

CATERING BY *Joe's*



2011 EVENT MENUS



ITHACA YACHT CLUB



2011 EVENT MENUS & POLICIES

THANK YOU

For considering the Ithaca Yacht Club for your upcoming event! The Yacht Club is available for events from April-October 2011. During normal business hours (listed below) the Dining room, Commodores room and Patio area are available for rental. During non-business hours the entire facility is available for private use. All events must end by 11pm; amplified music must end by 10pm.

Enclosed you'll find a sampling of our current menus. Please keep in mind that we can also develop custom menus and packages for you if you don't find what you're looking for. Each event is designed specifically for each client, so the possibilities are endless!

TENTATIVE BUSINESS HOURS 2011 SEASON:

- April: Open for banquets and special functions, Restaurant Closed
- May—Mid June: Restaurant Open Fridays 5-8pm, Saturdays 4-8pm. Banquets and Events Offered 7 Days a Week.
- Mid June-August: Restaurant Open Thursdays 5-9pm, Fridays 4-9pm, Saturdays 3-9pm and Sunday 3-8pm. Banquets and Events Offered 7 Days a Week.
- September: Restaurant Open Fridays 5-9pm, Saturdays 4-8pm and Sundays 2-6pm. Banquets and Events Offered 7 Days a Week.
- October: Restaurant Open Fridays 5-9pm, Saturdays 4-8pm. Banquets and Events Offered 7 Days a Week.

EVENTS HELD DURING BUSINESS HOURS:

- Non-members are required to pay a 15% facility fee on all food and beverage costs
- Groups of 15 or more
- No minimum spend
- Luncheon events limited to 3 hours, Dinner events limited to 6 hours.
- Additional time available at the rate of \$100 an hour.
- Maximum Indoor Capacity: 120

EVENTS HELD OUTSIDE OF BUSINESS HOURS

- No minimum group size but food and beverage subtotal must equal at least \$500
- Non-members are required to pay a 15% facility fee on all food and beverage costs
- Luncheon events limited to 3 hours, Dinner events limited to 6 hours.
- Additional time available at the rate of \$100 an hour.
- Maximum Indoor Capacity: 175

MEMBER EVENTS

To qualify as a member event, a member must be the one paying for the function. Member events that take place when the restaurant is closed and require staff onsite are subject to the \$500 minimum spend policy but no facility fee.

CHILDREN'S MEALS

Children 3 and under are free of charge

Children 4-10 can enjoy the buffet at half-price or we'd be happy to create an alternative meal solution for them

WEDDING CEREMONIES ON THE POINT:

Ceremonies include the use of the grounds for the ceremony and photo opportunities. Maximum of two hours. Chair Rental is not included with ceremony fee

- With Onsite Reception \$250
- Without Reception.....\$500

CONTACT INFORMATION:

Email: events@ithacayc.org

In-Season (May-September): IYC Office: (607) 272-9171 Joe's Restaurant: (607) 256-3463

Off-Season (October-April): Joe's Restaurant (607) 256-3463

Physical Address: 1090 Glenwood Rd. Ithaca, NY 14850

Joe's Restaurant (for event contracts & deposits): 602 West Buffalo Street. Ithaca, NY 14850

Business Office (for membership and other inquires): 309 Third Street. Ithaca, NY 14850

LUNCHEON BUFFETS

All luncheons include buffet service-ware, guest table-ware and standard Navy linens

TRADITIONAL DELI PLATTER \$12.99

Selection of Fresh Deli Meats, Salads & Cheeses

(Choose Three) • Roast Beef • Virginia Baked Ham • Roasted Turkey
• Chicken Salad • Egg Salad • Tuna Salad • Humus

Selection of Cheeses

(Choose Two) • American • Swiss • Cheddar • Provolone Cheese

Basket of Assorted Artisan Breads & Rolls

Served with Lettuce, Tomatoes, Red Onion

Appropriate Condiments

Home-Style Potato or Pasta Salad (Substitute Mixed-Green Salad for \$1.00 extra)

