We offer the following menus to help you plan your event with ease. Our Catering Manager will be happy to assist you with designing menus tailored to your group’s specific taste and budget.

We look forward to welcoming you and your guests!

We provide complimentary linens in a wide varied of colors! A guaranteed number of people is due 4 business days before your event. Your final bill will be based on this number.

All catered event prices are subject to a 20% service charge plus applicable NYS sales tax.

Feel free to call us with any questions!

Cutler’s Catering Manager - Carol Soprano (585) 473-6380
Cutler’s Catering Owner - Pete Stone
Coffee and...

**Continental Breakfast**
- Assorted chilled juices
- Variety breakfast pastries/bagels
- Butter/cream cheese
- Coffee, tea and decaf coffee
- Bottled water
- $8.95

**Continental Plus Breakfast**
- Assorted chilled juices
- Sliced seasonal fruit
- Variety breakfast pastries/bagels
- Butter/cream cheese
- Coffee, tea and decaf coffee
- Bottled water
- $10.95

**Add:** Gravlox with capers and red onion $3.50/person

**Coffee Station Only:** Coffee, tea, decaf and bottled water $2.50/person
Specialty Breaks

Energy Break
Fruit and grain cereal bars
Yogurt
Granola and trail mix
Coffee, tea and decaf
Bottled water
$7.95

Cookie Monster
Assorted homemade cookies
Brownies
Coffee, tea and decaf
Bottled water
$7.95

Fresh Fruit and Cheese Snack
Whole fresh fruit, apples, pears, bananas and grapes
Sliced cheeses with crackers
Coffee, tea, decaf and bottled water
$8.50

Add: Soda Station $2.00/person
Breakfast Buffet

**Traditional Breakfast Buffet**
- Assorted chilled fruit juices
- Sliced fresh seasonal fruit display
- Fluffy scrambled eggs
- French toast with warm maple syrup
- Bacon and sausage
- Breakfast potatoes
- Assorted breakfast Danish and muffins
- Coffee, tea and decaf
$14.50/person

**Brunch Buffet**
- Assorted chilled fruit juices
- Sliced fresh seasonal fruit
- Assorted breakfast Danish and muffins
- Vegetable or sausage/cheese frittata
- Gazpacho salad
- Roasted red potatoes
- Mixed green salad with toppings and dressings
- Carved baked ham
- Chef’s seasonal hot vegetables
- Coffee, tea and decaf
$19.50/person

**Add:**
- Individual cereals with milk: $1.50/person
- Yogurt: $1.50/person
- Bottled water/soda: $2.00/person
## Luncheon Buffets

### Deli Buffet
- Potato salad
- Gazpacho salad
- Sliced deli meats and cheese
- Tuna and egg salad
- Sliced tomato, lettuce and onion
- Assorted breads and rolls
- Assorted homemade cookies
- Coffee, tea and decaf

$15.00

### Pizza and Wing Buffet
- Assorted pizza (vege to meat)
- Chicken wings with bleu cheese
- Mixed green salad with toppings
- Coffee, tea and decaf

$12.00

**Add:** Soup du jour $1.50/person

**Taco Bar:** Vege, meat and chicken with toppings $3.50/person

### Viva Italia
- Hearty minestrone soup
- Antipasto display
- Caesar salad
- Warm garlic/cheese bread
- Eggplant parmesan
- Chicken or veal piccatta
- Tiramisu
- Coffee, tea and decaf

$18.00

### The American
- Mixed green salad with toppings
- Gazpacho salad
- Penne with tomato vodka sauce
- Chicken or veal marsala
- Poached salmon with dill sauce
- Roasted red potatoes
- Chef’s seasonal hot vegetables
- Warm rolls and butter
- Carrot cake
- Coffee, tea and decaf

$20.00

**Add:** Bottled water/soda $2.00/person
Dinner

Salads
(Choice of one)
Mixed green salad, Caesar salad or cabbage salad
(Beet/onion, heart of palm or berry salad: add $1.00/person)

Entrees
Meat
Broiled filet mignon herb encrusted with bleu cheese $39.00
Roast prime rib of beef au jus $34.00
Roast sliced tenderloin of beef with mushroom/cabernet sauce $40.00
NY strip steak $34.00
Grilled pork loin with plum sauce $30.00
Rack of lamb $39.00

