



# Banquet Menus

Turning Stone®  
MEETINGS





Menus That  
Amaze



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# A Destination That Inspires

Discover an exceptional experience at the Northeast's most distinctive address for meetings, conventions and events.

Explore award-winning cuisine with pairings to please every palate. From fine dining and decadent desserts, to action station buffets to casual fare, the culinary masters at Turning Stone are here to ensure your event is magnificent.





# Breakfast

## Continental Breakfast

\$23 per person (One-Hour Service)

- Assorted Danishes, Breakfast Breads and Muffins
- Sliced Fruit including Seasonal Berries (GF)
- Mixed Berry Parfait, Honey Greek Yogurt, Raspberry Compote, House-Made Granola
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Juices

## The Express Continental

\$25 per person (One-Hour Service)

- Assorted Danishes, Breakfast Breads and Muffins
- Seasonal Whole Fruit Display (GF)
- Hard-Boiled Eggs (GF)
- Assorted Greek Yogurt (GF)
- Grab & 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

## À 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

- Add On Assorted Milks & Flavored Syrups  
\$5 per gallon

Hot Tea \$3 per tea bag

Bottled 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

## Taste of Sunrise

\$27 per person (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 and Chives
- Seasonal Whole Fruit Display (GF)
- Individual Yogurt (GF)
- Grab & 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 (Veg)**  
Egg, Roasted Peppers, Onions, Broccoli, Swiss Cheese
  - **Classic (Veg):**  
Egg and Local Cheddar Cheese
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Juices

(GF) to indicate Gluten-Free

(Veg) to indicate Vegetarian

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# Breakfast

## Breakfast Buffets

### Keep It Simple

\$27 per person – 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 per person – 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 and Chives
- 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 per person – 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 per person Plus Attended Chef fees –  
Minimum of 25 people (Two-Hour Service)

#### Chef-Attended Station

- 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 per person – 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 per person – 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)

### Let's Make An Omelet

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

#### Chef-Attended Station

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

### Take Me to Brunch

\$27 per person – 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

### Mimosa Bar

Minimum of 25 people  
Champagne and Orange Juice

- One hour \$27 per person
- Two hours \$37 per person
- Three hours \$45 per person

### Bellini Bar

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

- One hour \$27 per person
- Two hours \$37 per person
- Three hours \$45 per person

### Bloody Mary Bar

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

- One hour \$27 per person
- Two hours \$37 per person
- Three hours \$45 per person

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# Lunch

## Lunch Buffets

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

### Deli Buffet

\$39 per person – 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 per person – 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 Krispies Treats

### Mini Cannoli

- Choice of One (1) Flavor
  - Toasted Pistachio, Nutella, Chocolate, Plain

### Éclairs

- 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 per person – Minimum of 25 people (Two-Hour Service)**

- Choice of Two (2) Soups (see page 8)
- Choice of Three (3) Salads (see page 8)
- Selection of Sliced Breads including 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 (see page 8)
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Soda and Bottled Water

### The Committee

**\$43 per person – Minimum of 10 people (Two-Hour Service)**

- Choice of One (1) Soup (see page 8)
- Choice of Two (2) Salads (see page 8)
- Garlic Bread Sticks and Dinner Rolls
- Seared French-Style Chicken Breast with Roasted Chicken Jus and Mushrooms (GF)
- Rigatoni with Italian Sausage and Parmesan Broth
- Seasonal Roasted Vegetable (GF)
- Whipped Marquis Potatoes (GF)
- Garlic Bread Sticks and Dinner Rolls
- Choice of Two (2) Desserts (see page 8)
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Soda and Bottled Water

### The Main Fare

**\$45 per person – Minimum of 10 people (Two-Hour Service)**

- Choice of One (1) Soup (see page 8)
- Choice of Two (2) Salads (see page 8)
- Roasted Chicken with New Potatoes and Carrots (GF)
- Shrimp Riggies with Rosé 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 (see page 8)
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Soda and Bottled Water

