



EVENT PLANNING

First-rate communication between you and the staff at Pure Catering is essential for a successful event. Our staff will be an impressive source of advice and information for your arrangements based on the years of experience in creating upscale and superior events your guests won't soon forget.

*Contact Kelly at kellypurecatering@gmail.com
or 315-573-0784.*

OUR WEDDINGS...



Our sincere gratitude to you and your spouse to be, congratulations on your engagement! Now it is time to move forward. The excitement of planning your wedding could not get any easier. Let our experienced catering staff and event coordinator do the work for you!



We are here to alleviate any stress and turn your dream day into a reality. Let's discuss one of the most important days of your lives together.

Here are some topics to discuss and consider when planning your event:

- *Discuss the menu; keeping in mind your vision and any dietary restrictions among your guests. Always remember that we can accommodate most dietary needs.*
- *Take a tour of the venue with your caterer; talk about the number of guests, visual desired, table arrangements, layout and all the frills that are important to you!*
- *Of course, we can customize any menu to your desires.*

Now Let's Take A Closer Look...

All prices quoted are subject to 20% service charge & 8% NY State sales tax.



**Whether you are adding to an existing event
or planning that special cocktail party.
These bites might be small, but they are big on flavor.**

Our Passed Hors d'oeuvres

Caprese Skewers

Marinated Mozzarella & Tomatoes with Basil Pesto

Smoked Salmon

Crème Fraiche & Pickled Red Onions

Heirloom Tomato Bruschetta

Fresh Basil & Parmesan

Scallop Ceviche

Fresh Tortilla Chip & Citrus

Tuna Tartare

Cilantro & Sesame

Deviled Egg

Crab & Fresh Chives

Chilled Gazpacho Shooters

Garlic Croutons & Chive Oil

White Bean Bruschetta

Roasted Peppers & Truffle Oil

Vegetable Spring Rolls

Sweet Chili Sauce

Turkey Croquette

Peanut Sauce & Lime

Seared Lamb Loin

Red Pepper Yogurt Sauce

Crispy Calamari

Rosemary & Fresh Lime

Chicken Satay

Spicy Peanut Sauce

Teriyaki Beef Skewers

Pineapple & Scallions

“Barbequed” Pork Belly

Tart Apple & New York Maple Syrup

All prices quoted are subject to 20% service charge & 8% NY State sales tax.

Pork Belly Steam Buns

Napa Slaw & Coriander

Beef Carpaccio

Arugula, Capers & Roasted Blue Oyster Cultivation Mushrooms

Vanilla Braised Lobster

Roasted Sweet Corn & Cilantro

Mini Crab Cakes

Chipotle Aioli & Cilantro

Spring Lamb Croquettes

Red Pepper Yogurt Sauce

Seared Scallop

Potato, Spring Onions & Smoked Bacon

Sweet Corn Cake

Avocado & Lump Crab

Avocado Toast

Radish & Scallion



Lemongrass Shrimp Skewers

Spicy Peanut Sauce

Maple & Chipotle “Barbequed” Pork

Apple Slaw & Pecan Dust

Beef Carpaccio

Roasted Mushrooms, Endive & Truffle Vinaigrette

Coriander Braised Beef

Roasted Root Vegetable & Gremolata

Cinderella Pumpkin Shooter

Maine Lobster & Star Anise

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Stationed Hors D'oeuvres

Artisan Cheese Display

Seasonal Fruit, Grilled Breads & Sliced Charcuterie
\$8.00 per person

Vegetable Crudités

Seasonal Vegetables with Homemade Creamy Dressing
\$4.00 per person

Poached Shrimp

Spicy Cocktail Sauce
\$250.00 for 100 pieces

Sushi Display

Spicy Tuna Roll, California Roll,
Vegetarian with Roasted Peppers and Cucumber,
Opah Sashimi with Miso &
Jalapeno and Tuna Poke with Ocean Salad
\$14 per person

From The Ocean

East Coast Oysters, Poached Shrimp, Snow Crab Legs,
Littleneck Clams with Ginger Mignonette,
Spicy Cocktail Sauce, Red Pepper Rouille and Citrus
\$19 per person

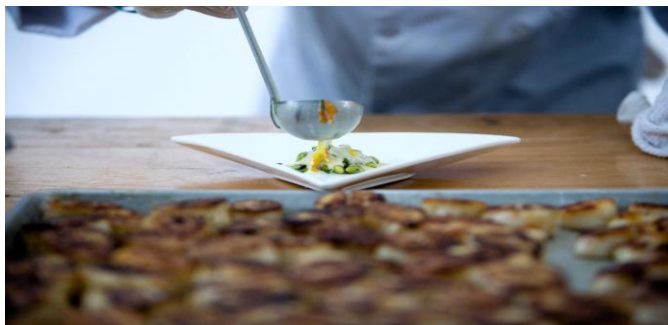
Charcuterie Display

Sliced Cured Meats, Prosciutto, Housemade Pork Rillettes,
Country Pates, Marinated Olives, Pickled Vegetables,
Fig Mustarda and Sliced Melon
\$10 per person



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Wedding Menus



Tasteful Menus

Plated Dinners

First Course (Choose One Salad)

