Weddings

Thank you for your interest in Cutler’s Catering Services at the Memorial Art Gallery.

Cutler’s Restaurant at The Memorial Art Gallery offers the following menus as a guideline. Our Catering Manager will be happy to assist you with designing menus tailored to your specific taste and budget.

We look forward to welcoming you and your guests!

We provide complimentary linens in a wide variety of colors! A guaranteed number of people are due 4 business days before your event. Your final bill will be based on this number and due 3 days prior to your event.

Feel free to call us with any questions!

Cutler’s Catering Manager - Carol Soprano – (585) 473-6380
Cutler’s Catering Owner - Pete Stone
Wedding Package

**Served Dinners**
Your reception will feature three hours of open bar with house liquors, bottled beer, wines and soda

Display of imported and domestic cheeses with fresh fruit garnish and crackers
Vegetable crudité with yogurt and bleu cheese dip

Choice of two hand-passed hot or cold hors d’oeuvres

**Champagne Toast**
(For each guest)

**Salad**
(Choice of one)

Tossed mixed greens with balsamic vinaigrette and ranch or Caesar salad

**Entrees**
(May choose up to three)
Broiled filet mignon herb encrusted with bleu cheese $51.95
Roast prime rib of beef au jus $48.95
Roast sliced tenderloin of beef with mushroom/cabernet sauce $52.95
NY strip steak $49.95
Roast duck confit $46.95
Chicken Francaise sautéed in lemon and white wine $42.95
Chicken Rockefeller stuffed with bacon, spinach, shrimp and ricotta $44.95
Chicken Florentine with spinach, ricotta and asiago cheese $42.95
Portobello wellington with sun dried tomato sauce $41.95
Three cheese ravioli with tomato vodka sauce $41.95
Rack of lamb $52.95
Parmesan encrusted sea scallops $47.95

**Duo Plates:** Filet with shrimp scampi or sea scallops $53.95

All dinners served with Chef’s accompaniments
Warm rolls and butter
Coffee, decaf or tea
Dinner Buffets

Your reception will feature three hours of open bar with house liquors, bottled beer, wines and soda.

Display of imported and domestic cheeses with fresh fruit garnish and crackers
Vegetable crudités with yogurt and bleu cheese dip

Choice of two hand-passed hot or cold hors d’oeuvres

Champagne Toast
(For each guest)

Salads
(Choice of one)
Mixed green salad with dressings or Caesar salad

The Classic
Sliced fresh fruit display
Gazpacho salad
Penne pasta with tomato vodka sauce
Carved: Roast top sirloin of beef, au jus
Chicken marsala or picatta
Roasted red potatoes or mashed potatoes
Chef’s seasonal vegetables
$46.95

The Deluxe
Sliced fresh fruit display
Asparagus and tomato vinaigrette
Marinated mushrooms
Three cheese ravioli with tomato vodka sauce
Carved: Beef tenderloin
Chicken Rockefeller
Grilled salmon with dill sauce
Roasted red potatoes or mashed potatoes
Chef’s seasonal vegetables
$53.95

Buffets includes warm rolls and butter
Coffee, decaf and tea
**Hors D’oeuvres**

As part of the package price, select two varieties of hand-passed hors d’oeuvres below. You are welcome to order additional hors d’oeuvres to supplement your package at an additional cost.

**Hand-Passed**

**Cold Hors D’oeuvres**

- Assorted canapes
- Fruit kabobs
- Puff pastry with chicken Veronique or seafood salad
- Cajun turkey or smoked salmon pinwheels

**Hot Hors D’oeuvres**

- Meatballs: Sweet/sour, Swedish or marinara
- Chicken tender with honey mustard sauce
- Chicken wings with bleu cheese
- Pot stickers with teriyaki dipping sauce
- Spanakopita
- Egg rolls with sweet and sour sauce
- Mini potato pancakes with sour cream
- Miniature quiche
- Stuffed mushrooms with herb cheese, crab or sausage
- Pesto focaccia points
Additional Supplementary
Hors D’oeuvres

The following hors d’oeuvres are offered only as a supplement to your package, they are not included in the package price. Items can be hand-passed or on a stationary display.

**Hot Hors D’oeuvres**
(Priced per 100 pieces)
- Miniature crab puffs with aioli $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
- Clams casino $250.00
- Herb encrusted rack of lamb $350.00
- Coconut/orange pineapple shrimp with sweet ginger sauce $295.00
- Gourmet pizza board $195.00
- Mini chicken cordon bleu $300.00
- Shrimp Alexander $350.00

**Cold Hors D’oeuvres**
(Priced per 100 pieces)
- Iced gulf shrimp with spicy cocktail sauce $300.00
- Mini roasted red potatoes with sour cream and avruga caviar $195.00
- Peppered ahi tuna or smoked salmon in phyllo cups $175.00

**Dips and Displays**
- Warm artichoke and spinach dip with baguette rounds $160.00
- Smoked trout with garnish $250.00
- Assorted tapenade with toasted baguettes $150.00
- Grilled marinated vegetables, chilled with toasted baguettes $250.00
- Santa Fe dip with dried tortillas $130.00
- Brie and raspberry en croute $150.00
- Italian bruschetta with baguette rounds $130.00