



IT'S YOUR **T**URN

BANQUET MENUS

Turning Stone[®]
RESORT | CASINO



TO PLAN THE SHOWSTOPPER



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RESORT

You're invited to discover an exceptional experience at the Northeast's most distinctive address for meetings, conventions and events.

Our world-class meeting destinations include The Lodge Executive Boardroom, luxuriously furnished and fully equipped with high-tech capabilities and upscale amenities; The Cypress Ballroom, a beautiful, naturally lit Atrium with more than 5,000 square feet — usable as a grand single space or divided into as many as five breakout spaces; and our elegant, newly renovated Lodge Suites.

For larger exhibits, seminars and more, there's our Conference Center, which boasts over 22,459 square feet and flexible configurations. Our most spacious area is The Event Center, with over 48,000 combined square feet between the center and the Atrium. With a loading dock and in-house public address system, The Event Center is perfect for large conventions. In total, our meeting areas cover private groups, massive events, and everything in between.

All of this, plus gourmet dining, luxury spas, exquisite golf courses, headline entertainment and Vegas-style gaming creates the ultimate event destination all in one location.

IT'S YOUR *TURN*

From lavish parties to small intimate dinners, the Catering and Convention Services team at Turning Stone will take care of every last detail. Whether you're looking to create a private and luxurious affair, a unique business meeting or a special occasion, our professional staff will bring your event to life.

Our versatile facility offers the flexibility to accommodate anything from small board-room style meetings to large national conventions to intimate private functions.

BANQUET MENUS

OUR COMMITMENT TO YOU IN EXCEEDING EXPECTATIONS

We take great pride in our culinary expertise at Turning Stone Resort Casino. The goal is to capture the essence of the unexpected with each experience. Our team of chefs and banquet executives strive for excellence in designing these menus. We offer plentiful breakfast, lunch and dinner buffets. If you prefer a more formal experience, you may choose tray-passed appetizers, elegantly plated meals or a station reception. Let our team handle the details in creating a memorable event for you.

BREAKFAST

CONTINENTAL BREAKFAST

\$23 pp (One-Hour Service)

- Assorted Danishes, Breakfast Breads and Muffins
- Sliced Fruit including Seasonal Berries (GF)
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Juices

THE EXPRESS CONTINENTAL

\$25 pp (One-Hour Service)

- Assorted Danishes, Breakfast Breads and Muffins
- Bananas, Apples and Seasonal Berries (GF)
- Hard-Boiled Eggs (GF)
- Assorted Greek Yogurt (GF)
- Grab and Go Oatmeal includes:
 - Organic Oats
 - Assorted Dried Fruit
 - Toasted Almonds
 - Cream
 - Brown Sugar
 - Local Maple Syrup
 - Whipped Butter
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Juices

(GF) to indicate Gluten Free
(Veg) to indicate Vegetarian

TASTE OF SUNRISE

\$27 pp (One-Hour Service)

- Assorted Danishes, Breakfast Breads and Muffins
- Assorted NY-Style Bagels with Premium Whipped Cream Cheese
- Choice of Two (2) Cream Cheese
 - Classic
 - Garden Vegetable
 - Bacon, Chive
- Bananas, Apples and Seasonal Berries (GF)
- Individual Yogurt (GF)
- Grab and Go Oatmeal includes:
 - Organic Oats
 - Assorted Dried Fruit
 - Toasted Almonds
 - Cream
 - Brown Sugar
 - Local Maple Syrup
 - Whipped Butter
- Breakfast Sandwich – Maximum of Two (2) Choices
 - **Western**
Egg, Ham, Pepper, Onion, Cheddar Cheese
 - **Meat Lovers**
Egg, Ham, Bacon, American Cheese
 - **Garden Vegetable**
Egg, Roasted Peppers, Onions, Broccoli, Swiss Cheese
 - **Classic**
Egg and local Cheddar Cheese
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Juices

A LA CARTE

Whole Fruit \$4 each

Granola Bars \$4.50 each

Yogurt and Greek Yogurt \$5 each

Donuts \$36 per dozen

Danishes \$36 per dozen

Muffins \$36 per dozen

Bagels \$36 per dozen

Croissants \$36 per dozen

Breakfast Breads \$31 per loaf

Coffee \$60 per gallon

Decaffeinated Coffee
\$60 per gallon

Hot Tea \$3 per tea bag

Bottle Water \$5 per bottle

Sparkling Water \$7 per bottle

Sparkling Flavored Water
\$7 per bottle

Milk Regular \$4 per Half Pint

Skim Milk \$4 per Half Pint

Chocolate Milk \$4 per Half Pint

Assorted Soda \$5 per bottle

Assorted Juice \$6 per bottle

*Unless otherwise specified, all items will be self served

Pricing & fees are subject to a service charge and taxes on food. Pricing & fees are subject to fluctuate based on market conditions. Gratuity: 18% of the cost of food and beverage, which will be paid to our staff. Administrative Fee: 6% of the cost of food and beverage to be retained by Turning Stone® Resort Casino. This fee is subject to Oneida Indian Nation sales tax of 8.75%.

BREAKFAST

BREAKFAST BUFFETS

KEEP IT SIMPLE

\$27 pp – Minimum of 10 people (Two-Hour Service)

- Assorted Danishes, Breakfast Breads and Muffins
- Sliced Fruit including Seasonal Berries (GF)
- Scrambled Eggs with Chives (GF)
- Choice of Two (2) (GF)
 - Bacon
 - Sausage
 - Turkey Sausage
 - Ham
- Seasoned Home Fries
- French Toast with Syrup
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Juices

FRESH START

\$31 pp – Minimum of 25 people (Two-Hour Service)

- Monkey Bread, Assorted Danishes, Breakfast Breads and Muffins
- Assorted NY Style Bagels with Premium Whipped Cream Cheese
- Choice of Two (2) Cream Cheese
 - Classic
 - Garden Vegetable
 - Bacon, Chive
- Sliced Fruit including Seasonal Berries (GF)
- Assorted Yogurt (GF)
- Scrambled Eggs with Chives (GF)
- Applewood Smoked Bacon (GF)
- Choice of One (1) (GF)
 - Pork Sausage
 - Turkey Breakfast Sausage
- Seasoned Home Fries
- Texas Cut French Toast with Syrup
- Assorted Vegetable Frittata
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Juices

THE ULTRA

\$39 pp – Minimum of 25 people (Two-Hour Service)

- Breakfast Antipasto Display includes:
 - Smoked Salmon (GF)
 - Italian Meats (GF)
 - Cream Cheese, Boursin Cheese, Goat Cheese (GF)
 - Honey, Olive Oil and Sea Salt (GF)
- Assorted Danishes, Breakfast Breads and Muffins
- Bagels, Rustic Mini and Sliced Loaves
- Sliced Fruit including Seasonal Berries (GF)
- Hard Boiled Eggs (GF)
- Roasted Nuts (GF)
- Assorted Mini Parfaits with Vanilla Yogurt, Seasonal Berries and Granola
- Scrambled Eggs with Chives (GF)
- Vegetable Strata
- Choice of One (1) (GF)
 - Bacon
 - Sausage
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Juices

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BREAKFAST

BREAKFAST ENHANCEMENTS

Stations can be added to any breakfast buffet at your guaranteed guest count.

