PASCALE

BANQUETS & CATERING

Drumlins Country Club

Cocktail Party Menu

2019

Cocktail Party

Hors d'Oeuvres & Canapes

Displayed or Passed on Silver Trays by Wait Staff
(Prices Based on 1 Piece per Person of Each Selection)

A

4 Selections from A @ $6.00 pp

- Caprese Skewer | Cherry Tomatoes, Basil Pesto & Fresh Mozzarella Beads
- Mini Risotto Ball | Crisp, Fried Risotto Balls Flavored with Basil, Prosciutto & Romano, Served with Warm Marinara Sauce
- Stuffed Mushrooms | With Spinach & Feta, Crabmeat or Sausage Filling
- Vegetable, Chicken or Pork Pot Stickers | With Soy Ginger Dipping Sauce
- Wild Mushroom Tartlet | With Smoked Mozzarella in a Flaky Pastry Cup
- Indonesian Chicken Satay | With Spicy Peanut Sauce
- Spanakopita | Spinach & Feta Wrapped in Phyllo Pastry
- Marinated Tomato Crostini | With Whipped Feta and Fresh Basil
- Watermelon & Feta Skewers | With Fresh Basil & Balsamic Drizzle

B

4 Selections from A or B @ $8.00 pp

- Crunchy Tuna Tartare | Served on a Spoon or Potato Gaufrette
- Caramelized Onion & Goat Cheese Tartlet
- Southwestern Chicken Crostini with Guacamole
- Duck and Apple Tartlets | With Caramelized Onions & Smoked Mozzarella
- Asparagus Tips | Wrapped in Prosciutto & Provolone
- Sea Scallops | Wrapped in Bacon, Served with Creamy Horseradish Sauce
- Korean Flank Steak Satay | With Chimichurri Sauce
- Seared Sesame Crusted Ahi Tuna | With Wasabi Crème
- Coconut Crunchy Shrimp | With Chili Apricot Dipping Sauce
- Smoked Salmon | With Mascarpone Cheese & Dill on a Rye Crisp
- Chilled Jumbo Shrimp | With Traditional Cocktail Sauce

C

4 Selections from A, B or C @ $10.00 pp

- Spicy Ahi Cone | Raw Ahi Tuna with a Spicy Aioli in a Black Sesame Cone
- Mini Maryland Crab Cakes | With Chili Remoulade Sauce in a Tureen
- Mini Beef Wellington | With Creamy Horseradish Dipping Sauce
- Lemongrass Jumbo Shrimp Satay | With Tequila Lime Dressing
- Tomato Bisque Shooter | With Truffle Grilled Cheese Finger Sandwiches
- Oyster Shooters | Raw Oyster Topped with Vodka & Cocktail Sauce in a Shot Glass
- "Lollipop" Lamb Chops | With Tarragon Dijonnaise Sauce (Add $2.00 pp)
- Mini Lobster Roll | On a New England Bun (Add $4.00 pp)

$7.50 pp

- Shrimp Martini | 3 Chilled Jumbo Shrimp with Lemon, Olives & Celery Stalk, Served over Ketel One Cocktail Sauce in a Martini Glass

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

Cocktail Party

Pascale Featured Displays

$7.95 pp

- **Antipasto Table**

  A Beautiful, Garnished, Multi-Level Display of Italian Specialties Consisting of:
  - Colorful Vegetable Crudités with Dipping Sauces
  - Cascades of Red & Green Grapes and Assorted Melons
  - Variety of Imported & Domestic Cheeses
  - Marinated Roasted Mushrooms
  - Bowls of Olives (Plain & Marinated)
  - Warm Roasted Garlic Artichoke Gratin
  - Bowls of Marinated Roasted Peppers
  - Basket of Italian Breads

- **Add Additional Items**
  - $1.25 ea — Swedish Meatballs | Served in a Rich Sauce, Accented with Sour Cream
  - $1.50 ea — Risotto Balls | Crisp, Fried Risotto Balls Flavored with Basil, Prosciutto & Romano, Served with Warm Marinara Sauce
  - $1.50 pp — Platter of Grilled Italian Vegetables | Drizzled with Balsamic Glaze
  - $2.00 ea — Mini Baguette Sandwiches | Assorted Flavors Available
  - $2.50 pp — Platter of Sliced Italian Meats | Salamis, Cappicola, Soppressata

