THE INN ON BROADWAY

Banquet Menu Packet

Welcome!

Thank you for your consideration of The Inn on Broadway for your special event! Please look over the included menus and then call us to schedule a convenient time to further discuss your event plans and needs. Please remember that these menus are only guidelines. Our talented chefs can prepare anything you desire, so if you don't see something on the menus, please ask! We look forward to meeting you in the near future.

Sincerely,

The Banquet Events Department Staff
Inn on Broadway
(585)232-3595

THE INN ON BROADWAY

Served Dinner

Priced Per Entrée Selection

1st Course *Choice of one soup or one salad*

Chef's Soup Du Jour

Traditional Caesar w/ Garlic Croutons, Aged Parmesan Reggiano & Pecorino Romano Cheeses

Garden Salad w/ Balsamic Vinaigrette

Spinach Salad w/ Slivered Almonds, Dried Cranberries & Poppy seed Dressing

Dinner Entree *Choice of Two*

Pan Roasted Chicken Breast $33
w/ Fennel & Honey Glaze

Prosciutto Wrapped Chicken $35
w/ Pomodoro Sauce & Melted Mozzarella

Vegetable Wellington $33
filled w/ Market Vegetables w/ Pesto, Oven Roasted Potatoes & Spinach Cream Sauce

Vegetable Lasagna $32
Layered in Pomodoro & Béchamel Sauces

Herb Marinated Pork Tenderloin $37
over Kale, White Beans & Pancetta

Bavarian Smoked Pork Loin Chop $39
w/ Roasted Apple Butter Sauce

Pistachio-Lemon Crusted Tilapia $34

Pan Roasted Salmon Filet $39
w/ Tomato & Chive Vinaigrette

Filet of Sirloin $43
w/ Red Wine Reduction Sauce

Twin Filet Mignons $46
Peppercorn Crusted w/ Brandy Cream Sauce

Served Dessert *Choice of One*

Brownie à la Mode
Seasonal Fruit Crisp
Chocolate Mousse Cups
Custard Filled Crème Puff

All dishes served w/ fresh seasonal vegetables, choice of starch and house made ciabatta bread

THE INN ON BROADWAY

Stationed Dinner

Minimum of 25 people ~ Maximum of 75 people

$45 per person

Hors D'oeurves

Choose Four Hand-Passed Hors D'oeurves

Pasta Station

Bowtie and Cheese Tortellini

Toppings Include

Basil Pesto, Creamy Alfredo, Marinara or Vodka Sauce,
Mushrooms, Peppers, Black Olives, Onions, Tomatoes,
Artichoke Hearts and Broccoli

Salad Station

Choose one green

Spinach, Mixed Greens or Romaine

Dressings included: Balsamic Vinaigrette & Blue Cheese

Choose four Toppings

Tomatoes, Cucumbers, Carrots, Onions, Croutons,
Broccoli, Pepperoncini, Red Peppers

Premium Toppings Add $1.00 per person for each additional

Eggs, Bacon, Cheeses, Crumbly Blue Cheese

Carving Station

Choice of Two

Slow Roasted Top Round of Beef

Roast Breast of Turkey

Roast Loin of Pork w/ Dried Fruit Stuffing & Port Wine Sauce

Honey Glazed Ham

Substitute Prime Rib or Tenderloin Of Beef

add $9.00 Per Person

Dessert Station (2 Per Person)

Chef's choice of house made miniature pastries

THE INN ON BROADWAY

Served Dinner

Served Starter *Choice of One*

Specialty Soup

Traditional Caesar w/ Garlic Croutons, Aged Parmesan Reggiano & Pecorino Romano Cheeses

Garden Salad w/ Balsamic Vinaigrette

Spinach Salad w/ Slivered Almonds, Dried Cranberries & Poppy Seed Dressing

Accompaniments

Choice of: Two Specialty Salads & One Select Starch

Entrees *Choice of Two*

Add $4.00 per person for each additional selection or to make it a chef attended selection

