RESORT

You’re invited to discover an exceptional experience at the Northeast’s most distinctive address for meetings, conventions and events. Sparkling facilities, elegant hotels, 24-hour gaming, gourmet dining, luxury spas, exquisite golf courses and headline entertainment create the ultimate meeting and event destination. You’ll find the perfect setting for your next important event right here at Turning Stone. Once you’ve selected your ideal facility, our gourmet catering and first class service will keep you coming back year after year. Our event planning professionals will make sure every detail is completely planned so you can focus on being the perfect host.

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

BANQUET OVERVIEW

From lavish private parties to small casual dinners, the Turning Stone Resort Catering and Convention Services Team will take care of every last detail. Whether you’re looking to create a private and luxurious affair, unique business meeting or special occasion, our professional staff will bring your event to life.
Our Commitment to you in Exceeding Expectations

We take great pride in our culinary expertise at Turning Stone Resort. We offer a sophisticated variety of cuisine from around the world. The goal is to capture the essence of the unexpected with each experience. Our team of Chefs and Banquet Executives strive for (and achieve) 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.

BANQUET MENUS

CONTINENTAL BREAKFAST

CONTINENTAL
• Assorted Danishes, Breakfast Breads and Muffins
• Sliced Seasonal Fruit and Berries
• Coffee, Decaffeinated and Assorted Hot Tea
• Orange, Apple and Cranberry Juice

POWER BREAKFAST
• Assorted Danishes, Breakfast Breads and Muffins
• Sliced Seasonal Fruit and Berries
• Yogurt, Honey and Granola
• Hot Oatmeal or Cream of Wheat with Brown Sugar, Cinnamon and Dried Fruit
• Coffee, Decaffeinated and Assorted Hot Tea
• Orange, Apple and Cranberry Juice

GRAB AND GO BREAKFAST SANDWICHES
• Applewood Bacon, Egg and Cheddar Cheese on Wolferman’s English Muffins
• Sage Sausage, Egg and Fontina on Wolferman’s English Muffins
• Egg Whites, Grilled Vegetables and Cheddar on Wolferman’s English Muffins
• Whole Fruit
• Coffee, Decaffeinated and Assorted Hot Tea
• Orange, Apple and Cranberry Juice

HOT BREAKFAST BUFFETS

EARLY RISER BUFFET – Minimum of 10 people
• Assorted Danishes and Breakfast Breads
• Sliced Seasonal Fruit
• Scrambled Eggs
• Maple Smoked Bacon
• Coffee, Decaffeinated and Assorted Hot Tea
• Orange, Apple and Cranberry Juice

UP AND AT ‘EM – Minimum of 25 people
• Assorted Danishes and Breakfast Breads
• Sliced Seasonal Fruit
• Choice of One (1) Egg
• Choice of Two (2) Breakfast Meats
• Choice of One (1) Breakfast Potato
• Choice of One (1) Griddle
• Coffee, Decaffeinated and Assorted Hot Tea
• Orange, Apple and Cranberry Juice
HOT BREAKFAST BUFFETS CONT’D

COUNTRY BREAKFAST BUFFET Minimum of 25 people
• Assorted Danishes and Assorted Breakfast Breads
• Sliced Seasonal Fruit
• Choice of
  • Two (2) Eggs
  • Two (2) Breakfast Meats
  • One (1) Breakfast Potato
  • One (1) Griddle
• Coffee, Decaffeinated and Hot Tea
• Orange, Apple and Cranberry Juice

STATIONS Minimum of 25 people
Stations can be added to any breakfast service at your guaranteed guest count. A minimum of Two (2) stations must be selected if they are not accompanying a breakfast buffet.

LOX AND BAGELS
• Assorted Bagels, Smoked Atlantic Salmon, Dill Cream Cheese, Hard Boiled Eggs, Capers and Red Onion

OMELET STATION
• Bacon, Sausage, Ham, Peppers, Onions, Tomatoes, Mushrooms, Cheese

WAFFLE STATION
• Maple Butter, NY Maple Syrup, Strawberries, Whipped Cream

BREAKFAST TACO STATION
• Scrambled Eggs, Bacon, Sausage, Chorizo, Pepper Jack Cheese, Pico De Gallo, Red Onion, Scallions, Guacamole, Bell Peppers, Assorted Hot Sauce

PLATED BREAKFAST

TRADITIONAL BREAKFAST
• Choice of
  • One (1) Breakfast Potato
  • One (1) Breakfast Meat
  • Scrambled Eggs
  • Coffee, Decaffeinated and Hot Tea
  • Orange, Apple and Cranberry Juice

DEEP DISH QUICHE
• Choice of
  • Quiche Lorraine or Wild Mushroom
  • One (1) Breakfast Potato
  • Coffee, Decaffeinated and Hot Tea
  • Orange, Apple and Cranberry Juice

EGGS BENEDICT
• Choice of
  • One (1) Breakfast Potato
  • Poached Eggs, Canadian Bacon, Wolferman’s English Muffins, Hollandaise
  • Coffee, Decaffeinated and Hot Tea
  • Orange, Apple and Cranberry Juice

