



BANQUET & EVENT MENU

Bristol Mountain is pleased to offer a carefully crafted menu featuring a variety of locally sourced ingredients and Finger Lakes favorites. Our talented catering team brings unique flavors to life with exquisite presentation and outstanding service to deliver a meal to complement any event.

All of our catering includes basic white linen table cloths. An upgrade to floor length table linens with linen napkins is available for \$3 per guest.

Please inform us if someone in your group has a food allergy. All prices subject to New York State sales tax and a 20% production fee. Production fee in no way represents a gratuity or tip paid to service employees.

Service employees do not share in production fees.

BREAKFAST FARE

Breakfast Chef Tables

All served with coffee, gourmet tea selection,
& individual bottled juices: orange, apple & cranberry.

- Continental.....\$10 pp
Freshly baked breakfast pastries, danishes, & muffins. Served with sweet butter & preserves.
- Premium Continental.....\$14 pp
Seasonal fresh sliced fruit & berries, freshly baked breakfast pastries, danishes, & muffins. Served with sweet butter & preserves.
- Bristol Valley Continental.....\$13 pp
Fresh berry & yogurt bar, freshly baked cinnamon rolls, danishes, & muffins. Served with local honey butter and preserves.

A La Carte Additions

- English Muffin Breakfast Sandwich.....\$6.50 each
Egg & cheese with choice of ham, bacon, or pork sausage.
- Flaky Croissant Sandwich.....\$6.50 each
Egg & cheese with choice of ham, bacon, or pork sausage.
- Breakfast Burrito.....\$7.50 each
Farm fresh scrambled eggs, chorizo, potatoes, cheese, peppers, onions & cilantro. Served with fresh salsa fresca on the side.
- Seasonal Fresh Sliced Fruit and Berries.....\$7 pp
- Local Naples Grape Hand Pies.....\$7 each



BREAKFAST FARE

Breakfast Buffets

All served with coffee, gourmet tea selection, & individual bottles juices: orange, apple & cranberry.



- **American Classic.....\$15 pp**
Assortment of freshly baked buttery criossants & pastries with sweet butter & preserves. Seasonal fresh sliced fruit and berries. Selection of plain and fruit flavored yogurts. Farm fresh scrambled eggs with chives. Applewood smoked bacon, artisan sausage links, red bliss potatoes with roasted peppers & onions.
- **Sunrise\$17 pp**
Assortment of freshly baked muffins, breakfast breads, and coffee cake with sweet butter & preserves. Seasonal fresh fruit & berries. Stuffed french toast with sides of maple syrup, candied walnuts, fruit compote, fresh berries, caramalized bananas, whipped butter & cream. Farm fresh scrambled eggs with cheddar cheese, applewood smoked bacon, & sage scented pork sausage.
- **Finger Lakes Favorites.....\$18 pp**
Assortment of freshly baked muffins, breakfast breads, and coffee cake with sweet butter & preserves. Seasonal fresh fruit & berries. Farm fresh scrambled eggs with cheddar cheese, buttermilk biscuits with local sausage gravy, home fries, fried local apple compote.

BREAKFAST FARE

Plated Breakfast Selections

All served with a pastry basket, fresh squeezed orange juice, coffee & tea selection.

- **Rise and Shine.....\$22 pp**
Farm fresh scrambled eggs with chives. Herb roasted yukon gold potatoes, applewood smoked bacon, fresh tomato au gratin.
- **Southwest\$22 pp**
Farm fresh scrambled eggs with roasted green chilies and pepper jack cheese. Chorizo sausage. Southwest potatoes with peppers & onions. Salsa fresca served family style.
- **The Chosen Spot Breakfast.....\$22 pp**
Farm fresh scrambled eggs with cheddar cheese, local sausage & ham, country style hash brown casserole, warm buttermilk biscuits with honey butter sourced along RTE 64.



