



# CATERING & BANQUET MENU

---

602 West Buffalo Street Ithaca, NY 14850

## Thank You

For considering H&J Hospitality for your event! Whether it's a backyard barbeque for 200, a reception for 2000 or a business lunch for 20- we'd be honored to cater your event. Enclosed you'll find a sampling of our current menus. Please keep in mind that we can also develop custom menus and packages for you if you don't find what you're looking for. Each event is designed specifically for each client, so the possibilities are endless!

## About H&J Hospitality

H&J Hospitality holds their roots in Joe's Restaurant, which has been an Ithaca Tradition since 1932. H&J Hospitality began its catering division in the early months of 2008 and within two years of operation, was named the preferred caterer for the Cornell Johnson School and exclusive caterer and operator for the Ithaca Yacht Club. As a leader in the industry, our dedicated and detail-orientated team is ready and able to help you create a memorable experience for you and your guests. In June 2012 H&J Hospitality expanded operations into the Auburn/Skaneateles market as the exclusive caterer and operator of the historic Emerson Park Pavilion.

## Full Service

From the first phone call to the last dance, we pride ourselves on our flexible, dependable and professional service. Our catering sales managers will help you coordinate linens, china, glassware, floral centerpieces, rentals, tents and much more! We also offer in-house enhanced event consulting services for those customers looking for one-stop-shop service. For a list of all our additional services, please refer to our Web site.

## **BREAKFASTS**

*Prices are listed per person and are subject to state tax and service charges. All prices include disposable paper products, linens for buffet tables, buffet equipment and service-ware. Prices subject to change without notice.*

### Classic Continental \$8.49

Assorted Bagels (*Served with Philadelphia Cream Cheese, Butter & Smucker's® Jellies*)

Muffin Assortment

Breakfast Breads

Selection of Whole Fresh Fruit

Assorted Tropicana® Juices

Regular & Decaffeinated Coffee, Celestial Seasons Herbal Teas

### Deluxe Continental \$9.99

Assorted Bagels (*Served with Philadelphia Cream Cheese, Butter & Smucker's® Jellies*)

Muffin Assortment

Breakfast Breads

Vanilla Yogurt served with granola  
Fruit Salad  
Assorted Tropicana® Juices  
Regular & Decaffeinated Coffee, Celestial Seasons Herbal Teas

Sunrise Breakfast Buffet \$14.99

Muffin Assortment  
Breakfast Breads  
Scrambled Eggs  
Choice of Two: Smokehouse Bacon, Pork Sausage Links, Breakfast Ham  
Red Breakfast Potatoes  
Texas-Style French Toast (*Served with Breakfast Syrup*) or Apple-Cinnamon Crepes  
Fruit Salad  
Assorted Tropicana® Juices  
Regular & Decaffeinated Coffee, Celestial Seasons Herbal Teas

Farm Fresh Brunch Buffet \$20.99

Muffin Assortment  
Breakfast Breads  
Scrambled Eggs  
Choice of: Smokehouse Bacon, Pork Sausage Links or Breakfast Ham  
Red Breakfast Potatoes or Wild Rice Pilaf  
Texas-Style French Toast (*Served with Breakfast Syrup*) or Apple-Cinnamon Crepes  
Fruit Salad  
House Mixed-Green Salad ~ *Crisp romaine lettuce tossed with field greens, grape tomatoes, cucumbers, black olives and sliced red onion. Served with our signature sweet Italian dressing*

Please select one Entrée

- Chicken Marsala *Pan seared chicken with a fire roasted mushroom medley and marsala wine sauce*
- Lemon-Herb Roasted Chicken *Herb roasted chicken in a lemon burre-blanc sauce*
- Whole Grain Mustard Chicken *Herb roasted chicken in a mustard cream sauce*
- Chicken Cacciatore *Pan seared chicken sautéed with garlic, olive oil, mushrooms, bell pepper, onion and our spicy arrabiata sauce*
- Mediterranean Chicken *Chicken sautéed with roasted red peppers, kalamata olives, grape tomatoes and rosemary. Garnished with feta cheese*
- Pear and Cranberry Honeyed Ham *Glazed with a pear and cranberry compote and a hint of cinnamon*
- Roasted Turkey *Sliced and served with a cranberry chutney*
- Buttercrumb Cod *Tender and flaky Cod, breaded and baked with butter*
- Beef Burgundy *A hearty combination of braised beef cubes simmered in a seasoned red wine sauce with mushrooms, carrots, and onions*

Please select one Pasta Entrée

- Manicotti *Our fresh hand rolled pasta, stuffed with cheese and baked with our homemade tomato sauce*