A minimum of Two (2) stations must be selected if the stations do not accompany a buffet breakfast.

FRENCH TOAST STATION

\$17 pp – Minimum of 25 people
(Two-Hour Service)

Chef Attended French Toast

- Thick White French Toast with Vanilla Batter
- Brioche French Toast with Almond Custard Batter
- Seasonal Berries (GF)
- Assorted Sweet Whipped Creams (GF)
 - Traditional Fresh Vanilla Bean
 - Dutch Cocoa Whipped Cream
 - Strawberry Whipped Cream

BAGEL AND LOX

\$19 pp – Minimum of 25 people
(Two-Hour Service)

- Vegetable Garniture Platter (GF)
 - Heirloom Tomatoes
 - Thin Sliced Bermuda Onions
 - Caperberries
 - Minced Egg Yolks and Whites
- Assorted NY-Style Bagels with Premium Whipped Cream Cheese
 - Classic (GF)
 - Garden Vegetable (GF)
- Rustic Loaves of Rye and Pumpernickel
- Smoked Salmon (GF)

YOGURT PARFAIT BAR

\$17 pp – Minimum of 25 people
(Two-Hour Service)

- Organic Vanilla Yogurt and Plain Yogurt (GF)
- Seasonal Berries (GF)
- Assorted Dried Fruit (GF) includes
 - Cranberries
 - Cherries
 - Raspberries
- Assorted Roasted Nuts (GF) includes
 - Candied Pecans
 - Roasted Cashews
- Organic Granola
- Honey (GF)
- Traditional Vanilla Bean Whipped Cream (GF)

TAKE ME TO BRUNCH

\$27 pp – Minimum of 25 people
(Two-Hour Service)

- Garden Salad with Ranch and Balsamic Dressing (GF)
- Frisée Salad: Roasted Tomatoes, Bacon Lardons, Hard Boiled Eggs, Lemon Dressing
- Pomegranate Glazed Frenched Chicken Breast (GF)
 - Seasonal Vegetables (GF)
- Lyonnaise Potatoes (GF)
- Belgian Waffles with Seasonal Berries

LET'S MAKE AN OMELET

\$23 pp Plus Attended Chef fees –
Minimum of 25 people
(Two-Hour Service)

- Whole and Cracked Eggs
- Ham
- Bacon
- Peppers, Onions, Tomatoes, Spinach
- American Cheese, Cheddar Cheese, Swiss Cheese (GF)

MIMOSA BAR

Minimum of 25 people
Champagne and Orange Juice

ONE HOUR \$27 pp
TWO HOURS \$37 pp
THREE HOURS \$45 pp

BELLINI BAR

Minimum of 25 people
Prosecco Served with Assorted Fruit Purees, Berries, Sliced Fruit and Juice

ONE HOUR \$27 pp
TWO HOURS \$37 pp
THREE HOURS \$45 pp

BLOODY MARY BAR

Minimum of 25 people
Tito's Vodka Served with Bloody Mary Mix and assorted Vegetable Garnishes

ONE HOUR \$27 pp
TWO HOURS \$37 pp
THREE HOURS \$45 pp

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LUNCH

LUNCH BUFFETS

The selections below are available between 11am-2pm.

DELI BUFFET

\$39 pp – Minimum of 10 people (Two-Hour Service)

- Choice of Three (3) Salads
- Selection of Sliced Bread including Rolls
- Egg Salad, Roast Beef, Turkey and Ham (GF)
- Sliced American Cheese, Provolone Cheese and Swiss Cheese (GF)
- Mayonnaise, Mustard and Pickles (GF)
- Sliced Cherry Peppers, Pepper Relish, Roasted Red Pepper Slices (GF)
- Assorted Kettle-Cooked Chips
- Select Two (2) Desserts
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Soda and Bottled Water

SOUP AND SALAD BAR

\$35 pp – Minimum of 10 people (Two-Hour Service)

- Artisan Bread Loaves, Flat Breads and Rolls
- Herb Cheese Spread, Hummus, Tzatziki and Crudités (GF)
- Choice of Two (2) Soups
- Choice of Two (2) Salads
- Balsamic Grilled Vegetables (GF) includes:
 - Summer Squash
 - Green Zucchini
 - Baby Bell Peppers
 - Thin Sliced Eggplant
- Choice of Two (2) Desserts
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Soda and Bottled Water

LUNCH BUFFET CHOICES

SOUPS

- Tomato Bisque (GF)
- Chicken Orzo Soup
- Sausage and White Bean (GF)
- New England Clam Chowder
- Italian Wedding

SALADS

- Farro Salad with Lemon Dressing and Pine Nuts
- Greek Salad with Feta Cheese and Red Wine Vinaigrette (GF)
- Garden Salad with Ranch and Balsamic Dressing (GF)
- Tomato Cucumber Salad (GF)
- Chickpea Salad with Roasted Vegetables and Red Wine Dressing (GF)
- Mediterranean Panzanella with Torn Pita, Cucumber, Tomatoes, Basil Balsamic Dressing
- Potato Salad with Dijon Dressing (GF)
- Pasta Salad with Imported Italian Meats and Aged Provolone Cheese

DESSERTS

- Mini Chocolate and Vanilla Half Moons
- Whoopee Pies
- Choice of One (1) Flavor
 - Oatmeal Raisin, Red Velvet, Chocolate, Vanilla, Apple Cinnamon
- Assorted Cookies, Lemon Bars
- Brownies, Blondies and Rice Krispy Treats
- Mini Cannoli
- Choice of One (1) Flavor
 - Toasted Pistachio, Nutella, Chocolate, Plain
- Eclairs
- Choice of One (1) Flavor
 - Vanilla, Chocolate, Strawberry, Coffee, Pistachio

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LUNCH

LUNCH BUFFETS *Continued*

The selections below are available between 11am-2pm.

