

DINING MENUS



Our Executive Chef has created a set of menus using organic locally grown and harvested ingredients in what we call our farm to table initiative.

Choose between a sit down or buffet meal for each meal for each day. (please note buffets require 20 or more people)

All menus included in this brochure are of the same price value listed in your proposal.

Our Re-Energizing Menus offer a healthier option to our standard meals at no added cost.

Please note that if you are selecting a Sit Down Menu, the number of each entrée does need to be provided to us before your event.

We look forward to your event!

Chef Mark

1083 Pit Road
Java Center, NY 14082
1-800-964-7903

www.BeaverHollow.com

BREAKFAST

Beaver Hollow
CONFERENCE CENTER

Continental Breakfast

An Assortment of Breakfast Pastries and Muffins
Flaky Biscuits, Croissants with Jams, Marmalades and Sweet Butter
Seasonal Fruits with Berries
Assorted Cereals with Milk
Hard Cooked Cage Free Eggs
Oatmeal Bar with Condiments
Individual Low-Fat Yogurts With Toasted Granola and Dried Fruits
Chilled Orange, Apple and V-8 Juices
Brewed Regular and Decaffeinated Coffees and Hot Tea

Sit Down Plated Breakfast

Chilled Orange, Apple and V-8 Juices
Brewed Regular and Decaffeinated Coffees and Hot Tea

Egg Selections (Choose One)

Simple Scramble
Scrambled Egg Whites
Cheddar Cheese Omelets
South of the Border Scramble w/ Chorizo Sausage, Chipotle-Chili Salsa, Cheddar & Cotija Cheeses
Quiche made with Swiss Cheese & Apple-Wood Smoked Bacon
Quiche made with Broccoli and Cheddar Cheese
Frittata made with Italian Chicken Sausage, Potatoes, Peppers, Onions, Tomatoes, Mushrooms and
Parmesan Cheese

Meat Selections (Choose One)

Nitrate Free Thick Cut Bacon
Nitrate Free Beef Bacon
Pork Breakfast Sausage
Turkey Breakfast Sausage
Griddled Ham Steak brushed with Local Maple Syrup

Potato Selections (Choose One)

Home Fries
Hash Brown Patty
Ranch seasoned potato wedges (with or without peppers & onions)

Special Upgrades (\$3.00 per item)

Blueberry Pancakes with Pure Maple Syrup & Butter
Griddled Thick Cut Cinnamon French Toast with Butter & Maple Syrup
Smoked Salmon, Cream Cheese, Sliced Tomato & Onion with Baby Bagels
Make-Your-Own Breakfast Tacos: Scrambled Eggs served with Warm Tortillas, Cotija & Cheddar,
Chipotle Chili Salsa, Guacamole, Shredded Lettuce, Sour Cream

Special Upgrades (\$5.00 per person)

Virgin Bloody Mary Bar: served with celery sticks, pepperoncini, thick cut bacon, stuffed olives,
peppew peppers, sweet-hot pickles, cubes of cheese, skewers
Add alcohol for an additional fee

BREAKFAST



Breakfast Buffet

~ Minimum of 20 Guests ~

All breakfast buffets include:

An Assortment of Breakfast Pastries and Muffins

Flaky Biscuits, Croissants with Jams, Marmalades & Sweet Butter with Seasonal Fruits & Berries

Assorted Cereals with Milk

Hard Cooked Cage Free Eggs

Oatmeal Bar with Condiments

Individual Low-Fat Yogurts With Toasted Granola and Dried Fruits

Chilled Orange, Apple and V-8 Juices

Brewed Regular and Decaffeinated Coffees and Hot Tea

Eggs (Choose One)

Simple Scramble

Scrambled Egg Whites

Cheddar Cheese Omelets

South of the Border Scramble w/ Chorizo Sausage, Chipotle-Chili Salsa, Cheddar & Cotija

Cheeses Quiche made with Swiss Cheese & Apple-Wood Smoked Bacon

Quiche made with Broccoli and Cheddar Cheese

Frittata made with Italian Chicken Sausage, Potatoes, Peppers, Onions, Tomatoes, Mushrooms and Parmesan Cheese

Breakfast Meats (Choose One)

Nitrate Free Thick Cut Bacon

Nitrate Free Beef Bacon

Pork Breakfast Sausage

Turkey Breakfast Sausage

Griddled Ham Steak brushed with Local Maple Syrup

Sides (Choose One)

Home Fries

Hash Brown Patty

Ranch seasoned potato wedges (with or without peppers & onions)