BREAKFAST BUFFET MENU CHOICES

EGGS
• Scrambled Eggs
• Southwestern Scrambled Eggs
• Cheddar Cheese Chive Scrambled Eggs

BREAKFAST MEATS
• Bacon
• Breakfast Sausage
• Turkey Sausage

BREAKFAST POTATOES
• Hash Browns
• Roasted Shallot Lyonnaise Potatoes

GRIDDLE
• Pancakes
• Blueberry Pancakes

Breakfast Buffet Menu Choices

EGGS
• Scrambled Eggs
• Southwestern Scrambled Eggs
• Cheddar Cheese Chive Scrambled Eggs

BREAKFAST MEATS
• Bacon
• Breakfast Sausage
• Turkey Sausage

BREAKFAST POTATOES
• Hash Browns
• Roasted Shallot Lyonnaise Potatoes

GRIDDLE
• Pancakes
• Blueberry Pancakes

Breakfast Buffet Menu Choices

EGGS
• Scrambled Eggs
• Southwestern Scrambled Eggs
• Cheddar Cheese Chive Scrambled Eggs

BREAKFAST MEATS
• Bacon
• Breakfast Sausage
• Turkey Sausage

BREAKFAST POTATOES
• Hash Browns
• Roasted Shallot Lyonnaise Potatoes

GRIDDLE
• Pancakes
• Blueberry Pancakes

Breakfast Buffet Menu Choices

EGGS
• Scrambled Eggs
• Southwestern Scrambled Eggs
• Cheddar Cheese Chive Scrambled Eggs

BREAKFAST MEATS
• Bacon
• Breakfast Sausage
• Turkey Sausage

BREAKFAST POTATOES
• Hash Browns
• Roasted Shallot Lyonnaise Potatoes

GRIDDLE
• Pancakes
• Blueberry Pancakes

Breakfast Buffet Menu Choices

EGGS
• Scrambled Eggs
• Southwestern Scrambled Eggs
• Cheddar Cheese Chive Scrambled Eggs

BREAKFAST MEATS
• Bacon
• Breakfast Sausage
• Turkey Sausage
À LA CARTE

YOGURT
GREEK YOGURT
WHOLE FRUIT
GRANOLA BARS
DONUTS
DANISHES
MUFFINS
BAGELS
OATMEAL WITH BROWN SUGAR

BRUNCH  (Minimum of 25 people)

ASSORTED DANISHES, CROISSANTS AND PASTRIES

STRAWBERRY SALAD  Mixed Greens, Candied Almonds, Feta, White Balsamic Vinaigrette

MASON JAR PARFAITS  Chobani Vanilla Yogurt, Fresh Berries, Granola

BACON AND SAUSAGE

FRENCH TOAST  NY Maple Syrup

FRITTATA TRIO
• Lorraine: Bacon, Onions, Gruyère
• Dublin: Corned Beef, Peppers, Onions, Cheddar
• Foraged: Wild Mushrooms, Arugula, Onions, Parmesan, Fontina

EGG BENEDICT TRIO
• Traditional: Poached Egg, Canadian Bacon, Hollandaise
• Chorizo: Poached Egg, Chorizo, Oven Roasted Tomato, Chile Lime Hollandaise, Micro Cilantro
• Deviled: Poached Egg, Smoked Salmon, Dijon Hollandaise, Paprika, Chives

FENNEL ROASTED FINGERLING POTATOES  Shallot Oil, Fresh Herbs

CHICKEN MILANESE  Arugula, Red Onion, Cherry Heirloom Tomato, Shaved Parmesan, Lemon Oil

COFFEE, DECAFFEINATED AND ASSORTED HOT TEA, ASSORTED JUICE

BREAKFAST

BREAKFAST BREADS
COFFEE
DECAFFEINATED
HOT TEA
MILK
SLICED FRUIT AND BERRY PLATTER
WOLFERMAN’S ENGLISH MUFFIN FILLED WITH EGGS, BACON AND CHEDDAR CHEESE
BREAKFAST BURRITOS FILLED WITH EGGS, SAUSAGE AND PEPPER JACK CHEESE
BOXED LUNCH
Includes: Chips, Cookie, Granola Bar and Bottled Water
Maximum of Three (3) Choices
GRILLED CHICKEN BLT WRAP Tomato, Lettuce, Applewood Bacon, Roasted Garlic Aioli
GRILLED CHICKEN CAESAR WRAP Romaine, Parmesan, Lemon Caesar Dressing
SOUTHWEST CHICKEN WRAP Avocado, Tomato, Lettuce, Chipotle Aioli
THREE PIGS WRAP Prosciutto, Cappicola, Honey Ham, Fontina, Arugula, Red Pepper Aioli
HONEY TURKEY CLUB WRAP Tomato, Lettuce, Applewood Bacon, Roasted Garlic Aioli
PEPPERED ROAST BEEF WRAP White Cheddar Cheese, Red Onion, Lettuce, Roasted Garlic Aioli
SOUTHWESTERN VEGETABLE WRAP Avocado, Black Beans, Red Onion, Lettuce, Serrano Lime Hummus
WRAP DUO Half Chicken BLT Wrap and Half Three Pigs Wrap
GOLFER’S DUO Half Black Forest Ham and Swiss and Half Oven Roasted Turkey and Cheddar Cheese
CHICKEN CAESAR SALAD Romaine, Parmesan, Lemon Caesar Dressing
MEDITERRANEAN CHICKEN SALAD Arugula, Feta, Cucumber, Olives, Peppadew Peppers, Sundried Tomato Vinaigrette
ASIAN CHICKEN SALAD Napa Cabbage, Scallions, Mandarin Oranges, Slivered Almonds, Soy Ginger Vinaigrette