### The Conference

**\$47 per person – Minimum of 40 people (Two-Hour Service)**

- Choice of One (1) Soup (see page 8)
- Antipasto Display (GF) includes:
  - Italian Meats and Cheeses
  - Grilled Vegetables
  - Olives and Marinated Vegetables
  - Mixed Greens
  - Balsamic and Ranch Dressing
- Assorted Local Dinner Rolls
- Lemon Herb Chicken with Blended Heirloom Rice (GF)
- Maple-Seared Atlantic Salmon with Wilted Spinach (GF)
- Choice of Two (2) Desserts (see page 8)
- Coffee, Decaffeinated Coffee and Assorted Hot Tea
- Assorted Soda and Bottled Water

### The Resort

**\$53 per person – Minimum of 40 people (Two-Hour Service)**

- Choice of Two (2) Soups (see page 8)
- Mediterranean Toasted Couscous 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)
- Assorted Local Dinner Rolls
- Choice of Two (2) Desserts (see page 8)
- 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 one week prior.  
The selections below are available between 11am - 2pm.

### Sandwiches

#### The Rocky

\$31 per person

Italian-Style Hoagie, Soppressata, Capicola, Salami, Provolone, Arugula, Peppadew Relish

#### Beef-A-Dew

\$31 per person

Herb Focaccia Bread, Sliced Roast Beef, Horseradish Aioli, Provolone, Arugula, Peppadew Relish

#### Caprese

\$31 per person

Pita Bread, Fresh Mozzarella, Fresh Basil, Heirloom Tomato, Spinach with a drizzle of Balsamic Glaze

#### Chicken Pesto

\$31 per person

Pita Bread, Sliced Chicken Breast, Pesto Aioli, Provolone, Fresh Spinach, Roasted Red Peppers

### Wraps

#### Turkey Club Wrap

\$31 per person

Pesto Wrap, Sliced Turkey Breast, Bacon, Tomato, Romaine Lettuce

#### Duo Wrap

\$31 per person

Pesto Wrap, Sliced Ham, Turkey Breast, Swiss, Romaine

### Salads

#### Southwest Salad

\$31 per person

Romaine Lettuce, Sriracha Corn, Black Beans, Shredded Cheese, Tomatoes, Red Onion

#### Greek Salad

\$31 per person

Romaine Lettuce, Feta, Greek-Seasoned Chicken Breast, Chickpeas, Tomatoes, Kalamata Olives, Cucumbers

*Vegan available upon request*

All Boxed Lunches include Honeycrisp Apples, Chips, a 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 one week prior. The selections below are available between 11am - 2pm.

Choice of Three (3) Entrées.

Includes Field Green Salad, Dinner Rolls and

Choice of One (1) Dessert.

Salads come with choice of soup. (see page 8)

### Greek Salad with Chicken

\$37 per person

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

### The Upstate Wedge Salad (GF)

\$37 per person

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 per person

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

### French-Style Chicken Breast (GF)

\$42 per person

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

### Seared Loin of Cod

\$42 per person

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

### Grilled Salmon (GF)

\$42 per person

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

### Limoncello

Lemon Mousse, Blueberry Gelee, Limoncello 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 per person

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

## Half-Day Beverage Break

Served up to 4 consecutive hours

\$33 per person

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

## Break Stations

### Caffeination Station

\$13 per person – Minimum of 10 people; Maximum of 100 people (One-Hour Service)

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

### Hot Chocolate Station

\$15 per person (One-Hour Service)

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

### Fruit Smoothie Station

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

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

### Milkshake Station

\$19 per person – 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

## À 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 35 people)

Crudit  Display Platter \$150 per platter (serves 35 people)

Fruit and Domestic Cheese Display Platter  
\$210 per platter (serves 35 people)

Imported Cheese with Italian Meats Platter  
\$230 per platter (serves 35 people)

## À la Carte Beverages

Coffee \$60 per gallon

Decaffeinated Coffee \$60 per gallon

- Add On Assorted Milks & Flavored Syrups \$5 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 per person (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 per person (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 per person (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 per person (One-Hour Service)