Poultry
Chicken champagion with champagne and asiago cheese in classic bechamel sauce $27.00
Breast of chicken Cezanne with lemon chardonnay sauce $26.00
Chicken Rockefeller $28.00

Fish/Seafood and Vegetarian
Grilled sea bass market price
Grilled salmon with dill sauce $32.00
Sesame encrusted ahi tuna $34.00
Portobello wellington with sun dried tomato Sauce $27.00
Three cheese Ravioli with tomato vodka sauce $26.00
Parmesan encrusted sea scallops $35.00
Duo Plate: Filet mignon with shrimp scampi or parmesan scallops $46.00

Selection of Desserts
(Choice of One)
Tiramisu, chocolate torte, key lime pie, carrot cake or cheesecake

All entrees served Chef’s accomplishments and warm rolls/butter coffee, tea and decaf
**Dinner Buffets**

**The Classic**
Served: Mixed green salad with toppings and balsamic vinaigrette
Warm rolls and butter

Sliced seasonal fruit display
Gazpacho salad
Carved: Roast top sirloin of beef, au jus
   Chicken marsala or picatta
Penne pasta with tomato vodka sauce
Roasted red potatoes or mashed potatoes
Chef’s seasonal hot vegetable
   Dessert selection
   Coffee, tea or decaf
$30.00

**The Deluxe**
Served: Mixed green salad with toppings and balsamic vinaigrette
Warm rolls and butter

Sliced seasonal fruit display
Asparagus and tomato vinaigrette
Carved: Beef tenderloin
   Chicken Rockefeller
Grilled salmon with dill sauce
Three cheese raviolis with tomato vodka sauce
Roasted red potatoes or mashed potatoes
Chef’s seasonal hot vegetable
   Dessert selection
   Coffee, tea or decaf
$40.00
Hors D’oeuvres/Dinner Station Party

Antipasto display with cheese or vegetable crudites with bread bowl dip
Sliced seasonal fruit display
Warm artichoke/spinach dip with baguette rounds
Hand Passed: Scallops wrapped in bacon or mini crab cakes with aioli
  Herb cheese or sausage filled mushroom caps
  Chicken sate with peanut sauce
  Spanakopita or vegetable egg rolls

Carving Station
Roast top sirloin of beef and roast turkey breast
Assorted rolls and condiments
(Sub: Beef tenderloin @ $5.00 additional)
  or
Pasta/Salad Station
Tortellini, penne and bowtie pasta with asiago cream sauce, Tuscan marinara
  and tomato vodka sauce
Mixed green salad with toppings and dressing
  Italian bread sticks
$24.00/person includes (1) station       $28.00/person includes both stations

Salad Station
Marinated asparagus display
Broccoli/cauliflower and cheddar salad
Gazpacho salad or potato salad
  Add:   $3.00/person

Sweets Table
A lavish display of bite size sweets including a
coffee and gourmet tea display
  Add:   $9.00/person
Total dinner station party:   $40.00/person
**Hors D’oeuvres**

<table>
<thead>
<tr>
<th>Imported and domestic cheese display with fruit garnish</th>
<th>Baskets of vegetable crudites with yogurt and bleu cheese dips</th>
</tr>
</thead>
<tbody>
<tr>
<td>25 people $80.00</td>
<td>25 people $55.00</td>
</tr>
<tr>
<td>50 people $130.00</td>
<td>50 people $100.00</td>
</tr>
<tr>
<td>75 people $175.00</td>
<td>75 people $140.00</td>
</tr>
<tr>
<td>100 people $235.00</td>
<td>100 people $165.00</td>
</tr>
</tbody>
</table>

**Antipasto display**

- 25 People $80.00
- 50 People $130.00
- 75 People $175.00
- 100 People $235.00

**Dips and Spreads**

(Priced per 100 people)

- Brie and raspberry en croute $150.00
- Smoked trout with garnish $250.00
- Grilled marinated vegetables, chilled with toasted baguettes $250.00
- Santa Fe dip with fried tortillas $130.00
- Warm artichoke and spinach dip with baguette rounds $160.00
- Baba ganouj with toasted pita points $130.00
- Italian bruschetta with baguette rounds $130.00
- Smoked salmon pate with water crackers $165.00
- Assorted tapenade with toasted baguettes $140.00