THE DELUXE

\$41 pp – Minimum of 25 people (Two-Hour Service)

- Choice of Two (2) Soups (see page 10)
- Choice of Three (3) Salads (see page 10)
- Artisan Bread Loaves, Flat Breads and Rolls
- Sliced Capicola, Genoa and Ham (GF)
- Choice of One (1)
 - Sliced Grilled Chicken
 - Sliced Roasted Turkey (GF)
- Grilled Vegetables (GF)
- Sliced Provolone Cheese, Aged Cheddar Cheese, American Cheese and Swiss Cheese (GF)
- Stone Ground Mustard, Basil Mayonnaise, Baby Dills (GF)
- Sliced Cherry Peppers, Pepper Relish, Roasted Red Pepper Slices (GF)
- Assorted Kettle Cooked Chips (GF)
- Choice of Two (2) Desserts
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Soda and Bottled Water

THE COMMITTEE

\$43 pp – Minimum of 10 people (Two-Hour Service)

- Choice of One (1) Soup (see page 10)
- Choice of Two (2) Salads (see page 10)
- Garlic Bread Sticks and Dinner Rolls
- Seared French-Style Chicken Breast with Roasted Chicken Jus and Mushrooms (GF)
- Rigatoni with Italian Sausage and Parm Broth
- Seasonal Roasted Vegetable (GF)
- Whipped Marquis Potatoes (GF)
- Garlic Bread Sticks and Dinner Rolls
- Choice of Two (2) Desserts
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Soda and Bottled Water

THE MAIN FARE

\$45 pp – Minimum of 10 people (Two-Hour Service)

- Choice of One (1) Soup (see page 10)
- Choice of Two (2) Salads (see page 10)
- Roasted Chicken with New Potatoes and Carrots (GF)
- Shrimp Riggies with Rose Sauce
- Utica Greens
- Grilled Zucchini with Roasted Tomatoes and Saffron Rice (GF)
- Tomato Pie
- Garlic Bread Sticks and Dinner Rolls
- Choice of Two (2) Desserts
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Soda and Bottled Water

THE CONFERENCE

\$47 pp – Minimum of 40 people (Two-Hour Service)

- Choice of One (1) Soup (see page 10)
- Antipasto Display (GF) includes:
 - Italian Meats and Cheeses
 - Grilled Vegetables
 - Olives and Marinated Vegetables
 - Mixed Greens
 - Balsamic and Ranch Dressing
- Sliced French Baguettes and Rustic Loaves
- Lemon Herb Chicken with Blended Heirloom Rice (GF)
- Maple-Seared Atlantic Salmon with Wilted Spinach (GF)
- Select Two (2) Desserts
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Soda and Bottled Water

THE RESORT

\$53 pp – Minimum of 40 people (Two-Hour Service)

- Choice of Two (2) Soups (see page 10)
- Mediterranean Toasted Cous Cous with White Balsamic, Diced Cucumber and Roasted Grapes
- Field Greens with Sliced Cucumber, Heirloom Tomatoes, and Shaved Carrots Served with Ranch and Balsamic Dressing (GF)
- Sliced Fruit Platter Garnished with Seasonal Berries (GF)
- Grilled French Chicken Breast with Pesto and Roasted Tomatoes (GF)
- Roasted Cod Loin with Artichoke Hearts, Olives and Spinach (GF)
- Peppered Filet of Beef Tips in Burgundy Sauce with Roasted Carrots and Pearl Onions (GF)
- Lemon-Dressed Jumbo Asparagus with Shallot Oil (GF)
- Choice of One (1)
 - Roasted Potatoes
 - Mashed Potatoes (GF)
- Parmesan-Crusted Baguette and Dinner Rolls
- Choice of Two (2) Desserts
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Soda and Bottled Water

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LUNCH

GROUPS ON THE GO

Up to Three (3) selections. Guaranteed counts for each selection are due 1 week prior. The selections below are available between 11am-2pm.

CLASSIC GOLFER'S DUO WRAP

\$29 pp

Turkey, Ham, Diced Tomato, Leaf Lettuce

TURKEY WRAP

\$29 pp

Turkey, Garlic Mayo, Diced Tomato, Leaf Lettuce

SOUTHWESTERN VEGGIE WRAP

\$29 pp

Mixed Greens, Black Beans, Avocado, Diced Tomato, Pickled Onion (Veg)

ITALIAN HOAGIE

\$31 pp

Soppressata, Hot Capicola, Ham, Provolone, Pepper Relish, Leaf Lettuce (GF)

PESTO CHICKEN

\$31 pp

Pesto Chicken, Roasted Red Pepper, Spinach, Aioli, on a Whole Wheat Roll (GF)

ROAST BEEF SANDWICH

\$31 pp

MR Beef, Shaved Parmesan, Arugula, Brown Butter Roasted Garlic Aioli, on Focaccia (GF)

TOMATO MOZZARELLA

\$31 pp

Fresh Mozzarella, Heirloom Tomatoes, Balsamic Dressing, Spinach, Fresh Basil, on a Baguette (GF)

MEDITERRANEAN SALAD

\$31 pp

Toasted Flatbread, Romaine, Roasted Peppers, Feta, Olives, Tomatoes, Greek Vinaigrette (Veg) (GF)

CHICKEN CAESAR SALAD

\$31 pp

Grilled Chicken, Caesar Dressing, Shaved Parmesan, Baguette (GF)

ANTIPASTO SNACK BOX

\$31 pp

Prosciutto, Soppressata, Toasted Baguette, Pecorino Romano, Provolone, Marinated Tomatoes, Olives, Fresh Grapes

GARDEN SNACK BOX

\$31 pp

Brie Cheese, Garlic Boursin, Crudit  of Vegetables, Dried Apricots, Toasted Almonds (Veg) (GF)

VEGAN AVAILABLE UPON REQUEST

All Boxed Wraps and Sandwiches include Chips, Pasta Salad, Chocolate Chip Cookie, Condiments on the Side, Bottled Water or Bottled Soda

All Boxed Salads include Whole Fruit, Chips, Chocolate Chip Cookie, Condiments on the Side, Bottled Water or Bottled Soda

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LUNCH

PLATED LUNCHES

Guaranteed counts for each selection are due 1 week prior. The selections below are available between 11am-2pm.

Choice of Three (3) Entrees.

