



Breakfast Selections

Healthy Start-----\$13.95 Per Guest

Yogurt Parfait, Assorted Seasonal Fresh Fruit & Berries, Assorted Bagels with Butter, Jam & Jelly, and Cream Cheese, Muffins, Beverage Station including Finger Lakes Coffee, Tea & Chilled Orange Juice

Bristol Valley Breakfast-----\$17.95 Per Guest

Scrambled Eggs, Home Fried Potatoes, Applewood Smoked Bacon or Maple Sausage Links, Assorted Bagels and Cream Cheese, Seasonal Fruit and Danishes, Beverage Station including Finger Lakes Coffee, Tea, & Chilled Orange Juice

Breakfast Sandwiches ----- \$12.95 Per Guest

Applewood Smoked Bacon or Sausage served on your choice of English Muffins, Bagels or Croissants with Cheddar Cheese and Farm Fresh Fried Egg, Includes Home Fried Potatoes and Fresh Fruit, Beverage Station including Finger Lakes Coffee, Tea & Chilled Orange Juice

North Star Brunch-----\$34.95 Per Guest

Scrambled Eggs, Home Fried Potatoes, Applewood Smoked Bacon or Maple Sausage Links, Assorted Bagels and Cream Cheese, Seasonal Fruit and Danishes, Strawberry Field Salad, Chef Deli Salad, White Cheddar Mac-N-Cheese, Roasted Herb Chicken with Lemon Butter, Maple Glazed Pit Ham, Beverage Station including Finger Lakes Coffee, Tea & Chilled Orange Juice

Breakfast Buffet Enhancements

- Assorted Danishes & Pastries----- \$3.00 per guest
- Assorted Muffins ----- \$3.00 per guest
- Assorted Chobani Yogurt----- \$3.00 per guest
- Griddle Cakes ----- \$3.00 per guest
- French Toast ----- \$3.00 per guest
- Yogurt Parfait ----- \$5.00 per guest



Corporate Catering & Event Menu 2020

Soup, Salad, & Sandwich Selections

All selections include lemonade and iced tea, as well as a Chef's choice dessert

Finger Lakes Deli (One Hour Service)----- \$15.95 Per Guest

Display of Deli Roast Beef, Smoked Ham, & Roasted Turkey, Slices of Cheddar, Swiss, & Provolone Cheese, Fresh Lettuce, Sliced Tomatoes, Onions, Pickles, & Condiments, Assorted Rolls, Croissants & Breads, Choice of Pasta or Potato Salad, Kettle Cooked Chips

That's a Wrap----- \$14.95 Per Guest

Assorted Smoked Ham, Roasted Turkey & Vegetarian Wraps, Prepared with Lettuce, Tomato, Sliced Cheese & Mayo, Tossed Caesar Salad, Seasonal Fresh Fruit, Kettle Cooked Chips

Soup-N-Salad ----- \$15.95 Per Guest

Select 2 of the Below Soups

Italian Wedding, Chicken Noodle, Chicken & Wild Rice, Minestrone, New England Clam Chowder, Bristol Mountain Chili, White Bean & Chicken Chili, Tomato Basil

Select 2 of the Below Salads

Caesar, House Salad, Fresh Fruit Salad, Greek, Berry Bliss w/ Raspberry Vinaigrette, Potato or Pasta Salad

Served with Fresh Baked Artisan Rolls, Butter, & Assorted Crackers

Sliders-N-Such----- \$15.95 Per Guest

Ground Sirloin & Swiss, BBQ Pulled Pork, Buffalo Chicken & Grilled Veggie, Beef on Weck

Choose 1 of the Below Options

Tossed Caesar Salad, Garden Greens, Potato or Pasta Salad, House Cooked Kettle Chips



Corporate Catering & Event Menu 2020

Casual Buffet Selections

All selections include lemonade and iced tea, as well as a Chef's choice dessert

Naples Valley Buffet ----- \$33 Per Guest

Garden Greens Salad, Baked Ziti, Italian Meatballs, Sweet Sausage with Peppers & Onions, Eggplant Parmigiana

Bristol Mountain BBQ Buffet ----- \$23.95 Per Guest

Angus Hamburgers, All Beef Hot Dogs, Veggie Burgers, House Cooked Kettle Chips, Tossed Garden Salad with House Dressing, Red Skin Potato Salad

All Out Bristol Mountain BBQ Buffet ----- \$34.95 Per Guest

Choose 4 from the Below Entrée Options:

Barbecued Chicken Quarters, Pulled Pork, Grilled Sausage with Peppers and Onions, Angus Hamburgers & Veggie Burgers, All Beef Hot Dogs

Potato Chips, Tossed Garden Salad with House Dressing, Red Skin Potato Salad, Corn Bread, Watermelon