Enhancement Stations

- **Pancake Table.....\$6 pp**
Buckwheat pancakes, sweet butter, local maple syrup, seasonal berry compote, whipped cream, dark chocolate shavings
- **Chef Attended Omelet Station.....\$8 pp**
Local cheddar cheese, swiss cheese, ham, smoked bacon, tomatoes, onions, mushrooms, sweet peppers.
- **Breakfast Burrito Station.....\$10 pp**
Warm tortillas, scrambled eggs & egg whites, choice of chicken sausage, smoked ham, bacon, vegetables, peppers, onions, and pepper jack, cheddar and swiss cheeses.
- **Smoothie Station.....\$7 pp**
Mandarin Kiwi, Passion Fruit, Prickly Pear Currant, Wild Berry, Strawberry Banana, Pineapple, Orange

BREAKFAST FARE



Bakery by the Dozen

- Assorted Breakfast Breads \$32
- Fresh Baked Muffins \$32
- Fresh Baked Bagels & Cream Cheese \$32
- Assorted House Breakfast Pastries \$32
- Assorted Mini Quiches \$30
- Warm Jumbo Cinnamon Buns \$32
- Assorted Scones \$36
- Freshly Baked Cookies \$30
- Chocolate Brownie Bars \$30
- Blondie Bars \$32
- Sweet Lemon Bars \$32
- Jumbo Soft Pretzels with Mustard & Cheese \$30
- Assorted Individual Yogurts \$20
- Individual Greek Yogurts \$28
- Fruit & Yogurt Shooters \$30
- Individual Cereals & Milk \$30

Refreshments by the Gallon

- Freshly Brewed Finger Lakes Roaster.....\$10
Up to 60 min continuous service of regular & decaf coffee, signature tears, local honey, lemon, sugar three ways, cream & milk.
- Starbucks Coffee and Tazzo Tea Selection.....\$15
- Signature Hot Chocolate.....\$14 per gallon (*minimum 3*)
Dark whipped hot chocolate with mini marshmallows, chocolate shavings, whipped cream
- Freshly Brewed Iced Tea.....\$14 per gallon (*minimum 3*)
Sweet or Unsweetened served with fresh-cut lemons
- Lemonade Cart.....\$ 15 per gallon (*minimum 3*)
Blended with your favorite flavors of strawberry, watermelon, ginger, and mint hisbiscus
- Spa Water.....\$ 13 per gallon (*minimum 3*)
Pineapple skin and mint orange, raspberry, rosemary cucumber, and lemon.

BREAK OPTIONS



- Sweet & Savory.....\$10 pp
Mini hard pretzels, warm apple turnovers, double fudge brownies, assorted freshly baked cookies and freshly popped popcorn
- Take a Break\$8 pp
Freshly baked cookies, brownies, individual bags of chips & pretzels
- Take a Hike.....\$8 pp
Make your own trail mix bar with peanuts, granola, M & M's, and raisins
- Mediterranean.....\$10 pp
Hummus, tabbouleh, olive tapenade, and tzatziki yogurt dip. Served with sliced cucumbers and toasted pita chips.
- Sweet & Salty\$ 10 pp
Assorted chips, pretzels, house popcorn, peanut M&M's, and assorted mini candy bars.

A la Carte Additions by the Dozen

- Assorted Individually Bagged Potato Chips \$20
- Kellogg's Nutri Grain Bars \$24
- Assorted Nature's Valley Granola Bars \$24
- Assorted King Size Candy Bars \$24
- Ice Cream Novelties \$4 each
- Fresh Popped Popcorn (300ppl) \$350

BOXED LUNCHES

All served with choice of; sandwich, wrap or salad, potato chips, gourmet cookie, and bottled water.

Enhancements: Side of Potato or Pasta Salad..... \$2 pp

Upgrade Dessert: Whole Fruit, Fudge Brownie or Blondie Brownie..... \$2.50 pp

• Sandwiches

- Smoked Chicken\$16 pp
Hickory Smoked Chicken Breast, Brie and Pesto Spread on Focaccia Bread
- House Tuna Salad..... \$15 pp
House Tuna Salad, Lettuce, and Tomato served on Crusty French Roll
- Turkey and Swiss\$15 pp
Smoked Turkey, Baby Swiss Cheese, and Lettuce on Local Multi-Grain Bread
- House Herb Roasted Beef..... \$16pp
Roast Beef, Lettuce, Tomatoes, and Creamy Horseradish Spread on Twist Roll

