

BANQUETS @



STATIONED HORS D'OEUVRES

Preservation Plate

*loaded board with three meats & cheeses,
pickles, sauces, baguette, and crackers*

Vegetable Crudités

*variety of local vegetables & seasonal fruits
paired with two dipping sauces*

Bruschetta

*garlic buttered baguette topped with
tomato bruschetta, grated "Moo'chego,"
balsamic reduction and fresh basil*

Potato Chips

*house fried crispy,
served with duck fat bleu cheese*

SALADS

Kale Caesar

*kale tossed in zesty Caesar dressing,
topped with house croutons
and grated "Moo'chego" cheese*

Garden

*field greens tossed in Nut Brown Ale mustard
vinaigrette, topped with pickled red onions, cherry
tomatoes, cucumbers & house croutons*

Apple Cider Slaw

*shredded cabbage, carrots, and onion,
Red Jacket apple cider vinaigrette*

ENTREES

Pub Mac

*peppers, onions & garlic deglazed with white wine,
tossed w/ pasta shells,
cheese curd & sharp cheddar,
topped with toasted breadcrumbs & chives
add grilled herb brined chicken +*

BBQ Smoked Chicken

*herb brined and Cajun rubbed tender chicken,
house-smoked, finished with Ithaca Root Beer
BBQ sauce, orange spritz & parsley*

BBQ Grilled Portobello (VEGAN)

*coffee and cocoa rubbed, finished with
Ithaca Root Beer vegan BBQ sauce,
orange spritz & parsley*

SIDES

Mashed Sweet Potatoes

topped with honey-citrus butter

Salt Potatoes

tossed with butter, garlic, parmesan, chives

Sautéed Broccolini

*blanched, then sautéed in olive oil, garlic & white
wine, topped with fresh lemon spritz and zest*

Roasted Root Vegetables

tossed in apple cider-honey reduction, tarragon

DESSERT

Apple Crisp

*house granola,
Ithaca Root Beer whipped cream*

*EACH ITEM SERVES 24. INGREDIENTS SUBJECT TO CHANGE BASED ON PRODUCT AVAILABILITY AND SEASON.
PLEASE ADVISE US OF ANY ALLERGIES OR DIETARY RESTRICTIONS SO THAT WE MAY WORK WITH YOU
TO ACCOMMODATE YOUR PARTY'S NEEDS. WE LOOK FORWARD TO HOSTING YOUR EVENT!*