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

### Salty & Sweet

\$25 per person – 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

### Chocolate Mayhem

\$25 per person – 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 per person (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 per person (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

### Afternoon Energizer

\$25 per person (One-Hour Service)

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

### Sunshine and Strawberries

\$25 per person (One-Hour Service)

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



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# Dinner

## Dinner Buffets

### The Convention

\$69 per person – 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 (GF)
  - Marquis Potato (GF)
- Assorted Local Dinner Rolls
- Choice of Four (4) Desserts (see page 15)
- Coffee, Decaffeinated Coffee and Assorted Hot Tea

### Evening Gathering

\$75 per person – 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
  - Roasted Heirloom Tomatoes
- Assorted Local Dinner Rolls
- Choice of Four (4) Desserts (see page 15)
- Coffee, Decaffeinated Coffee and Assorted Hot Tea

### The Corporate

\$69 per person – 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
  - Wilted Kale
  - Toasted Walnuts
  - Israeli Couscous
- 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 15)
- Coffee, Decaffeinated Coffee and Assorted Hot Tea

### The Executive

\$79 per person – 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 15)
- Coffee, Decaffeinated Coffee and Assorted Hot Tea

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# Dinner

## Dinner Buffets *Continued*

### The Grand

\$89 per person – 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)
  - Lemon Brown Butter Sauce,
  - Roasted Petite Potatoes and Spinach
- Garlic Butter-Basted Shrimp with Spinach Roasted Tomatoes
  - Mezze Rigatoni
- Choice of One (1)
  - Chef-Attended Roasted Airline Turkey Breast OR
  - Strip Loin of Beef (GF)
- Marquis Potatoes or Mashed Potatoes (GF)
- Herbed Gravy
  - Upgrade to Tenderloin \$12 per person or
  - Prime Rib \$10 per person
- Assorted Local Dinner Rolls
- Choice of Four (4) Desserts
- Coffee, Decaffeinated Coffee and Assorted Hot Tea



## Buffet Dessert Choices

### Cake Pops

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

### Éclairs

- 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 per person

Corn Relish, French Green Beans Dressed with Olive Oil

#### Chicken Saltimbocca (GF) \$57 per person

Sage Chicken Jus, Butter-Poached New Potatoes, Grilled Spring Onions, Baby Carrots

#### Frenched Chicken Breast (GF) \$57 per person

Brandy Apple Glaze, Sautéed Winter Squash with Brown Butter and Kale

#### Stuffed Delicata Squash (Veg) (GF) \$57 per person

Lentil-Stuffed Delicata Squash, Turmeric Aioli, Sautéed Spinach, Pine Nuts, Lemon Olive Oil

#### Braised Short Ribs (GF) \$62 per person

Gremolata, Creamy Polenta, Blistered Campari Tomatoes, Pearl Onions, Baby Carrots

#### Grilled Salmon (GF) \$67 per person

Orange Ginger Purée, Buttered Beluga Lentil and Ginger-Glazed Carrots

#### Seared Sea Bass (GF) \$72 per person

Creamed Leeks, Forbidden Rice, French Green Beans, Red Wine Reduction

#### Filet of Beef \$75 per person

Port Wine Reduction, Marquis Potatoes, Tomato Provençal, Asparagus, Baby Carrots

#### Eggplant Napoleon \$57 per person

Breaded Eggplant, Ricotta, Sautéed Spinach, Parmesan, Marinara, Basil Oil

#### Mushroom Ravioli \$57 per person

Wild Mushrooms, Wilted Arugula, Mushroom Béchamel, Arugula Pesto, Aged Balsamic, Toasted Pine Nuts, Shaved Parmesan

## Plated Dinner Dessert Choices

### Choice of One (1)

#### Tiramisu

Layers of coffee-soaked ladyfingers with a creamy mixture of mascarpone and ricotta cheese

#### 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

*Vegan available upon request*

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# Reception

## Cocktail Hour

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

### Pickled Crudité

\$15 per person – Minimum of 20 people  
(One-Hour Service)