• Wraps

- House Vegan Wrap.....\$15 pp
House Vegetables Raw and Roasted, Spinach, Chickpea Cheese, Whole Wheat Wrap
- House Chicken Caesar Wrap.....\$15 pp
Smoked Chicken, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, Herb Wrap
- Cranberry Smoked Turkey Wrap..... \$15 pp
Smoked Turkey, Pecans, Creamy Cranberry Chutney Spread, Local Greens, Herb Wrap



• Salads

- House Chef Salad\$10 pp
Field greens and Romaine, Shredded Cheddar, Ham, Turkey, Tomatoes and Cucumber with a side of Ranch
- Southwest Chicken Salad..... \$15 pp
Southwest Chicken Breast, Romaine Lettuce, Diced Tomatoes, Red Onion, Bell pepper, Roasted Corn, Black Beans, Crispy Tortilla Strips, Side of Cilantro Lime Vinaigrette
- Grilled Chicken Caesar\$15 pp
Romaine Hearts, Herbed Grilled Chicken Breast, Parmesan, Croutons, Side of Creamy Caesar Dressing
- House Harvest Salad..... \$15pp
Romaine Hearts, Local Spring Mix, Diced Apples, Candied Walnuts, Crumbled Bleu Cheese, and Dried Cranberries. Served with Honey Aged Sherry Vinaigrette sourced from Rte 64

PLATED LUNCHES

-Minimum 24 guests-

All plated lunches include freshly baked rolls with sweet butter, brewed coffee, & assorted hot teas.

Starter Salads

- House Garden.....\$4 pp
Fresh field greens salad with cucumbers, tomatoes, carrots and sweet onion vinaigrette.
- Spinach Caprese.....\$5 pp
Baby spinach, heirloom tomatoes, fresh mozzarella and basil, aged balsamic and extra virgin olive oil.
- Caesar\$4 pp
Chopped romaine hearts, shredded parmesan, roasted garlic croutons and house creamy caesar dressing.
- Classic Wedge.....\$5 pp
Baby iceberg lettuce, marinated tomatoes, blue cheese, applewood smoked bacon, chives, and blue cheese dressing.
- Seasonal Charred Vegetable Salad.....\$6 pp
Local farm fresh veggies charred then tossed in house-made champagne vinaigrette.



Entrees

- Herb Roasted Chicken...\$24 pp
Chicken breast with caramelized shallot cream sauce. Served with whipped potatoes and seasonal vegetable bouquet.
- Marinated Chicken Breast...\$24 pp
Maple Apple Compote, Chicken Demi-Glace.. Served with red-bliss smashed potatoes and market vegetables.
- Seared Aged Butler Steak.. Market Price
Herb Wine Sauce, Yukon Mousseline Potatoes, Grilled Herb Tomato, Hericot Vert
- Roasted Honey Garlic Pork Chop..... \$21 pp
Rice Pilaf, Mustard Greens, Honey Glazed Carrots
- Grilled Herbed Salmon Pave.... \$28
Grilled Atlantic Salmon with Lemon Basil Cream Sauce, Jasmine Rice, Asian style Haricot Vert.
- Grilled Vegetable Stack.... \$20
Portobello Mushroom, Zucchini, Yellow Squash, Bell Peppers on Tri Colored Quinoa with Romanesco Sauce

HORS D'OEUVRES

Displays and Boards

-Each order serves 10 guests-

- Grilled Farmer Market Vegetables.....\$80 per board
Grilled farmer market vegetables, poblano greek yogurt dip, salsa verde, country sourdough crisps
- Carved Fruit and Berry Tableau.....\$70 per board
Served with Local Honey and Yogurt Sauce
- This Season Vegetable Crudite.....\$60 per board
Raw local vegetables, ranch and poblano greek yogurt dip
- Imported and Domestic Cheese Board.....\$100 per board
Farmstead and european cheese, seasonal fruit, dried fruits, sliced breads, jams and nuts.
- Baked Brie Board.....\$90 per board
Sour cherry and pear marmalade, drapes, apples, crackers, candied pecans.
- Farm Stand Charcuterie.....\$100 per board
Locally sourced artisanal salami, sausage, cured meats, pate, pickled vegetables, mustard, marmalade, crusty sliced baguette and flatbread.