Fresh Fruit Salad

Assorted Freshly Baked Cookies

Fresh Lemonade and Iced Tea

GOURMET SANDWICHES \$15.99

Choice of Three Gourmet Selections

- Roast Beef with Smoked Provolone, Caramelized Onions and Horseradish Mayo on Marbled Rye
- Brown-Sugar Baked Ham with Jarlsberg Swiss and Spicy Brown Mustard On Whole Wheat
- Smoked Turkey with Gouda and Cranberry Spread on Multi-Grain Bread
- California Chicken with Fresh Avocado Spread and Plum Tomatoes on Sourdough Bread
- Waldorf Chicken Salad with lettuce and alfalfa sprouts on Whole Wheat
- Albacore Tuna Salad dressed with fresh red onion, green leaf lettuce and Alfalfa sprouts on Multi-Grain Bread
- Caprese Wrap- Fresh Roma Tomatoes, Creamy Mozzarella Cheese, Green Leaf Lettuce and Pesto spread on a Spinach Wrap
- Roasted Vegetable Wrap (Vegan). Layers of fresh roma tomatoes, spinach, roasted red peppers, red onion, cucumber and a chickpea spread on a tomato-basil wrap

Home-Style Potato Salad or Pasta Salad (Substitute Mixed-Green Salad for \$1.00 extra)

Fresh Fruit Salad

Deluxe Fudge Nut Brownies or Assorted Dessert Bars

Fresh Lemonade and Iced Tea

FRESH SALAD BUFFET \$14.99

Choice of Two

- Waldorf Chicken Salad (Roasted Chicken, Chopped Walnuts, Green Grapes & Sweet Apples Tossed in a Light Herbed Dressing)
- Albacore Tuna Salad
- Two-Bean Salad (Green Bean and Cannelli Beans Tossed in a light pesto with fresh bocconcini, grape tomatoes and roasted red peppers)
- Home-Style Red-Skin Potato Salad
- Tri-Color Rotini Pasta Salad
- Tomato and Cucumber Salad

Mixed Green Salad (Joe's Bountiful Salad with Fresh Grape Tomatoes, Cucumbers, Black Olives & Garlic Herb Croutons)

Fresh Fruit Salad

Basket of Assorted Artisan Rolls (Served with Sweet Butter)

Freshly Baked Cookies & Fudge-nut Brownies

Fresh Lemonade and Iced Tea

ALA CARTE ITEMS:

Home-style Potato Salad	Add \$1.99	•	Pasta Salad	Add \$1.99
Macaroni Salad	Add \$1.99	•	Fresh Fruit Salad	Add \$2.99
Mixed-Green Salad Served	Add \$2.99	•	Caesar Salad	Add \$2.99
Greek Salad	Add \$2.99	•	Minestrone Soup	Add \$2.99
Broccoli and Cheddar Soup	Add \$2.99	•	Homestyle Chicken Noodle Soup	Add \$2.99
Clam Chowder	Add \$2.99	•	Rosemary Roasted Potatoes	Add \$1.99
Wild Rice Pilaf	Add \$1.99	•	Sautéed Seasonal Vegetables	Add \$1.99

LUNCHEON BUFFETS CONTINUED

PASTA BAR LUNCHEON **\$12.99**

- Penne or Farfalle Pasta with Choice of Joe's Signature Sauces (Choose 2)
- Signature Tomato
 - Alfredo
 - Carbonara
 - Vegan Marinara
 - Spicy Arrabiata
 - Creamy Pesto
- Joe's Signature Meatballs or Italian Sausage
Mixed Green Salad-with Choice of Dressings
Assorted Artisan Rolls
Freshly Baked Cookies
Fresh Lemonade and Iced Tea
Chicken Marsala Medallions or Chicken Piccata Medallions *Add \$2.99*

