

Beaver Hollow

Menus

Our Executive Chef has created a set of menus using organic & locally grown produce paired with sustainable & responsibly raised proteins to enact what we call our “Farm to Table Initiative”.

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

Thank you & we look forward to your event!
- The Beaver Hollow Food & Beverage Team

***(V)-Vegan, *(VT)- Vegetarian, *(GF)- Gluten Free**

***Please notify your Event Coordinator of any dietary restrictions in advance and we will do our best to accommodate.**

Continuous Meeting Breaks

Choice # 1- Trail Mix It Up

Tropical Fruit Trail Mix
Assorted Individual Yogurts
Juice & Flavored Water
Brewed Regular & Decaffeinated
Coffees & Hot Teas

Choice #2- Bakers Break

An assortment of sliced coffee cakes
(Examples: Lemon Chia Seed, Banana,
Zucchini or Apple-Cinnamon), Muffins,
and Bars, Brewed Regular &
Decaffeinated Coffees & Hot Teas

Choice #3- Cookie Madness

An assortment of cookies (Examples:
Chocolate Chip, Oatmeal Raisin
Cookies, Peanut Butter or Chewy
Granola Bars), Brewed Regular &
Decaffeinated Coffees & Hot Teas

Choice #4- Something Fresh

Domestic Cheeses, Seasonal Berries &
Grapes with an Assortment of Crackers
Fruit Infused Waters, Brewed Regular &
Decaffeinated Coffees & Hot Teas

Choice #5- Crunch Munch

Assorted Individual Bags of Chips,
Pretzels, and Popcorn, Brewed Regular
& Decaffeinated Coffees & Hot Teas

Choice #6- Veggie Delight

Platter of Fresh Vegetables & Dips
Brewed Regular & Decaffeinated
Coffees & Hot Tea

Beverage Upgrades- On Consumption - \$1.75ea.

1. Soda Pop
2. Bottled Water
3. Assorted Fruit Juice

Continental Breakfast

Served with Chilled Orange, Apple, Cranberry, and V-8 Juices
Brewed Regular and Decaffeinated Coffees

- An Assortment of Breakfast Pastries, Muffins, Flaky Biscuits, and Croissants with Jams, Marmalades & Sweet Butter
- Seasonal Fruit and Berries
- Assorted Cereals with Milk
- Hard Cooked Cage Free Eggs
- Individual Low-Fat Yogurts with Toasted Granola and Dried Fruits

Served Breakfast Choices

Select One from Each Category

Served with Chilled Orange, Apple, Cranberry, and V-8 Juices
Brewed Regular and Decaffeinated Coffees

All entrees are accompanied by fresh fruit & a selection of breakfast breads

In addition to the above, please also make one selection from each section below-

Entree Selections-

- Simple Scramble or Egg White Scramble
- Cheddar Cheese Omelets
- Quiche Du Jour- Chef Selected
- Buttermilk Pancakes, Butter & Maple Syrup
- Thick Cut Cinnamon French Toast, Butter & Maple Syrup

Potato Selections-

- Home Fries
- Hash Brown Patty
- O'Brian Potatoes, (contains peppers & onions)
- Roasted Red Potatoes

Meat Selections-

- Nitrite Free Thick Cut Bacon
- Pork Breakfast Sausage Patty's
- Turkey Breakfast Sausage
- Turkey Bacon

UPGRADE: EACH ADDITIONAL OPTION- (\$5 per person)

Lunches

Re-Energizer Sit Down Lunch

(a healthier option and our signature fare)

- Fruit Infused Water
- Brewed Regular and Decaffeinated Coffees & Hot Tea
- Chef's Select Soup- vegetarian or vegan available upon request
- 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

Served Lunch

*Please Note That All Entree Counts Must Be In At Least 5 Days Prior To Event

Included in all served lunches- Chef Selected Soup and Salad, Fruit Infused Water, Soda, Iced Tea, Hot Tea, Brewed Regular & Decaffeinated Coffees

Soup-

- Chef Selected Soup Du Jour

Salad-

- Chef Selected Salad

Entrees-

(Choose One) **UPGRADE TO TWO OPTIONS- (\$5 per person)**

Special Dietary Restrictions/Needs Will Be Accommodated

*Unless Otherwise Stated, All Sandwiches Will Come with Chips & a Pickle

- **Beef Burger-** Grass Fed Half Pound Beef Burger, Kaiser Roll, Lettuce, Tomato, Onion & Cheddar Cheese with Potato Wedges
 - Veggie Burger also available ***(VT)**
- **Grilled Chicken Sandwich-** Organic Chicken Breast, Crispy Nitrite Free Bacon, Spinach, Tomato, Ranch Dressing on a Pretzel Bun
- **Tuscan Chicken Salad Wrap-** Organic Chicken Caesar Whole Wheat Wrap, Parmesan Cheese, Diced Tomato, Chopped Bacon
- **Fish & Chips-** Beer Battered Cod with Lemons & Tartar Sauce. Served with Steak Fries & Ketchup
- **Beef on "Weck"-** Thinly sliced Roast Beef served on a Kummelweck Roll, topped with Kosher Salt & Caraway Seeds and accompanied by Horseradish, Mayo & Ketchup
- **Turkey Bacon Club-** Served on Sprouted Grain Bread
- **Vegetarian Quesadilla-** Three Cheese Grilled Vegetable & Black Bean Quesadillas, Salsa, Guacamole & Chipotle Sour Cream ***(VT)**

LUNCH SIDE UPGRADES- (\$2.50 per person)

- Sweet Potato Fries
- French Fries
- Potato Wedges

*All above choices can be made Gluten Free except Fish & Chips. Please notify your Event Coordinator in advance if you need a dish made Gluten Free.