- Baked Ziti *Penne pasta, our homemade tomato sauce and fresh ricotta blended together and baked to perfection*
- Gouda Mac and Cheese *A twist on an old favorite- gouda and cheddar cheeses baked together with shell pasta and topped with breadcrumbs*
- Penne with Creamy Pesto Sauce *A classic combination of basil and olive oil blend with cream sauce and tossed with Penne pasta*

Assorted Tropicana® Juices

Regular & Decaffeinated Coffee, Celestial Seasons Herbal Teas

## Breakfast & Brunch Enhancements:

Broccoli and Gruyere Quiche ~ <i>A colorful and delicious quiche with a combination of broccoli, red peppers, mushrooms, red onion and gruyere cheese</i>	Add \$2.99
Scrambled Eggs:	Add \$1.99
Red Breakfast Potatoes:	Add \$1.99
Breakfast Meat ( <i>Choice of: Smokehouse Bacon, Pork Sausage Links, or Breakfast Ham</i> )	Add \$1.99
Selection of Cold and Hot Cereals, served with 2% and Skim Milk:	Add \$1.99
Vanilla Yogurt served with granola:	Add \$3.49
Individual Yogurt Cups ( <i>minimum guest count of 24</i> ):	Add \$2.49
Individual Chobani Greek Yogurt Cups ( <i>minimum guest count of 24</i> ):	Add \$3.49
Half-Pint Milk Cartons:	Add \$1.99
Bottled Water	Add \$1.49
Mimosa Station ( <i>minimum guest count of 24</i> ):	Add \$3.99

## COLD LUNCHEONS BUFFETS

*Prices are listed per person and are subject to state tax and service charges. All prices include disposable paper products, linens for buffet tables, buffet equipment and service-ware. Prices subject to change without notice.*

### Traditional Deli Platter \$13.99

Selection of Three Rolled Deli Meats

- Roast Beef
- Virginia Baked Ham
- Roasted Turkey
- Roasted Red Pepper Humus

Selection of Two Deli Cheeses

- American
- Swiss
- Cheddar
- Provolone Cheese

Basket of Assorted Artisan Breads & Rolls

Served with Green Leaf Lettuce, Tomatoes, Red Onion

Appropriate Condiments

Home-Style Potato or Orzo Pasta Salad

House Mixed-Green Salad ~ *Crisp romaine lettuce tossed with field greens, grape tomatoes, cucumbers, black olives and sliced red onion. Served with our signature sweet Italian dressing*

Assorted Freshly Baked Cookies

Selection of Canned Sodas & Bottled Water

Signature Sandwiches \$14.99

Selection of three signature sandwiches

- Roast Beef with Smoked Provolone, Caramelized Onions and Horseradish Mayo
- Brown-Sugar Baked Ham with Jarlsberg Swiss and Spicy Brown Mustard
- Smoked Turkey with Gouda and Cranberry Aioli
- Roasted Chicken with Fresh Avocado Spread and Plum Tomatoes
- Caprese: Fresh Roma Tomatoes, Creamy Mozzarella Cheese, Green Leaf Lettuce and Pesto spread
- Roasted Vegetable: Layers of fresh roma tomatoes, spinach, roasted red peppers, red onion, cucumber and a red pepper humus spread

Home-Style Potato Salad or Orzo Pasta Salad

House Mixed-Green Salad ~ *Crisp romaine lettuce tossed with field greens, grape tomatoes, cucumbers, black olives and sliced red onion. Served with our signature sweet Italian dressing*

Gourmet Brownie Selection or Assorted Dessert Bars

Selection of Canned Sodas & Bottled Water

Box Lunch                      Half Sandwich \$10.99                      Whole Sandwich \$14.99

Selection of three signature sandwiches

- Roast Beef with Smoked Provolone, Caramelized Onions and Horseradish Mayo
- Brown-Sugar Baked Ham with Jarlsberg Swiss and Spicy Brown Mustard
- Smoked Turkey with Gouda and Cranberry Aioli
- Roasted Chicken with Fresh Avocado Spread and Plum Tomatoes
- Caprese: Fresh Roma Tomatoes, Creamy Mozzarella Cheese, Green Leaf Lettuce and Pesto spread
- Roasted Vegetable: Layers of fresh roma tomatoes, spinach, roasted red peppers, red onion, cucumber and a red pepper humus spread

Individual Bags of Kettle Style Chips

Seasonal Whole Fruit

Freshly Baked Chocolate Chip Cookie

Bottled Water

## HOT LUNCHEONS

*Prices are listed per person and are subject to state tax and service charges. All prices include disposable paper products, linens for buffet tables, buffet equipment and service-ware. Prices subject to change without notice.*