PLATED LUNCH
PLATED HOT LUNCHEON
ENTRÉE Choice of Two (2)
GRILLED PORK LOIN Apple Bacon Hash, Sautéed Spinach, Calvados Demi Glace
HADDOCK PUTTANESCA Sautéed Spinach, Buttered Basmati Rice
CHICKEN MURPHY Potatoes, Peppers, Onions, Natural Pan Jus
CHICKEN MARSHMALLOW Roasted Fingerling Potatoes, Asparagus, Mushroom Cream Sauce
UTICA GREENS SMOTHERED STRIP STEAK with Fingerling Potatoes
WILD MUSHROOM RISOTTO Parmesan, Truffle Oil
• Choice of House Salad, Caesar Salad or Wedge Salad
• Choice of One (1) Dessert
• Served with Dinner Rolls and Butter
• Coffee, Decaffeinated and Assorted Hot Tea
• Assorted Soda and Bottled Water

PLATED LUNCHEON DESSERT MENU CHOICES
• Carrot Cake with Cream Cheese Frosting A Moist Cake with Shredded Carrots, topped with Cream Cheese Frosting
• New York Style Cheesecake A Sweet Graham Cracker Crust, Fresh Berries Macerated with Grand Marnier, Sweetened Whipped Cream
• Lemon Tart Fresh Lemon Curd in a Sweet Butter Crust, Swiss Meringue Flavored with Freeze Dried Raspberries, Mango Coulis
• Baked Chocolate Tart European Chocolate Custard Baked in a Chocolate Cookie Crust, Chocolate Cream, with Chocolate Sauce
• Piña Colada Cake Piña Colada Mousse Layered with Yellow Butter Milk Cake, Caramelized Pineapple with Myers Rum, Coconut Anglaise
• White Chocolate Panna Cotta Cooked Cream Flavored with Fine European White Chocolate, Caramelized Peaches with Amaretto Anglaise

PLATED COLD LUNCHEON
ENTRÉE SALADS Choice of Two (2)
GRILLED CHICKEN GARDEN SALAD Mixed Greens, Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette
GRILLED CHICKEN CAESAR SALAD Romaine, Croutons, Parmesan, Caesar Dressing
WEDGE SALAD Iceberg, Hand Cut Bacon, Tomato, Crumbled Blue Cheese, Ranch
ASIAN CHICKEN SALAD Napa Cabbage, Scallions, Mandarin Oranges, Almond Clusters, Sweet Soy Vinaigrette
MEDITERRANEAN CHICKEN SALAD Arugula, Feta, Cucumber, Olives, Peppadew Peppers, Sundried Tomato Vinaigrette
SOUTHWESTERN SEARED SHRIMP SALAD Arugula, Avocado, Red Onion, Heirloom Cherry Tomatoes, Chipotle-Lime Vinaigrette
• Choice of One (1) Dessert
• Served with Fresh Baguette and Butter
• Coffee, Decaffeinated and Assorted Hot Tea
• Assorted Soda and Bottled Water

8
## LUNCHEON BUFFET MENU CHOICES

### SOUPS
- Tomato Basil
- Chicken Noodle
- Loaded Baked Potato
- White Chicken Chili

### SALADS
- Bacon and Scallion Potato
- Mustard and Shallot Potato
- Three Cheese Tortellini and Sundried Tomato Pesto
- Farfalle and Basil Pesto
- Southwestern Three Bean and Corn
- Tomato and Cucumber
- Seasonal Fruit
- Mediterranean Tuna Salad with Infused Olive Oil

### VEGETABLES
- Vegetable Mosaic
- Haricots Verts with Dried Cranberries
- Haricots Verts with Shallots and Almonds
- Haricots Verts with Mushroom Cream
- Roasted Cauliflower with Almonds
- Honey Glazed Carrots

### STARCHES
- Marquis Potatoes
- Herb Roasted Fingerling Potatoes
- Salt Potatoes
- Wild Rice Pilaf
- Wild Mushroom Risotto

### ENTRÉES
- Chicken Française
- Chicken Parmesan
- Smoked BBQ Chicken
- Sausage, Peppers and Onions
- Beer Braised Pot Roast
- Smoked Beef Brisket
- NY Maple Glazed Salmon
- Boston Baked Haddock
- Seafood Paella
- Eggplant Parmesan
- Roasted Pork Loin
- Roasted Vegetable with Creamy Polenta

### DESSERTS
- Lemon Meringue Tarts
- Strawberry Shortcake with Fresh Cream
- Italian Cookies and Mini Cannoli
- Chocolate Fudge Cake
- White Chocolate Raspberry Swirl Cheesecake
- Carrot Cake with Cream Cheese Frosting

---

### LUNCHEON BUFFET

Luncheons are designed for a maximum of Two (2) hours of service (Between 11am–3pm). A surcharge will apply for extended service. Desserts, pastries, seasonal fruits, etc. are not transferable to refreshment break.