$5.00 pp

- **Crostini Display (Choose 3)**
  - Tomato, Fresh Mozzarella & Basil
  - Flank Steak, Caramelized Onions, Crumbled Bleu Cheese & Balsamic Glaze
  - Marinated Cucumber & Whipped Feta
  - Avocado, Grilled Corn & Tomato Salad
  - Southwestern Chicken & Guacamole
  - Roasted Mushrooms, Pancetta & Garlic Aioli
  - Shrimp with Avocado & Fresh Salsa (Add $.50)

$9.50 pp

- **Charcuterie Table**

  A Rustic Display Consisting of:
  - Wedges of Imported Cheeses
  - Cured Meats, Sausages & Country Pâté
  - Cascades of Red Grapes
  - House Pickled Vegetables
  - Assorted Marinated Olives
  - Accompanied by Crisp Crackers, Spanish Breadsticks and Artisanal Breads
  - Paired with Whole Grain Mustard, Fruit Preserves & Fresh Honey

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Cocktail Party

Displays

$2.50 pp	• **Vegetable Crudités |** With Ranch & Creamy Blue Cheese Dressings
$3.00 pp	• **Fresh Fruit Assortment |** In Season Melons, Berries & Golden Pineapple
$3.00 pp	• **House Made Guacamole & Salsa |** Served with Tri-Color Tortilla Chips
$3.50 pp	• **Assortment of Cheeses |** Imported and Domestic, With Baskets of Crackers, Cascades of Grapes and Strawberries
$5.00 pp	• **Mediterranean Display |** Pita, Crostini & Toppings (Choose 3) ○ Plain, Roasted Garlic, or Sun-Dried Tomato Hummus ○ Olive Tapenade ○ Caponata | Marinated & Diced Mediterranean Vegetables ○ Baba Ghanoush | Roasted Eggplant Spread ○ Avocado Tartare ○ Baked Garlic Artichoke Gratin ○ Herb Ricotta ○ Herb Goat Cheese ○ Marinated Tomato & Sun-Dried Tomato Salad ○ Duck Liver Mousse
$6.00 pp	• **Flat Bread Pizza Display (Choose 3)** ○ Pepperoni & Sausage ○ Garlic, Olive Oil & Mozzarella ○ Tomato, Basil & Fresh Mozzarella ○ Broccoli, Garlic & Mozzarella ○ Prosciutto, Peppers, Onions & Provolone ○ Mushroom, Artichoke, Roasted Red Peppers & Fontina Cheese ○ Buffalo Chicken & Crumbled Bleu Cheese
$100.00 ea	• **Wheel of Brie en Croute |** Baked with Chopped Nuts in Puff Pastry, Served with Cascades of Grapes & Sliced Apples (Serves 30-50 People)

Prices are based on parties of 50 guests or more. Parties under 50 guests will require an additional $2.00/pp upcharge.
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Cocktail Party

Fresh Pasta Station

Served with Freshly Grated Parmesan Cheese

1 Selection $5.00 pp
2 Selections $6.00 pp

- Sauce
  - Marinara
  - Alfredo or Pesto Alfredo
  - Creamy Tomato Vodka Sauce
  - Chicken Riggies | Spicy Tomato Cream Sauce with Cherry Peppers
  - Carbonara | With Bacon & Scallions
  - Primavera | Prepared with Creamy Pesto Sauce or Olive Oil, Garlic & Basil
  - Bolognese | Beef, Veal & Pork Simmered with Roma Tomatoes & Fresh Herbs
- Add-Ons
  - Grilled Chicken | Add. $1.00 pp
  - Meatballs | Add. $1.00 pp
  - Shrimp | Add. $2.00 pp
- Also Available
  - Macaroni & Cheese
  - Truffled Macaroni & Cheese | Add. $1.00 pp
  - Autumn Ravioli | Add. $1.00 pp

Mashed Potato Station

1 Selection $5.25 pp
2 Selections $6.50 pp

- Yukon Gold Mashed Potatoes served in a Martini Glass,
  With a Selection of Toppings to Include:
  - Madeira Sauce
  - Sour Cream
  - Bacon
  - Scallions
  - Shredded Cheddar Cheese
- Mashed Sweet Potatoes served in a Martini Glass,
  with a Selection of Toppings to Include:
  - Brown Sugar & Cinnamon
  - Candied Pecans
  - Frizzled Onions
  - Maple Syrup
  - Porcini Rosemary Cream Sauce

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Cocktail Party

Asian Flare Station

Made to Order Stir Fry Requires $75.00 Chef Fee
Let Us Know if you like it Mild, Medium or Spicy!

