



CLUB86EVENTS.COM 315.789.4955

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

CASUAL

A casual style of dinner service, elegantly presented

GRAZING STATIONS

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

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.

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HORS D'OEUVRES



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 + pumpernickel 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

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HORS D'OEUVRES



SIGNATURE PACKAGE \$600. / 50 guests

CLASSIC CHEESE + PEPPERONI

assorted cheese, crackers, pepperoni

BRUSCHETTA

tomatoes, basil, garlic, crips 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

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

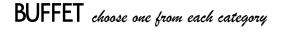
CAESAR romaine, parmesan, croutons, creamy dressing | 1.5

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



BAKED DINNER ROLL bagels & cakes, house baked with butter FOCACCIA Italian sheet bread, evoo and herbs | 1.0

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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 [+\$6] cracked peppercorn tenderloin [+\$6]

BUFFET



\$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

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DESSERT

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



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CAKE

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

··· 3.75+ PER GUEST*

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