---

### NY STYLE DELI BUFFET – Minimum of 10 people
- Choice of One (1) Soup
- Choice of Two (2) Salads
- Field Greens Salad with Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette, Ranch

Build Your Own Sandwich:
- Honey Ham, Oven Roasted Turkey, Roast Beef, Egg Salad
- Cheddar Jack, Provolone, Swiss, American Cheeses
- Lettuce, Tomato, Onion, Pickles, Chili Pepper Relish
- Mayo, Mustard, Horseradish Cream
- Kettle Cooked Potato Chips
- Lemon Raspberry Bars
- Coffee, Decaffeinated and Hot Tea
- Assorted Soda and Bottled Water

### SOUP AND SALAD BAR – Minimum of 25 people
- Choice of Two (2) Soups
- Choice of Two (2) Salads

**Mixed Greens Salad Bar:**
- Grilled Chicken, Diced Bacon, Diced Ham
- Hard Boiled Eggs, Cheddar Cheese, Chickpeas
- Cherry Tomatoes, Cucumber, Red Onion
- Croutons, Sunflower Seeds, Dried Cranberries
- Ranch, Italian, Honey Dijon Dressing

---

### ARTISANAL SANDWICH PLATTERS – Minimum of 25 people
- Choice of One (1) Soup
- Field Greens Salad with Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette, Ranch

**Choice of Two (2) Sandwiches:**
- Mediterranean Grilled Chicken, Sundried Tomato, Fontina on Focaccia
- Grilled Chicken, Applewood Bacon, Lettuce, Tomato, Roasted Garlic Aioli on Focaccia
- Hand Carved Beef, Horseradish Cheddar Cheese on Kummelweck Roll
- Turkey Pastrami, Swiss Cheese, Russian Cabbage Slaw, Rye Roll
- Prosciutto, Cappicola, Roast Ham, Fresh Mozzarella, Roasted Red Pepper Tapenade on Focaccia
- Southwestern Vegetable Wrap Avocado, Black Beans, Red Onion, Serrano Lime Hummus, Mixed Greens

- Kettle Cooked Potato Chips
- Lemon Raspberry Bars
- Coffee, Decaffeinated and Hot Tea
- Assorted Soda and Bottled Water
HOT LUNCHEON BUFFET

TAILGATE BUFFET – Minimum of 10 people
• Chopped Salad with Mixed Greens, Ham, Egg, Tomato, Cucumber, Chickpeas, Ranch, Balsamic Vinaigrette
• Potato Salad
• Macaroni and Cheese
• Hamburgers, Hotdogs, Veggie Burgers
• Roasted Chicken
• Lettuce, Tomato, Onion, Relish
• Lemon Raspberry Bars
• Coffee, Decaffeinated and Hot Tea
• Assorted Soda and Bottled Water

TASTE OF NEW YORK BUFFET – Minimum of 40 people
• Field Greens Salad with Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette, Ranch
• Warm Bread Sticks
• Chicken Riggies
• Eggplant Rollatini with Marinara
• Italian Sausage, Peppers and Onions
• Chef’s Choice of Vegetable
• Chef’s Choice of Starch
• Mini Half Moons – Chocolate and Vanilla
• Coffee, Decaffeinated and Hot Tea
• Assorted Soda and Bottled Water

SOUTHWEST BUFFET – Minimum of 40 people
• Chopped Romaine, Tomato, Corn, Black Beans, Tortilla Strips, Cheddar Jack, Chipotle Ranch, Creamy Ranch
• Chili con Carne
• Cilantro Rice
• Braised Pinto Beans
• Chili-Lime Corn

Nacho Bar:
• Warm Nacho Cheese and Chips

Fajita Station
• Beef, Chicken, Southwestern Bean Curd, Peppers and Onions

Fixin’s Station
• Tomato, Sour Cream, Pico de Gallo, Diced Bacon, Shredded Cheese, Cilantro, Limes, Jalapeños

Dessert
• Mini Churros
• Tres Leches Cake
• Coffee, Decaffeinated and Hot Tea
• Assorted Soda and Bottled Water

BACKYARD BUFFET – Minimum of 40 people
• Wedge Salad with Bacon, Tomato, Crumbled Blue Cheese and Ranch
• BBQ Kettle Cooked Potato Chips
• Coleslaw
• Cilantro-Lime Corn
• Pit Beans
• Macaroni and Cheese
• Corn Bread and Honey Butter
• Smoked Chicken and Pulled Pork
• Red Velvet Cupcakes with Cream Cheese Frosting
• Coffee, Decaffeinated and Hot Tea
• Assorted Soda and Bottled Water

CENTURY BUFFET – Minimum of 40 people
• Field Greens Salad with Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette, Ranch
• Dinner Rolls
• Choice of One (1) Soup
• Choice of Two (2) Salads
• Choice of One (1) Vegetable
• Choice of One (1) Starch
• Choice of Two (2) Entrées
• Choice of Two (2) Desserts
• Coffee, Decaffeinated and Hot Tea
• Assorted Soda and Bottled Water

MILLENNIUM BUFFET – Minimum of 40 people
• Field Greens Salad with Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette, Ranch
• Dinner Rolls
• Choice of One (1) Soup
• Choice of Two (2) Salads
• Choice of One (1) Vegetable
• Choice of One (1) Starch
• Choice of Three (3) Entrées
• Choice of Two (2) Desserts
• Coffee, Decaffeinated and Hot Tea
• Assorted Soda and Bottled Water
STATIONS

Limited to One (1) hour service for each break.

