



# CLUB 86

FULL SERVICE CATERING 2022-23

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** \$600. / 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** \$600. / 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]



\$34 PER GUEST

MINIMUM 50 GUESTS

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**BEVERAGE CATERING**

Includes crystal cut disposable glassware, bar bins  
Price is per guest. Service charge + sales tax is not included.

Package	5 Hours Open	Additional hour after 5 hours
Premium Bar Package	\$43.00	\$6.00
Beer, Wine & Soda	\$32.00	\$5.00



**Premium Liquors & Mixers**

soda, mixers, juices, garnishes + water

- Titos *Vodka*
- Jim Beam *Bourbon*
- Tanqueray *Gin*
- Bacardi *Rum*
- Caption Morgan *Rum*
- Crown Royal *Whisky*
- Espolon *Tequila*
- Dewars *Scotch Whisky*

**House Wine Selections**

*(Choose 4)*

Local wines available upon request

- Chardonnay
- Pinot Grigio
- Merlot
- Cabernet Sauvignon
- Moscato

**Beer & Alternative Beer**

*(Choose 3)*

Pre Select from house list

**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