Includes Field Green Salad, Dinner Rolls and Choice of One (1) Dessert.

Greek Salad with Chicken

\$37 pp

Romaine, Tomatoes, Olives, Red Onions, Garlic Pita, Feta Cheese, Grilled Chicken, Red Wine Vinaigrette

The Upstate Wedge (GF)

\$37 pp

Baby Red and Green Romaine, Roasted Apple Chips, Candied Walnuts, Sunflower Seeds, Cave-Aged Blue Cheese and Maple Dijon Vinaigrette

Open-Faced Filet Sandwich

\$42 pp

Brioche, 4oz Filet Medallion, Roasted Peppers, Caramelized Onions, Roasted Potato Wedges

French-Style Chicken Breast (GF)

\$42 pp

Saffron Rice, Grilled Zucchini, Oven Roasted Tomatoes, Lemon Buerre Blanc

Seared Loin of Cod

\$42 pp

Farro Pilaf, Grilled Artichoke Hearts, Oven Roasted Tomatoes, Olives, Lemon Butter White Wine Sauce

Grilled Salmon (GF)

\$42 pp

Roasted Smashed New Potatoes, Garlic Sautéed Spinach, Verde Sauce

Coffee, Decaffeinated Coffee and Assorted Hot Tea

Assorted Soda and Bottled Water

PLATED LUNCH DESSERT CHOICES

CHOICE OF ONE (1)

Orange Supreme

Orange Olive Oil Cake, Yogurt Chiboust, Orange Supremes

Lemoncello

Lemon Mousse, Blueberry Gelee, Lemoncello Anglaise

Chocolate Cake

Buttermilk Chocolate Cake, 7-Minute Chocolate Icing, Shiny Chocolate Glaze

Banoffee Tart

Sugar Cookie Crust, Caramel, Banana and Mango Passion Coulis

New York-Style Cheesecake

• Choice of One (1) Flavor

- White Chocolate Raspberry, Dulce de Leche, Plain, Peanut Butter Oreo, Dark Chocolate

VEGAN AVAILABLE UPON REQUEST

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BREAKS

ALL-DAY BEVERAGE BREAK

SERVED UP TO 8 CONSECUTIVE HOURS

\$51 pp

- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Soda and Bottled Water

HALF-DAY BEVERAGE BREAK

SERVED UP TO 4 CONSECUTIVE HOURS

\$33 pp

- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Soda and Bottled Water

BREAK STATIONS

CAFFEINATION STATION

\$13 pp – Minimum of 20 people; Maximum of 150 people (One-Hour Service)

- Attended Espresso, Cappuccino or Latte
- Torani Assorted Syrups and Sauces
 - Syrups include: Salted Caramel, Signature Vanilla, Peach, Chocolate Milano
 - Sauces include: Cookies & Cream, Salted Chocolate Caramel
- House Made Biscotti

HOT CHOCOLATE STATION

\$15 pp (One-Hour Service)

- House-Made Hot Chocolate
- Cinnamon Shaker, Marshmallows, Whipped Cream
- Chocolate and Caramel Syrup
- Biscotti

FRUIT SMOOTHIE STATION

\$19 pp – Minimum of 20 people; Maximum of 150 people (One-Hour Service)

- Attended Custom-Blended Smoothie Shooters
- Choice of Three (3): Strawberry, Blueberry, Banana, Mango, Pineapple, Orange Cream, Green
- Small Glasses and Shooters, Garnished with Fresh Fruit, Mint Leaves

MILKSHAKE STATION

\$19 pp – Minimum of 20 people; Maximum of 150 people (One-Hour Service)

- Choice of Vanilla, Chocolate or Strawberry Milkshake
- Whipped Cream, Hot Fudge, Caramel Sauce, Raspberry Sauce

A LA CARTE

- Whole Fruit \$4 each
- Granola Bars \$4.50 each
- Yogurt and Greek Yogurt \$5 each
- Candy Bars \$4 each
- Power Bars \$5 each
- Kettle Chips \$4 per bag
- Pretzels \$4 each
- Assorted Cookies \$25 per dozen
- Brownies \$29 per dozen
- Mixed Nuts \$25 per pound
- Sliced Fruit Platters \$170 per platter (serves 50pp)
- Crudité Display Platter \$150 per platter (serves 50pp)
- Fruit and Domestic Cheese Display Platter \$210 per platter (serves 50pp)
- Imported Cheese with Italian Meats Platter \$230 per platter (serves 50pp)

A LA CARTE BEVERAGES

- Coffee \$60 per gallon
- Decaffeinated Coffee \$60 per gallon
- Hot Tea \$3 per tea bag
- Bottle Water \$5 per bottle
- Sparkling Water \$7 per bottle
- Sparkling Flavored Water \$7 per bottle
- Milk Regular \$4 per Half Pint
- Skim Milk \$4 per Half Pint
- Chocolate Milk \$4 per Half Pint
- Assorted Soda \$5 per bottle
- Assorted Juice \$6 per bottle
- Assorted Bottled Iced Teas \$6 per bottle
- Assorted Energy Drinks \$7 each
- Assorted Sports Drinks \$7 per bottle
- Iced Tea \$60 per gallon
- Lemonade \$65 per gallon
- Flavored Lemonade \$65 per gallon, per flavor
 - Raspberry
 - Strawberry
 - Blueberry
 - Pink

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BREAKS

BREAK STATIONS *Continued*

COLD CREAMERY

\$19 pp (One-Hour Service)

- Assorted Ice Cream Novelties
- Ice Cream Bars, Popsicles, Ice Cream Sandwiches, Ice Cream Cones
- Assorted Soda and Bottled Water

FALL FLAVORS STATION

\$19 pp (One-Hour Service)

- Apples
- Cheddar Cheese Cubes
- Choice of One (1):
 - Pumpkin Bread with Maple Butter
 - Apple Cinnamon Sour Cream
- Coffee, Decaffeinated Coffee and Assorted Hot Tea

MORNING ENERGIZER

\$19 pp (One-Hour Service)

- Sliced Seasonal Fruit
- Cheese and Herb Scones, Biscotti
- House-Made Butter, Assorted Jam
- Coffee, Decaffeinated Coffee and Assorted Hot Tea

SWEET TOOTH STATION

\$19 pp (One-Hour Service)

- Half Moon Cookies, Rice Krispy Treats, Almond Paste Cookies
- Assorted Mini Chocolates
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Soda and Bottled Water

AFTERNOON ENERGIZER

\$25 pp (One-Hour Service)