THE CORPORATE BREAK

Pre-Meeting
- Sliced Fruit
- Assorted Danishes and Muffins
- Coffee, Decaffeinated and Hot Tea
- Orange, Apple and Cranberry Juice

Mid-Morning
- Coffee, Decaffeinated and Hot Tea

Mid-Afternoon
- Assorted Cookies & Brownies or Individual Bags of Chips and Pretzels
- Coffee, Decaffeinated and Hot Tea
- Assorted Soda and Bottled Water

NESSPRESSO STATION
- Choose Espresso, Cappuccino, or Latte, Served with Caramel, Hazelnut and Vanilla Syrups and House-Made Biscotti

SWEET AND SALTY SNACK BAR – Minimum of 10 people
- Honey Mustard Pretzel Nuggets, Plain Pretzel Nuggets, Candied Nuts, Spicy Chex Mix, Sriracha Peas, Chocolate Covered Peanuts, Yogurt Raisins, Brownie Brittle
- Coffee, Decaffeinated and Hot Tea
- Assorted Soda and Bottled Water

MEDITERRANEAN SNACK STATION – Minimum of 10 people
- Trio of Hummus with Pita Chips and Vegetable Crudités
- Falafel with Tzatziki Sauce

À LA CARTE

BEVERAGES
- COFFEE
- DECAFFEINATED
- HOT TEA
- MILK
- BOTTLED WATERS
- ASSORTED SODAS
- ASSORTED JUICES
- SNAPPLE PRODUCTS
- MINERAL WATERS
- RED BULL
- STARBUCKS® DOUBLE SHOTS
- STARBUCKS® FRAPPUCCINOS
- STARBUCKS® REFRESHERS
- SPORTS DRINKS
- ICED TEA

SNACKS
- WHOLE FRUIT
- GRANOLA BARS
- CANDY BARS
- POWER BARS
- KETTLE COOKED POTATO CHIPS
- HOT PRETZEL STICKS WITH CHEESE SAUCE
- COOKIES
- BROWNIES
- MIXED NUTS
COCKTAIL PASSED HORS D’OEUVRES

One (1) hour service

HORS D’OEUVRES

• À LA CARTE
• CHOICE OF THREE (3)
• CHOICE OF FIVE (5)

CAPRESE SKEWERS
VEGETABLE SPRING ROLLS
BACON WRAPPED SCALLOPS
CRAB CAKES
COCONUT SHRIMP
CHICKEN AND BEEF SATAY
BONELESS CHICKEN WINGS WITH HONEY MUSTARD OR CHIPOTLE SAUCE
SAUSAGE AND FONTINA STUFFED MUSHROOMS
CUBAN CIGARS
FRIED PORK DUMPLINGS
CRISPY CHEESE TORTELLINI
ARTICHOKE CROQUETTES
CALIFORNIA ROLLS
MONSTER ROLLS
HOFMANN’S PIGS IN A PRETZEL

HORS D’OEUVRES PLATTERS

VEGETABLE CRUDITÉS
FRESH FRUIT
DOMESTIC CHEESE
MEAT AND CHEESE
SHRIMP COCKTAIL

COCKTAIL HOUR STATIONS

One (1) hour service, Dinner service must follow.

WELCOME DISPLAY

• Assorted Cheese Display, Vegetable Crudites, Fresh Fruit

ANTIPASTO DISPLAY – Minimum 20 people

• Italian Meats and Cheese, Grilled Vegetables, Marinated Artichokes, Tomato Mozzarella Salad, Marinated Olives, Prosciutto Stuffed Peppadew Peppers, Mixed Greens, Balsamic Vinaigrette, Cracker Bread Sticks

GRAND RAW BAR – Minimum of 20 people

• Jumbo Shrimp, Oysters, Jonah Crab Claws

SIGNATURE SUSHI STATION – Minimum 20 people

• California Roll, Crunchy Salmon Roll, Spicy Tuna Roll, Veggie Roll

RECEPTION HOUR STATIONS

One (1) hour service. Minimum of 40 people.

