

(11)

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## INFORMATION

## PRICING AND PAYMENT SFRUCFURE

Please send us an email to inquire about available dates and pricing. Important information to include when inquiring:

- Date, location, rough estimate of guest total
- Style of party (Small bites, buffet, plated, corporate luncheon)
- Menu choice (Can be modified and adjusted)
- Allergies or other pertinent information

Pricing based on menu/packages chosen as well as choices made within that menu. Deposit of $50 \%$ required to secure date. Final headcount and remaining balance due 1 week prior to date of event.

## CATERTNG DELIVERY AND SET-UP

Delivery of food included in final price. Buffet and hors d'oeuvre selections dropped off in disposable platters/pans unless otherwise agreed upon. Buffets and grazing tables provided and set-up upon request. Flatware and the likes may be provided upon request.

## DESSERTS AND BEVERAGES

Desserts and beverages not included in final price unless previously agreed upon. May provide these services for slight uncharge. Reference dessert menu or inqure for custom desserts.

## COLD HORS D'OEUVRES

SESAME CHICKEN SALAD ON WONTON
SLICED WAGYU SIRLOIN ON CROSTINI
W/ ARUGULA AND ONION MARMALADE
CHICKEN TOSTADA
W/ SALSA VERDE, CREMA

## HOT HORS D'OEUVRES

PORK BELLY STEAM BUNS
W/ PICKLED VEGETABLE AND CRISPY CARROT
CUBAN SANDWICH SLIDER
BRAISED PORK, SLICED HAM, PICKLE, SWISS, MUSTARD AIOLI

## MEATBALLS ALLA VODKA W/ HERB RICOTTA

GRILLED AND CHILLED SHRIMP COCKTAIL W/ BLOODY MARY COCKTAIL SAUCE

DEVILED EGGS
CHIPOTLE YOLKS, PCCKLEO JALAPENO, TORTILLA STRIPS
cherry tomato, MAPRESEE SKEWER
MINI LETTUCE WRAP
GROUND CHCCKEN, PICKLES, CRRSPY CARROT
BEET TARTARE
W/ Feta, CANDIED NUTS, ARUGULA
BRUSCHETTA CROSTINI tomato bruschetta,pecorino romano


SWEET POTATO LATKE
w/ GOAT CHEESE AND WALNUT
FRIED GOAT CHEESE
SEASONAL JAM, BALSAMIC GLAZE
MIN FRIED CHICKEN BOWL
W/ MASHED POTATO, CORN,GRAVY
fruffle parmesan arancing W/ MARINARA

CHICKEN CUTLET SLIDER
roasted red pepper, mozzarella, arugula, herb aioli
MINI BIRRIA TACOS
CHIL BrAIISED BEEF, ACCOMPANIMENTS

CRAB CAKES
REMOULADE, FRESH DILL

# GRAZING DISPLAYS 

PRICED PER PERSON
FARMHOUSE CHARCUTERIE a SELECTION OF LOCAL ARTISAN CHEESES, CURED MEATS, NUTS, FRUITS, OLIVE TAPENADE, HERB RICOTTA, CROSTINI.

CRUDITES
CRISP VEGETABLES, PITA BREAD, CHEF'S SEASONAL SELECTION OF DIP.

## CHIPS N DIP

HOUSE MADE SALSA, WARM QUESO

SHORT RIB GRILLED CHEESE
W/ CAJUN TOMATO BISQUE

## SKIRT STEAK SKEWERS W/ Chlimichuerl

CHILI CUP
ON TORTILLA CHIP W/ CHEESE
STUFFED CHICKEN PINWHEELS swiss chard, feta, onion, chliles. w/ cajuin tomato sauce

FRIED POTATO BALLS CHEDDAR CHEESE, JALAPENO. W/ CREMA

CONTACT US REGARDING FULLY CUSTOMIZABLE BUFFET/PLATED EVENTS.


tATIN FLARE

## PROTEINS

CHOICE OF 2

- CHICKEN CHILE VERDE
- CARNITAS (SLOW ROASTED TENDER PORK)
- CARNE ASADA (MARINATED \& GRILLED STEAK)
- CLASSIC GROUND BEEF


## SIDES

includes all

- SPANISH STYLE RICE AND beans
- REFRIED BEANS
- HOUSE FRIED CHIPS AND SALSA VERDE


## ACCOMPANIMENTS

includes all

- Warmed flour and corn tortillas
- CHIPOTLE SAUCE, HOUSE TACO SAUCE, LIME CREMA
- black beans, CORN PICO, lettuce, tomato, pickled jalapeño, pickled onions
- Variety of cheeses
*add warm queso for slight upcharge*



# mangia 

## PROTEINS

CHOICE OF 2


- CHICKEN(GRANDMAS CUTLETS, CHICKEN PARM, CHICKEN PICCATA)
- SAUSAGE WITH PEPPERS AND ONIONS
- PAPA'S BEEF BRACIOLE
- FAMILY RECIPE MEATBALLS


## IHE PASTA

ONE CHOICE

- PENNE ALLA VODKA
- POTATO GNOCCHI WITH PESTO
- PAPARDELLE BOLOGNESE
- TORTELLINI ALFREDO


## VEGETABLES

ONE CHOICE

- GRILLED GARLIC PARMESAN ASPARAGUS
- SWEET CHILI BRUSSELS SPROUTS AND BACON
- SAUTÉED BROCCOLI AND CAULIFLOWER
- GREEN BEANS
*INCLUDES BUFFET SIZE HOUSE SALAD AND WARM BREADS*


# COOKOUT 

## PROTEINS <br> CHOICE OF 2

- SMOKY BROWN SUGAR BBQ PULLED PORK
- StICKy glazed baby back ribs
- SMOKED BRISKET
- SLOW ROASTED HALF CHICKEN
- Marinated and grilled Skirt Steak