Chicken Cutlets
w/ Marsala Sauce & Mushrooms

Roasted Chicken
w/ Eggplant Caponata & Roast Chicken Au Jus

Stuffed Chicken
filled w/ Exotic mushrooms & Fresh Garden Herb Stuffing

Roast Loin of Pork
w/ Dried Fruit Stuffing & A Port Wine Sauce

Vegetable Lasagna
Fresh Market Vegetables, layered w/ Béchamel & Marinara Sauces

Lemon Sole
w/ Shellfish & Herb Stuffing & Tomato Crab Butter Sauce

Sliced Top Round of Beef
w/ Natural Au Jus

Add $9.00 per person for Tenderloin or Roast Beef

Served Dessert: *Choose One*

Brownie à la Mode

Seasonal Fruit Crisp

Chocolate Mousse Cups

Custard Filled Crème Puff

$36.00 per person

Buffets served with fresh house made ciabatta bread

THE INN ON BROADWAY

Soup & Salad Selections

Specialty Soups

Asparagus in a White Truffle Oil (V, GF)
Cream of Tomato (V, GF)
Minestrone (V)
Traditional Italian Wedding Soup
Butternut Squash w/ Crispy Shitake Mushrooms (V, GF)
Broccoli & NY State Cheddar Cheese (V, GF)
Hearty Chicken & Vegetable
Beef & Barley w/ Seasonal Vegetables

Select Starches

Mashed Potatoes
Herb Roasted Potatoes
Baked Potatoes
Long Grain Wild Rice
Potatoes Au Gratin
Bourbon Mashed Sweet Potatoes
Twice Baked Potatoes

Specialty Salads

Edamame Bean Salad (V, GF)
Carrot, Cilantro and Golden Raisin Salad (V, GF)
Tomato, Cucumber and Basil Salad (V, GF)
Three Bean Salad (V, GF)
Succotash (seasonal)
Traditional Coleslaw (V, GF)
Loaded Potato Salad
Broccoli, Toasted Almond and Raisin Salad (V, GF)
Macaroni Salad (V)

THE INN ON BROADWAY

Hors D'oeurves

Hand Passed Hors D'oeurves

Package Chilled Selections $75 per 50 pieces

Roast Beef Bruschetta
Caprese Bruschetta drizzled w/ Fresh Basil
Fresh Vegetable Asian Spring Rolls w/ Dipping Sauces
Apple & Brie Wontons w/ Walnuts & Caramel Sauce
Roasted Vegetable Pinwheels
Salami Cornets w/ Roasted Garlic Goat Cheese & pistachio dusting
Watermelon Squares w/ Herbed Lemon Ricotta

Package Hot Vegetables $75 per 50 pieces

Vegetable Stuffed Mushrooms
Spanakopita (Phyllo Triangles Stuffed w/ Spinach & Feta)
Spicy Chicken & Vegetable Kebobs
Cheesy Arancini w/ Marinara Sauce
Bacon & Cheddar Stuffed Potatoes
Mushroom En Croute
Chicken Wellington

Premium Chilled Selections $100 per 50 pieces

Prosciutto Wrapped Fresh Mozzarella w/ Fresh Basil
Smoked Salmon Canapé w/ Dill Crème Fraîche
Prosciutto Wrapped Asparagus w/ a Lemon Aioli Drizzle
Butternut Squash Spring Rolls w/ a Peanut Sauce
Spinach & Black Forest Ham Pinwheels
Chilled Shrimp Cocktail

Premium Hot Selections $100 per 50 pieces

Bacon Wrapped Scallops
Teriyaki Beef & Vegetable Kebobs
Cajun Crab Fritters w/ Garlic Aioli
Fried Salmon Spring Rolls
Miniature Crab Cakes
Brie & Raspberry Phyllo Purses
Peking Duck Rolls w/ Hoisin Sauce
Gruyere & Chive Puffs
Beef Wellington

THE INN ON BROADWAY

Hors D'oeurves

Stationary Displayed Hors D'oeurves

Imported Cheeses & Crackers

$4.00 Per Person

Seasonal Vegetables

w/ Sun-dried Tomato Hummus or White Bean Sage Dip

$5.00 Per Person

Warm Spinach & Cheddar Cheese Dip w/ House Made Tortillas

$4.00 Per Person

Grilled & Marinated Assorted Vegetables

$7.00 Per Person

Assorted Sliders

Roast Beef, Grilled Market Vegetable & Root Beer BBQ Chicken

$7.00 Per Person

House Made Sushi

California Crab Roll, Salmon Roll & Vegetable Roll

$7.00 per Roll (8 pieces)

Cold Seafood Bar

Oysters or Clams on The Half Shell, King Crab Legs & Shrimp

$120 per 50 pieces

Antipasto and Tapas Bar

Spinach, Artichoke Dip & Roasted Red Pepper Hummus w/

Marinated Olives, Genoa Salami, Sliced Prosciutto, Mortadella, Soppressata, Pepperoni, Cherry Peppers, Goat Cheese, Cippoline Onions, Roasted Tomatoes, Grilled Zucchini, Grilled Portobello, Fresh Mozzarella & Baked Pita