**Cold Hors D’oeuvres**

- Assorted canapés $135.00
- Puff pastry with chicken Veronique or seafood salad $105.00
- Smoked salmon or turkey pinwheels $160.00
- Iced gulf shrimp with spicy cocktail sauce $295.00
- Mini roasted red potatoes with sour cream and avruga caviar $150.00
- Peppered ahi tuna in phyllo cup $160.00
Hors D’oeuvres continued

**Hot Hors D’oeuvres**

(Priced per 100 pieces)
Meatballs sweet and sour, Swedish and marinara $175.00
Miniature crab puffs with aioli $195.00
Chicken tender with honey mustard sauce $195.00
Beef/chicken sate with peanut sauce $195.00
Ahi tuna sate with wasabi ginger glaze $250.00
Scallops wrapped in bacon $250.00
Chicken wings with bleu cheese $195.00
Clams casino $250.00
Pot stickers with teriyaki dipping sauce $195.00
Spanakopita $175.00
Egg rolls with sweet and sour sauce $195.00
Mini potato pancakes with apple sauce and sour cream $195.00
Artichoke French $195.00
Miniature quiche $175.00
Herb encrusted rack of lamb $350.00
Stuffed mushrooms herb cheese, sausage or crab $195.00
Pesto focaccia $175.00
Coconut/orange pineapple shrimp with sweet ginger sauce $295.00
Gourmet pizza board $195.00
Miniature chicken wellingtons $250.00
Shrimp Alexander $350.00
Sweets Selections

**Elaborate Pastry Table**

Coffee station with whip cream, cinnamon sticks and chocolate shavings
Assorted cheesecakes
Chocolate flourless truffle torte
Caramel apple bars
Chocolate eclairs
Chocolate raspberry mousse parfait
Cannolis
Cream puffs
Assorted chocolate dipped fruit
$10.00/person

**Miniature Pastry Table**

Coffee station with whip cream, cinnamon sticks and chocolate shavings
Gourmet cookie bars
Cannolis
Cream puffs
Petit fours
Chocolate mousse cups
Chocolate dipped strawberries
$8.00/person

**Enhancements:**
Flaming cherries jubilee or bananas foster station
$4.00/person with a $50.00 Chef fee
Customized ice sculpture - Starting at $250.00
Cocktail Service

Hosted Bars - Continuous Service

Beverage Service Per Person

<table>
<thead>
<tr>
<th></th>
<th>House</th>
<th>Name</th>
<th>Premium</th>
</tr>
</thead>
<tbody>
<tr>
<td>One hour</td>
<td>$9.95</td>
<td>$11.95</td>
<td>$13.95</td>
</tr>
<tr>
<td>Two hours</td>
<td>$12.95</td>
<td>$14.95</td>
<td>$16.95</td>
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<tr>
<td>Three hours</td>
<td>$14.95</td>
<td>$16.95</td>
<td>$18.95</td>
</tr>
<tr>
<td>Four hours</td>
<td>$16.95</td>
<td>$18.95</td>
<td>$20.95</td>
</tr>
</tbody>
</table>

Beverage service by consumption also available - See prices below

Cash Bar
House brand cocktails $5.00
Name brand cocktails $6.00
Premium brand cocktails $7.00
Imported cordials $7.00
Domestic cordials $5.00
Imported beer $4.00
Domestic beer $3.50
House wine $6.00
Premium wine $7.50
Soft drinks $2.00

Please add $1.00 for Manhattans and martinis
For all cash bars there will be a $40.00 per bartender fee

Punches
(Priced per gallon)
Champagne punch  $60.00
Wine punch      $60.00
Fruit punch     $30.00

Our catering department will be happy to suggest appropriate bottled wines to enhance your menu.
Afternoon Tea Menu

Cucumber sandwiches
Vegetable pinwheels
Turkey salad with cranberries and nuts tea sandwiches
Chicken Veronique in puff pastry shell
Seafood salad tea sandwiches
Pear and stilton cheese tea sandwiches
Egg and olive sandwiches

Assorted scones
Bite size sweets

Selection of gourmet hot teas
$14.95/Person

Add: Mixed green salad or fruit display
$2.00/Person

Our restaurant accommodates up to 50 people.
High teas are served by reservation only for 10 or more.
Call Carol Soprano, Restaurant Manager at 473-6380 for information and reservations.