- Hummus and Green Goddess Dressing
- Baby Vegetables: Carrots, Peppers, Cucumbers
- Grab and Go Domestic Cheese Mini Bento
- Assorted Soda and Bottled Water

CHOCOLATE MAYHEM

\$25 pp – Minimum of 20 people (One-Hour Service)

- Chocolate Chip Cookies (SF)
- Chocolate Brownies
- Assorted Chocolate Candy Bars
- White and Chocolate Milk
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Selection of Hot Herbal and Fresh Brew Iced Tea

COOKIES AND TEA

\$25 pp (One-Hour Service)

- Includes: Freshly Brewed Regular and Decaffeinated Coffee
- Selection of Hot Herbal and Fresh Brew Iced Tea
- Choice of Four (4):
 - Chocolate Chip, Oatmeal, Peanut Butter, Sugar Cookie, White Chocolate Lemon, Cranberry White Chocolate, Pecan Caramel, Heath Bar, White Milk
- Assorted Soda and Bottled Water

ENERGY OVERLOAD

\$25 pp (One-Hour Service)

- Local Trail Mix, Dried Fruits
- Sliced Seasonal Fruit
- Granola Bars, Power Bars, Protein Bars
- Choice of Two (2) Iced Cold Pitchers of:
 - Flavored Lemonade
 - Iced Tea
 - Half Tea and Half Lemonade
- Assorted Sports Drinks

SALTY & SWEET

\$25 pp – Minimum of 20 people; Maximum of 150 people (One-Hour Service)

Assorted Flavors of Popcorn:

- Cheddar
- Caramel
- Chocolate Drizzle
- Hot
- Butter
- Plain
- Candy Bars
- Hot Pretzels with Honey Mustard or Cheese
- Assorted Soda and Bottled Water

SUNSHINE AND STRAWBERRIES

\$25 pp (One-Hour Service)

- Fresh Berries
- Whipped Cream
- Shortcake Shooter: Biscuit, Strawberry Jam, Strawberries and Cream
- Assorted Soda and Bottled Water

*Unless otherwise specified, all items will be self served

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DINNER

DINNER BUFFETS

THE CONVENTION

\$69 pp – Minimum of 20 people (Two-Hour Service)

- Field Greens with Sliced Cucumber, Heirloom Tomatoes, Shaved Carrots, Served with Ranch and Balsamic Dressing (GF)
- Artisanal Pasta Salad with Roasted Vegetables
- Chicken Verde (GF)
 - Muddled Herbs
 - Blended Heirloom Grains
- Fresh Cod Gratin with Buttery Breadcrumbs
 - Lemon Butter White Wine Sauce
 - Roasted Tomatoes
 - Spinach
- Penne Alfredo with Peas and Bacon
- Seasonal Vegetable Medley (GF)
- Choice of One (1)
 - Saffron Rice
 - Marquis Potato (GF)
- Assorted Local Dinner Rolls
- Choice of Four (4) Desserts (see page 17)
- Coffee, Decaffeinated Coffee and Assorted Hot Tea

EVENING GATHERING

\$75 pp – Minimum of 20 people (Two-Hour Service)

- Field Greens with Sliced Cucumber, Heirloom Tomatoes, Shaved Carrots, Served with Ranch and Balsamic Dressing (GF)
- Italian Three-Bean Salad with Rosemary and Red Vinegar Dressing (GF)
- Tomato Mozzarella Salad (GF)
- Sliced Baguettes and Locally Sourced Rustic Loaves
- Filet of Beef Tenderloin Medallions (GF)
 - Chimichurri Sauce
 - Wilted Spinach
 - Salted Marble Potatoes
- Classic Chicken Milanese
 - Arugula
 - Diced Heirloom Tomatoes
 - Shaved Parmesan Cheese
- Garlic Roasted Shrimp
 - Ricotta Gnocchi
 - French-Cut Green Beans
 - Creamy Pesto Sauce
- Sliced Baguettes and Locally Sourced Rustic Loaves
- Choice of Four (4) Desserts (see page 17)
- Coffee, Decaffeinated Coffee and Assorted Hot Tea

*Unless otherwise specified, all items will be self served

THE CORPORATE

\$69 pp – Minimum of 40 people (Two-Hour Service)

- Field Greens with Sliced Cucumbers, Heirloom Tomatoes, Shaved Carrots Served with Ranch and Balsamic Dressing (GF)
- Pesto Tortellini Salad with Cherry Tomatoes
- Marinated Vegetable Antipasto (GF)
- Maple Grilled Salmon (GF)
 - Wilted Kale
 - Toasted Walnuts
- Chicken Burgundy (GF)
 - Sautéed Broccoli
 - Beurre Rouge
- Slow Braised Short Ribs
 - Mushrooms and Onions
 - Brick Roux Brown Gravy
 - Butter Poached Potatoes
- Garlic Whipped Mashed Potatoes (GF)
- Roasted Vegetable Melody (GF)
- Assorted Local Dinner Rolls
- Choice of Four (4) Desserts (see page 17)
- Coffee, Decaffeinated Coffee and Assorted Hot Tea

THE EXECUTIVE

\$79 pp – Minimum of 40 people (Two-Hour Service)

- Field Greens with Sliced Cucumbers, Heirloom Tomatoes, Shaved Carrots Served with Ranch and Balsamic Dressing (GF)
- Trofie Pasta Salad with Roasted Tomatoes and Lemon Dressing
- Seasonal Grilled Vegetable (GF)
- Maple Coleslaw with Red Cabbage (GF)
- BBQ Roasted Chicken (GF)
- Choice of One (1)
 - London Broil
 - Carved Garlic Rubbed Sirloin of Beef
 - Signature Horseradish Cream Sauce (GF)
 - Bourbon Spiked Brown Gravy
- Salt Potatoes (GF)
- Roasted Cauliflower, Arugula
- Cornbread and Country Butter Rolls
- Choice of Four (4) Desserts (see page 17)
- Coffee, Decaffeinated Coffee and Assorted Hot Tea

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DINNER

DINNER BUFFETS *Continued*

THE GRAND

\$89 pp – Minimum of 40 people (Two-Hour Service)