Hors D'Oeuvres

-Minimum of 50 pieces per selection. Priced per piece. -

Cold Options

- Apple Maple Syrup Compote, Triple Cream Brie on Baguette.... \$4.50
- Rosemary Goat Cheese, Figs, Local Honey Crostini.... \$3.75
- Caprese Skewer with Aged Balsamic \$3.50
- Red pepper Hummus, Cucumber Basket \$3.50
- Ratatouille, Herbed Goat Cheese Tartlet..... \$3.75
- Lemon Basil Chicken Salad Crostini..... \$3.75
- Smoked Salmon and Caper Creme Crostini..... \$4.00
- Grilled Asparagus, Smoked Salmon and Herb Cream.... \$4.50
- Ahi Tuna, Avocado Cilantro Ceviche and Lime Vinaigrette.... \$4.50
- Blackened Beef and Blue Cheese Pinwheel.... \$4.00
- Beef Tenderloin Croutade Tomato Basil Bruschettea..... \$4.50

Hot Options

- Boneless Buffalo Chicken Bites with Blue Cheese Dip.... \$3.75
- Beef on Weck Slides on Kummelweck Rolls.... \$4.00
- Feta and Spinach Phyllo Roll \$3.50
- Wild Mushroom and Swiss Cheese Tarlet \$3.75
- Southwestern Chicken Spring Roll, Chile Dipping Sauce..... \$3.50
- Tempura Shrimp, Sweet Chile Dipping Sauce..... \$4.50
- Parmesan Crusted Scallop, Red pepper Coulis..... \$4.50
- Blackened Tuna Skewer, Cucumber Wasabi Aioli.... \$4.50
- Maryland Mini Crab Cake, Red Brick Remoulade.... \$4.50
- Short Rib, Fig, Bleu Cheese Tartlet.... \$5.00



BUFFETS

-Minimum 24 guests-

All served with coffee, gourmet tea selection, & individual bottles juices: orange, apple & cranberry.

- **Italian Feast.....\$25 pp**

- Tossed Caesar Salad, Tomato Caprese, and Tortellini Antipasto Salad
- Garlic and Asiago Cheese Bread
- Mains- Choose Two
 - Cheese Manicotti
 - Baked Ziti Bolognese
 - Parmesan Breaded Chicken Breast with Lemon Basil Cream Sauce
 - Shrimp and Mushroom Wanchese
- Lemoncello Raspberry Cake

- **The American.....\$24 pp**

- Southern Coleslaw, Creamy Southern Potato Salad, and Buttery Corn
- Mains
 - Quarter Pound Beef Hamburgers on brioche buns with assorted cheese, lettuce, tomato, onions, pickles, mayonnaise, mustard, and ketchup
 - BBQ Chicken
- Freshly Baked Assorted Cookies and Brownies

- **Farm to Picnic.....\$25 pp**

- Loaded Baked Potato Salad, Local Cabbage Style Vinegar Slaw, Mac & Cheese, Corn Bread, Roasted Green Beans with Pecans and Warm Maple Vinaigrette
- Mains
 - Cornell Chicken with Season Accompaniments
 - Honey Grilled Cedar Plank Trout/ Salmon (seasonal fish)
- Strawberry Shortcake and Fudge Brownies

- **Fingerlakes Sandwich Board.....\$23 pp**

- Farmer Market Salad (GF), Heirloom Potato Salad, House-Made Seasoned Kettle Chips, Seasonal Fruit and Berry Salad
- Seasonal Vegetable Soup
- Sandwiches
 - Roasted Turkey Breast, Crispy Lettuce, Semi Dried Tomato, Avocado Aioli, Sourdough Roll
 - Carved Beef Tenderloin, Blue Cheese, Horseradish Aioli, Multigrain Roll
 - Fresh Mozzarella, Heirloom Tomato, Roasted Peppers, Aged Balsamic Aioli, Sourdough Roll
- Assortment of House Cupcakes

