



# CATERING & BANQUET MENU

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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.

## DINNER 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.*

### Cayuga Buffet \$24.99

Salad Options *(please select one)* All served with harvest artisan rolls and butter

- 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- *Crisp romaine lettuce with creamy Caesar dressing, artisan croutons fresh grated parmesan cheese*

Entrée Options *(Please select two)*

#### Poultry Options

- Chicken Riesling – *Chicken sautéed with leeks, carrots and shallots in a Riesling cream sauce*
- 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*

#### Pork Options

- Apricot & Sage Glazed Pork Loin *Pork loin marinated in sage and herbs and glazed with an apricot jelly*
- Pear and Cranberry Honeyed Ham *Glazed with a pear and cranberry compote and a hint of cinnamon*

#### Beef Options

- Sliced Flank Steak *with Bleu Cheese Butter and Crumbled Bacon or with a Bourbon-Mushroom Demi Glace*
- Prime Rib Au Jus *Sliced a quarter inch thick and shingled in a pan with au jus*

#### Seafood Options

- Broiled Mediterranean Haddock *Haddock broiled in a white wine sauce with fennel, kalamata olives, tomatoes and garlic*
- Butter crumb Cod *Tender and flaky Cod, breaded and baked with butter*

#### Vegetarian Options

- Manicotti *Our fresh hand rolled pasta, stuffed with cheese and baked with our homemade tomato sauce*
- Eggplant Rolletini *Sliced eggplant rolled and stuffed with ricotta and mozzarella cheeses, then topped with our homemade tomato sauce*
- Vegetable Au Gratin *a medley of vegetables baked in a cheesy herbed white sauce*

#### Pasta/Starch Options *(please select one)*

- 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*
- Red Potatoes *Roasted with rosemary and olive oil*
- Wild Rice Pilaf
- Scalloped Potatoes with Gruyere

#### Vegetable & Side Options *(please select one)*

Signature Vegetable Medley  
Chilled Tomato Cucumber Salad  
Orzo Pasta Salad

#### Dessert Options *(please select one)*

Cookie Assortment  
Gourmet Brownie Selection  
Assorted Dessert Bars

## Seneca Buffet \$29.99

#### Salad Options *(Please select one)* All served with harvest artisan rolls and butter

- Watermelon & Feta Salad- *An inspiring combination of refreshing watermelon, creamy feta, grape tomatoes and red onions over field greens and baby spinach. Served with a balsamic vinaigrette (based on seasonal availability)*

- Summer Citrus Salad- *Field greens with mandarin oranges, dried cranberries, cucumbers, grape tomatoes and walnuts, served with lemon poppy seed dressing*
- House Mixed-Green Salad *tossed with grape tomatoes, cucumbers, black olives and sliced red onion with our signature sweet Italian dressing*
- Caesar Salad- *Crisp romaine lettuce with creamy Caesar dressing, artisan croutons fresh grated parmesan cheese*
- Caprese Salad- *layers of roma tomato slices, buffalo mozzarella and basil dressed with olive oil, salt and pepper*

Entrée Options *(Please select two)*

Poultry Entrees

- Chicken Kiev with Velouté sauce
- Pecan encrusted Chicken Breast *Chicken breast dredged in chopped pecans and served with a homemade honey mustard sauce*
- Thai Chicken Teriyaki *Chicken breast marinated in a ginger-teriyaki sauce and grilled with shatki mushrooms and fresh leeks Served with a side of Thai peanut sauce*
- Stuffed Chicken Saltimbocca *Chicken breast stuffed with prosciutto and fontina with a lemon caper burre-blance sauce*
- Trois Mushroom Chicken- *Chicken breast stuffed with a trio of fresh mushrooms served with a bourbon demi-glace*

Pork Entrees

- Apple, Pear and Walnut Stuffed Pork Loin with a Plum Demi-Glace
- Roasted Pork Tenderloin with a Sweet Chili Sauce
- Spinach, Pancetta and Provolone Stuffed Pork Loin

Beef/Lamb Entrees

- Gorgonzola Stuffed Tenderloin with a Merlot Demi Glace
- Peppercorn-grilled Filet Mignon with Portabella Mushroom Ravioli and a bourbon-mushroom demi glace
- Marinated Tenderloin of Lamb

Seafood Entrees

- Grilled Salmon *with Lemon-Dill Butter or with a Cranberry-Apple reduction*
- Lobster-Stuffed Sole *Baked in a classic cardinal sauce*

Vegetarian Entrees

- Eggplant Bruschetta Tower *Deep fried eggplant layered with fresh mozzarella, bruschetta topped with marinara sauce and melted cheese*
- Spinach and Mushroom Manicotti *Hand rolled manicotti stuffed with roasted red pepper, fresh spinach and Baby Portobello's served creamy garlic alfredo sauce, garnished with fresh pesto*
- Pesto Tortellini *Tricolor tortellini in a creamy pesto sauce*
- Mushroom Ravioli *Portobello mushroom raviolis served in a Sun-Dried Tomato Cream Sauce*