## THE SIDES

CHOICE OF 3

- CLASS MAC SALAD
- MARINATED PASTA SALAD
- MAC N CHEESE
- CAJUN CORN
- salt potatoes
- ROASTED VEgetable medley
*INCLUDES BUFFET SIZE HOUSE SALAD, ASSORTED BREADS, AND APPROPRIATE CONDIMENTS*


INCLUDES ALL

- TURKEY CLUB
- HAM AND SWISS
- ROAST BEEF ON CIABATTA
- MARINATED ROASTED VEGGIE WRAPS
- CHICKEN SALAD CROISSANT


## FHE SIDES

CHOICE OF 3

- HOUSE MIXED GREEN SALAD
- EASY CAESAR SALAD
- MARINATED PASTA SALAD
- CLASSIC MAC SALAD
- MEDITERRANEAN SALAD
- ASSORTED FRUIT SALAD
*TNCLUDES HOUSE FRIED CHIPS AND APPROPRIATE CONDIMENTS*

7 $\qquad$
ROCHESTER STAPLE

GARBAGE PLATE BASE
2 CHOICES

- HAMBURGERS AND CHEESEBURGERS
- RED AND WHITE HOTS
- CHICKEN FINGERS
- GRILLED CHEESE

THE SIDES
CHOICE OF 2

- CLASSIC MAC SALAD
- CRISPY HOMEFRIES
- MAC N CHEESE
- BEER BATTERED FRENCH FRIES

IHE ACCOMPANIMENTS
INCLUDES ALL

- SIGNATURE MEAT HOT SAUCE
- CHOPPED WHITE ONION
- KETCHUP, MUSTARD, RELISH
- ROLLS AND BUTTER



# breakfast 

INCLUDES ALL


- CLASSIC SCRAMBLED EGGS
- QUICHE LORRAINE
- HOUSE CURED BACON
- MAPLE SAUSAGE LINKS
- BUTTERMILK PANCAKES
- CRISPY HOMEFRIES
- ASSORTED FRUIT SALAD


# *ADD ON ASSORTED PASTRIES AND BAGELS FOR SLIGHT UNCHARGE* 



# HORS D'OEUVRES 

GRAZING TABLE
CHEF'S SELECTION OF LOCAL AND IMPORTED CHEESES, CURED MEATS, ROASTED and PICKLED VEGETABLES, OLIVES, MISCELLANEOUS tapanades and Jams.

ASSORTMENT OF BREADS, CROSTINIS, AND CRACKERS.
CHOICE OF TWO STATIONARY HORS D'OEUVRES FROM OUR LIST
FIRST ROUND
package includes one salad and one pasta choice

## THE SALAD <br> CAESAR

chopped romanne, shaved brussel sprouts, bacon Lardon, pickled onion, almond, shaved parmesan, CaESAR dRESSINg

BEET
baby spinach and kale, roasted beets, crumbly bleu Cheese, apricot, candied nuts, caramelized onion, charred shallot vinalgrette

GARDEN
MIXED GREENS, CARROT, CELERY, ONION, CUCUMBER, Cherry tomato, sourdough crouton, balsamic VINAIGRETtE

BEEF
NY STRIP STEAK
W/ Chimichurri and herb butter

SHORT RIB
red wine braised, crispy onions
SKIRT STEAK
CAJUN RUBBED AND GRILLED, PICKLED VEGETABLES


CHICKEN
CHICKEN DIJON
White wine braised chicken thighs, duon cream SAUCE

CUTLETS
THIN FRIED CHICKEN CUTLETS, LEMON VINAIGRETTE, Shaved parm

CHICKEN ROULADE
SWISS CHARD, FRESNO PEPPER, ONION, FETA CHEESE,
cajun tomato sauce

THE PASTA
PAPPARDELLE
VODKA SAUCE, BABY SPINACH, GRATED PARM

SPAGHETTI
vegetable bolognese, fresh basll, herb ricotta
RAVIOLI
herb ricotta stuffed ravioli, classic marinara
GNOCCHI
basil pesto, toasted breadcrumbs, grated parm

| B E E F | CHICKEN |
| :---: | :---: |
| NY STRIP STEAK | CHICKEN DIJON |
| W/ ChIMCHurri and herb butier | WHITE WINE BRAISED CHICKEN THIGHS, DUON CREAM |
| SHORT RIB |  |
| RED WIIEE BRaISED, CRISPY ONIONS | CUTLETS |
|  | thin fried chicken cutiets, Lemon vinalgetie, |
| SKIRT STEAK | Shaved parm |
| caun rubeed ano grileo plickled vegetables |  |
|  | CHICKEN ROULADE |
|  | swiss chard, freswo pepper, onion, feta cheese, cajun tomato sauce |

VEGETABLE
CHOICE OF TWO
BRUSSEL SPROUTS
sweet chli glaze, bacon
RAINBOW CARROTS
grilled and honey glazed, cajun nuts
ASPARAGUS
garlic parmesan crusted
S f A R C H
CHOICE OF ONE
RISOTTO
PARMESAN, TRUFFLE
HASSELBACK POTATOES
CHEDDAR, SOUR CREAM

SWEET POTATO sLow roasted, canded nuts, goat cheese

## FISH

 SALMONcashew crusted, honey mustard glaze, mandarin orange

FRIED FISH
CRISPY FRIED COD, TARTAR SAUCE, LEMON
AHI TUNA
soy marinated steaks, pan seared, everything SEASONING, CABBAGE SLAW


FAMHY MEAL

PACKAGES
FULL SERVICE