Special Upgrades (\$3.00 per item)

Blueberry Pancakes with Pure Maple Syrup & Butter

Griddled Thick Cut Cinnamon French Toast with Butter & Maple Syrup

Smoked Salmon, Cream Cheese, Sliced Tomato & Onion with Baby Bagels

Make-Your-Own Breakfast Tacos: Scrambled Eggs served with Warm Tortillas, Cotija &

Cheddar, Chipotle Chili Salsa, Guacamole, Shredded Lettuce, Sour Cream

Special Upgrades (\$5.00 per person)

Virgin Bloody Mary Bar: served with celery sticks, pepperoncinis, thick cut bacon, stuffed olives, peppedew peppers, sweet-hot pickles, cubes of cheese, skewers

Add alcohol for an additional fee

RE-ENERGIZE BREAKFAST



ReEnergize Full Breakfast Buffet

~ Minimum of 20 Guests ~
Chilled Orange, Apple and V-8 Juices
Brewed Regular and Decaffeinated Coffees and Hot Tea
Chocolate Peanut Butter Smoothie
Assorted Fresh Fruit and Berries
Gluten Free Toast and Butter Upon Request
Fresh Fruit & Greek Yogurt
Oatmeal with Nuts, Brown Sugar & Raisins
Hard Boiled Eggs
Veggie Scrambled Eggs with Grill Roasted Vegetables on the Side
Choice of One Meat: Turkey Bacon or Turkey Sausage

ReEnergize Full Breakfast Sit Down

Chilled Orange, Apple and V-8 Juices
Brewed Regular and Decaffeinated Coffees and Hot Tea
Fresh Fruit & Greek Yogurt
Gluten Free Toast and Butter Upon Request

Choice of one from our Biggest Loser Resort Niagara Menu:

Egg Scramble

1 egg and 1 egg white scramble, 1 slice gluten-free toast upon request, 1 tsp butter, 2
tbsp salsa on the side, and
Choose One: 2 slices turkey bacon or 2 links turkey sausage
Optional: Add cup sauteed veggies
378 calories, 26g protein, 18g fat, 3 lg carbohydrates, 5g fiber

Oatmeal

1 cup cooked steel-cut gluten-free oatmeal, 1 tbsp chia seeds,
1 tbsp sliced almonds, 1/4 cup berries, 1/4 cup almond milk, and
Choose One: 2 slices turkey bacon or 2 links turkey sausage
or 1 hard-boiled egg
387 calories, 21g protein, 16g fat, 46g carbohydrates, 12g fiber

Peanut Butter Toast & Banana

1 slice gluten-free toast upon request, 1 tbsp natural peanut butter, and a small banana
331 calories, 9g protein, 12g fat, 50g carbohydrates, 7g fiber

Chocolate, Peanut Butter & Banana Smoothie

1 small banana, 1 cup almond milk, 1 serving vegetarian protein powder, 1 tbsp flax seed,
1/4 cup Greek yogurt, and 2 tsp powdered peanut butter
330 calories, 31g protein, 9g fat, 35g carbohydrates, 6g fiber

Gluten-Free Quinoa Cereal

1 cup quinoa flake cereal, 1 cup almond milk, 1/4 cup berries, 1 tbsp chia seeds,
and 1 tbsp sliced almonds
337 calories, 8g protein, 12g fat, 46g carbohydrates, 10g fiber

Fresh Fruit & Yogurt Parfait

6 ounces Greek yogurt sweetened with 1 tsp honey with cup fresh fruit, 2 tbsp gluten-free
granola (contains nuts), and 1 tbsp hemp seeds
290 calories, 23g protein, 9g fat, 32g carbohydrates, 4g fiber

BREAKS

Beaver Hollow
CONFERENCE CENTER

Included in your Meeting Package, Daily AM and PM Continuous Breaks:

Included with all Breaks:

Brewed Regular & Decaffeinated Coffees, Hot Teas & Hot Chocolate
Fruit Infused Water

Choice 1

Yogurt & Trail Mix

Dried Fruit Trail Mix
Assorted Individual Yogurts
Juice and Fruit Infused Waters

Choice 2

Cookie Bar

Chocolate Chip Cookies
Old-Fashioned Oatmeal Raisin Cookies
Peanut Butter Cookies
Chewy Granola Bars
Ice Cold Regular and Chocolate Milks