$6.00 pp

- Entrée (Choose 1) | Served with Jasmine Rice
  - Cashew Chicken | With Scallions, Garlic, Red Peppers, Celery & Cashews
  - Spicy Singapore Shrimp | With Snow Peas, Carrots, Onion, Celery & Scallions
  - Sweet and Sour Pork | With Ginger, Garlic, Pineapple, Red Peppers & Green Peppers
  - General Tso Chicken | With Garlic, Scallions & Broccoli

Carving Station

Our Premium Meats are Hand Carved to Order
& Served on Freshly Baked Petite Rolls with a Selection of Two Sauces
Parties under 100 Guests Require a $75.00 Chef Fee

$6.00 pp
- Baked Old Fashioned Ham Off the Bone

$6.00 pp
- Slow Roasted Breast of Carolina Turkey

$6.50 pp
- Maple Glazed Pork Tenderloin

$7.00 pp
- Top Round of Angus Beef Au Jus

$7.50 pp
- Flank Steak | Marinated with Bourbon, Soy & Sesame

$9.00 pp
- Roast Tenderloin of Angus Beef

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Cocktail Party

Small Plates

Chef Prepared to Order
Parties under 100 Guests Require a $75.00 Chef Fee
This station must be served with two other stations

2 Selections
$15.00 pp

- **Chicken Marsala |** Wild Mushrooms over Garlic Mashed Potatoes With a Marsala Wine Sauce
- **Shrimp & Scallop Florentine |** In a Creamy Lemon Butter Sauce with Spinach, Served over Herbed Orzo
- **Fennel Crusted Salmon |** Served with White Beans and Kale, Drizzled with Roasted Tomato-Basil Coulis
- **Seared Ahi Tuna |** Drizzled with Creamy Wasabi, Served over Asian Slaw
- **Lump Crab Cakes |** With Remoulade Sauce Served over Sautéed Spinach & Israeli Cous Cous
- **Marinated Flat Iron Steak |** With Crumbled Gorgonzola & Caramelized Onions over Mashed Sweet Potatoes
- **Roast Tenderloin of Beef |** Over Truffle Mashed Cauliflower and Grilled Asparagus Spears, Drizzled with Wild Mushroom Sauce

Seafood Bar

$12.00 ea
- Steamed Clams (1 doz.) | Served with Drawn Butter

$100.00
- Peel & Eat Shrimp (100 pcs) | Served with Cocktail Sauce & Lemon

$200.00
- Chilled Jumbo Shrimp (100 pcs) | Served with Cocktail Sauce & Lemon

$150.00
- Littleneck Clams on the Half Shell (100 pcs) | Served on Crushed Ice with Cocktail Sauce & Lemon

$300.00
- Oysters on the Half Shell (100 pcs) | Served on Crushed Ice with Cocktail Sauce, Mignonette & Lemon

$Market
- Chilled Jonah Stone Crab Claws | Served with Creamy Mustard Sauce & Cocktail Sauce

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Dinner

Enhancements

Accent Your Buffet or Stations with Any of these Additions!

$2.00 pp
- Green Salads in Rocks Glasses
    - Mixed Green Salad | With Garden Veggies & Choice of Dressing
    - Caesar Salad | Romaine Lettuce with Cherry Tomatoes & Herb Croutons, Drizzled with Creamy Caesar Dressing
    - Baby Spinach Salad | With Gorgonzola, Bermuda Onion, Mandarin Oranges & Raspberry Vinaigrette
    - Apple Walnut Salad | Baby Lettuces, Diced Apples, Candied Walnuts & Gorgonzola Cheese, Drizzled with Champagne Vinaigrette
    - Chopped Salad | Crisp Lettuces, Tomatoes, Onions, Cannellini Beans, Roasted Peppers, Artichoke Hearts, Smoked Bacon, Bleu Cheese & Candied Pecans, Served with Balsamic Vinaigrette
    - Beet & Goat Cheese Salad | With Toasted Macadamia Nuts and Champagne Vinaigrette
    - Cobb Salad | Crisp Lettuces with Diced Tomato, Avocado, Egg, Bacon & Creamy Bleu Cheese Dressing