Pasta/Starch Options *(Please select one)*

Gouda Mac and Cheese

Rosemary Roasted Red Potatoes

Mashed Sweet Potatoes

Garlic Mashed Potatoes  
 Wild Rice Pilaf  
 Scalloped Potatoes with Gruyere  
 Vegetable Options *(Please select one)*  
 Signature Vegetable Medley  
 Broccoli and Baby Copper Carrots  
 Garlic Sautéed Spinach and Red Peppers  
 Green Beans Almandine *(based on seasonal availability)*  
 Asparagus Spears *(based on seasonal availability)*  
 Dessert Options *(Please select one)*  
 Assorted Cakes  
 Cheesecake Variety  
 Tower Dessert Squares  
 Individual Torte Selections (add \$2 per person)

All Dinners include Assorted Artisan Rolls and butter

## BARBEQUES

*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 Barbeque \$15.99

Please select two *(Served with Appropriate Rolls, Condiments & Accompaniments)*

- All Beef Hot Dogs
- Hamburgers
- Italian Sausage with Onions and Peppers
- Spicy Vegetarian Burgers

Savory, Vegetarian Baked Beans or Salt Potatoes with Herb Butter

Choice of Home-Style Potato or Orzo Pasta Salad

Fresh Sliced Watermelon

Assortment of Freshly Baked Cookies

Ice Tea & Lemonade Station

### Backyard Barbeque \$21.99

Please select two *(Served with Appropriate Rolls, Condiments & Accompaniments)*

- Cornell Chicken *(Bone-In, Quarter-Chickens)*
- Honey BBQ Pulled Pork *served with Wheat and White Kaiser Rolls*
- Shredded BBQ Beef *served with Wheat and White Kaiser Rolls*
- Chicken Spiedies *(kabobs grilled with onions and peppers)*
- Beef Spiedies *(kabobs grilled with onions and peppers)*

Signature Vegetable Medley or Grilled Vegetable Kabobs

Savory, Vegetarian Baked Beans or Salt Potatoes with Herb Butter  
 Corn Bread with Sweet Butter  
 Fruit Salad or Mixed-Green Salad with Choice of Dressings  
 Assorted Freshly Baked Cookies & Gourmet Brownie Selection  
 Ice Tea & Lemonade Station

## Barbeque Enhancements

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| Bottled Water or Assorted Canned Sodas | <i>Add \$1.99</i> |
| Steamed Little Neck Clams              | <i>mrkt price</i> |
| Chicken or Beef Spiedies               | <i>Add \$3.99</i> |
| Shrimp Skewers                         | <i>Add \$4.99</i> |
| Additional Sides                       | <i>Add \$1.99</i> |
| Ice Cream Sundae Station               | <i>Add \$4.99</i> |
| Ice Cream Cups                         | <i>Add \$1.99</i> |
| Strawberry Shortcake Station           | <i>Add \$3.99</i> |

## RECEPTION MENU

*Add a few hors d'oeuvres to your dinner or select a handful to create a wonderful reception. Prices are listed per person and based on a maximum reception time of 90 minutes. All prices include disposable paper products, linens for buffet tables, buffet equipment and service-ware. A 10% discount is applied if you order 4-6 items; a 15% discount is applied for 7 or more. Beverages are not included and prices are subject to change without notice*

### Stationary Displays

\$2.99/Person/Display

- Vegetable Crudités with Tzatziki and Roasted Red Pepper Hummus
- Deluxe Mixed Nuts and Marinated Olives
- Southwest Dip Assortment- - *Guacamole, Black Bean & Corn Salsa, Garden Salsa, served with Tri-Color Tortillas Chips*
- Fresh Fruit Display- *A seasonal assortment of fresh fruit with raspberry & blueberry yogurt dipping sauces*

\$3.99/Person/Display

- Imported and Domestic Cheeses Accompanied with Red Grapes, Strawberries and Artisan Crackers
- Antipasto Display- *Genoa Salami, Capicola Ham, Fresh Mozzarella, Pepperoncinis, Roasted Red Peppers, Italian Olives, Provolone Cheese, served with pita triangles and roasted red pepper hummus*
- Bruschetta Assortment -*A grand display of herbed crostinis with various toppings including- diced tomatoes tossed with basil and garlic, roasted red pepper hummus and olive tapenade*
- Hot Dip Selection- *Spinach and Artichoke, Horseradish Crab and Buffalo Chicken Wing Dip served with Tri-Color Tortillas Chips and Sliced French Bread*

### Additional Displays

- Finger Lakes Cheese Assortment *a fine selection of regional Finger Lakes cheeses along with Camembert Brie, seasonal berries, French bread and flatbread crackers* market price

- Assorted Mini Desserts- *A grand display of assorted dessert towers, cheesecake bites, cream puffs, chocolate mousse cups and accented chocolate covered strawberries* \$5.99