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

### Harvest Crudité

\$15 per person – 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 per person – 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

### Fruit Frenzy

\$19 per person – Minimum of 20 people  
(One-Hour Service)

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

### Antipasto Kabobs

\$19 per person – Minimum of 20 people  
(One-Hour Service)

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

### Say Cheese New York

\$15 per person – Minimum of 20 people  
(One-Hour Service)

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

### Grilled Vegetables

\$15 per person – Minimum of 20 people  
(One-Hour Service)

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

### Artisanal Meats and Cheese

\$19 per person – 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

### Raw Bar

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

- East-and-West Coast Oysters
- Jonah Crab Claws
- Jumbo Shrimp
- Tito's Bloody Mary Sauce
- Horseradish
- Hot Sauce
- Lemons

## Passed Hors d'Oeuvres

### Platinum

(One-Hour Service)

**Choice of Three ③ \$15 per person**

**Choice Four ④ \$19 per person**

**Choice of Five ⑤ \$23 per person**

- 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 per person**

**Choice Four ④ \$23 per person**

**Choice of Five ⑤ \$29 per person**

- 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)
- Lobster and Corn Fritter with Honey Glaze
- Herb-Roasted Lamb Chop with Mint Caponata (GF)
- Buffalo Chicken Taco with Blue Cheese Dressing

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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 per person

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 per person

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 Hong Kong

\$29 per person

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 Country Club

\$29 per person

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 Game Day

\$29 per person

Minimum of 40 people

(One-Hour Service)

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

### The 315

\$29 per person

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 Flatbread

## Carving Stations

### The Sides

\$29 per person –

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 per person –

Minimum of 40 people

(One-Hour Service)

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

### Tenderloin

\$39 per person –

Minimum of 40 people

(One-Hour Service)

- Tenderloin of Beef
- Horseradish Cream Sauce
- Cabernet Demi Glaze
- Dinner rolls

### Herb Roasted Turkey

\$29 per person –

Minimum of 40 people

(One-Hour Service)

- Butter-Basted Turkey Breast
- Cranberry Sauce
- Herb Turkey Gravy
- Dinner Rolls

### Roast Sirloin Carving

\$29 per person –

Minimum of 40 people

(One-Hour Service)

- English-Cut Sirloin
- Brown Butter Gravy
- Yorkshire Pudding

### The B-L-Taco

\$29 per person –

Minimum of 40 people

(One-Hour Service)

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

### Roast Duck Carving

\$31 per person –

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 per person  
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 per person  
Minimum of 40 people  
Maximum of 250 people  
(One-Hour Service)

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

#### Cheesecake Bar

\$23 per person  
Minimum of 40 people  
(One-Hour Service)

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

#### Viennese Table

\$29 per person  
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

#### The Pie / Milk Bar

\$23 per person  
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 per person  
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

#### Ice Cream Sundae Bar Chef Attended

\$39 per person  
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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# Wine List

## New York State Red & White Wines *Bottle*

Riesling, Dr. Konstantin Frank (Keuka Lake) . . . . .	\$64
Pinot Noir, Dr. Konstantin Frank (Keuka Lake) . . . . .	\$75

## Red Wines *Bottle*

Northern Oak Cellars, Cabernet Sauvignon (California) . . . . .	\$30
Pinot Noir, Hob Nob (Languedoc) . . . . .	\$48
Pinot Noir, La Crema (Sonoma) . . . . .	\$42
Merlot, Markham (Napa) . . . . .	\$58
Cabernet Sauvignon, Ferrari Carano (Sonoma) . . . . .	\$100
Magnificat, Franciscan (Napa) . . . . .	\$139
Cabernet Sauvignon, Faust (Napa) . . . . .	\$168