Must Select Three (3) Stations or Add to Existing Menu

Stations must be ordered for the full guaranteed Guest count

If you wish to extend the One (1) hour of service, please contact your Convention Services Manager or Catering Sales Manager

PASTA TRIO

• Three Cheese Tortellini with Cherry Heirloom Tomatoes in Pomodoro
• Farfalle with Prosciutto and Peas in Alfredo
• Penne in Puttanesca
• Dinner Rolls

GARDENS OF EDEN

• House Salad with Assorted Dressings
• Traditional Caesar Salad
• Dinner Rolls

CHEF ATTENDED PASTA STATION

• Three Cheese Tortellini, Penne, Farfalle
• Pomodoro, Alfredo, Puttanesca, Basil Pesto
• Italian Sausage, Grilled Chicken, Wild Mushrooms
• Broccoli, Olives, Roasted Red Peppers
• Dinner Rolls

FINGERLING POTATO BAR

• Bacon Lardons, Crumbled Chorizo, Braised Beef
• Roasted Onions, Wild Mushrooms, Steamed Broccoli
• Herb Gravy, Mornay Sauce
• Whipped Garlic Butter, Sour Cream, Crumbled Blue Cheese, Scallions, Crispy Onions
**RECEPTION HOUR STATIONS CONT’D**

**ASIAN NOODLE BOWLS**
- Egg and Rice Noodles
- Shrimp, Chicken, Lap Cheong Sausage
- Scallions, Shiitake, Hon Shimeji Mushrooms
- Napa Cabbage, Pickled Radish, Bean Sprouts, Thai Basil
- Ponzu, Chili Paste, Sesame Oil, Fish Sauce
- Pork and Vegetable Broth

**ARTISANAL TACOS**
Choice of Three (3)
- Chorizo, Shrimp and Poblano Coulis
- Lobster, Roasted Corn, Avocado Cream, Piment d’Espelette
- Blackened Mahi Mahi and Mango Salsa
- Vietnamese Beef, Bean Sprouts, Cilantro, Thai Basil
- Spicy Korean Pork, Napa Kimchi, Scallion Emulsion
- Seared Lamb, Feta, Sundried Tomatoes

**MINI BREAD BOWL STATION**
Choice of Three (3)
- Loaded Baked Potato
- Broccoli Cheddar
- Tomato Bisque
- Three Bean Chili
- Wild Mushroom

*All Soups Served with Bacon Lardons, Crème Fraîche and Scallions*

**ITALIAN TRIO**
- Utica Greens Stromboli
- Soppresata Chips with Spicy Marinara
- Garlic Knots

**PUB FARE**
Choice of Three (3)
- Meatloaf Sliders with Bacon and Angry Onions
- Tavern Chips: Garlic Parmesan, Spicy Sriracha, Black Truffle Salt
- Macaroni and Cheese Bites
- Soft Pretzels Sticks with Beer Cheese Sauce
- Hofmann’s Pigs in a Pretzel with Whole Grain Mustard
- Fry Bread with Spinach Artichoke Dip
- Philly Cheese Steak Spring Rolls with Provolone Cheese Sauce

**BURRITO BOWL STATION**
- Barbacoa, Carnitas, Southwestern Bean Curd
- Cilantro Lime Rice, Black Beans, Sautéed Peppers and Onions
- Pico de Gallo, Salsa Verde, Shredded Cheese, Sour Cream, Scallions
- Tortilla Chips

**CARVING STATIONS**
*All carving stations served with Dinner Rolls*

**HONEY BRINED TURKEY BREAST**

**MAPLE GLAZED HAM**

**RACK OF LAMB**

**BEEF TENDERLOIN**

**NY STRIPLOIN**

**PRIME RIB**

**TURNING STONE TRIO – (TURKEY, HAM AND PRIME RIB)**
DINNER DESSERT MENU CHOICES

CHOCOLATE PASSION OBLIVION TORTE
Slow Baked Decadent European Chocolate Custard Scented with Passion Fruit, Tropical Fruit Coulis, Fresh Whipped Cream

CHOCOLATE AND ORANGE OLIVE OIL CAKE
Light Sponge Cake Flavored with Extra Virgin Olive Oil, Fresh Orange Zest, Silky Chocolate Mousse, Fresh Orange Segments

VANILLA AND WILD FLOWER HONEY PANNA COTTA
Vanilla Bean and Wild Flower Honey Flavored Cooked Cream, Blueberry Gelée, Honey Lavender Anglaise

PEAR AND MILK CHOCOLATE MOUSSE CAKE
Port Poached Pears, Milk Chocolate Mousse with Vanilla Buttermilk Sponge Cake, Port Pear Reduction

RASPBERRY FRANGIPANE TART
Sugar Dough Tart with Almond Frangipane, Fresh Raspberries, and Raspberry Merlot Sauce

COCONUT LIME CAKE
Coconut Bavarian and Fresh Lime Mousse, Vanilla Sponge Cake, Rum and Vanilla Braised Pineapples, Coconut Caramel Coulis

CARROT CAKE WITH CREAM CHEESE FROSTING
A Moist Cake with Shredded Carrots, Topped with Cream Cheese Frosting

NEW YORK STYLE CHEESECAKE
Sweet Graham Cracker Crust, Fresh Berries Macerated with Grand Marnier, Sweetened Whipped Cream

PLATED DINNER

PLATED

FIRST COURSE
Choice of One (1) Salad
• House Salad Mixed Greens, Cucumber, Tomato, Pickled Red Onion, Balsamic Vinaigrette
• Caesar Salad Romaine, Parmesan, House-Made Croutons, Caesar Dressing
• Tomato Mozzarella Salad Basil Coulis, Olive Oil, Crostini
• Served with Bread Baskets