Corporate Catering & Event Menu 2020

Dinner Selections

All selections include lemonade, iced tea, Finger Lakes Coffee Roasters coffee, tea, & Chef's dessert selection

Blue Square Buffet (One Hour Service)

Served with a choice of Caesar Salad or Garden Greens with Ranch or Golden Italian

Choice of 2 Entrees: ----- \$35.95 Per Guest

- Chicken Parmesan
- Italian Sausage w/ Peppers & Onions
- Chicken Piccata w/ Lemon, Herbs & Capers,
- Broiled Haddock Florentine w/ Lemon Butter,
- Teriyaki Chicken topped w/ Pineapple Salsa
- NYS Maple Glazed Ham

Choice of 3 Entrees: ----- \$39.95 Per Guest

- Stuffed Shells
- Chicken French
- Roasted Pork Tenderloin
- Beef Tips w/ Mushrooms
- Slow Roasted Turkey
- Chicken Marsala

Buffet Includes Choice of 2 Sides:

- Wild Rice Pilaf
- Seasonal Vegetables
- Au Gratin Potatoes

- Greens and Beans
- Salt Potatoes
- Macaroni & Cheese

- Roasted Red Potatoes
- Garlic Smashed Potatoes
- Baked Beans

Black Diamond Full Table Service

Served with a choice of Caesar Salad, Baby Spinach Salad or Tossed Salad. Includes Chef Selected Vegetable and Starch, Fresh Baked Artisan Rolls

Choice of Two Entrees Below

Chicken Piccata -----	\$45	Grilled NY Sirloin Steak -----	\$60
Chicken Marsala -----	\$45	Herb Roasted Prime Rib -----	\$65
Apple Pecan Stuffed Chicken -----	\$47	Tri Tips w/ Mushroom Cabernet -----	\$55
Lemon Herb Haddock -----	\$48	Maple Dijon Pork Tenderloin -----	\$45
Blackened Trout topped w/ Mango Salsa -	\$50	Brandy Apple Raisin Pork Chop -----	\$48
Mushroom Ravioli w/ Sage Cream Sauce--	\$38	Pan Asia Salmon -----	\$50

The Orbit Strolling Reception

-Cocktail Hour-

Domestic & International Cheese Display

A selection of imported and domestic cheeses accompanied by crackers and fresh fruit garnish

Fresh Vegetable Crudité

Fresh seasonal vegetables with an array of dipping sauces

Passed Hors D'Oeuvres - Please Select a Minimum of Two

Plum Tomato, Fresh Mozzarella and Basil Bruschetta, Assorted Pin Wheels, Vegetarian Spring Rolls with Sweet and Sour Sauce, BLT Crostini's, Steamed Pork Pot Stickers with Ginger Sauce, Florentine Stuffed Mushrooms, Mini Chicken Quesadilla, Feta Cheese and Spinach Triangles

-Main Reception-

(Food service is 1.5 hours)

Passed Hors D'Oeuvres - Please Select a minimum of Five

Beef on Weck Sliders on a Kummelweck Roll, Boneless Buffalo Bites with Bleu Cheese, Maryland Crab Cakes, Shrimp and Gazpacho Shooters, Brie and Raspberry Phyllo Cups, Fried Eggplant with Marinara, Tenderloin of Beef Crostini, Scallops Wrapped in Bacon, Seafood Stuffed Baby Portobello Mushrooms, Chicken Satay with Peanut Sauce, Honey, Goat Cheese and Walnut Lettuce cups

Hand Carved - Please Select One

Herb Encrusted Strip Lion, Slow Roasted Pork Lion with Brandy Apples, Roasted Turkey Breast with a Cranberry Chutney

****Custom Pricing Based on Selections****

Hors D'Oeuvres

Any of these selections are available to be added to other packages or to be individually selected on their own. Priced per 50 Pieces and served hand passed.

Crab Stuffed Baby Portabella Mushrooms -----\$95

Balsamic Caprese Skewers -----\$70

Grape tomato, fresh basil, mozzarella

Pork Pot Stickers w/ Ginger Citrus Soy Sauce -----\$75

Roasted Tomato and Basil Bruschetta -----\$80

Served on toasted flatbreads

Sausage and Sage Stuffed Mushrooms -----\$80

Finished with sage butter

Coconut Prawns w/ Mango Salsa -----\$90

Scallops Wrapped in Applewood Bacon -----\$135

Served with fruit chutney

Roasted Pear, Walnut and Fig Purses -----\$85

Herb Goat Cheese Crostini -----\$65

Parmesan Asparagus Toasts -----\$70

Hibachi Chicken Skewers -----\$75

Served with pan Asian dipping sauce

Fire Grilled Vegetable Flatbread -----\$75

Served with garlic parmesan drizzle

Clams Casino -----\$110

Clams stuffed with bacon, roasted peppers and garlic panko