- Salad Station: includes
 - Mixed Greens
 - Tomatoes
 - Pickled Onions
 - Mixed Olives
 - Grilled Artichokes
 - Cucumbers
 - Sunflower Seeds
 - Feta Cheese
 - Umbrian Pasta Salad
 - Tomato Cucumber Salad
 - Lemon Vinaigrette
 - Ranch Dressing
- Seasonal Vegetable Melody (GF)
- Pomegranate Glazed Chicken Breast (GF)
 - Forbidden Rice
- Slow Roasted Salmon with Brown Butter (GF)
 - Turmeric Aioli
 - Lemon Butter New Potatoes and Spinach
- Garlic Butter-Basted Shrimp with Spinach Roasted Tomatoes
 - Mezze Rigatoni
- Choice of One (1)
 - Chef-Attended Turkey Roulade OR
 - Strip Loin of Beef (GF)
- Marquis Potatoes or Mashed Potatoes (GF)
- Herbed Gravy
 - Upgrade to tenderloin \$12 pp or Prime Rib \$10 pp
- Assorted Local Dinner Rolls
- Choice of Four (4) Desserts
- Coffee, Decaffeinated Coffee and Assorted Hot Tea

DINNER BUFFET DESSERT CHOICES

Cake Pops - Stick or Mini Cone

- Choice of One (1) Flavor
 - Yuzu, Guava, Chocolate,
 - Apple Spice, Funfetti

Eclairs

- Choice of One (1) Flavor
 - Vanilla, Chocolate, Strawberry,
 - Coffee, Pistachio

Mini Cupcakes

- Choice of One (1) Flavor
 - Apple Caramel, Red Velvet,
 - Carrot Nut, Vanilla, Chocolate

Crème Brûlée Cheesecake

Pistachio Cake with Morello Cherry Mousse Cake

Milk Chocolate Pot de Crème

Salted Caramel and Almond Brittle

Citrus Panna Cotta

Vanilla Panna Cotta, Blood Orange Gelee,
Lime Gelee

Add One (1) Additional Dessert

\$4 pp

Add Two (2) Additional Dessert

\$7 pp

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DINNER

PLATED DINNERS

Choice of two (2) proteins and one (1) vegetarian.

Salads – Choice of One (1)

- Garden Salad
- Caesar Salad
- Heirloom Tomatoes with Buffalo Mozzarella (GF)
- Grilled Vegetable Antipasto with Arugula and Balsamic Dressing (GF)

Served with Dinner Rolls and Butter

Crab Cakes

\$57 pp

Corn Relish

Grilled Zucchini Dressed with Olive Oil

Chicken Saltimbocca (GF)

\$57 pp

Sage Chicken Jus

Butter-Poached New Potatoes, Grilled Spring Onions,

Patty Pan Squash

Frenched Chicken Breast (GF)

\$57 pp

Brandy Apple Glaze

Sautéed Winter Squash with Brown Butter and Kale

Butternut Squash Gnocchi (Veg)

\$57 pp

Maple Brown Butter, Butternut Squash, Baby Kale,

Toasted Walnuts

Stuffed Delicata Squash (Veg) (GF)

\$57 pp

Lentil-Stuffed Delicata Squash, Turmeric Aioli, Sautéed

Spinach, Pine Nuts, Lemon Olive Oil

Artichoke and Asparagus Gnocchi (Veg)

\$57 pp

Grilled Artichokes, Arugula Pesto, Pecorino Romano Cheese

Grilled Vegetable Strata (Veg) (GF)

\$57 pp

Chef's Seasonal Selection of Vegetables,

Mushroom Ragoût

Braised Short Ribs (GF)

\$62 pp

Gremolata

Crispy Polenta, Blistered Campari Tomatoes

Grilled Salmon (GF)

\$67 pp

Orange Ginger Puree

Buttered Beluga Lentil and Ginger-Glazed Carrots

Seared Sea Bass (GF)

\$72 pp

Creamed Leeks and Red Wine Reduction

Forbidden Rice

Filet of Beef (GF)

\$75 pp

Port Wine Reduction

Marquis Potatoes, Tomato Provencal

VEGAN AVAILABLE UPON REQUEST

PLATED DINNER DESSERT CHOICES

CHOICE OF ONE (1)

Tiramisu

Chocolate Hazelnut Crunch

Hazelnut Meringue, Chocolate Royaltine, Hazelnut Mousse

Andoa White Chocolate Glazed Carrot Cake

Golden Raisins, Pineapple, Coconut, Cream Cheese Mousse

Chocolate Candy Bar

Dark Chocolate Mousse, Peanut Butter Ganache, Salty Pretzels, Sacher Cake

Meyer Lemon Ricotta Cheesecake

Almond Streusel, Milk Chocolate Ganache, Candied Meyer Lemon

The Camp Fire

Salted Caramel Tart, Milk Chocolate Ganache, Graham Cracker Micro Sponge Cake, Marshmallow

Served with Coffee, Decaffeinated Coffee and Assorted Hot Tea

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RECEPTION

PASSED HORS D'OEUVRES

PLATINUM

(One-Hour Service)

CHOICE OF THREE (3) \$15 pp

CHOICE FOUR (4) \$19 pp

CHOICE OF FIVE (5) \$23 pp

- Philly Cheese Steak
Spring Rolls with Mornay
- Pigs in a Blanket with
Stone Ground Mustard
- Beef Satay with
Thai Peanut Sauce
- Chicken Satay with
Chili Sauce and Scallions (GF)
- Artichoke Croquet with
Creamy Feta Cheese Dressing
- Vegetable Spring Roll
with Hoisin Sauce
- California Roll (GF)
- Spanakopita
- Pork Pot Sticker
- Chicken Pot Sticker

PRESTIGE

(One-Hour Service)

CHOICE OF THREE (3) \$17 pp

CHOICE FOUR (4) \$23 pp

CHOICE OF FIVE (5) \$29 pp

- Prosciutto-Wrapped Date with
Gorgonzola Cheese and Honey (GF)
- Petite Crab Cakes
with Remoulade
- Steak Au Poivre Skewers with
Cognac Peppercorn Sauce (GF)
- Sliced Prosciutto on Focaccia
with DOP Extra Virgin Olive Oil
- Bacon-Wrapped Scallop with
Bourbon Maple Glazed (GF)
- U8 Shrimp Cocktail Garlic Aioli
and Spicy Cocktail Sauce (GF)
- Blue Corn Lobster Fritter
with Honey Glaze
- Herb-Roasted Lamb Chop
with Mint Caponata (GF)
- Buffalo Chicken Taco with
Blue Cheese Dressing
- Foie Gras with Hazelnut
and Cherry Chutney

COCKTAIL HOUR

A minimum of three (3) stations must be selected if the stations do not accompany a dinner service.