PIZZA PARTY LUNCHEON **\$13.99**

- Joe's Famous Sheet Pizza (*Traditional Cheese or Garlic White*)
Choice of Two Toppings (*Pepperoni, Sausage, Meatballs, Seasoned Chicken, Red Pepper, Broccoli, Onion, Mushrooms, Olives, Eggplant, Spinach, Feta Cheese, Hot Peppers, Diced Tomatoes*)
Joe's Hand Tossed Buffalo Chicken Wings (*Mild, Medium or "Firehouse" Hot Sauce*)
Mixed Green Salad with Choice of Dressings
Freshly Baked Cookies
Fresh Lemonade and Iced Tea

HEARTY HOT LUNCH BUFFET **\$16.99**

- Choice of Entrée
- Chicken Marsala Medallions
 - Chicken Piccata Medallions
 - Baked Virginia Ham
 - Roasted Turkey with Cranberry Chutney
- Choice of Pasta Entrée: Baked Ziti • Pasta Primavera • Eggplant Parmesan
- Mixed Green Salad with Choice of Dressings
Assorted Artisan Rolls
Freshly Baked Cookies & Fudge-Nut Brownies
Fresh Lemonade and Iced Tea

SALAD DRESSINGS

Sweet Italian (House), Ranch, French, Lo Cal Raspberry vinaigrette, Balsamic vinaigrette

PLATED LUNCHEONS

All plated luncheons include standard guest table-ware, standard Navy linens, and guest selection of non-alcoholic beverage)

SANDWICHES (*Served with Choice of Fresh Fruit, Homestyle Red Skin Potato Salad or Pasta Salad*)

- Tuna Melt \$11.99
- Waldorf Chicken Salad \$11.99
- Vegetarian Caprese \$10.99
- Rye or Rachel \$11.99
- Grilled Chicken with Herb Mayo \$14.99
- Open-Faced Roast Beef with Au Jus \$14.99
- Bacon Cheeseburger \$13.99

SALADS (*Served with Fresh Fruit or Soup du Jour*)

- Chicken or Tuna Salad: Served on a bed of romaine with tomatoes, onions and olives. \$10.99
- Greek Salad: Mixed Field Greens with Kalamata Olives, Feta Cheese, Red Onions and Greek Vinaigrette \$11.99
- Summer Salad: Fresh Spring Greens, Oranges, Strawberries and Almonds with Raspberry Vinaigrette \$10.99
- Chicken Caesar Salad: Classic Combination of Romaine Lettuce, Sliced Chicken Breast, Croutons, Parmesan Cheese and Caesar Dressing \$11.99
- Humus Plate: Served over bed of romaine with marinated olives and pita triangles \$10.99
- Salmon or Shrimp Salad: Your choice of Grilled Salmon or Shrimp tossed with Mixed Field Greens, Cucumbers, Plum Tomatoes, Red Onions and Balsamic Vinaigrette. \$14.99

BREAKFASTS *All breakfasts clude buffet service-ware, guest table-ware and standard Navy linens*

CLASSIC CONTINENTAL

\$8.99

Selection of Pastries (*Choose Three*)

- *Mini Bagels (Served with Philadelphia Cream Cheese, Butter & Smucker's® Jellies)*
- *Assorted Freshly Baked Muffins*
- *Cinnamon Walnut Coffee Cake*
- *Assorted Fruit Danish*
- *Mini Croissants (Served with Butter & Smucker's® Jellies)*

Fresh Fruit Salad

Assorted Tropicana® Juices

Regular & Decaffeinated Coffee, Celestial Seasons Herbal Teas

SUNRISE BREAKFAST

\$13.99

Mini Bagels (*Served with Philadelphia® Cream Cheese, Butter & Smucker's® Jellies*)

Assorted Freshly Baked Muffins

Scrambled Eggs

Choice of Two: Smokehouse Bacon, Pork Sausage Links, Breakfast Ham or Turkey Bacon

