



Catering Menu

*ALL ORDERS REQUIRE A MINIMUM OF 10 PEOPLE

SANDWICH PACKAGES

ASSORTED SANDWICH/WRAP TRAY, HOUSE SALAD, CHIPS AND COOKIES \$12.00/PER PERSON

ASSORTED SANDWICH/WRAP TRAY, HOUSE SALAD, FRUIT SALAD AND COOKIES \$14.00/PER PERSON

ASSORTED SANDWICH/WRAP TRAY, FRUIT SALAD AND COOKIES \$11.00/PER PERSON

ASSORTED SANDWICH/WRAP TRAY, CHIPS AND COOKIES \$10.50/PER PERSON

ASSORTED SANDWICH/WRAP TRAY AND HOUSE SALAD \$8.00/PER PERSON

BAGGED LUNCHES

ALL BAGGED LUNCHES INCLUDE ONE SIDE & BOTTLED WATER \$12/PER PERSON

CHOICE OF:

- TURKEY/PROVOLONE
- HAM/SWISS
- BEEF/CHEDDAR,
- ROASTED VEGETABLE/FETA WRAP
- CHICKEN SALAD WRAP

BREAD CHOICE:

WHITE, RYE, CROISSANT, WHEAT BERRY

SIDE CHOICE:

APPLE, CHIPS OR COOKIE

SALADS

ALL SALADS COME WITH CHICKEN

KALE & ROMAINE 13 KALE, ROMAINE, PARMESAN, BACON, MUSHROOMS, ONION & HOUSE MADE CROUTONS SERVED WITH CAESAR DRESSING

CHICKEN COBB SALAD 13 SPRING MIX, BACON, AVOCADO, TOMATO, HARD BOILED EGG, RED ONION, & GORGONZOLA SERVED WITH HOUSE DRESSING

CHICKEN MILANESE SALAD 13 SPRING MIX, CHICKEN CUTLET & PARMESAN CHEESE SERVED WITH LEMON VINAIGRETTE

CRANBERRY BLOSSOM 13 SPRING MIX, DRIED CRANBERRIES, CANDIED PECANS, & GORGONZOLA SERVED WITH HOUSE DRESSING

BEEF SALAD 13 SPRING MIX, ROASTED BEETS, FRESH GOAT CHEESE, RED ONION & WALNUTS SERVED WITH HOUSE DRESSING

HOUSE SALAD 13 SPRING MIX, TOMATO, CUCUMBER, RED ONION, CARROT & HOUSE CHEESE BLEND SERVED WITH HOUSE DRESSING

HOT BUFFET

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THE GRAND BUFFET \$22.00/PER PERSON

CHOICE OF TWO (2) MEATS
CHOICE OF HOUSE, CRANBERRY BLOSSOM OR CAESAR SALAD
ROASTED POTATOES
EGGPLANT PARMESAN
CHOICE OF PENNE PASTA WITH VODKA OR MARINARA SAUCE
CHOICE OF GREEN BEANS OR BROCCOLI WITH GARLIC
ROLLS AND BUTTER

THE MONROE BUFFET \$20.00/PER PERSON

CHOICE OF TWO (2) MEATS
HOUSE SALAD
ROASTED POTATOES
CHOICE OF PENNE WITH VODKA OR MARINARA SAUCE
CHOICE OF GREEN BEANS OR BROCCOLI WITH GARLIC
FRESH FRUIT
ROLLS AND BUTTER

PICOLO BUFFET \$18.00/PER PERSON

CHOICE OF ONE (1) MEAT
HOUSE SALAD
ROASTED POTATOES
CHOICE OF PENNE WITH VODKA OR MARINARA SAUCE
CHOICE OF GREEN BEANS OR BROCCOLI WITH GARLIC
ROLLS AND BUTTER

PANINO LUNCHEON \$18.00/PER PERSON

ASSORTED PANINI AND WRAP SANDWICHES
CHOICE OF HOUSE, CRANBERRY BLOSSOM OR CAESAR SALAD
CHOICE OF MACARONI, PASTA OR POTATO SALAD
FRESH FRUIT
ASSORTED COOKIES

MEAT CHOICES:

ROASTED LEMON BONE-IN CHICKEN, CHICKEN PARMESAN, WALNUT CRUSTED CHICKEN, CHICKEN FRENCH, CHICKEN CUTLETS, BAKED HAM, ROAST BEEF AU JUS, SAUSAGE WITH PEPPERS AND ONIONS, EGGPLANT PARMESAN. VEAL PARMESAN (ADD \$3.00/PER PERSON), LONDON BROIL WITH MUSHROOM GRAVY (ADD \$3.00/PER PERSON)

SNACKS

ASSORTED COOKIES \$2.50/PER PERSON

ASSORTED CHIPS \$2.00/PER PERSON

CHEESE & CRACKER TRAY \$3.00/PER PERSON

FRESH FRUIT TRAY \$3.00/PER PERSON

VEGETABLE TRAY \$3.00/PER PERSON

PAPER PRODUCTS

INCLUDES: PLATES, NAPKINS, PLASTICWARE & BOWLS \$1.50/PER PERSON

PLEASE NOTE: PAPER PRODUCTS ARE COMPLIMENTARY FOR ALL CATERING SERVICES ON THE 2ND FLOOR.

CHAFFER RENTAL FEES:

WIRE CHAFFERS WITH DISPOSABLE PANS \$15.00

REGULAR CHAFFERS \$30.00

DELIVERY FEES:

ORDER UP TO \$100 \$15.00

ORDERS UP TO \$500 \$50.00

ORDERS OVER \$1,000 \$100

POLICIES:

IF YOU HAVE CHANGES TO ANY CATERING ORDERS, WE WOULD GREATLY APPRECIATE 24-HOUR ADVANCE NOTICE.

ALL CANCELLATIONS MUST BE RECEIVED IN WRITING NO LESS THAN 48 HOURS IN ADVANCE OF THE SCHEDULED CATERING SERVICE TO AVOID A CANCELLATION FEE. ORDERS CANCELED WITHIN 48 HOURS ARE REQUIRED TO PAY THE WINTERGARDEN FULL PAYMENT FOR ALL ITEMS ORDERED.

ALL CATERING ORDERS THAT ARE IN THE 2ND FLOOR TRAINING ROOM AND/OR THAT REQUIRE EXTENSIVE SET-UP ARE SUBJECT TO A 20% ADMINISTRATIVE FEE. NEW YORK STATE SALES TAX (8%) WILL BE CHARGED IN ADDITION TO THE ADMINISTRATIVE FEE.

ALL FINAL PAYMENTS ARE DUE 7-10 DAYS PRIOR TO YOUR EVENT. THE WINTERGARDEN ACCEPTS CASH, CERTIFIED BANK CHECK, AND ALL MAJOR CREDIT CARDS.

NEW YORK STATE HEALTH LAW PROHIBITS ANY LEFTOVERS FROM A BUFFET TO BE TAKEN HOME.