PICKLED CRUDITÉ

\$15 pp – Minimum of 20 people

(One-Hour Service)

- Quick Pickled Carrots
- Pickled Cauliflower
- Salted Cucumbers
- Marinated Heirloom Tomatoes
- Brined Olives

HARVEST CRUDITÉ

\$15 pp – Minimum of 20 people

(One-Hour Service)

- Cherry Tomatoes
- Baby Cucumbers
- Baby Peppers
- Heirloom Baby Carrots
- Water Crackers and Boursin Cheese
- Hummus and Ranch

COUNTRY SIDE CHEESE

\$15 pp – Minimum of 20 people

(One-Hour Service)

- Herb Coated Goat Cheese
- Triple Cream Brie
- Pickled Cherries
- Warm Toasted Baguette
- Honeycomb
- Apricot
- Cashew Crumble
- Grain Dijon Mustard and Apricot Jam

GRILLED VEGETABLES

\$15 pp – Minimum of 20 people

(One-Hour Service)

- Grilled Asparagus
- Zucchini
- Summer Squash
- Roasted Tomatoes
- Artichoke Hearts
- Balsamic Glaze
- Toasted Flat Breads

SAY CHEESE NEW YORK

\$15 pp – Minimum of 20 people

(One-Hour Service)

- Local Breads
- NYS Cheddar including
Mild, Sharp and Extra Sharp
- NYS Maple Butter
- Apple Chutney
- Salted Nuts

ITALIAN MEATS AND CHEESES

\$19 pp – Minimum of 20 people

(One-Hour Service)

- Imported and Domestic Cheese
- Hard Italian Salamis,
including Prosciutto
- Warm Focaccia

ARTISANAL MEATS AND CHEESE

\$19 pp – Minimum of 20 people

(One-Hour Service)

- Local and Imported Cheeses
- Sliced Hard Italian Meats,
including Prosciutto
- Assorted Mustards
- Fresh Berries
- Local Bread
- Heirloom Vegetable Crudité
- Hummus and Ranch

ANTIPASTO KABOBS

\$19 pp – Minimum of 20 people

(One-Hour Service)

- Trio of Kabobs:
 - Caprese
 - Italian Meat and Cheese
 - Roasted Vegetables

FRUIT FRENZY

\$19 pp – Minimum of 20 people

(One-Hour Service)

- Sliced Melons and Pineapple
- Seasonal Berries
- Mint-Infused Rock Sugar
- Honey Yogurt Dip

SEAFOOD DISPLAY

\$41 pp – Minimum of 20 people

(One-Hour Service)

- Shrimp
- Oysters
- Jonah Crab Claws
- Lemons
- Cocktail Sauce
- Hot Pepper Sauce
- Saltine Crackers
- Horseradish

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RECEPTION

STATIONS

A minimum of three (3) stations must be selected and all served at the same time. Or add one (1) station to an existing dinner. Stations must be ordered for the full guaranteed guest count.

TRIO OF SALADS

\$21 pp – Minimum of 40 people
(One-Hour Service)

- **Field Greens Salad**
Tomatoes, Cucumber, Radishes, Carrots
- **Baby Caesar Wedge**
Baby Red Romaine, White Anchovies, Parm Crisps
- **Quinoa Salad**
Roasted Tomatoes, Pine Nuts, Lemon Vinaigrette, Feta Cheese
- Dinner Rolls and Butter

MAC ATTACK

\$29 pp – Minimum of 40 people
(One-Hour Service)

- Mac and Cheese
- Bacon Bits
- Blue Cheese Crumbs
- Crispy Chicken
- Seared Broccoli
- Diced Tomatoes
- Toasted Bread Crumbs
- Hot Sauce

THE COUNTRY CLUB

\$29 pp – Minimum of 40 people
(One-Hour Service)

- Smoked Salmon Display
- Toasted White Bread
- Caper Onion Relish
- Boursin Cheese
- Gazpacho Shooters
- Sliced Cucumber
- Oven-Roasted Tomatoes
- Petite Crab Salad Crisps

THE HONG KONG

\$29 pp – Minimum of 40 people
(One-Hour Service)

- Assorted Pork and Vegetable Dim Sum
- Choice of Fried Rice or Vegetable Lo Mein
- Crispy Chicken
- Garlic Sauce
- Sriracha Mayo
- Orange Chili Sauce
- Ponzu

THE GAME DAY

\$29 pp – Minimum of 40 people
(One-Hour Service)

- Burger Sliders on a Country Roll
- Petite Sausage, Peppers and Onions on a Brioche Roll
- Mini Corn Dogs with Chipotle Honey
- Kettle Chips

THE 315

\$29 pp – Minimum of 40 people
(One-Hour Service)

- Utica Tomato Pie – Hand Crafted Focaccia with Tomato, Peppers and Onions
- Utica Greens
- Chicken Riggies

PAELLA BY THE PAN

\$775 per pan (serves 30 - 40 people)
(One-Hour Service)

- 6' Paella Pan
 - Shrimp
 - Lobster
 - Chorizo
 - Mussels
 - Sauce Verde
 - Sofrito Rice
 - Garlic Flat Bread

CARVING STATIONS

THE SIDES

\$29 pp – Minimum of 40 people
(One-Hour Service)

- Seasonal Roasted Vegetables
- Choice of One (1)
 - Marquis Potatoes
 - Saffron Rice
 - Roasted Marble Potatoes

CEDAR PLANK SALMON

\$31 pp – Minimum of 40 people
(One-Hour Service)

- Cedar Plank Cooked Salmon
- Gremolata, Sea Salt, Extra Virgin Olive Oil
- Sliced Focaccia

WHOLE FRIED GROUPE

\$31 pp – Minimum of 40 people
(One-Hour Service)

- Flour Dredged and Oil Basted
- Sauce Verde
- Marinated Capers
- Ciabatta Bread

TENDERLOIN

\$39 pp – Minimum of 40 people
(One-Hour Service)

- Tenderloin of Beef
- Horseradish Cream Sauce
- Dinner rolls

HERB ROASTED TURKEY

\$29 pp – Minimum of 40 people
(One-Hour Service)

- Butter-Basted Turkey Breast
- Cranberry Sauce
- Basil Mayo
- Dinner Rolls

ROAST SIRLOIN CARVING

\$29 pp – Minimum of 40 people
(One-Hour Service)

- English Cut Sirloin
- Brown Butter Gravy
- Yorkshire Pudding

THE B-L-TACO

\$29 pp – Minimum of 40 people
(One-Hour Service)

