



CLUB 86

FULL SERVICE CATERING 2023-24

Prices are subject to change.

Our menus offer an array of options for every season and style. Based on your budget and preferences, we will guide you through the process, while incorporating your tastes along the way. Please note that this price ranges do not include service staff or rental items.

Depending on the level of formality, timeline and budget, here are the most popular formats to consider.

BUFFET

A casual style of dinner service, elegantly presented

GRAZING STATIONS

Heartier stations for dinner events or lighter stations for a free flowing cocktail party.

CASUAL

We offer casual & stress free menus for pick up or delivery. These menus are perfect for when staff is not requested. Please see our casual catering menus for details.

TABLE DISPLAY TRAYS



SCALLOPS

wrapped in bacon \$200 | 50 pieces

CLASSIC SHRIMP COCKTAIL

jumbo size, spicy cocktail sauce, lemon,
horseradish, iceberg, saltines \$125 | 50 pieces

ROASTED SALMON

fresh dill aioli, capers, lemon, rye +
pumpnickel bread \$190

STUFFED 'SHROOMS

pork sausage, spinach, artichokes, parmesan
cheese \$90 | 60 pieces

ARANCINI

risotto, mozzarella, pecorino romano, classic red
sauce \$100 | 25 pieces

CROSTINI

baguette crostini + choice of topping.
minimum 25 of each | \$120 per 25

- FIG + GOAT CHEESE
- WHIPPED RICOTTA
- CRAB + HERB
- WHITE BEAN + GARLIC

MEDITERRANEAN

roasted red pepper hummus, ricotta, olive
tapenade, peppers, artichokes, pita wedges
| \$350 ~ serves 50

MASHED POTATO BAR

buttermilk whipped potatoes, sweet potatoes,
bacon, cheddar, chives, sour cream, gravy &
vegetarian chili
| \$425 ~ serves 50

GNOCCHI HOT PLATE

potato gnocchi, classic red sauce, parmesan,
crushed red, focaccia bread
| \$300 ~ serves 50

ROASTED VEGETABLES

tomatoes, asparagus, zucchini, onions,
mushrooms, cauliflower, broccoli, peppers,
sweet potatoes
| \$150 ~ serves 25



SIGNATURE PACKAGE \$750. / 50 guests

CLASSIC CHEESE + PEPPERONI

assorted cheese, crackers, pepperoni

BRUSCHETTA

tomatoes, basil, garlic, criss crostini

ARTICHOKE DIP

creamy artichoke dip with house pita chips

FRESH VEGETABLES

assorted seasonal vegetables with dip

MINI CANAPÉS

pizza roll, quesadilla, spanakopita, chicken satay and dipping sauce

COCKTAIL MEATBALLS

classic red sauce

AVE. E DISPLAY BOARDS \$900. / 50 guests

CHEESE + MEATS

Imported + domestic cheese, salmi, pepperoni + soppressata

ANTIPASTI

marinated olives - peppers - artichokes - beets - pickles - bean salad

Crostini - crackers - jam - whole grain mustard

CRUDITÉS

fresh seasonal vegetables with house hummus or dip

FRUIT

Seasonal fresh fruit slices

CLUB 86

FULL SERVICE CATERING

CLUB86EVENTS.COM
315.789.4955

BUFFET

STARTER *optional, choose one*

INDIVIDUAL ANTIPASTO

sharp provolone, salmi, 86 Italian bean salad, tomato, olives, anchovy | 4.

SALAD *choose one*

MARY ANGELINA

classic house mix, never goes out of style

CAESAR

romaine, parmesan, croutons, creamy dressing | 1.5

HARVEST

mixed greens, shredded carrots, nuts, cranberries sherry vinaigrette | 1.5

BREAD *choose one*

BAKED DINNER ROLL

bagels & cakes, house baked with butter

FOCACCIA

Italian sheet bread, evoo and herbs | 1.0

BUFFET *choose one from each category*

PASTA

rigatoni with red sauce, vodka rigatoni, pasta with alfredo

ACCOMPANIMENTS

meatballs in sauce, hot Italian sausage with peppers + onions [+2.], Italian giblets [+2.]

