

*ALL ORDERS REQUIRE A MINIMUM OF 10 PEOPLE

BREAKFAST PACKAGES

ASSORTED BAGELS W/BUTTER & CREAM CHEESE, PASTRIES, FRESH FRUIT \$10.00/PER PERSON THE CONTINENTAL: ASSORTED BAGELS/PASTRIES, FRESH FRUIT & COFFEE \$12.00/PER PERSON SCRAMBLED EGGS, BACON OR SAUSAGE, ROASTED POTATOES, COFFEE \$14.00/PER PERSON SCRAMBLED EGGS, BACON OR SAUSAGE, CROISSANTS, FRESH FRUIT, COFFEE \$16.00/PER PERSON QUICHE, ROASTED POTATOES, FRESH FRUIT, ASSORTED PASTRIES, COFFEE & JUICE \$18.00/PER PERSON

SANDWICH PACKAGES

ASSORTED SANDWICH/WRAP TRAY, HOUSE SALAD, FRUIT SALAD AND COOKIES \$16.00/PER PERSON ASSORTED SANDWICH/WRAP TRAY, HOUSE SALAD, CHIPS AND COOKIES \$15.00/PER PERSON ASSORTED SANDWICH/WRAP TRAY, FRUIT SALAD AND COOKIES \$14.00/PER PERSON ASSORTED SANDWICH/WRAP TRAY, CHIPS AND COOKIES \$12.00/PER PERSON ASSORTED SANDWICH/WRAP TRAY AND HOUSE SALAD \$10.00/PER PERSON

BAGGED LUNCHES

ALL BAGGED LUNCHES INCLUDE ONE SIDE & BOTTLED WATER \$14.00/PER PERSON ALL SANDWICHES INCLUDE LETTUCE, TOMATO AND CONDIMENTS ON THE SIDE

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

FULL HOT PANS: FEEDS 20-25 PPL

SCRAMBLED EGGS: \$35.00/PAN ROASTED POTATOES: \$40.00/PAN

BACON: \$75.00/PAN

FRENCH TOAST: \$50.00/PAN

STUFFED FRENCH TOAST W/STRAWBERRIES: \$65.00

QUICHE: \$60.00

QUICHE CHOICES: BROCCOLI CHEDDAR, QUICHE LORRAINE,

TOMATO & FETA, SPINACH, ARTICHOKE & FETA

SALADS

ALL SALADS COME WITH CHICKEN

KALE & ROMAINE 14 KALE, ROMAINE, PARMESAN, BACON, MUSHROOMS, ONION & HOUSE MADE CROUTONS SERVED WITH CAESAR DRESSING

CHICKEN COBB SALAD 14 SPRING MIX, BACON, AVOCADO, TOMATO, HARD BOILED EGG, RED ONION, & GORGONZOLA SERVED WITH HOUSE DRESSING

CHICKEN MILANESE SALAD 14 SPRING MIX, CHICKEN CUTLET & PARMESAN CHEESE SERVED WITH LEMON VINAIGRETTE

CRANBERRY BLOSSOM 14 SPRING MIX, DRIED CRANBERRIES, CANDIED PECANS, & GORGONZOLA SERVED WITH HOUSE DRESSING

BEET SALAD 14 SPRING MIX, ROASTED BEETS, FRESH GOAT CHEESE, RED ONION & WALNUTS SERVED WITH HOUSE DRESSING

HOUSE SALAD 14 SPRING MIX, TOMATO, CUCUMBER, RED ONION, CARROT & HOUSE CHEESE BLEND SERVED WITH HOUSE DRESSING

SNACKS

ASSORTED COOKIES \$3.00/PER PERSON
ASSORTED CHIPS \$2.00/PER PERSON
CHEESE & CRACKER TRAY \$4.00/PER PERSON
FRESH FRUIT TRAY \$4.00/PER PERSON
VEGETABLE TRAY \$4.00/PER PERSON

HOT BUFFET

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THE GRAND BUFFET \$22.00/PER PERSON

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

THE MONROE BUFFET \$20.00/PER PERSON

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

PICCOLO BUFFET \$18.00/PER PERSON

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

PANINO LUNCHEON \$18.00/PER PERSON

FRESH FRUIT
HOUSE, CRANBERRY BLOSSOM **OR** CASEAR SALAD
MACARONI, PASTA **OR** POTATO SALAD
ASSORTED PANINI AND WRAP SANDWICHES
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).

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

LEGACY TOWER DELIVERY FEES:

ORDER UP TO \$100 \$15.00 ORDERS UP TO \$500 \$50.00 ORDERS OVER \$1,000 \$100.00

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.