SECOND COURSE – Served with Seasonal Duet of Vegetables
Choice of (2) Entrées
• Chicken Française with Lemon White Wine
• Fennel Crusted Supreme of Chicken Breast with Rosemary Jus-lié
• Filet Mignon with Cabernet Demi-Glace
• Braised Short Rib with Roasted Shallot Jus-lié
• Pan Seared Salmon with Gremolata
• Pan Seared Halibut with Citrus Beurre Blanc
Choice of One (1) Vegetarian Entree
• Eggplant Napoleon with Sautéed Spinach, Marinara and Shaved Parmesan
• Cauliflower Steaks with Wild Mushrooms, Brussels Sprouts’ Petals, Cauliflower Coulis and Balsamic Reduction
• Three Cheese Ravioli with Sautéed Arugula, Crumbled Feta, Toasted Almonds and Warm Sundried Tomato Vinaigrette

Choice of (1) Starch
• Marquis Potatoes
• Orzo Pilaf
• Fennel Roasted Fingerling Potatoes

THIRD COURSE
Choice of One (1) Dinner Dessert
• Coffee, Decaffeinated and Assorted Hot Tea

SUPPLEMENTS
• Combine Entrées into Duo Plate
• Additional Entrée Selection
• Add Jumbo Shrimp
• Add Lobster Tail
• Add Three (3) Scallops
DINNER BUFFETS

Dinners are designed for a maximum of Two (2) hours of service. If you wish to extend the Two (2) hours of service, please contact your Convention Services Manager or Catering Sales Manager.

CLASSIC BUFFET – Minimum of 20 people
- Field Greens Salad with Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette, Ranch
- Warm Garlic Bread
- Chicken Riggies
- Orecchiette, Italian Sausage, Broccoli Rabe
- Chicken Française
- Eggplant Rollatini with Marinara
- Boston Baked Haddock
- Chef’s Choice Seasonal Vegetable
- Chef’s Choice Starch
- Tiramisu and Cannoli
- Coffee, Decaffeinated and Assorted Hot Tea

SIGNATURE BUFFET – Minimum of 40 people
- Field Greens Salad with Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette, Ranch
- Dinner Rolls
- Choice of One (1) Soup
- Choice of Two (2) Salads
- Choice of One (1) Vegetable
- Choice of Two (2) Starches
- Choice of Three (3) Entrées
- Choice of Two (2) Desserts
- Coffee, Decaffeinated and Assorted Hot Tea

PREMIER BUFFET – Minimum of 40 people
- Field Greens Salad with Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette, Ranch
- Hand Carved Roast Turkey
- Dinner Rolls
- Choice of One (1) Soup
- Choice of Two (2) Salads
- Choice of Two (2) Vegetables
- Choice of Two (2) Starches
- Choice of Three (3) Entrées
- Choice of Two (2) Desserts
- Coffee, Decaffeinated and Assorted Hot Tea

REGAL BUFFET – Minimum of 40 people
- Field Greens Salad with Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette, Ranch
- Charred Roasted Shrimp Salad, Marinated Artichokes, Heirloom Tomatoes, Red Onion, Lemon Vinaigrette
- Hand Carved Roast Turkey and Honey Ham
- Dinner Rolls
- Choice of Two (2) Soups
- Choice of Two (2) Salads
- Choice of Two (2) Vegetables
- Choice of Two (2) Starches
- Choice of Three (3) Entrées
- Choice of Three (3) Desserts
- Choice of Pasta
- Three Cheese Tortellini with Cherry Heirloom Tomatoes in Pomodoro
- Farfalle with Prosciutto and Peas in Alfredo
- Penne in Puttanesca
- Orecchiette with Wild Mushrooms in Cream Sauce
- Coffee, Decaffeinated and Assorted Hot Tea
## Dinner Buffet Menu Choices

### Soups
- Broccoli Cheddar
- Roasted Red Pepper Bisque
- Tuscan Sausage and White Bean
- Andouille and Black Eyed Pea

### Salads
- Panzanella
- Farfalle and Basil Pesto
- Southwestern Three Bean and Corn
- Tomato Mozzarella

### Vegetables
- Vegetable Mosaic
- Haricots Verts with Dried Cranberries
- Haricots Verts with Shallots and Almonds
- Haricots Verts with Mushroom Cream
- Roasted Cauliflower with Almonds
- Honey Glazed Carrots

### Starches
- Marquis Potatoes
- Fennel Roasted Fingerling Potatoes
- Three Cheese Tortellini with Cherry Heirloom Tomatoes in Pomodoro
- Farfalle with Prosciutto and Peas in Alfredo
- Penne in Puttanesca
- Rigatoni
- Quinoa and Shaved Vegetables

### Entrees
- Chicken Marsala with Wild Mushrooms
- Fennel Crusted Chicken
- Chicken Murphy
- Braised Pork Shanks in Calvados Jus
- Braised Blade Steak with Potato Bacon Hash
- London Broil in Wild Mushroom Sauce
- Steak Pizzaiola
- Lemongrass Beef with Coconut Curry
- Gremolata Salmon with White Bean Cassoulet
- Haddock Puttanesca
- Seafood Cioppino
- Mussels in White Wine and Fennel
- Stuffed Shells with Mushroom Cream Sauce