Choice 3

Cheese, Fruit & Crackers

Domestic Cheeses, Seasonal Berries & Grapes with Crackers

Choice 4

The Dips

Spinach, Asiago & Artichoke Dip
Roasted Garlic Hummus
Pico de Gallo
Roasted Chipotle Salsa
Pita Chips, Carrot & Celery Sticks

Choice 5

Bruschetta Trio

Tomato, Basil, Garlic & Olive Oil
Eggplant Caponata
Kalamata Olive Tapenade
Served with Toasted Bread

Choice 6

Trio of Sliders

Thinly Sliced Ham, Turkey and Tuna
with Lettuce, Tomato, Cheese & Red
Onion

1083 Pit Road
Java Center, NY 14082
1-800-964-7903

www.BeaverHollow.com

LUNCH SIT DOWN



Lunch Sit Down

Included in all sit down lunches: Chef Selected Soup

Unless otherwise stated, all sandwiches come with chips and deli pickle
Fountain Soda and Iced Tea, Brewed Regular and Decaffeinated Coffees and Hot Tea
Dessert

Salads (Choose One)

Salad Greens with English Cucumber, Heirloom Grape Tomatoes & Assorted Dressings
Caesar Salad with Grated Parmesan, Garlic Croutons, Creamy Caesar Dressing
Wild Arugula, Pine Nuts, Parmesan, Honey Lemon Vinaigrette
Chopped Romaine, Kalamata Olives, Feta, Pepperoncini, Tomatoes, Diced Peppers, Red Onion, Lemon-Oregano Dressing
Little Gem Wedge, Crisp Bacon, Tomato, Red Onion, Blue Cheese Dressing

Entrees (Choose up to Three)

~Counts of Each Must be Submitted Five Days Prior To Event~

Grilled Organic Chicken Breast, Crispy Nitrite-Free Bacon, Spinach, Tomato, Ranch Dressing
on Pretzel Bun

Porchetta: Slow Roasted Boneless Pork Seasoned with Fennel, Rosemary & Garlic Served with Buttered
Spinach & Provolone Cheese on Crispy Italian Bread

Grilled Organic Chicken Caesar on Whole Wheat Wrap, Parmesan Cheese, Diced Tomato &
Chopped Bacon

Niman Ranch Steak Sandwich, Caramelized Onion, Provolone and Spinach on Hoagie Roll

Three Cheese Grilled Vegetable and Black Bean Quesadillas, Salsa, and Chipotle Sour Cream

Buttermilk Fried Natural Chicken Breast, Sweet Slaw, Sliced Tomato on Butter Toasted Kaiser Roll

Grass Fed Half Pound Beef Burger, Kaiser Roll, Lettuce, Tomato, Onion w/ Choice of Cheddar or Swiss

White Albacore Tuna Salad with Lettuce, Tomato on Toasted Sprouted Grain Bread

Lunch Entree Salads:

Turkey Cobb: Lettuce, Cooked Egg, Diced Natural Turkey, Crumbled Blue Cheese, Diced Tomato,
Chopped Bacon, Lemon Vinaigrette

Caesar Salad with Grated Parmesan, Garlic Croutons, Creamy Caesar Dressing with either Grilled
Organic Chicken Breast or Grilled Sustainable Shrimp

Grilled Shrimp Niciose: Blanched Green Beans, Red Bliss Potatoes, Grilled Artichoke, Tomato, Egg, Oil
Cured Olives, Chopped Red Onion on Chopped Lettuce

Chopped Romaine, Kalamata Olives, Feta, Pepperoncini, Tomatoes, Diced Peppers, Red Onion, Lemon-
Oregano Dressing with either Grilled Organic Chicken Breast or Grilled Sustainable Shrimp

Chef Selected Dessert

Re-Energize Lunch



ReEnergize Sit Down Lunch

Fruit Infused Water

Brewed Regular and Decaffeinated Coffees and Hot Tea

Chef's Select Soup

Table Vegetable of Fresh Crudités and Dip

Entree of the Day from our Biggest Loser Daily Lunch Menu

Choice of One Dessert: Chocolate Covered Strawberries,
House made Chocolate Fudge, or Chocolate Covered
Banana

1083 Pit Road
Java Center, NY 14082
1-800-964-7903

www.BeaverHollow.com

LUNCH BUFFET

Lunch Buffet

~ Minimum of 20 Guests ~

All buffet lunches include: Fountain Soda, Iced Tea, Brewed Regular & Decaffeinated Coffees, Hot Teas and Chef Selected Dessert