## Hors d'oeuvres

*Select items may be passed for no additional fee, please ask your sales manager for suggestions*

### **\$2.99/ Person/ Item**

- Duo of Stuffed Mushrooms\* *Included vegetarian and sausage/ asiago varieties*
- Traditional Greek Spanakopita\* *Spinach, Onions & Feta Cheese Layered with Phyllo Dough*
- Bite-Sized Meatballs *Choose One: BBQ, Sweet & Sour, Italian or Swedish Styles*
- Duo of Pin-Wheel Sandwiches\*
- Mini Mozzarella & Tomato Bites *Bite Sized Cellengini & Grape Tomatoes Served with a Garlic Oil Drizzle & Fresh Basil*
- Thai Chicken Lettuce Wraps
- Asian Dumpling Duo\*- *Chicken and Vegetarian Varieties, served with asian coleslaw and a with Sweet-Chili Sauce*
- Mushroom Risotto Balls
- Gouda Mac and Cheese Balls
- Mini Dessert Bar Assortment
- Mini Brownie Assortment

### **\$3.99/ Person/ Item**

- Beef Cocktail Franks in Light Puff Pastry\* *Served with Homemade Honey Mustard Sauce*
- Chicken Satay *with Spicy Peanut Dipping Sauce*
- Hoisin-Ginger Beef Satay
- Vegetable Asian Spring Rolls *Served with Traditional Soy & Sweet & Sour Sauces*
- Goat Cheese and Pesto Bruschetta\* *Served on Herbed Crostini*
- Mini-Kabobs\* *Choose Marinated Chicken or Beef, Grilled with Red Onion and Peppers*
- Andiouelle Sausage Bites *Coins of andiouelle sausage bites sautéed with onions and peppers*
- Antipasto Skewers
- Shitake Mushroom and Chevre Crostini\*
- Bite-Sized Ruebens
- Endive Spears with Salmon & Dill Mousse
- Chevre and Flank Steak Canapes with a Peppercorn Demi-Glace
- Chocolate Covered Strawberries
- French-Onion Quiche Triangles (v)
- California Sushi Rolls (v)
- Mini Cannolis
- Cream Puffs
- Bite-sized Chocolate Dessert Cups
- Cheesecake Bites

### **\$4.99/ Person/ Item**

- Mini Crab Cakes *Served with Remoulade Sauce, Roasted Red Pepper Tartar or Garlic Aioli*
- Southwest Chicken Eggrolls *Served with Traditional Soy and Sweet & Sour Sauces*
- Fresh Sea Scallops Wrapped in Smoked Bacon
- Chilled Beef Tenderloin with a Horseradish Aioli on a Garlic Crostini

- Petit Beef Wellington *Savory Beef Tenderloin & Mushroom Duxelles Wrapped in Light Puff Pastry*
- Lobster Newburg in a Puff Pastry
- Jumbo Shrimp Cocktail *with Fresh Lemon, Cocktail & Remoulade Sauces* – sold by the pound- market price

## Dinner Stations

*Mix and match the following stations to create an event to remember. All stations are chef attended and may not be available at all locations.*

- Seafood Station- *Featuring jumbo shrimp cocktail, hot horseradish crab dip and a salmon mousse dip, served with herbed crostinis and artisan crackers* \$13.99
- Carving Station *with Prime Rib and Turkey, artisan rolls and condiments* \$13.99
- Pasta Station *with Tortellini Primavera, Bowtie Chicken Pasta with a pesto cream sauce and Andionelle Sausage Arabitta tossed in Penne* \$9.99
- Salad Station- *Caesar to Order, Summer Citrus Salad and a Chopped Cobb Salad* \$9.99
- Mediterranean Station *with Mediterranean Haddock, Babaganoush/Roasted Red Pepper Hummus served with Pita, Marinated Tenderloin of Lamb and a Greek Couscous Salad* \$12.99
- Italian Station *with Stuffed Chicken Saltimboca, Mussels Arrabitta with Rosemary Foccaccia Breadsticks, Eggplant Bruschetta Tower and Spinach and Mushroom Manicotti with a creamy garlic alfredo sauce.* \$12.99
- Pan-Asian Station *with Shrimp Lo Mein, Teriyaki Chicken with Shatki mushrooms and leeks Served with a side of Thai peanut sauce, Hoisin-Ginger Beef Skewers, Asian Vegetable Stir-Fry* \$10.99
- “I Love New York” Station *with Chicken Speidie Kabobs, Waldorf Salad, NY Cheddar Cheese Soup with homemade croutons, Bite-Sized Rubeens* \$10.99
- Americana Station *with Gouda Mac N Cheese, Scalloped Corn, Sweet Potato Chips with Maple Dipping Sauce, Slider Duo (Beef with Thousand Island and Caramelized Onion & Pulled Pork and Cole Slaw* \$10.99