STARCH

roasted potatoes, rice pilaf, garlic mashed potatoes, salt potatoes

VEGETABLE

green bean medley, roasted vegetables [+5]

VEGETARIAN SIDES

eggplant parmesan, greens&beans

MAIN

club 86 baked chicken, * upgrade main course: chicken French or chicken Parmesan [+3]

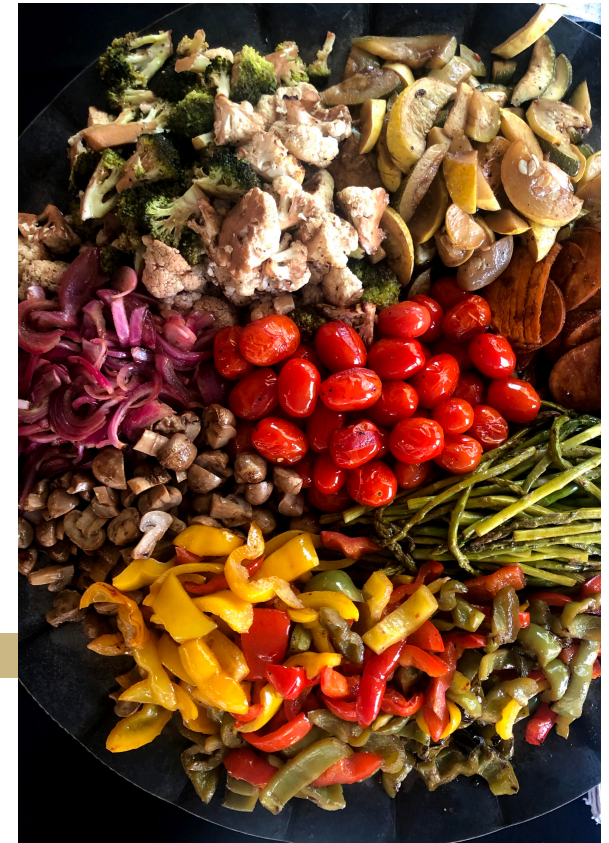
CARVED TO ORDER

roast beef + baked ham

herbed rubbed roast beef & carved turkey,

prime rib of beef with au jus and mushrooms [+5]

cracked peppercorn tenderloin [+5]



\$35.5 PER GUEST
MINIMUM 50 GUESTS

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A LA CARTE DESSERTS

➤ **CANNOLI**

Regular Size, Filled With Sweet Ricotta Cream + Chip Filling

➤ **CREAM PUFFS**

Petite Cream Puff With a Sweet Filling Topped With Swirled Fudge

➤ **BROWNIE + DESSERT BARS**

Triangle Cut, Making These the Perfect Size for any Occasion.

Minimum 24 per Flavor.

- **BROWNIES**

Double Fudge - Peanut Butter - Oreo - s'Mores -
Grasshopper - Carmel Pretzel - Toffee Crunch

- **DESSERT BARS**

Blueberry Almond - Kit Kat - Snickerdoodle - **Raspberry Bar**
Peanut Butter Oat - Revel - Oreo Cookie - Hello Dolly - Pumpkin
Pie - Apple Pie



layer Cakes ~ made with real whipped cream

Famous Strawberry Layer ~ white cake layered with strawberries and topped with fresh strawberries

Chocolate Layer Cake ~ with Chocolate whipped cream and topped with a layer of fudge

Lemon Layer Cake ~ with Lemon whipped cream * add fresh raspberry!



TRADITIONAL CAKE

Vanilla, White, Chocolate, Marble

CARROT CAKE

Flour, Oil, Eggs, Shredded Carrots, Toasted Pecans,
Cream Cheese Butter Frosting

CUP CAKES

Vanilla, Chocolate, Marble, Lemon, Carrot, Red Velvet, Peanut Butter,
German Chocolate + Oreo.

GLUTEN FREE, SUGAR FREE & VEGAN CAKES

Strawberry Layer, Chocolate, Vanilla or Carrot

WEDDING CAKE

... 3.75+ PER GUEST*

Traditional White • Strawberry Layer • Chocolate Layer • Lemon •
Lemon Raspberry • Red Velvet • Carrot • Cannoli