Served Dinner

*Please Note That All Entree Counts Must Be In At Least 5 Days Prior To Event

Included in all served dinners- Chef Selected Soup and Salad, Seasonal Vegetable, Fruit Infused Water, Soda, Iced Tea, Hot Tea, Brewed Regular & Decaffeinated Coffees

- **Bread Basket-** assorted dinner rolls & butter

Soup-

- Chef Selected Soup Du Jour

Salad-

- Chef Selected Salad

Entrees-

(Choose One) **UPGRADE TO TWO OPTIONS- (\$5 per person)**

Special Dietary Restrictions/Needs Will Be Accommodated

Chicken

- **Chicken Saltimbocca-** Bell and Evans organic Chicken Breast stuffed with Asiago Cheese, Lemon & Sage. Wrapped in Prosciutto and served with a Roasted Chicken Demi Glaze **(GF)**
- **Chicken Marsala-** Bell and Evans organic Chicken Pan Seared with Mushrooms, Shallots & a Marsala Wine Sauce **(GF)**
- **Chicken Parmesan-** Breaded Chicken Breast Covered in Tomato Sauce and a Blend of Italian Cheeses with Cavatappi Pasta *(no side selection)*
- **Herb Crusted Chicken-** Bell and Evans organic Chicken Breast Smothered in Seasonal Herbs and Pan Seared Golden Brown

Beef

- **Grilled Niman Ranch Filet Mignon-** a Grass Fed Center Cut Filet **(GF)**
- **Braised Short Rib-** Braised to Perfection with Hearty Vegetables and a Port Wine Sauce
- **Grilled Flank Steak-** A Lean and Flavorful Cut, Marinated in Red Wine, Olive Oil and Herbs, Char Grilled to Perfection and Served Sliced
- **BBQ Brisket-** Expertly Prepared Smoky Beef Brisket, Served Sliced and Paired with our Tangy House Made Barbecue Sauce

Seafood

- **Soy Lacquered Salmon-** Fresh Faroe Island Salmon Glazed with our Signature Soy Maple Reduction
- **Lemon Caper Cod-** Fresh, Sustainably Sourced Cod Filet Char-Grilled and served with a Bright Lemon Caper Sauce **(GF)**

Vegetarian & Vegan

- **Mushroom Ravioli-** Served with Braised Leeks & an Asiago Cheese Cream Sauce ***(VT)**
- **Eggplant Rollatini-** Braised Spinach, Tofu, Ricotta Cheese, Marinara Sauce ***(VT)**
- **Pineapple Curry Tempeh-** A Mild Curry with Tempeh and Vegetables. Served over Rice *(no side selection)* **(V)**
- **Vegetarian Lasagna-** Served with Chunky Marinara Sauce, Spinach with Roasted Garlic, and Shaved Parmesan Cheese ***(VT)**

Dinner Sides-

(Choose One)

- Garlic Smashed Potatoes
- Rice Pilaf
- Pasta Primavera
- Barley Risotto
- Parmesan Roasted New Potatoes
- Classic Macaroni and Cheese

Desserts

Served Dessert Options-

(Choose One)

- **Fresh Fruit Trifle**- Layers of Fresh Seasonal Fruit, Cream & Sponge Cake
- **Carrot Layer Cake**- Moist Cake Loaded with Pecan Pieces and topped with Cream Cheese Icing
- **Italian Lemon Cake**- Layers of Yellow Cake Filled with Italian Lemon Cream and Dusted with Confectioner's Sugar
- **NY Style Cheesecake**- Creamy Cheesecake with Fresh Strawberries
- **Chocolate Lava Cake**- Served with Chocolate Fudge Sauce & Homemade Whipped Cream
- **Crème Brûlée**- A Rich Custard Base topped with a Contrasting Layer of Hardened Caramelized Sugar **(GF)**
- **Chocolate Peanut Butter Tart**- A Cookie Crust Topped with Ganache, Peanut Butter, and Topped with a Chocolate Drizzle **(GF) (V)**
- **Seasonal Shortcake**- Served with Fresh Fruit or Berries & Homemade Whipped Cream
- **Warm Baked Seasonal Fruit Cobbler**- Seasonal Fresh Fruit Baked with Crumble Topping and Whipped Cream

UPGRADE to 'Small Bites Dessert Display' - (\$2.50 per person)

*An Assortment of Cakes, Tarts, Petit Fours, Dessert Bars,
and Other Delicious Bite Sized Treats*

Beverage Service

Bar selections subject to change

Top Shelf Open Bar w/ Liquor, Wine & Beer -One Hour-

\$18.00 per person, each additional hour \$10.00 per person
Please add 15% service charge and 8% NYS sales tax

Beer and Wine Open Bar -One Hour-

\$15.00 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-

Full bar available and total will be billed to Master account. See below.