Red Breakfast Potatoes

Cinnamon French Toast (*Served with Warm Maple Syrup*)

Assorted Tropicana® Juices

Regular & Decaffeinated Coffee, Celestial Seasons Herbal Teas

FARM FRESH BRUNCH

\$18.99

Mini Bagels (*Served with Philadelphia® Cream Cheese, Butter & Smucker's® Jellies*)

Assorted Freshly Baked Muffins

Homemade Quiche (*Lorraine, Roasted Vegetable or Spinach & Mushroom*)

Vegetable Lasagna, Pasta Primavera, Herb-Roasted Chicken or Roast Turkey with Cranberry Chutney

Red Breakfast Potatoes or Wild Rice Pilaf

Choice of Mixed-Green Salad (*Served with Choice of Two Dressings*), Caesar Salad or Fresh Fruit Salad

Cinnamon French Toast (*Served with Warm Maple Syrup*)

Assorted Tropicana® Juices

Regular & Decaffeinated Coffee, Celestial Seasons Herbal Teas

ALA CARTE ITEMS:

Homemade Quiche (*Lorraine, Roasted Vegetable, Spinach & Mushroom*): *Add \$2.99*

Scrambled Eggs: *Add \$1.99*

Red Breakfast Potatoes: *Add \$1.99*

Choice of Breakfast Meat (*Smokehouse Bacon, Pork Sausage Links, Breakfast Ham or Turkey Bacon*): *Add \$1.99*

Selection of Cold and Hot Cereals: *Add \$1.99*

Granola Served with Vanilla Yogurt: *Add \$2.99*

Chocolate Covered Strawberries: *Add \$2.99*

Half-Pint Milk Cartons: *Add \$1.99*

BREAK-OUT AND MEETING SERVICES

HOSPITALITY STATIONS

Standard: Includes unlimited Coffee/Decaf, Hot Tea, Bottled Water, Canned Sodas, Whole Fruit, Packaged Lays Potato Chips and Packaged Nuts. **1-3 hrs \$4 • 4-6 hrs \$7 • 7+ hrs \$12**

Deluxe: Includes unlimited Coffee/Decaf, Hot Tea, Bottled Water, Vitamin Water & Juices, Canned Sodas, Whole Fruit, Packaged Lays Potato Chips, Packaged Nuts, Assorted Candy Bars, Granola Bars, Cookies/Brownies. **1-3 hrs \$7 • 4-6 hrs \$13 • 7+ hrs \$24**

ALA CARTE ITEMS (*prices are per item and must be pre-ordered*)

Bottled Water \$1.50 • Canned Soda \$1.00 • Tropicana Juices \$1.99 • Vitamin Water \$2.50

Packaged Peanuts (1 doz) \$8 • Packaged Lays Potato Chips (1 doz) \$8 • Granola and Fruit Bars (1 doz) \$12

Candy Bars (1 doz) \$12 • Brownies (1 doz) \$15 • Cookies (2 doz) \$13

Coffee/Decaf (per gallon) \$12

DINNERS

All dinners include buffet service-ware, guest table-ware and standard Navy linens

BUFFET OPTION A \$19.99

- Choice of:
- Roast Turkey with Cranberry Chutney
 - Marinated Italian Herb Roasted Chicken
 - Chicken Picatta
 - Baked Virginia Ham
 - Sliced Roast Pork Loin
 - Chicken Marsala
 - Beef Stir-Fry with White Rice

Choice of:

- Eggplant Parmesan
- Penne Alfredo with Fresh Broccoli
- Farfalle with Creamy Pesto

Mixed-Green Salad with Choice of Dressings

Assorted Artisan Rolls with Sweet Butter

Freshly Baked Cookies & Fudge-Nut Brownies

Fresh Lemonade, Iced Tea & Canned Sodas

Regular & Decaffeinated Coffee, Celestial Seasons Herbal Teas

Additional Entree Selections Add \$2.49

Additional Sides Add \$1.99

BUFFET OPTION B \$23.99

- Choice of:
- Grilled Marinated Flank Steak with Mushroom Demi-Glaze
 - Chicken Parmesan
 - Chicken Franchise
 - Prime Rib *Au Jus*
 - Broiled Haddock