Choose Chef Selected Soup and One Salad or Choose Two Salads

Salad Greens With English Cucumber, Heirloom Grape Tomatoes, and Assorted Dressings Caesar Salad With Grated Parmesan, Garlic Croutons, Creamy Caesar Dressing
Wild Arugula, Pine Nuts, Honey Lemon Vinaigrette, Parmesan
Spinach, Hard Cooked Cage Free Eggs, Chopped Nitrite-Free Bacon, Tomatoes, Red Onion, Parmesan, Balsamic Dressing

Choice of One "Display Entree" or Two "Entrees"

Display Entrees (Choose One)

Soup, Salad & Sandwich Display

An assortment of sandwiches, condiments, potato chips, pickles, assorted salads, house made soup

Burger Bar

Beef, Turkey and Veggie Burgers accompanied by an Assortment of Cheeses, Condiments, Rolls and Toppings such as: Bacon, Onions, Tomatoes, Guacamole, Mushrooms, plus more

Finest Fiesta

Barbacoa Beef, Fajita Chicken, Fajita Peppers & Onions, Mexican Rice, Chipotle Seasoned Borracho Beans, Cheese, Salsa

Pico de Gallo, Sour Cream, Chips, Warm Corn & Flour Tortillas

Pizza and Flat Bread Display

Traditional and Artisanal, Toppings for these Tasty Breads, Vegetarian & Gluten Free Options Available

The Asian Connection

General Tso's Chicken, Shrimp and Broccoli Stir Fry, Basmati Rice, Egg-Rolls, Bacon & Egg Fried Rice, Kim-chi, Fried Pork Dumplings w/ Dipping Sauce, Ginger Sesame Noodles, Garlic & Ginger Green Beans

~ Or ~

Entrees (Choose Two)

Pasture Raised Thinly Sliced Roast Beef, Kummelweck Rolls, Horseradish, Mayonnaise

Steak Diane in a Pan: Pasture Raised Steak Tips, Sliced Mushrooms, Onions, Egg Noodles, Sauce of Dijon, Peppercorn & Brandy

General Tso's Chicken: Crispy Skin Chicken, Vegetables, Brown Rice

Classic Chicken Parmesan: Crispy Breaded Chicken Cutlets topped with a Chunky Tomato Sauce, Mozzarella and Parmesan Cheeses Baked

Baked Chicken Breasts topped with All-Natural Ham, Sliced Swiss Cheese & Dijon Mustard served with Organic Rice

Tofu and Vegetable Stir Fry, Basmati Rice

Meatless Lasagna Rolls, Marinara Sauce, Roasted Garlic Spinach, Parmesan

Moroccan Spiced Stewed Chicken Thighs w/ Tomatoes, Olives, Artichokes, Couscous

Gulf Shrimp & Kim-chi Fried Rice, Pork Belly, Farm Egg, Gochu Jang, Carrot, Sesame

Seared Faroe Island Salmon, Steamed Vegetable Basmati Rice, Asian BBQ Sauce

DINNER



Sit Down Dinner

All sit-down dinners include: Chef Selected Soup, Assorted Rolls and Butter, Chef's Selected Vegetables, Dessert, Fountain Soda and Iced Tea, Brewed Regular and Decaffeinated Coffees and Hot Tea

Salads (Choose One)

Salad Greens With English Cucumber, Heirloom Grape Tomatoes and Assorted Dressings
Caesar Salad with Grated Parmesan, Garlic Croutons, Creamy Caesar Dressing, Wild Arugula, Pine Nuts, Honey Lemon Vinaigrette, Parmesan Spinach, hard cooked cage free eggs, chopped nitrite free bacon, tomatoes, red onion, Balsamic dressing.
Upgrade Antipasto Platter per table (\$5.00 extra per person)

Entrees (Choose Two)