## Soup & Salad Luncheon \$13.99

Selection of Two Salads

- House Mixed-Green Salad - *Crisp romaine lettuce tossed with field greens, grape tomatoes, cucumbers, black olives and sliced red onion. Served with our signature sweet Italian dressing*
- Caesar Salad *Served with Freshly Grated Parmesan Cheese & Garlic Herb Croutons*
- Chopped Cobb Salad
- Summer Citrus Salad- *Field greens with mandarin oranges, dried cranberries, cucumbers, grape tomatoes and walnuts, served with lemon poppy seed dressing*
- Fruit Salad

Selection of Two Homemade Soups

Crab Bisque	\$3.99
Carrot and Butternut Squash Soup	\$2.99
Potato and Leek Soup	\$2.99
Mango Gazpacho	\$2.99
New England Clam Chowder	\$3.99
Broccoli and Cheddar	\$2.99
Creamy Tomato-Basil	\$2.99
Zuppa Toscana	\$3.99

Assorted Artisan Rolls and Baguettes

Assorted Freshly Baked Cookies

Selection of Canned Sodas & Bottled Water

## Quiche & Caesar Luncheon \$14.99

Broccoli and Gruyere Quiche ~ *A colorful and delicious quiche with a combination of broccoli, red peppers, mushrooms, red onion and gruyere cheese*

Caesar Salad *(Served with Freshly Grated Parmesan Cheese & Garlic Herb Croutons)*

Fruit Salad

Gourmet Brownie Selection or Assorted Dessert Bars

Selection of Canned Sodas & Bottled Water

## Hearty Hot Lunch Buffet \$17.99

Please select one Entrée

- Chicken Marsala *Pan seared chicken with a fire roasted mushroom medley and marsala wine sauce*
- Lemon-Herb Roasted Chicken *Herb roasted chicken in a lemon burre-blanc sauce*
- Whole Grain Mustard Chicken *Herb roasted chicken in a mustard cream sauce*
- Chicken Cacciatore *Pan seared chicken sautéed with garlic, olive oil, mushrooms, bell pepper, onion and our spicy arrabiata sauce*
- Mediterranean Chicken- *Chicken sautéed with roasted red peppers, kalamata olives, grape tomatoes and rosemary. Garnished with feta cheese*
- Pear and Cranberry Honeyed Ham *Glazed with a pear and cranberry compote and a hint of cinnamon*
- Roasted Turkey *Sliced and served with a cranberry chutney*

- Buttercrumb Cod *Tender and flaky Cod, breaded and baked with butter*
- Beef Burgundy *A hearty combination of braised beef cubes simmered in a seasoned red wine sauce with mushrooms, carrots, and onions*

Please select one Pasta Entrée

- Manicotti *Our fresh hand rolled pasta, stuffed with cheese and baked with our homemade tomato sauce*
- Baked Ziti *Penne pasta, our homemade tomato sauce and fresh ricotta blended together and baked to perfection*
- Gouda Mac and Cheese *A twist on an old favorite- gouda and cheddar cheeses baked together with shell pasta and topped with breadcrumbs*
- Penne with Creamy Pesto Sauce *A classic combination of basil and olive oil blend with cream sauce and tossed with Penne pasta*

House Mixed-Green Salad ~ *Crisp romaine lettuce tossed with field greens, grape tomatoes, cucumbers, black olives and sliced red onion. Served with our signature sweet Italian dressing*

Signature Vegetable Medley

Assorted Artisan Rolls

Gourmet Brownie Selection or Assorted Dessert Bars

Selection of Canned Sodas & Bottled Water

## Lunch Enhancements:

Homemade Soups (*minimum 30 guests*) *Served with sliced French bread*

- Crab Bisque \$3.99
- Carrot and Butternut Squash Soup \$2.99
- Potato and Leek Soup \$2.99
- Mango Gazpacho \$2.99
- New England Clam Chowder \$3.99
- Broccoli and Cheddar \$2.99
- Creamy Tomato-Basil \$2.99
- Zuppa Toscana \$3.99

Home-Style Potato or Orzo Pasta Salad	\$1.99
House Mixed-Green Salad	\$2.99
Caesar Salad	\$2.99
Fruit Salad	\$2.99
Additional Entrée Selections	\$3.49
Rosemary Roasted Potatoes or Wild Rice Pilaf	\$1.99

## HOSPITALITY STATIONS

Please contact our sales team to learn more about our breakout and hospitality stations.