$2.00 pp
- Red Potato Salad | With Creamy Dill & Horseradish Dressing

$2.50 pp
- Tortellini Salad | With Creamy Basil Dressing

$3.00 pp
- Orzo Salad | Tossed with Artichoke Hearts, Cucumber, Tomato, Olives & Feta in a Zesty Dressing

$3.00 pp
- Summer Vegetable Salad | Asparagus, Radishes, Tomatoes, Endive, Zucchini, Sugar Snap Peas, Cucumber and Arugula in a Dijon Mustard Vinaigrette

$3.50 pp
- Sliced Tomatoes & Mozzarella | Drizzled with Basil Vinaigrette

$2.00 pp
- Broccoli Florets | With Garlic Butter Crumbs

$2.00 pp
- Green Beans Almandine

$2.50 pp
- Truffle Mashed Cauliflower | With White Truffle Oil

$2.50 pp
- Utica Greens | With Prosciutto, Cherry Peppers & Breadcrumbs

$3.00 pp
- Platter of Grilled Italian Vegetables | Drizzled with Balsamic Glaze

$3.50 pp
- Platter Grilled Asparagus Spears | With Maytag Bleu Cheese & Sherry Vinaigrette

$2.00 pp
- Roasted Potatoes | With Herbs & Garlic

$2.00 pp
- Roast Garlic Mashed Potatoes

$2.50 pp
- Warm Lentil Salad

$2.50 pp
- Roasted Sweet Potatoes

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Cocktail Party

Dessert Display

Accent Your Party with Any of these Additions, Made Fresh at our Pascale Bakehouse!

$2.50 pp
- **Assorted Cookies & Brownies |** Chocolate Chip, Oatmeal Raisin, Peanut Butter & Sugar

$2.50 pp
- **Sheet Cake |** Single Layer Cake with Icing

$3.00 pp
- **International Cookies |** Chewy Ginger, Coconut Macaroons, Biscotti, & Chocolate Espresso

$3.50 pp
- **Vanilla Berry Gateau |** Vanilla Chiffon Cake Layered with Vanilla Bean Custard and Fresh Berries, Iced with Whipped Cream

$3.50 pp
- **Traditional NY Style Cheesecake |** With Berry Compote

$3.50 pp
- **Carrot Cake |** With Cream Cheese Frosting

$3.50 pp
- **Fruit Tart |** With Fresh Berries

$3.50 pp
- **Decadent Chocolate Cake |** Rich Chocolate Cake, Layered with Dark Chocolate Mousse & Iced with Chocolate Ganache

$4.00 pp
- **Sundae Bar |** Chocolate & Vanilla Ice Cream with Hot Fudge, Caramel Sauce and Assorted Toppings

$4.50 pp
- **Assorted Miniature Desserts (Choose 3) |** A Beautiful, Multi-Level Display of Pascale Bakehouse Signature Desserts
  - Apple Crumb Pie
  - Pecan Tartlets
  - Paris Brest
  - Panna Cotta
  - Bête Noire
  - Fruit Tart
  - Lemon Tart
  - Carrot Cake
  - Chocolate Cups Filled with White Chocolate, Dark Chocolate or Raspberry Mousse
  - Peanut Butter Bar
  - White Chocolate Coconut Brownie
  - Traditional NY Style Cheesecake
  - Pumpkin Cheesecake
  - Raspberry Swirl Cheesecake
  - Espresso Cheesecake
  - Tiramisu Shooter
  - Chocolate Ganache Tartlet
  - Chocolate Covered Strawberries
  - Cannolis
  - Cupcakes

$5.50 pp
- **Cheese Cake Display |** A Multi-Level Display of Pascale Bakehouse Cheesecakes Consisting of Traditional, Raspberry Swirl, Espresso, Peanut Butter or Pumpkin Cheesecake with Assorted Toppings

$9.00 pp
- **Viennese Table |** A Beautiful Multi-Level Displayed Viennese Table from Pascale Bakehouse, Consisting of Selected Cakes and Tarts, Miniature Pastries, Strawberries Dipped in Chocolate, Assorted Truffles, Fruit & International Cookies

Prices are exclusive of 21% administrative fee and 8% NYS sales tax.