Local Greens

Sliced English Cucumbers, Red Onions & Balsamic Vinaigrette

Heart of Romaine & Radicchio
Creamy Garlic Dressing & Parmesan

“Wedge” Salad

Apple Wood Smoked Bacon, Buttermilk Gorgonzola Dressing
& Garlic Croutons

Spring Spinach

Pancetta, Grilled Red Onions & Goat Cheese

Entrée Choices

Seared Beef Tenderloin

Truffle Potato Puree, Sautéed Asparagus & Red Wine Reduction
\$48

Slow Roasted Prime Rib

Horseradish Smashed Potatoes, French Beans & Caramelized
Onion Jus
\$46

Roasted Chicken

Parmesan Polenta, Sautéed Broccolini & Lemon Thyme Jus
\$44

Seared East Coast Cod

Roasted Sweet Corn, Spring Onions & Seafood Chowder sauce
\$48

Seared Salmon

with Summer Succotash, Cherry Tomatoes & Basil Mousse
\$48

Roasted Brandy Wine Tomato

Stuffed with Israeli Cous Cous & Zucchini Basil Mousse
\$40

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Stationed Reception Offerings

Pasta & Risotto Station

(Choose Two)

Cheese Tortellini

Peas, Spinach, Sundried Tomatoes
& Parmesan Cream Sauce

Orecchiette “Amatriciana”

Prosciutto, Sweet Peas & Tomatoes

Penne Pasta

Bolognese Sauce & Parmesan

Wild Mushroom Risotto

Herbs & Parmesan

Squash Risotto

Sage & Parmesan

Lobster Mac & Cheese

Penne Pasta with Maine Lobster &
Five Cheese Sauce

Fettuccini

Smoked Bacon, Spring Vegetables
& Roasted Garlic Cream

Asian Station

Lo Mein Noodle Salad

Pork Fried Rice

Wok Fired Vegetables

Spicy Chicken with Cashews & Broccoli

Korean Style Beef Short Ribs

Carving Stations

Roasted Plainville Turkey Breast

Cranberry Chutney

Sage & Chili Crusted Pork loin

Apple Thyme Jus

Carved Leg of Lamb

Minted Lamb Jus

Surcharge \$7.00 per Person

Carved Beef Ribeye

Agro Dolce Sauce & Caramelized Onions

Surcharge \$5.00 Per Person

Slow Roasted Prime Rib

Natural Jus

Seared Beef Tenderloin

Mushroom Bordelaise Sauce

Surcharge \$6.00 Per Person

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Antipasto Station

Sliced Charcuterie,
Local and Imported Cheeses,
Marinated Grilled Vegetables,
Olives, Roasted Peppers,
Grilled Breads, Almonds,
Fresh Mozzarella and Tomatoes
With Fresh Basil

Salad Station

(Choose 2)

Heart of Romaine and Radicchio

Parmesan & Garlic Dressing, Kalamata Olives
& Oven Dried Tomatoes

Roasted Baby Root Vegetables

Baby Arugula, Gorgonzola & Truffle Vinaigrette

Heirloom Tomato Panzanella

English Cucumbers, Garlic Croutons, Feta Cheese
& Lemon Sherry Vinaigrette

Spring Spinach

Pancetta, Gorgonzola Cheese & Maple Candied Walnuts

Local Greens

Grilled Vegetables, Goat Cheese & Balsamic Vinaigrette

Harvest Station

*Changing with the seasons and the moment depending on what
is being harvested from local farms.*

Grilled Butternut Squash Salad

Endive, Oswego County Cranberries
& New York State Maple Vinaigrette

Sautéed Local Sweet Corn

Black Beans, Roasted Peppers
& Chipotle Vinaigrette

October Rose Turkey

Roasted with Chestnut Stuffing & Local Peaches



Package 1:

2 Stationed & 2 passed \$42

Package 2

3 Stationed & 3 passed \$48

Package 3

4 Stationed & 4 passed \$70

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Buffet Options

Spring Buffet

Spring Greens

Radishes, Citrus & Sesame Vinaigrette

Sweet Pea Risotto

Mushroom Ragout & Parmesan

Spring Vegetables

Sautéed Mahi Mahi

Young Summer Squash & Soy Burre Blanc

Grilled Hanger Steak

Marinated Asparagus & Roasted Fingerling Potatoes

\$38



Summer Buffet

Heirloom Tomato Salad

Local Goat Cheese, Garlic Croutons,
Fresh Basil & Citrus Vinaigrette

Zucchini Basil Mousse Crusted Salmon

Summer Beans & Oven Roasted Tomatoes

Grilled Flank Steak

Wild Mushrooms, Roasted Fingerling Potatoes
& Chimichurri Sauce

Moroccan Spiced Pork Loin

Israeli Cous Cous, Almonds & Pear Chutney

\$38

Autumn Buffet

Roasted Pumpkin Salad

Baby Arugula, Gorgonzola, Almonds
& Maple Cumin Vinaigrette

Caramelized Brussels Sprout

Pancetta, Pecans & Pecorino

Penne Pasta

White Beans, Spinach & Fresh Tomato

Grilled Swordfish

Harvest Vegetables & Lime Vinaigrette

Roasted Pork Loin

Sweet & Sour Braised Cabbage

\$38

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