## White Wines *Bottle*

Northern Oak Cellars, Chardonnay (California) . . . . .	\$50
White Zinfandel, Sutter Home (Napa) . . . . .	\$30
Sauvignon Blanc, Kendall Jackson (Sonoma) . . . . .	\$46
Pinot Grigio, Mezzacorona Venezie (Alto Adige) . . . . .	\$45
Chardonnay, Kendall Jackson Vintner's Reserve (Santa Barbara) . . . . .	\$65
Chardonnay, Ferrari Carano (Sonoma) . . . . .	\$80
Chardonnay, Sonoma-Cutrer (Sonoma Coast) . . . . .	\$72
Pinot Grigio, Santa Margherita (Alto Adige) . . . . .	\$105

## Sparkling Wines *Bottle*

House Sparkling Wine . . . . .	\$30
Domaine Chandon Brut (California) . . . . .	\$85
Veuve Clicquot Yellow Label (France) . . . . .	\$150

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# Open Bar Options

Maximum 5-hour alcohol service

## Classic Bar

### Price per person\*:

- One Hour \$23.00
- Two Hours \$32.00
- Three Hours \$39.00
- Four Hours \$46.00
- Five Hours \$53.00

\*Subject to additional upcharge for specialty mixers, spirits or requesting certain brands

### Includes:

- Absolut Vodka
- Stolichnaya Flavors
- Seagram's Gin
- Dewar's Scotch
- Hornitos Plata Tequila
- Jim Beam Bourbon
- Bacardí Rum
- Malibu Rum

- Jack Daniels Tennessee Whiskey
- Canadian Club Whisky
- Spirits Cordials
- House Wines
  - Merlot
  - Cabernet Sauvignon
  - Pinot Grigio
  - White Zinfandel

- Bottled Domestic Beers
- Imported Beers
- White Claw Hard Seltzer
- Non-Alcoholic Beers
- Bottled Water
- Monster Energy Drink
- Assorted Mixers

## Luxury Bar

### Price per person\*:

- One Hour \$27.00
- Two Hours \$38.00
- Three Hours \$43.00
- Four Hours \$51.00
- Five Hours \$58.00

\*Subject to additional upcharge for specialty mixers, spirits or requesting certain brands

### Includes:

- Absolut Vodka
- Tito's Vodka
- Stolichnaya Flavors
- Grey Goose Vodka
- Seagram's Gin
- Bombay Sapphire Gin
- Hendrick's Gin
- Dewar's Scotch
- Jim Beam Bourbon
- Bacardí Rum
- Captain Morgan Spiced Rum
- Malibu Rum

- Jack Daniels Tennessee Whiskey
- Crown Royal Canadian Whisky
- Johnnie Walker Black Scotch Whisky
- Jameson Irish Whiskey
- Elijah Craig Bourbon
- Canadian Club Whisky
- Hornitos Plata Tequila
- Patrón Silver Tequila
- Patrón Reposado Tequila
- Casamigos Tequila
- Spirits Cordials

- House Wines
  - Merlot
  - Cabernet Sauvignon
  - Pinot Grigio
  - White Zinfandel
- White Claw Hard Seltzer
- High Noon Vodka Soda
- Bottled Domestic Beers
- Imported Beers
- Non-Alcoholic Beers
- Bottled Water
- Monster Energy Drink
- Assorted Mixers
- Ginger Beer

## Domestic Beer & Wine Open Bar

### Price per person\*:

- One Hour \$21.00
- Two Hours \$25.00
- Three Hours \$29.00
- Four Hours \$33.00
- Five Hours \$37.00

### Includes:

- Assorted House Wines
- Fruit Juices
- Sodas
- Hard Seltzer
- Bottled Domestic Beer
- Non-Alcoholic Beer
- Bottled Water

## Imported Beer & Wine Open Bar

### Price per person\*:

- One Hour \$25.00
- Two Hours \$31.00
- Three Hours \$35.00
- Four Hours \$39.00
- Five Hours \$43.00

### Includes:

- Assorted House Wines
- Fruit Juices
- Sodas
- Hard Seltzer
- Bottled Domestic Beer
- Imported Beer
- Non-Alcoholic Beer
- Bottled Water

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- Additional liquors or signature cocktails are subject to additional fees.

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Turning Stone®  
MEETINGS

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