Choice of:

- Eggplant Rolletini
- Creamy Pesto Tortellini
- Pasta Primavera

Mixed-Green Salad with Choice of Dressings

Assorted Artisan Rolls with Sweet Butter

Wild Rice Pilaf or Rosemary Roasted Potatoes

Choice of:

- Seasonal Vegetable Medley
- Green Bean Almandine
- Fresh Steamed Asparagus *(Add \$1.00)*

Fresh Lemonade, Iced Tea & Canned Sodas

Regular & Decaffeinated Coffee, Celestial Seasons Herbal Teas

Fudge Layer Cake *(with White Chocolate Drizzle)*

Additional Entree Selections Add \$3.49

Additional Sides Add \$1.99

BUFFET OPTION C \$28.99

Choice of Two:

- Grilled Beef Tenderloin
- Stuffed Chicken Breast
- Tortellini Primavera
- Chicken Florentine
- Stuffed Pork Loin
- Broiled Salmon
- Lobster-Stuffed Sole

Choice of: Garlic Mashed Potatoes • Rosemary Roasted Potatoes • Wild Rice Pilaf

Choice of:

- Seasonal Vegetable Medley
- Green Bean Almandine
- Fresh Steamed Asparagus *(Add \$1.00)*

Mixed Field Greens *(Tossed with Grape Tomatoes, Red Onion, Goat Cheese & Toasted Pine Nuts)*

Assorted Artisan Rolls with Sweet Butter

Fresh Lemonade, Iced Tea & Canned Sodas

Regular & Decaffeinated Coffee, Celestial Seasons Herbal Teas

New York Style Cheese Cake *(Served with Fresh Seasonal Berries)*

Additional Entree Selections Add \$4.49

Additional Sides Add \$1.99

SALAD DRESSINGS

Sweet Italian (House), Ranch, French, Lo Cal Raspberry vinaigrette, Balsamic vinaigrette

PLATED SERVICE

Plated service is available for any dinner package for an additional charge of \$5 per person. Salads may be pre-plated for an additional charge of \$2 per person.

BARBEQUES

All barbeques include buffet service-ware, guest table-ware and standard Navy linens

CLASSIC BARBEQUE

\$14.99

Choice of Two Barbeque Favorites (*Served with Appropriate Rolls, Condiments & Accompaniments*)

- All Beef Hot Dogs
- Hamburgers
- Italian Sausage
- Vegetarian Burgers

Savory, Vegetarian Baked Beans or Salt Potatoes with Herb Butter

Choice of Home-Style Potato, Macaroni, or Pasta Salad

Fresh Sliced Watermelon

Assorted Freshly Baked Cookies

Ice Tea & Lemonade

BACKYARD BARBEQUE

\$19.99

Choice of Two (*Served with Appropriate Rolls, Condiments & Accompaniments*)

- Cornell Chicken (*Bone-In, Half-Chicken*)
- Cajun Pulled Pork
- BBQ Beef
- Chicken Spiedies (*kabobs grilled with onions and peppers*)
- Beef Spiedies (*kabobs grilled with onions and peppers*)

Corn on the Cob or Grilled Vegetable Kabobs

Savory, Vegetarian Baked Beans or Salt Potatoes with Herb Butter

Homemade Corn Bread with Sweet Butter

Fresh Fruit Salad or Mixed-Green Salad with Choice of Dressings

Assorted Freshly Baked Cookies & Fudge-Nut Brownies

Ice Tea & Lemonade

SURF & TURF BARBEQUE

\$26.99

Choice of Center Cut Salmon (*Choose BBQ, Honey Lime or Cajun Glaze*) or Grilled Shrimp Skewers