~ Counts of Each Must be received no later than 5 Days Prior To Event ~

- Grilled Niman Ranch Beef Tenderloin topped with Tomato, Parsley and Garlic, Roasted Shrimp, Boursin Smashed Potatoes, Chef's Select Vegetable
- Skillet Seared Pasture Raised Delmonico Steak, Lemon-Garlic & Parsley Butter, Salt Potatoes, Vegetables
Eggplant Rolotini, Braised Spinach, Tofu, Ricotta Cheese, Marinara Sauce
- "Jerk" Heritage Pork Chop, Grilled and Served with Braised Napa Cabbage, Kale, Apples and Leeks, Maple Glazed Sweet Potato Wedges
- Bell and Evans Farms Organic Chicken, filled with Spinach, Roasted Tomatoes and Asiago Cheese, wrapped in Prosciutto, served w/ Red Rice & Mushroom Marsala Sauce
- Moroccan Spiced Stewed Chicken Thighs w/ Tomatoes, Olives, Artichokes, Couscous
- Pounded Bell and Evans Natural Chicken Breast Sauteed with Butter, Lemon, Olive Oil, Garlic, Shallots, Capers, White Wine and Parsley - Served with Organic Brown Rice and Vegetables
- Chestnut Farms Chicken Breast Dijon: Single Bone-In Chicken Breast Slow Roasted and Finished with a Sauce of Wine, Dijon, Thyme, Leeks, Garlic & Roasted Chicken Stock, served with a Blend of Wild Red-Rice, Mushrooms, Carrots & Parsley
- Pan Seared Faroe Island Salmon with Spiced Spinach, Curried Potatoes & Cucumber Raita
- Wild Caught Gulf Shrimp "Creole Jambalaya": Large Shrimp Cooked with Peppers, Onions, Garlic, Celery, Spices, Thyme, Bay Leaf Rice, Tomatoes and Andouille Sausage
- Pan Roasted Pasture Raised New York Strip Steak, Garlic Butter, Rosemary and Spinach with Grilled Artichoke Hearts and Yukon Gold Potatoes

See Page 11 for Sit Down Dinner Dessert Selections

DINNER



Dinner Buffet

~ Minimum of 20 Guests ~

All buffet dinners include: Assorted Rolls and Butter, Dessert, Fountain Soda and Iced Tea, Brewed Regular and Decaffeinated Coffees and Hot Tea

Choose Chef Selected Soup and One Salad or Choose Two Salads

Salad Greens With English Cucumber, Heirloom Grape Tomatoes and Assorted Dressings

Caesar Salad with Grated Parmesan, Garlic Croutons, Creamy Caesar Dressing

Wild Arugula, Pine Nuts, Honey Lemon Vinaigrette, Parmesan

Spinach, Hard Cooked Cage Free Eggs, Chopped Nitrite-Free Bacon, Tomatoes, Red Onion & Balsamic Dressing

Upgrade to an Antipasto Display (\$5.00 extra per person)

Entrees Mains (Choose Two)

Sea salt crusted and slow roasted Pasture Raised Strip Loin sliced and garnished with buttered sliced mushrooms

Steak Diane in a Pan: Pasture Raised Steak Tips, Sliced Mushrooms, Onions, Egg Noodles, Sauce of Dijon, Peppercorn & Brandy

Classic Chicken Parmesan: Crispy Breaded Chicken Cutlets topped with a Chunky Tomato Sauce, Mozzarella and Parmesan Cheeses Baked

Italian Style Chicken Sausage and Meatballs Simmered in a Chunky Tomato-Garlic Sauce and served with Penne Pasta & Roasted Garlic Spinach

Baked Chicken Breasts topped with All-Natural Ham, Sliced Swiss Cheese & Dijon Mustard served with Organic Rice

Chicken Teriyaki: Boneless Organic Chicken Thighs baked with our Teriyaki Sauce, Pineapple and Green Peppers, served with Jasmin Rice and Broccoli

Moroccan Spiced Stewed Chicken Thighs w/ Tomatoes, Olives, Artichokes, Couscous

Gulf Shrimp & Kim-chi Fried Rice, Pork Belly, Farm Egg, Gochu Jang, Carrot, Sesame

Seared Faroe Island Salmon, Steamed Vegetable Basmati Rice, Asian BBQ Sauce

Tofu and Vegetable Stir Fry, Basmati Rice

Meatless Lasagna Rolls, Marinara Sauce, Roasted Garlic Spinach, Parmesan

Sides (Choose Two)

Butter Parsley Salt Potatoes

Cheddar Baked Scalloped Potatoes

Boursin (herbed cheese) Smashed Potatoes

Roasted Cauliflower with Romesco Sauce

Grilled Asparagus with Sea Salt & olive oil

Garlic roasted Broccolini

Buttered Green Beans with Fried Onions

See Page 12 for Buffet Dinner Dessert Selections

DESSERTS & ENHANCEMENTS



Sit Down Dinner Dessert Options (Choose One)

The following selections are for groups of 20 or less:

Classic French Pear Clafoutis - A Baked French Fruit Dessert

Almond Tuile - French wafer cookies filled with Fresh Fruit

Chocolate Pots de Creme - Traditional French Custard

Creme Brulee - French custard dessert finished with caramelized sugar

Lindsor Torte - Raspberry filled with hazelnut crust

For groups of 20 or more:

Warm Chocolate Rum Pudding Cake - warm chocolate cake topped with a rum glaze

Suitable for Groups of all Sizes:

Apple Cake - with apple cider sauce

Cheesecake - with house sauce

Chocolate Lava Cake - with chocolate sauce

Flourless Chocolate Torte - decadent chocolate flourless torte

Ask us about our local Farm to Table dinner experience

~Don't see what you're looking for? Please feel free to ask for a private meeting with our Catering Manager and Chef~

Enjoy your Meal al Fresco

Outdoor dining available at the Grove or the Lakeside Pavilion for an additional \$5.00 per person

DESSERTS & ENHANCEMENTS



Buffet Dinner Dessert Options

Chocolate Cake with Chocolate Ganache Filling

Carrot Cake with Cream Cheese Frosting

Fall Apple & Pumpkin Pies

Build Your Own Cheesecake

NY Style Cheesecake with Fresh Fruit, House Made Sauces,
Assorted Toppings and Whipped Cream

Fall Chocolate Classic

Chocolate Cake, Chocolate Tart, Chocolate Terrine and
Chocolate Dipped Strawberries

Dessert Enhancements

Add \$3 per person per item

GOURMET COFFEE STATION

Fresh Whipped Cream

Chocolate Shavings

Cinnamon Sticks

Flavored Syrups

GOURMET HOT CHOCOLATE STATION

Dark and Vanilla Sipping Chocolate

Fresh Mint Flavored Whipped Cream

Dark and White Chocolate Shavings

BEVERAGES



Top Shelf Open Bar with Liquor, Mixers, Wine & Beer

-One Hour-

\$14.00 per person, each additional hour \$9.00 per person

Please add 15% service charge and 8% NYS sales tax

Beer and Wine Open Bar

-One Hour-

\$10.00 per person, each additional hour \$8.00 per person

Please add 15% service charge and 8% NYS sales tax

Consumption Bar Package Billed to Master:

Wine \$9.00 Glass

Souverain Cabernet Sauvignon, Souverain Merlot,
Beringer White Zinfandel, Hacienda Chardonnay

Premium Beer \$6.00 each, Domestic Beer \$5.00 each

Heineken, Coors Light, Corona, Labatt Blue, Blue Light, Yuengling, O'Douls

Top Shelf Mixed Drinks \$9.00 each

Canadian Club, Crown Royal, Jack Daniels, Southern Comfort, Tanqueray,
Bombay Sapphire, Ketel One, Myers Dark Rum, Captain Morgan Spiced
Rum, Kahlua, Amaretto DiSaronna, Courvoisier Cognac, Sandeman Port,
Rumchatta, Carolans Sambuca, Cuervo Gold Tequila

Bar selections subject to change

Two-shot Mixed Drinks \$12.00 each

Martinis, Manhattans, "On the Rocks" Drinks

Cash Bar

Bartender Fee of \$150 waived if \$150 in bar sales

1083 Pit Road
Java Center, NY 14082
1-800-964-7903

www.BeaverHollow.com

BON FIRE OPTIONS

Beaver Hollow
CONFERENCE CENTER

Party Packs

Includes:

- 24 Beers (assorted premium and domestic varieties)
 - 12 Bottled Waters/Sodas (assorted varieties)
 - 2 Bottles of House Wine (Chardonnay, Merlot or White Zinfandel)
- Presented on Ice
\$125.00 plus tax and service fee

Hot Snack Pack

Includes:

Choice of Two

- 16 Assorted Grilled Cheese Sandwiches with Tomato Soup Shooters
 - 20 Cheeseburger Sliders
 - 10 Full Size Assorted Subs, cut into smaller bites
- Served with Beaver Hollow Chips or Popcorn
\$125.00 plus tax and service fee

Sweet and Savory Snack Pack

(each for 15-20 guests)

Includes:

Choice of Three

- Kettle Cooked Potato Chips & Tortilla Chips with Assorted Dips
 - Popcorn & Peanuts
 - Assorted Pizza Bites
 - Soft Pretzel Bites with Mustard
 - Assorted Cookies
 - Assorted Candy Bars
- \$125.00 plus tax and service fee

1083 Pit Road
Java Center, NY 14082
1-800-964-7903

www.BeaverHollow.com