- **The Southwest.....\$25 pp**

- Four Corners Salad, Southwest Cilantro Rice (V/ GF), Ranchero Style Black Beans (V/ GF), Corn Muffins, Trio of Sweet Peppers, Tomato Gems, Local Onions, Cucumbers, Chickpeas and Lime Vinaigrette
- Mains served with Warm Flour Tortillas and Assorted Toppings
 - Chicken Fajitas- Marinated chicken breast, assorted charred bell peppers & onions
 - Carne Asada- Marinated grilled steak, assorted charred bell peppers & onions
 - Salsa Verde Marinated Grilled Portabella Mushroom, assorted charred bell peppers & onions
- Triple Mexican Chocolate Pudding Jar, Margarita Strawberries, Flan with Fresh Fruit Garnish

STATIONS

-Minimum 30 guests-

- **Pasta Station.....\$12 pp**

- Includes Garlic Bread
- Choose Three:
 - Fried Cheese Ravioli with House Nonna's Marinara Sauce
 - Succulent Scallop and Shrimp Orecchiette Pasta with sweet tomatoes, fresh basil, and roasted garlic, tossed in a white wine cream reduction
 - Cheese Tortellini with grilled chicken and broccoli, lightly coated with sweet, smoked sun-dried tomato cream sauce
 - Wild Mushroom Ravioli with an asiago cream sauce, fusilli pasta with julienne prosciutto and spinach, topped with gorgonzola cream sauce
 - Braised Short Rib and Vegetable Ravioli, Chantrelle Mushrooms, and Tomato Cream Sauce
 - Mild Mushroom Ravioli with an Appalachian Cheddar Cream Sauce

- **Salad Station.....\$8 pp**

- Choice of Baby Field Greens or Romaine Hearts
- Feta Cheese, Cheddar Cheese, Tomatoes, Cucumbers, Mushrooms, Black Olives, Candied Pecans, Red Onions, Bacon
- Choice of Herb Vinaigrette or Chipotle Ranch

- **Thai Noodle Station.....\$10 pp**

- Stir Fry of Thai noodles with carrots, bell peppers, peas, broccoli, water chestnuts, and scallions with sesame thai ginger glaze
 - Choose Two Proteins:
 - Beef, Chicken, Shrimp, Pork, or Tofu
- Accompanied by Vegetable Lumpia and Plum Sauce

- **Street Tacos Station.....\$13 pp**

- Warm Flour Tortillas with a side of mexican roasted corn and tomato salad
- Choose Two:
 - Zesty Carne Asada Steak, Pico de Gallo, Chipotle Crema
 - Blackened Chicken topped with Grilled Pineapple Salsa and Mango Glaze
 - Juicy Pulled Pork topped with apple slaw and fresh homemade salsa
 - Grilled & Lightly Blackened Shrimp topped with cilantro slaw and chipotle lime aioli



STATIONS

-Minimum 30 guests-

- **Local Handcrafted Sliders.....\$16 pp**
 - Gras-fed Local Beef on Weck
 - Smoked Chicken Breast, Regional Slaw, Maple Honey BBQ Sauce
 - Impossible Meat, Smoky Shitake Jam, Vegan Mayo
 - Pickles, Onion Rings, Classic Condiments
- **Simply Mac & Cheese.....\$13 pp**
 - Classic Three Cheese Sauce
 - Gruyere with Mushrooms and Crispy Bacon Lardoon
 - Buffalo Cream Sauce, Blue Cheese, Green Onion
 - Vegan Cheese Sauce with Spinach and Artichokes
- **Winging It Station.....\$16 pp**
 - Assortment of drums and wings tossed in buffalo, teriyaki, BBQ, garlic parmesan and country sweet
 - Served with Blue Cheese, Ranch, Celery and Carrot Sticks



- **Carverys**
 - Slow Roasted Whole Turkey Breast..... \$11 pp
 - *Served with cinnamon apple chutney and sweet potato biscuits*
 - Tri-Colored Cracked Pepper and Herb Top Round of Beef..... \$9 pp
 - *Horseradish cream, dijon mustard, and dinner rolls*
 - Smithfield Brown Sugar Glazed Ham..... \$8 pp
 - *Spicy Creole mustard, and dinner rolls*

PLATED DINNER

-Minimum 24 guests-

All plated dinners include house rolls with creamery butter, brewed coffee, & assorted hot teas.