Choice of Sirloin Steak, Boneless Marinated Chicken Breasts, Baby-Back Ribs or Pork Loin

Mixed-Green Salad with Choice of Dressings or Caesar Salad with Freshly Grated Parmesan

Salt Potatoes with Herb Butter or Savory, Vegetarian Baked Beans

Fresh Fruit Salad in Watermelon Basket

Cheddar Biscuits with Sweet Butter

Strawberry Shortcake Station

Ice Tea & Lemonade

ALA CARTE ITEMS

Bottled Water or Assorted Canned Sodas *Add \$1.99*

Steamed Little Neck Clams *Add \$4.99*

Chicken or Beef Spiedies *Add \$3.99*

Shrimp Skewers *Add \$4.99*

Additional Sides *Add \$1.99*

Ice Cream Sundae Station *Add \$3.99*

Ice Cream Cups *Add \$1.99*

All prices are per person and subject to sales tax and service charges. Prices are subject to change.

RECEPTION MENU

Add a few hors d'oeuvres to your dinner or select a handful to create a wonderful reception. A 10% discount is applied if you order 3-5 items; a 20% discount is applied for 6 or more. Beverages are not included. Prices are listed per person and are subject to state tax and service charges. Prices subject to change without notice.

TIER ONE- \$2.99/ PERSON/ ITEM

Deluxe Mixed Nuts

Selection of Dips Served with Multi-Colored Corn Tortilla Chips

(Choose Two: Garden Salsa, Guacamole, Southwestern Dip, Cajun Black Bean Salsa, Queso Cheese)

Freshly Cut Vegetable Crudités Served with Assorted Dips

(Choose Two: Garden Ranch, Balsamic Vinaigrette, Honey Lime Yogurt, Asian Ginger, Humus, Sour Cream & Dill)

Domestic Cheese Display with Fresh Fruit & Assorted Table Crackers *(Cheddar, Swiss, Pepper Jack)*

Beef Cocktail Franks in Light Puff Pastry *(Served with Homemade Honey Mustard Sauce)*

Spreads and Breads

Spreads (Choose 2): *Olive Tapenade, Signature Garlic Humus, Tomato Bruschetta, Crabmeat Spread, Garlic-Feta Spread, Spinach-Artichoke Dip, Herbed Cheese Spread, Buffalo Chicken Dip* Breads: (Choose 2): *Toasted Herb Crostini, Sliced Pita Triangles, Sliced French and Multigrain Batards, Artisan Crackers*

Additional Spread Add \$1.00/per person Served in Sourdough Boules Add \$.50/per person

Toasted Three Cheese Raviolis *(Served with Joe's Signature Marinara Sauce)*

Vegetarian Stuffed Mushrooms

Traditional Greek Spanakopita *(Spinach, Onions & Feta Cheese Layered with Phyllo Dough)*

Bite-Sized Meatballs *(Choose One: BBQ, Sweet & Sour, Italian or Swedish Styles)*

Seven-Layer Mexican Dip *(Served with Multi-Colored Corn Tortilla Chips)*

Assorted Pin-Wheel Sandwiches

Breaded Mozzarella Sticks *(Served with Joe's Signature Marinara Sauce)*

Hand-Tossed Buffalo Chicken Wings *(In Seasoned Flour with Mild, Medium, or "Firehouse" Hot Sauce)*

Fresh Fruit Platter *(Mini Slices of Seasonal Fruit)*

Asian Style Eggrolls *(Served with Traditional Soy & Homemade Sweet & Sour Sauces)*

Mini Mozzarella & Tomato Bites

(Bite Sized Bocconcini & Grape Tomatoes Served with a Garlic Oil Drizzle & Fresh Basil)

Selection of Mini Cookies & Fudge-nut Brownies

RECEPTION MENU CONTINUED

TIER TWO- \$3.99/ PERSON/ ITEM

Joe's Traditional Anti Pasti Display

(Genoa Salami, Capicola Ham, Fresh Mozzarella, Pepperoncinis, Roasted Red Peppers, Italian Olives)

