Salads (Choose 2)**
 - Signature Salad | Baby Lettuces, Dried Cranberries, Candied Pecans & Stilton Cheese, Drizzled with Champagne Vinaigrette
 - Baby Spinach Salad | With Gorgonzola, Bermuda Onion, Mandarin Oranges & Raspberry Vinaigrette
 - Greek Salad | Mixed Lettuces with Feta Cheese, Kalamata Olives, Tomato, Red Onion and Chick Peas, Drizzled with Greek Vinaigrette
 - Fresh Seasonal Fruit Salad
 - Sweet Potato Salad | Tossed in an Herb Vinaigrette
 - Roasted Brussels Sprout Salad (Seasonal)
 - Green Bean & Cannellini Bean Salad
- **Vegetable/Starch (Choose 2)**
 - Green Beans Almondine
 - Broccoli Florets | With Garlic & Butter Crumbs
 - Platter of Grilled Italian Vegetables | Drizzled with Balsamic Glaze
 - Roasted Potatoes | With Herbs & Garlic
 - Roast Garlic Mashed Potatoes
 - Herbed Orzo | With Extra Virgin Olive Oil & Fresh Herbs
 - White & Wild Rice Pilaf
- **Pasta (Choose 1) | Served with Freshly Grated Parmesan Cheese**
 - Primavera | Prepared with Olive Oil, Garlic & Herbs or Creamy Pesto Sauce
 - Pesto Alfredo Sauce
 - Creamy Tomato Vodka Sauce
 - Carbonara Sauce | With Bacon & Scallions
 - Bolognese | Beef, Veal and Pork Ragu, Simmered with Roma Tomatoes and Fresh Herbs
 - Vegetable Lasagna | Grilled Italian Vegetables and Fresh Pasta Sheets, Layered with Fresh Herbs, Three Cheeses and Tomato Sauce
- **Entrée (Choose 2)**
 - Eggplant Rollatini | Baked Ricotta Stuffed Eggplant, Served with Mozzarella & Tomato Sauce
 - Roast Carolina Turkey | Sliced and Served at Room Temperature with Petite Rolls & Assorted Condiments
 - Chicken Marsala | Boneless Chicken Sautéed with Mushrooms in a Marsala Wine Sauce
 - Chicken Florentine | Boneless Chicken Breast Stuffed with Spinach & Mushrooms, with a Creamy Mornay Sauce
 - Maple Glazed Pork Tenderloin | With Spiced Cider Sauce
 - Roast Top Round of Angus Beef Au Jus
- **Dessert (Choose 1)**
 - Assorted Cookies & Brownies | Chocolate Chip, Oatmeal Raisin, Peanut Butter & Sugar
 - Traditional NY Style Cheesecake | With Berry Compote
 - Carrot Cake | With Cream Cheese Frosting
 - Fruit Tart | With Fresh Berries
 - Decadent Chocolate Cake | Rich Chocolate Cake, Layered with Dark Chocolate Mousse

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Lunch Menus

Themed Buffets

Buffet Lunches Include Dessert, Coffee & Tea and Artisan Breads from Pascale Bakehouse

Italian Feast
\$17.95 pp

- **Salads (Choose 3)**
 - Mixed Green Salad | With Garden Veggies & Pascale's House Italian Vinaigrette
 - Caesar Salad | Romaine Lettuce with Cherry Tomatoes & Herb Croutons, Drizzled with Creamy Caesar Dressing
 - Fresh Seasonal Fruit Salad
 - Grilled Italian Vegetables | Drizzled with Balsamic Glaze
 - Utica Greens | With Prosciutto, Cherry Peppers & Breadcrumbs
- **Pasta (Choose 1)**
 - Creamy Tomato Vodka Sauce
 - Baked Ziti | With Ricotta & Mozzarella
 - Lasagna | Traditional or Vegetarian
- **Lunch Entree (Choose 1)**
 - Eggplant Rollatini | Baked Ricotta Stuffed Eggplant, Served with Mozzarella and Tomato Sauce
 - Meatballs | With Marinara
 - Sweet Italian Sausage | With Sautéed Peppers & Onions
 - Chicken Parmesan
 - Chicken Piccata | With Capers in a White Wine & Lemon Butter Sauce
 - Roasted Lemon Garlic Chicken
- **Homemade Cannolis and Assorted Biscotti from Pascale Bakehouse**

Southern Hospitality
\$17.95 pp

- **Mixed Green Salad** | With Garden Veggies & House Lemon Vinaigrette
- **Creamy Coleslaw**
- **Collard Greens**
- **Starch (Choose 1)**
 - Roasted Potatoes | With Herbs & Garlic
 - Yukon Gold Mashed Potatoes
 - Homestyle Macaroni & Cheese
- **Lunch Entrée (Choose 1)**
 - **Southern Fried Chicken** | Served with Hot Sauce on the Side
 - **BBQ Pulled Pork** | Slow Cooked & Covered in BBQ Sauce
- **Country Style Cheddar Biscuits**
- **Dessert (Choose 1)**
 - Apple Crumb Pie
 - Pecan Pie

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Beverages

NON-ALCOHOLIC BEVERAGE STATIONS

- Assorted Cans of Soda | \$2.00 ea
- Bottled Sparking and Still Water | \$2.00 ea
- Unlimited Pitchers of Soda & Iced Tea | \$3.00 pp
- Iced Tea & Flavored Lemonade Station | \$4.00 pp