Premium Beer \$8.00 ea., Domestic Beer \$6.00 ea., Wine \$12.00 ea.

Heineken, Miller Lite, Labatt Blue, Blue Light, Yuengling, Sam Adams, etc.
Cabernet Sauvignon, Sauvignon Blanc, Merlot, Chardonnay, Pinot Grigio, etc.

Top Shelf Mixed Drinks \$12.00 each

Tito's, Crown Royal, Jack Daniels, Southern Comfort, Tanqueray, Bombay Sapphire,
Ketel One, Captain Morgan Spiced Rum, Kahlua, Amaretto, Tequila, etc.

Two-Shot Mixed Drinks \$14.00 each

Martinis, Manhattans, "On the Rocks" Drinks

Cash Bar

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

Party Pack \$165.00

-24 Beers (Assorted Premium & Domestic Varieties)
-12 Bottled Waters & Sodas
-2 Bottles of House Wine (One Red and One White)
-Presented on Ice

Late Night Snacks

Each Option Serves 25 People

Options at \$75 each

- Soft Pretzels with Cheese and Honey Mustard
- Wrapped Snack Basket – A Mix of Salty and Sweet
- Cookies & Brownies

Options at \$125 each

- Assorted Flatbread Pizzas
- Assorted Sliders
- Assorted Cold Subs – Served with Chips

Appetizers

Each Option Serves 25 People

DISPLAYED HORS D'OEUVRES

- **Beef on “Weck” Sliders** - A mini version of a Buffalo classic! Shaved roast beef dipped in savory Au Jus and placed on a hard roll that is crusted with kosher salt and caraway seeds. Served with horseradish, ketchup, and mayonnaise on the side! \$150
- **Traditional Crudit ** - A variety of fresh seasonal vegetables served with homemade guacamole and roasted garlic hummus! (V) \$125
- **Fruitit ** - A fruity take on the traditional Crudit ; Fresh cut seasonal fruit paired with sweet yogurt dipping sauce! (VT) \$125
- **Classic Clams Casino** - Clams on the half shell topped with bacon, breadcrumbs, bell pepper, and Parmesan cheese and broiled \$200
- **Mini Pulled Pork Sliders** - Generously seasoned braised pork shoulder, shredded, and tossed with our house barbeque sauce. Served on a mini hard roll and topped with a fresh, crunchy slaw! \$150
- **Antipasto** - A traditional display of cured meats and cheeses with marinated artichoke hearts, a variety of olives, peppadew peppers and pepperoncini. Served with grilled Naan bread and crackers \$200
- **The Bavarian Board** - Soft Bavarian pretzels, specialty sausages and cheeses, and pickles with assorted breads and mustards \$200

PASSED HORS D'OEUVRES

- **Loaded Tater Tot Cones** - Crispy seasoned tater tots smothered in our homemade cheese sauce and topped with crumbled bacon. Served in a personal size cone with a side of zesty ranch! \$75
- **Stuffed Mushrooms Florentine** - Grilled baby portabella caps stuffed with creamy spinach, roasted garlic, and shaved parmesan cheese! \$75
- **Glazed Meatballs** - This crowd pleaser is always a hit! Tender homemade meatballs with a sweet and spicy BBQ glaze \$75
- **Vegetarian Pinwheels** - Marinated julienne vegetables, contrasted with our creamy roasted garlic hummus, and rolled into a beautiful pin wheel on a whole wheat wrap! (V) \$75
- **Caprese Skewers** - Traditional Caprese in a bit size form; Fresh mozzarella, heirloom grape tomatoes, fresh basil, and a robust balsamic reduction \$75
- **Steamed Pork Dumplings with Sesame Ginger Sauce** - Juicy and tender - these pork dumplings are steamed then paired with a delicious sesame ginger dipping sauce! \$75
- **Prosciutto Wrapped Asparagus** - Thinly shaved prosciutto wrapped around grilled asparagus spears and drizzled with a warm hollandaise sauce! \$75
- **Chicken Satay with Peanut Sauce** - Thai marinated chicken smothered in a flavorful peanut sauce \$125
- **Shrimp Cocktail Shooters** - A fun take on shrimp cocktail. Oversized gulf shrimp hanging on a personal shot of cocktail sauce with a lemon wedge! \$200
- **Coconut Shrimp with Pineapple Salsa** - Butterflied shrimp coated in a sweet coconut breading, fried golden brown, and served with a fresh pineapple salsa \$200

(Don't See What You're Looking For?
Please Feel Free To Ask For A Private Meeting With Our Chef.)