- Carved Pork Belly
- Tortillas
- Shredded Lettuce
- Diced Tomatoes
- Avocado Puree
- Peppercorn Mayo

ROAST DUCK CARVING

\$31 pp – Minimum of 40 people
(One-Hour Service)

- Chinese 5-Spice Roasted Duck
- Steamed Buns
- Hoisin
- Sliced Scallions
- Julienned Cucumber

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RECEPTION

STATIONS *Continued*

SWEET ENDINGS

MACARON STATION

\$17 pp – Minimum of 40 people
(One-Hour Service)

- Assorted Flavors to include:
Raspberry, Passion Fruit,
Salted Caramel, Chocolate,
Earl Grey, Orange, Lemon,
Coffee, Vanilla

BELGIAN WAFFLE STATION

\$19 pp – Minimum of 40 people
– Maximum of 250 people
(One-Hour Service)

- Belgian Waffles to order
- Vanilla Ice Cream
- Chocolate and Caramel Sauce
- Whipped Cream and Cherries

CHEESECAKE BAR

\$23 pp – Minimum of 40 people
(One-Hour Service)

- White or Dark Chocolate
Cheesecake Served with
Hot Chocolate and
Whipped Cream

THE PIE / MILK BAR

\$23 pp – Minimum of 40 people
(One-Hour Service)

- Fruit Pies
 - Apple
 - Cherry
 - Blueberry (NSA) (GF)

- Cream Pies
- Custard Pies
- Nutty Pies

Flavored Milks: Chocolate
Marshmallow, Cherry, Caramel,
Peppermint, Banana, Vanilla Malt,
Rose and Double Bock

TASTE OF OPALS

\$29 pp – Minimum of 20 people
(One-Hour Service)

- Assorted Fudge
- Chocolate Fudge Dipped
Mini Apples
- Vanilla and Chocolate Half Moons
- Vanilla and Chocolate Pusties
- Plain and Chocolate Cannoli
- Almond Paste

VIENNESE TABLE

\$29 pp – Minimum of 40 people
(One-Hour Service)

- Choice of Four (4)
 - Hazelnut Chocolate Terrine (V)(GF),
Baked Chocolate Tart,
Fresh Fruit Tartelettes,
Mini Cheesecake Domes,
Lemon Posset, Mini Cannoli,
Appletini

ICE CREAM SUNDAE BAR HAND-CHURNED

\$39 pp – Minimum of 40 people
– Maximum of 250 people
(One-Hour Service)

- Choice of Two (2) Flavors:
 - Coffee, Chocolate, Vanilla,
Pistachio, Blueberry Acai,
Raspberry, Honey Riesling,
Chocolate Cabernet,
Cherry Merlot, and any
Custom Flavor
- Toppings: Oreo Cookie Crumbs,
Strawberries, Candied Nuts,
Chocolate Crunchy Pearls,
Caramel, Whipped Cream

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BAR PACKAGES

PREMIUM OPEN BAR

BRANDS INCLUDE:

Tito's Vodka, Tanqueray Gin, Bacardi Rum, José Cuervo Tequila, Dewar's Scotch, Canadian Club Whisky, Jim Beam Bourbon, Captain Morgan Rum, Malibu Rum, Jack Daniel's Whiskey, Spirit Cordials, Chardonnay, Cabernet Sauvignon, Hard Seltzer, Bottled Domestic Beer, Imported Beer, Non-Alcoholic Beer, Bottled Water

Price Per Person

ONE HOUR	\$21
TWO HOURS	\$29
THREE HOURS	\$37
FOUR HOURS	\$43

ULTRA OPEN BAR

BRANDS INCLUDE:

Absolut Vodka, Tito's Vodka, Tanqueray Gin, Bacardi Rum, Patrón Tequila, Jack Daniel's Whiskey, Jim Beam Bourbon, Johnnie Walker Black Scotch, Jameson Whiskey, Malibu Rum, Chardonnay, Cabernet Sauvignon, Hard Seltzer, Bottled Domestic Beer, Imported Beer, Non-Alcoholic Beer, Bottled Water

Price Per Person

ONE HOUR	\$23
TWO HOURS	\$32
THREE HOURS	\$39
FOUR HOURS	\$46

LUXURY OPEN BAR

BRANDS INCLUDE:

Grey Goose Vodka, Tito's Vodka, Hendrick's Gin, Captain Morgan Rum, Bacardi Rum, Casamigos Tequila, Chivas Regal Whisky, Crown Royal Blended Whisky, Maker's Mark Bourbon, Malibu Rum, Johnnie Walker Black Scotch, Bulleit Bourbon, Jameson Whiskey, Spirit Cordials, Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, Pinot Noir, Hard Seltzer, Bottled Domestic Beer, Imported Beer and Non-Alcoholic Beer, Bottled Water

Price Per Person

ONE HOUR	\$25
TWO HOURS	\$35
THREE HOURS	\$41
FOUR HOURS	\$49

DOMESTIC BEER AND WINE OPEN BAR

Assorted House Wine Varietals, Fruit Juices, Sodas, Bottled Domestic Beer, Hard Seltzer and Non-Alcoholic Beer, Bottled Water

Price Per Person

ONE HOUR	\$17
TWO HOURS	\$21
THREE HOURS	\$25
FOUR HOURS	\$29

IMPORTED BEER AND WINE OPEN BAR

Assorted House Wine Varietals, Fruit Juices, Sodas, Hard Seltzer, Bottled Domestic Beer, Imported Beer and Non-Alcoholic Beer, Bottled Water

Price Per Person

ONE HOUR	\$19
TWO HOURS	\$25
THREE HOURS	\$31
FOUR HOURS	\$35

BARTENDER FEE

if sales do not reach \$495, then a \$100 bartender fee will be applied per bartender

THE FOLLOWING FEES WILL BE ADDED TO YOUR BILL:

- Gratuity: 18% of the cost of food and beverage, which will be paid to our staff.
- Administrative Fee: 6% of the cost of food and beverage to be retained by Turning Stone® Resort Casino.
- Additional liquors or signature cocktails are subject to additional fees.

This fee is subject to Oneida Indian Nation sales tax of 8.75%. Pricing, tax and surcharge are subject to change without notice.



The background is a solid blue color with several overlapping geometric shapes and lines. A large, light blue trapezoidal shape is on the right side. A thick orange line runs diagonally from the top left towards the center. A thin purple line runs diagonally from the middle left towards the center. A thin white line runs diagonally from the bottom left towards the center. Another thin white line runs diagonally from the bottom left towards the right side.

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