OPEN WINE BAR

House Red and White Wine, Regular and Light Beer, Soft Drinks

- One Hour Bar | \$13.00 pp
- Two Hour Bar | \$17.00 pp
- Three Hour Bar | \$21.00 pp
- Four Hour Bar | \$25.00 pp

HOUSE BRAND OPEN BAR

Vodka, Gin, Rum, Whiskey, Scotch, Bourbon, House Red and White Wine, House Regular and Light Beers, Soft Drinks & Mixers

- One Hour Bar | \$13.00 pp
- Two Hour Bar | \$17.00 pp
- Three Hour Bar | \$21.00 pp
- Four Hour Bar | \$25.00 pp

PREMIUM BRAND OPEN BAR

Tito's or Absolut Vodka, Tanqueray or Beefeater Gin, Bacardi Rum, Seagram's VO or Canadian Club Whiskey, Dewar's or Johnnie Walker Red Scotch, Jim Beam Bourbon, Premium Red and White Wine, Premium Regular and Light Beers, Soft Drinks & Mixers

- One Hour Bar | \$15.00 pp
- Two Hour Bar | \$20.00 pp
- Three Hour Bar | \$25.00 pp
- Four Hour Bar | \$30.00 pp

CASH BAR

There is a \$90.00 Bartender Fee, per tender, for Cash Bars

- Soft Drinks | \$2.00 ea
- Beer | \$4.00 and up
- Wine | \$6.00 and up
- Cocktails | \$7.00 and up

Pascale Catering is licensed to serve alcoholic beverages both on and off premises. Prices are based on consecutive hours of service. Prices are exclusive of 21% administrative fee and 8% NYS sales tax.

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Policies & Procedures

LINENS: We have a variety of table linen and napkin colors available at no additional fee. Please consult with our Sales Office for color availability. Coordinating overlays, chair covers and linens to the floor are available at an additional cost. All food and beverage stations will be draped to the floor in your choice of white or black skirting.

ROOM & SETUP FEES: Function Rooms are assigned based on the anticipated number of guests. If there is a fluctuation in the number of guests attending, Pascale Catering reserves the right to reassign a more appropriate sized function room. Pascale Catering also reserves the right to charge an additional fee for meeting room set-ups with extensive labor requirements. A room rental fee will be charged where applicable. Hosts may arrive up to two hours prior to the event for additional set up.

MINIMUMS: Events held at Drumlins have a minimum food and beverage expenditure. Please consult with our sales manager on dates and requirements.

GUARANTEE POLICY: In order that we may better serve your guests, we ask for an estimated number of attendees one week prior to your event for both Sit Down and Buffet Style Meals. For a Sit-Down meal you may offer guests a choice of two entrees, and a vegetarian choice; however, we must have an estimated number of each entrée one week prior to your event. An additional \$1.00 per person will be applied when offering a third entrée (not including a vegetarian option.) We require a final guaranteed number of attendances and choice of entrees seventy-two hours (3 business days) in advance. This number shall constitute a guarantee and you will be billed for this number or the actual attendance, whichever is higher.

DEPOSITS & PAYMENT: To reserve a date for your event on a definite basis, Pascale Catering requires a non-refundable deposit. This deposit will be credited towards your final invoice. Final payment is due the day of the event. You may pay by check written out to Pascale Catering or cash.

CANCELLATION POLICY: In the event of a cancellation, all deposits received are non-refundable and non-transferrable. In addition, should you decide at any time to cancel your event within 7 days prior to the scheduled event, there will be a penalty charge of 25% of the anticipated revenue due.

***ADMINISTRATIVE FEE & TAX:** On all food and beverage functions, there will be a 21% Administrative Fee and 8% NYS Sales Tax applied. All prices quoted are exclusive of administrative fee and tax. The administrative fee is for administration of the special function/banquet and is not purported to be a gratuity. For tax exempt organizations, form ST-119 must be obtained no later than two weeks prior to the function date.

MATERIALS AND DELIVERIES: Pascale Catering will receive materials for your reception no sooner than 48 hours before your event. Materials must be picked up after the reception, unless other arrangements are made with your Banquet Sales Manager. Please coordinate arrangements directly with your sales manager to insure proper handling. We are not responsible for anything left prior, during or after your reception. All materials left at Pascale Catering at Drumlins for longer than five days following your reception become property of Pascale Catering and may be disposed of.

ADDITIONAL LABOR: All dinner prices are based on a four-hour function. Breakfast, lunch and reception prices are based on a three-hour function. Events extending beyond will be subject to additional labor fees.

FOOD / BEVERAGE: All food and beverage products must be supplied and prepared by Pascale Catering. Pascale Bakehouse has been creating custom designed cakes and specialty desserts to compliment every occasion for over 20 years. We pride ourselves on customizing each menu to your individual taste, transforming the highest quality and freshest ingredients into delicious, highly presentable dishes, including our famous desserts. We take great care to bring you our full attention in food, wine, service and culinary presentation.

STAFFING: An Event Manager will be assigned to your function and will coordinate your entire evening to your standards and satisfaction.

SECURITY: Pascale Catering may require you to provide, at your expense, uniformed or non-uniformed security personnel. Pascale Catering shall have final approval on any and all security personnel to be utilized during your function.