Pascale Bakehouse Specialty Cakes

Specialty Cakes & Cupcakes

Cake Flavors

- Chocolate
- Vanilla
- Marble
- Black & White (Alternating Layers of Chocolate & Vanilla)
- Carrot
- Pumpkin
- Coconut
- Chocolate Coconut
- Chocolate Peanut Butter
- Chocolate Mint
- Mocha
- Cinnamon Spice
- Red Velvet
- Cookies & Cream
- Chocolate Chip
- Lemon
- Confetti
- Almond*
- Pistachio*
- Hazelnut*
- Lemon Poppy Seed*

Fillings

- Dark Chocolate Mousse
- Milk Chocolate Mousse
- White Chocolate Mousse
- Caramel Mousse
- Chocolate Hazelnut Mousse
- Vanilla Bavarian Mousse
- Peanut Butter Mousse
- Raspberry Mousse
- Strawberry Mousse
- Lemon Cream Mousse
- Chocolate Custard
- Vanilla Bean Custard
- Coconut Cream Custard
- Fresh Seasonal Berries in Whipped Cream
- Lemon Curd
- Strawberry Preserves
- Apricot Preserves
- Raspberry Jam
- Chocolate Ganache
- Chocolate Mint Ganache
- Cannoli Filling*

Frostings

- Vanilla Buttercream
- Chocolate Buttercream
- White Chocolate Buttercream
- Chocolate Hazelnut Buttercream
- Hazelnut Buttercream
- Italian Buttercream
- Caramel Buttercream
- Mocha Buttercream
- Coconut Buttercream
- Lemon Buttercream
- Mint Buttercream
- Whipped Cream Cheese
- Chocolate Ganache
- Fondant**

*Extra $1.00 pp
** Extra $2.00 pp

Pricing

- **Round Cakes (3 Layers)**
  - 8” | Serves 10-15 pp | $38.00
  - 10” | Serves 15-25 pp | $50.00
  - 12” | Serves 35-45 pp | $75.00
  - 14” | Serves 50-60 pp | $90.00
  - 16” | Serves 80-100 pp | $100.00
- **Sheet Cakes (2 Layers)**
  - Half Sheet | Serves 50-60 pp | $70.00
  - Full Sheet | Serves 100-120 pp | $115.00
- **Tiered Round Cakes**
  - Starting at $4.00 pp
- **Square/Hexagonal Cakes**
  - Extra $1.00 pp
- **Cupcakes**
  - Regular for $2.00 ea
  - Mini for $1.00 ea
  - 1 Doz. Minimum Order

Prices are exclusive of 21% administrative fee and 8% NYS sales tax.

Cocktail Party

Beverages

***Bars are based on consecutive hours*

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

BOUTIQUE BRAND OPEN BAR

Kettle One or Grey Goose Vodka, Tanqueray 10 or Bombay Sapphire Gin, Captain Morgan Rum, Bacardi Rum, Crown Royal Whiskey, Glenlivet or Johnnie Walker Black Scotch, Maker's Mark Bourbon, Boutique Red and White Wine, Boutique + Craft Regular and Light Beers, Soft Drinks and Mixers

- One Hour Bar | $18.00 pp
- Two Hour Bar | $24.00 pp
- Three Hour Bar | $30.00 pp
- Four Hour Bar | $36.00 pp

HOUSE BRAND OPEN WINE BAR

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

- One Hour Bar | $12.00 pp
- Two Hour Bar | $16.00 pp
- Three Hour Bar | $20.00 pp
- Four Hour Bar | $24.00 pp

PREMIUM BRAND OPEN WINE BAR

Premium Red and White Wine, Imported & Domestic Regular and Light Beers, Soft Drinks

- 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

Menu Continues Onto Next Page →

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.

Beverages Cont.

SODA & JUICE BAR

Pepsi, Diet Pepsi, Sierra Mist, Gingerale, Iced Tea, Cranberry Juice, Orange Juice, Grapefruit Juice & Pineapple Juice

- One Hour Bar | $3.00 pp
- Two Hour Bar | $5.00 pp
- Three-Four Hour Bar | $6.00 pp

CHAMPAGNE

- Toast | $4.00 pp
- Mimosa | $55.00 per gallon

PUNCH

- Non-Alcoholic | $25.00 per gallon
- Wine | $55.00 per gallon
- Liquor Punch | $65.00 per gallon

WINE SERVICE

Red or white wine served by wait staff to each guest during dinner. Wine is charged by the bottle as consumed.

- House Red or White Wine | $25.00 per bottle
- Pricing for different varietals is available upon request

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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.