Starter Salads

- **Bristol Mountain Signature Salad.....\$7 pp**
Locally sourced farm field greens, crispy granny smith apples, gorgonzola, house candied walnuts, honey sherry vinaigrette
- **House Greek Salad.....\$6 pp**
Baby greens, frisee greens, kalamata olives, cucumbers, crumbled feta, tomato gems, white wine herb vinaigrette
- **Spinach Local Goat Cheese Salad.....\$7 pp**
Baby spinach, romaine greens, local goat cheese, toasted walnuts and cranberries, pear vinaigrette
- **Bitter Greens Gorgonzola Dolce Salad.....\$8 pp**
Wild arugula, romaine lettuce, house candied pecans, gorgonzola dolce, craisins, mandarin segments. raspberry vinaigrette.
- **Baby Wedge Salad.....\$5 pp**
Slivered red onions, shaved carrots, bacon lardons, oven-dried tomatoes with ranch dressing



Entrees

- **Tian of Grilled Toscana Vegetables...\$30 pp**
Planks of zucchini, squash, mushroom, asparagus, peppers and white bean cheese. Served with herbed roasted sweet potatoes, aged balsamic syrup and sweet basil oil.
- **Herbed Goat Cheese and Vegetable Napoleon...\$31 pp**
Portobello mushroom, herbed goat cheese, roasted planks of vegetables. Served with savory herb risotto, aged balsamic syrup and sweet herb oil.
- **Stuffed Airline Chicken Breast..... \$33 pp**
Creamy Brie, walnuts, dried fruit stuffing, raspberry bordelaise. Served with wild rice pilaf and seasonal bouquet of vegetables.
- **Honey Roasted Chicken Breast.... \$32 pp**
Aged balsamic-honey gastrique, mashed sweet potatoes and wilted greens.
- **Rocky Ridge Maple Bacon Double Pork Chop..... \$30**
Carmelized onion au jus, garlic mashed potatoes, roasted thyme root vegetables.
- **Grilled Center Cut New York Steak..... \$35**
Char-grilled New York Steak, brown butter demi-glace, mashed yukon gold potatoes, roasted asparagus
- **Grilled Beef Medallions... \$35**
Port wine demi-glace, whipped potatoes, roasted asparagus
- **Ruby Red Trout... Market Price**
Balsamic tomato reduction, creamy polenta cake, this season vegetables

DESSERTS

The perfect addition to any meal.



- Chocolate Caramel Toffee Mousse Cake..... \$6
Semi-Sweet Chocolate Caramel Toffee Mousse, Buttermilk Chocolate Genoise, Sea Salt Caramel Sauce, Sweet Cream
- Key Lime Cheesecake Lemon Cello Raspberry Cake..... \$5
Graham Cracker Base Swirl of Key Lime and Raspberry Cheesecake Base Flavored with Lemon Cello, Berry Coulis and Sweet Cream
- New York Style Cheesecake \$5
Traditional New York Cheesecake Raspberry compote, White Chocolate Namlaka
- Vanilla Panna Cotta..... \$ 5
Classic Vanilla Bean Italian Cream, Seasonal Fruit and Berries
- Raspberry Lemon Parfait \$5
Lemon curd, Raspberry compote Mixed Berries, Ladyfingers and Mascarpone
- Caramel Apple Walnut Cake..... \$5
New York Apple Walnut cake, sea salt caramel glaze, english cream sauce and sweet cream
- Classic Tiramisu.....\$6
Bittersweet chocolate sauce, fresh fruit garnish
- Flourless Chocolate Torte..... \$6
Dark chocolate ganache, white chocolate Namelaka, raspberries
- Crostata of Fresh Fruit and Berries
Bavarian cream, balsamic blueberry syrup and sweet cream
- Ultimate Chocolate Cake
Semi-sweet ganache, buttermilk chocolate cake, vanilla syrup, raspberry coulis and sweet cream