

Barbecue Menu

Minimum 50 people

Entrée's

Chicken barbecue	12.00
<i>Barbecued half chicken slow cooked with our house barbecue sauce.</i>	
Grilled boneless chicken breast	14.75
<i>12 oz marinated, choice of side sauces</i>	
Barbecued beef, chef carved	18.75
<i>Pit roasted over hickory wood, then chef carved to order, served with a side of bbq sauce</i>	
New York strip steak, 12 to 14 oz. average.	19.75
<i>Served with</i>	
Rib Eye steak, our best steak 12 to 14 oz average	21.75
<i>Served with a side of sautéed mushrooms.</i>	
Prime rib of beef, chef carved 12 to 14 oz. average with au jus	23.75
<i>A buffet classic, served with hors radish mayonnaise dipping sauce</i>	
Roast pork, served with an au jus dipping sauce and BBQ sauce.....	17.75
<i>Chef carved pork loin.</i>	
Pulled pork.	14.75
<i>Slow roasted in a delicious hickory smoked barbecue sauce</i>	
Pork spare ribs	21.75
<i>A full rack of ribs, slow roasted, pit browned and barbecued.</i>	
Clam steam	24.00
<i>Barbecued 1/2 chicken & a dozen-and-a-half steamed clams, drawn butter</i>	
Steak and chicken combo.....	24.00
<i>Quarter chicken barbecued & a 10 oz. New York strip steak</i>	
Steak and shrimp combo.....	28.00
<i>A delicious 12 oz rib eye steak served with 6 jumbo shrimp cooked scampi style</i>	
Steak and	
Steamers.....	28.00
<i>A delicious 12 oz strip steak and a dozen and a half steamed clams</i>	
Steak shish-kabob's (two each)	18.00
<i>Tender cuts of sirloin tips skewered with green peppers, onion, and mushrooms</i>	
Chicken shish-kabob's (two each)....	16.75
<i>Boneless chicken breast skewered with green peppers, onion and mushrooms</i>	

All dinner barbecues include:

Garden salad with Russian, Ranch and Italian

Choice of potato or rice (one)

Baked potato with butter and sour cream

Garlic herb roasted potatoes

Rice (wild, pilaf, or florentine)

Choice of vegetable (two)

Fresh sweet corn, green beans almandine, seasonal summer squash

Seasonal zucchini, broccoli with cheese sauce, or fresh stir-fry

Rolls and butter

Choice of dessert

Apple pie, strawberry shortcake, Italian cookies, apple crisp, jumbo cookies,

Ice Cream, watermelon, seasonal fresh fruit, or brownies

Coffee, tea or decaf

Traditional Picnic

(A Four hour affair)

Minimum 50 people

\$ 12.00 per person

Unlimited

Quarter pound hamburgers

Cheeseburgers

All beef hot dogs

Chili, sauerkraut, lettuce, tomato, onion

Italian sausage and peppers

"Our own" Manhattan clam chowder

Potato chips

Choice of three salads

Red skin potato, macaroni (with or without tuna) cole slaw, pasta prima vera, garden salad with dressings or fruit salad

Assorted condiments

Assorted jumbo cookies

Picnic extra's

Bread - cheese - pepperoni.....	1.00 pp
Seasonal fresh fruit trays	1.00 pp
Chicken wings.....	1.00 pp
Swedish meatballs.....	1.00 pp
Clam bar (raw or steamed).....per 400 count bag	175.00 ea
"Peel and eat" jumbo shrimp with cocktail sauce	15.00 lb
Philly style steak and cheese sandwiches.....	2.00 pp
Beef brisket, slow roasted and smoked till tender	2.00 pp
Marinated grilled chicken breast sandwiches	2.00 pp
Barbecued pork rib sandwiches.....	2.00 pp
Pulled pork.	2.00 pp
Assorted soda, ice tea, lemonade and bottled water	2.00 pp

A guaranteed guest count is required one week before the date of the function. Above prices do not include trash removal, or fees required for

a park, pavilion or picnic area. All prices subject to 8 % NYS sales tax and 17% service charges.

Contract Terms and Conditions

1. A non-refundable deposit will reserve the date you have selected. The minimum deposit of \$1.00 per person will be applied to your final bill. Should you need to cancel the date, your deposit will be used to cover anticipated lost revenues and cannot be refunded.

2. Prices reflect cash payments paid in full at the time of services. Business accounts may request special billing arrangements prior to the event;

However, payment in full must be received within 30 days or be subject to finance charges of 2% per month. For credit card payments add 3% processing fees.

3. Tax exempt companies need to provide a tax-exempt voucher at the time of booking. Payment must be made with an organizational check or Government voucher.

4. All food and beverages are subject to 17% gratuity for service and 8% New York State sales tax.

5. Guaranteed attendance for your event must be received no later than 7 days before the date of the event. This number will be considered a final guarantee not subject to reduction. Additions above guaranteed guest count will be added to final bill. The caterer will take an actual guest count during the event. In addition, the caterer cannot be held liable for shortages as a result of the patrons inaccurate guest count.

6. All events are booked for a maximum of 6 hours. Overtime will be charged at a rate of \$200.00 per hour and is at the discretion of management.

*Please note that no event will go past 1:00 am.

7. The patron assumes full responsibility for any and all damages caused by a guest, or other people attending the event. It is understood that the patron will conduct the event in an orderly manner and in full compliance with all applicable laws, ordinances and regulations.

8. A fee of \$50.00 shall be charged to the patron for each returned check due to insufficient funds, stop payments, or accounts closed.

9. The patron is responsible for all legal or bank fees incurred by the caterer for the collection of any outstanding debts.

10. Events with two or more entrees. Color-coded tickets for each entree will be provided for your guests to help our wait staff better serve you.

11. During off premise events, the caterer cannot be held liable for problems resulting from poor facilities.
12. The minimum number of people for full service catering is 50. A 10% up charge shall be added to the total bill on events with attendance below 50 people.
13. We do not permit affixing anything to the banquet room walls, floor, and ceiling with nails, staples, tacks or tape.
14. This Agreement is contingent upon absence of strikes, labor disputes, accidents, increases in market prices or causes beyond control. The patron expressly grants the caterer the right to increase the prices quoted or make reasonable substitutions on the menu. The caterer will respectfully notify the patron of any such changes or occurrences before the date of the event.