



Casual Catering Menu / Drop Off or Fully Staffed

All options are for 25 people served in disposable containers

Cheese Tray \$150

Three Cheeses, Crackers, Mustard, Olives

Meat Tray \$150

Pepperoni, Soppresatta, Capicola, Roasted Vegetables

Meat and Cheese Tray \$175

Three Cheeses, Crackers, Mustard, Olives, Prosciutto, Soppresatta, Capicola, Roasted Vegetables

Fruit tray \$125

Pineapple, Watermelon, Cantaloupe, Blueberries, Strawberries, Raspberries, Blackberries,
Sweet Honey Yogurt

Vegetable Tray \$125

Celery, Carrots, Broccoli, Zucchini, Peppers, Cauliflower, Grape Tomatoes, Hummus

Garden Salad \$100

Romaine Lettuce, Tomatoes, Carrots, Zucchini, Onions, Pickled Onions, Croutons, Pepper Drops,
Balsamic Dressing

Caesar Salad \$100

Romaine Lettuce, Garlic Croutons, Onions, Tomatoes, Caesar Dressing

Pasta \$225

Penne Pasta with Arrabiatta Sauce and Fresh Mozzarella

Rigatoni Pasta with Tomato Coulis Sauce, Ricotta Cheese, Melted Mozzarella Cheese

Penne Pasta with Pesto, Roasted Tomatoes, and Artichokes

Rigatoni with Spicy Tomato Cream Sauce, Sausage, Bell Peppers

(Gluten Free is available for an additional \$10)

Italian Sub Tray \$150

3 Large Subs cut into 5 pieces each: Italian Assorted & Provolone on Rosalie's Italian; Classic Roast Beef & Provolone on Rosalie's Italian; Prosciutto & Swiss on Rosalie's Italian.

4 Wraps cut into 3 pieces each: Vegetarian on Spinach Wraps; Condiments include Mayo, Mustard, Oil, Banana Peppers, Hot Cherry Peppers and Sliced Onions

Slider Bar \$250

Slider Rolls, 20 Beef Sliders, 20 Fried Chicken Sliders, Lettuce, Sliced Onions, Sliced Tomatoes, BBQ Sauce, Mayonnaise, Mustard, Pickles

Taco Bar \$275

Flour Tortillas, Lime Marinated Chicken, Taco Meat, Shredded Lettuce, Diced Tomatoes, Diced Onions, Shredded Cheese, Sour Cream, Pickled Jalapeno's, Pickled Onions, Guacamole

Mini Cookie Tray \$55

12 Chocolate Chip, 12 Snickerdoodle, 12 Oatmeal Raisin

Disposable Chafing Pans \$8 each

Disposable Silver, Napkins and Plates \$ 3.00 per person

Information Sheet

- All Orders require a minimum of 48-hour notice
- Food and beverage minimum for drop off is \$600.00
 - Delivery within 20 minutes of Skaneateles only
- Full Payment in advance at the time of the order
 - All items are drop-off only.

If you would like the food truck on the property to keep the food hot and provide staff to keep the buffet clean and full of food, please see pricing below.

- **Food truck on property** to maintain hot food during service and provide chafing pans, fuel cells, and service utensils **\$1000** for a maximum of 4 hours. *With this option you can also add other food items to be served off the food truck such as our signature sandwiches or our famous banana pudding for an additional price. Additional hours are \$200 and hour.*
- **Buffet Attendant** to keep the buffet clean and full. Gratuity of **\$150** per server. *Recommended 2 servers for 50-100 people. In addition, the server will box up all left-over food and clean the buffet table at the end of the service. Additional hours are \$40 an hour.*
- The buffet attendant is not responsible for clearing tables or cocktail areas beyond the buffet table.
- **Servers** provide hospitality service for diners, maintain the buffet line, box up food at the end of service, clean all tables to just the linen **\$250** for a maximum of 4 hours. Additional hours are \$50 an hour. *This fee does not include setting up tables, chairs, place settings and table décor.*

For full-service catering please refer to our formal menu