THE INN ON BROADWAY

Dessert Selections

Specialty Cakes

Blackout Cake $ 55

Layers of Chocolate Cake, Chocolate Pudding all topped w/ Chocolate Ganache & Chocolate Curls

Chocolate Peanut Butter Mousse Cake $ 55

Layers of Chocolate Cake, Peanut Butter Mousse, Chocolate-Peanut Butter Mousse all Topped w/ Ganache & Chopped Peanuts

Broadway Carrot Cake $ 55

Layers of our Special Carrot Cake w/ Cream Cheese Frosting, Chopped Pecans, Crushed Pineapple & Toasted Coconut

Orange – Chocolate Cake $ 55

Chocolate Cake Layered w/ Orange Buttercream Frosting & Chocolate Curls

Lemon Cake $ 55

Layers of White Cake, Lemon Curd & Pastry Cream w/ Lemon Butter Cream

Italian Cream Cake $ 55

Layers of White Cake w/ Coconut – Pecans & Cream Cheese Frosting

Broadway Chocolate Cake $ 55

Two Layers of Chocolate Cake w/ Vanilla Cheesecake in between covered w/ Chocolate Ganache

Fresh Berry Tart $ 55

Strawberries, Raspberries, Blackberries & Blueberries w/ Vanilla Custard & Apricot Glaze

Flourless Chocolate Cake $ 45

Bittersweet Flourless Cake Topped w/ Chocolate Ganache

THE INN ON BROADWAY

Dessert Selections

Cheese Cakes **$ 45**

Traditional Vanilla Bean

Almond Joy ~ *Coconut, Almonds and Milk Chocolate Ganache*

Black & White ~ *One layer of Vanilla and Chocolate*

Key Lime w/ Graham Cracker Crust

Raspberry w/ Chocolate Cookie Crust

White Chocolate Raspberry Swirl

Miniature Pastries

(Priced Per Dozen)

Flourless Chocolate Cakes $ 17

Chocolate Dipped Strawberries $ 24

Vanilla Cheese Cake Tarts $ 17

Mixed Nut Tarts $ 16

Chocolate Dipped Custard Filled Éclairs $ 18

Vanilla Chocolate Mousse Cups $ 18

Chocolate Truffles $ 15

Double Chocolate Fudge Brownies $ 15

Lemon or Key Lime Tartlets $ 15

Mini Cannolis $ 17

Cream Puffs $ 15

THE INN ON BROADWAY

Bar Packages

Cash or Hosted Bar *host pays for guest consumption*

Call Cocktails	$6.00	House Wine	$9.00
Call Specialty	$8.00	House Champagne	$8.00
Premium Cocktails	$7.00	Imported Draft Beers	$4.00
Premium Specialty	$9.00	Soft Drinks	$2.00

Open Bar Package *priced per person*

	Call Brands	*Premium Brands*	*Beer, Wine, & Soda*
1 Hr	$14.00	$16.00	$10.00
2 Hrs	$21.00	$24.00	$15.00
3 Hrs	$28.00	$32.00	$20.00
4 Hrs	$35.00	$40.00	$25.00
5 Hrs	$42.00	$48.00	$30.00

Bottled House Wines

House Brand Chardonnay ***$28.00 Ea.***
House Brand Riesling ***$28.00 Ea.***
House Brand Cabernet Sauvignon ***$ 28.00 Ea.***
House Merlot ***$28.00 Ea.***

(upgraded wines may be purchased & priced accordingly)

Bottled House Champagne

Charles De Fère, Blanc de Blanc Brut ***$25.00 Ea.***
House Champagne Toast (short pour) ***$3.00 per person***

Punch *priced per gallon*

Fruit Punch **$30.00**
Mimosa Punch **$50.00**

THE INN ON BROADWAY

Brand Comparison

Call Brand

Whiskey: *Seagram's Seven Crown*

Gin: *Beefeater's*

Vodka: *Absolute*

Bourbon: *Jim Beam*

Scotch: *Dewar's White*

Rum: *Bacardi & Captain Morgan*

Tequila: *José Cuervo*

Liqueurs: ———

Premium Brands

Whiskey: *Crown Royal or Jack Daniel's*

Gin: *Tanqueray Ten or Hendrick's*

Vodka: *Kettle One or Grey Goose*

Bourbon: *Knob Creek*

Scotch: *Dewar's 12 Year or Johnny Walker*

Rum: ————

Tequila: *Patron Silver*

Liqueurs: *Amaretto/Bailey's/Kahlúa*