### Dinner Buffet Desserts
- Chocolate Peanut Butter Tart
- Fleur de Sel Caramel Tart
- Mini Fruit Pies with Toasted Corn Streusel
- Chocolate and Sour Cherry Mousse Cake
- Arborio Rice Pudding with Passion Fruit Curd
- Nutella and Caramelized Banana Parfait
- Carrot Cake with Cream Cheese Frosting
- New York Style Cheesecake with Berries and Whipped Cream

### Dessert Stations

**One (1) hour service**

*Stations must be ordered for the full guaranteed Guest count*

**Campfire S’mores Station — Minimum of 40 people**

**Ice Cream Bar — Minimum of 40 people**

Choice of Four (4) Ice Creams, Gelatos or Wine Ice Creams

- Ice Cream
  - Vanilla, Chocolate, Maple Walnut, Cookies and Cream, Raspberry, Chocolate Espresso Bean, Pistachio, Mint Chocolate Chip, Strawberry
- Gelato
  - Dark Chocolate, Bing Cherry, Vanilla, Chocolate, Strawberry, Butter Pecan, Acai Blueberry
- Wine Ice Cream
  - Chocolate Cabernet, Honey Riesling, Cherry Merlot, Vanilla Bean Pinot Noir, Raspberry Chardonnay

**Toppings**
- Candied Nuts, Macerated Berries, Sundae Crunch, Rainbow Sprinkles, Crushed Oreos, Whipped Cream, Hot Fudge, Caramel Sauce, Raspberry Sauce

**Viennese Table**

Choice of Four (4) Pastries

- Mini Cannoli, Eclairs, Cream Puffs, Crisp Lemon Meringue Tarts, Fresh Fruit Tarts, Mini Cheesecake Domes, Ganache Glazed Flourless Chocolate Cake

**Chocolate Dessert Station — Minimum of 40 people**

*Includes Chocolate Fondue Station*

- Pound Cake, Cheesecake, Brownies, Fresh Fruit, Pretzel Rods

**Mini Cupcake Bar — Minimum of 40 people**

Choice of Four (4) Cupcakes

- Chocolate Oreo, Maple Bacon, Caramel Apple, Fudge Brownie, Rocky Road, Strawberry Shortcake, Key Lime, Peanut Butter Pretzel

*If you wish to extend the One (1) hour of service, please contact your Catering Sales or Convention Services Manager*
PREMIUM OPEN BAR

COCKTAILS ARE MADE WITH:
Smirnoff Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Canadian Club Whiskey, Bombay Dry Gin, Dewar’s Scotch, Jose Cuervo Gold Tequila, Jack Daniel’s Whiskey, Jim Beam Bourbon, a Selection of House Wines and Bottled Domestic and Imported Beers

ULTRA OPEN BAR

COCKTAILS ARE MADE WITH PREMIUM OPEN BAR SELECTIONS PLUS:
Absolut Vodka, Absolut Citron Vodka, Absolut Raspberry Vodka, Crown Royal Whiskey, Chivas Regal Scotch, Jameson Irish Whiskey, Tanqueray Gin, a Selection of House Wines and Bottled Domestic and Imported Beers

LUXURY OPEN BAR

COCKTAILS ARE MADE WITH ULTRA OPEN BAR SELECTIONS PLUS:
Grey Goose Vodka, Belvedere Vodka, Ketel One Vodka, Tanqueray 10 Gin, Dewar’s 12 Year Scotch, Johnnie Walker Black Label Scotch, Glenfiddich Single Malt Scotch, Maker’s Mark Bourbon, Patrón Tequila, Hennessy, Bailey’s Irish Cream, Disaronno Amaretto, Grand Marnier, A Selection of Robert Mondavi Wines and Bottled Domestic and Imported Beers

DOMESTIC BEER AND WINE OPEN BAR

• Domestic Bottled Beer
• Assorted House Wine Varietals
• Non-Alcoholic Beer
• Fruit Juices and Sodas

IMPORTED BEER AND WINE OPEN BAR

• Full Selection of Domestic and Imported Beer
• Assorted House Wine Varietals
• Non-Alcoholic Beer
• Fruit Juices, Sodas and Mineral Waters

ENHANCEMENTS

BELLINI BAR – Minimum of 50 people, One (1) hour service
• Champagne and Prosecco Served with Assorted Fruit Purees, Berries, Sliced Fruit and Juice

ADULT DESSERT STATION – Minimum of 50 people, One (1) hour service
• Milkshakes, Floats and Elixirs featuring Locally Distilled Spirits, Moonshine and Craft Beers

CRAFT NY STATE BEER STATION – Minimum of 50 people, One (1) hour service
• Select Beers from Ommegang, Ithaca Beer Company, Saranac, Middle Ages, Southern Tier and Empire Brewing Company

THE FOLLOWING FEES WILL BE ADDED TO YOUR BILL:

• Gratuity: 15% of the cost of food and beverage, which will be paid to our staff
• Administrative Fee: 5% of the cost of food and beverage to be retained by the hotel.

These fees are subject to Oneida Indian Nation sales tax of 8.75% (tax and surcharge are subject to change without notice).