

SIT DOWN DINNER

Cheeseboard / Crudité

A display of imported cheese, grapes, seven grain flatbread
Fresh vegetable, spinach artichoke dip

First Course

Homemade Pasta with Sauce

Second Course

choice of 1

Caesar / Antipasto / Harvest / House / Greek / Mozzarella & Tomato / Kale & Quinoa

Main Course

choice of 3

Filet Mignon
Stuffed Sole with Crabmeat
Boneless Short Ribs
Pan Seared Salmon
Truffle Chicken
Macadamia Sea Bass
Tilapia Franchise
Eggplant Rollantini
Stuffed Chicken Breast Milanese
Grilled Pork Loin-Apple Chutney
Vegetable Napoleon

Dessert Café

Fruit Board, Pastry Display

Soda, Coffee, Tea

\$45.95 PP

(KIDS 3-12) \$19.95 PP

Plus 20% administration charge and sales tax

Champagne Punch \$2 PER PERSON
Champagne Cocktail Bar \$10 PER PERSON
(assortment of fruit, juices and condiments)
Beer and Wine \$12 PER PERSON
Full Bar \$20 PER PERSON

Overtime \$12 PER PERSON PER HOUR original guest count
Passed Hors D'Oeuvres \$6 PER PERSON

3 HOUR AFFAIR

ADMINISTRATION CHARGE: Fee charged to offset cost of planning and executing your event which includes labor, room rental, utilities, insurance, cleaning, and administrative costs. This amount is not distributed as a gratuity to the workers who provide services. Instead we compensate workers on an hourly rate of service. This charge is subject to New York State Sales Tax under 20 NYCRR section 527.8(A).



The Victorian Room

BY BARN DOOR 49



CATERING MENU

36 WEST MAIN ST, BAY SHORE NY 11706

631-969-3655 x203

CAFOODSINC@AOL.COM



BRUNCH/LUNCH

Cheeseboard / Crudité

A display of imported cheese, grapes, seven grain flatbread
Fresh vegetable, spinach artichoke dip

Salad Station

choice of 2

Caesar / Antipasto / Harvest / House / Greek / Mozzarella & Tomato / Kale & Quinoa

Omelette Station

Chef prepared omelettes to order

Continental Breakfast Basket

Freshly baked bagels, muffins, croissants, donuts and danish

Gourmet Panini & Wrap Display

choice of 3

Turkey Club / Chicken Salad / Grilled Steak / Roasted Vegetable Portabella / Grilled Chicken & Avocado
Roast Beef-Gorgonzola / Smoked Turkey & Spinach / Quinoa Burger Wraps

Chicken Entrée

choice of 1

Marsala / Francese / Piccata / Truffle / Tandoori / Parmesan

or

Pasta Entrée

choice of 1

Ala Vodka / Primavera / Garlic & Oil / Pomodoro

Dessert Café

Fruit Board, Pastry Display

Soda, Coffee, Tea

\$35.95 PP

(KIDS 3-12) \$19.95 PP

Plus 20% administration charge and sales tax

Champagne Punch \$2 PER PERSON / Bloody Mary's and Mimosa \$8 PER PERSON

Champagne Cocktail Bar \$10 PER PERSON (assortment of fruit, juices and condiments)

Beer and Wine \$12 PER PERSON / Full Bar \$20 PER PERSON

High Tea Package \$6 PER PERSON (mini scones, tea sandwiches, antique tea cups)

Additional Adds-Ons Waffles, Bacon, Sausage, Home Fries, French Toast

Overtime \$12 PER PERSON PER HOUR original guest count

Passed Hors D'Oeuvres \$6 PER PERSON

3 HOUR AFFAIR

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DELUXE BUFFET

Cheeseboard / Crudité

A display of imported cheese, grapes, seven grain flatbread
Fresh vegetable, spinach artichoke dip

Salad Station

choice of 2

Caesar / Antipasto / Harvest / House / Greek / Mozzarella & Tomato / Kale & Quinoa

Entrées

choice of 5

Fusilli Bolognese / Penne Caprice / Baked Ziti / Rigatoni Vodka / Vegetable Lasagna / Orecchiette Ortalano
Rigatoni Pomodoro / Spinach Ravioli, Goat Cheese Mushroom Cream Sauce / Gemelli Carbonara / Bucatini Puttanesca

Chicken Marsala / Chicken Francese / Chicken Parmesan / Chicken Scarpello / Pistachio Chicken
Coconut Crusted Chicken / Tandoori Chicken / Truffle Chicken / Balsamic Grilled Chicken

Stuffed Sole with Crabmeat / Tilapia Francese / Pan Seared Mahi Mahi / Seared Salmon
Red Snapper Provencal / Mussels Marinara / Flounder Piccata

Sliced Steak Bordelaise / BBQ Brisket / Steak Au Poivre / Soy Orange Glazed Steak / Slow Roasted Pepper Steak
Bacon Horseradish Steak Tips

Eggplant Rollatini / Grilled Vegetables / Rice Pilaf / Roasted Rosemary Potatoes / Whipped Mashed / Risotto

Dessert Café

Fruit Board, Pastry Display

Soda, Coffee, Tea

\$39.95 PP

(KIDS 3-12) \$19.95 PP

Plus 20% administration charge and sales tax

Champagne Punch \$2 PER PERSON

Bloody Mary's and Mimosa \$8 PER PERSON

Champagne Cocktail Bar \$10 PER PERSON (assortment of fruit, juices and condiments)

Beer and Wine \$12 PER PERSON

Full Bar \$20 PER PERSON

Overtime \$12 PER PERSON PER HOUR original guest count

Passed Hors D'Oeuvres \$6 PER PERSON

3 HOUR AFFAIR

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