Imported Cheese Selection

(Smoked Gouda, Brie, Gruyere) with Fresh Seasonal Fruits, Assorted Table Crackers & Sliced French Bread)

Grilled Satay *(Choose Chicken with Spicy Peanut Dipping Sauce or Asian Five-Spice Beef)*

Stuffed Fresh Mushroom Caps *(Choose Sausage & Asiago or Crab and Gruyere Stuffed)*

Fresh Fruit Kabobs *(Displayed on a Pineapple Stand and served with Yogurt Dipping Sauce)*

Vegetable Asian Spring Rolls *(Served with Traditional Soy & Homemade Sweet & Sour Sauces)*

Mini Quiche *(Choose Florentine, Seafood, Lorraine)*

Goat Cheese and Pesto Bruschetta *(Served on Herbed Crostini)*

Mini-Kabobs *(Choose Marinated Chicken or Beef, Grilled with Red Onion and Peppers)*

Traditional Asian Vegetable or Chicken Dumplings *(Served on a Bed of Asian Coleslaw with Sweet-Chili Garlic Sauce)*

Boneless Buffalo Chicken Wings *(Choose Mild, Medium, or "Firehouse" Hot Sauce)*

Andouille Sausage Bites *(Served with Grilled Red Peppers & Onions)*

Clams Casino

Chocolate Dipped Strawberries

Joe's Traditional Mini Cannolis

Assorted Dessert "Shots" *(Choose Chocolate Mousse, Banana or Strawberry Cream)*

Assorted Petit Fours Served with Fresh Fruit Garnish

TIER THREE- \$4.99/ PERSON/ ITEM

Mini Crab Cakes *(Served with Remoulade Sauce, Roasted Red Pepper Tartar or Garlic Aioli)*

Southwest Chicken Eggrolls *(Served with Traditional Soy and Sweet & Sour Sauces)*

Asian Baby Back Ribs *(Individual Bone-In Ribs with Herb & Sesame Rub)*

Jumbo Shrimp Cocktail *(Served with Fresh Lemon, Cocktail & Remoulade Sauces)*

Fresh Sea Scallops Wrapped in Smoked Bacon

Steamed Little Neck Clams *(Served in either Spicy Arrabiata Sauce or White Wine and Garlic Butter)*

Deluxe Finger Sandwiches *(Grilled Tenderloin with Light Horseradish Sauce & Grilled Salmon with Asian Slaw)*

Assorted Petit Canapés

Coq Au Vin En Croute

(Chicken, Mushrooms, Gorgonzola Cheese, Hazelnuts & Caramelized Onions Wrapped in Puff Pastry)

Petit Beef Wellington *(Savory Beef Tenderloin & Mushroom Duxelles Wrapped in Light Puff Pastry)*

All prices are per person and subject to sales tax and service charges. Prices are subject to change.

BEVERAGE SERVICES

LOCAL SELECTIONS:

	BEER/WINE	FULL BAR
1 HR	\$10	\$14
3 HR	\$17	\$24
5 HR	\$23	\$31

- Bottled Beer Selections: (Choose 2) Ithaca Apricot Wheat, Ithaca Pale Ale, Ithaca CascaZilla , Ithaca Nut Brown, Saranac Pale Ale, Saranac Pomegranate Wheat, Saranac Adirondack Lager or Saranac Black Forest.
- Wine Selections: (Choose 2) Treleaven Chardonnay, Swedish Hill Cabernet Franc, Wagner Semi-Dry Riesling.
- Liquor Selections: Absolut Vodka, Tanqueray Gin, Jack Daniels Bourbon, Seagram's Seven Whiskey, Bacardi Rum and Jose Cuervo Gold Tequilla. Mixers included
- *Special Requests are Available- additional surcharges may apply.*

PREMIUM SELECTIONS:

	BEER/WINE	FULL BAR
1 HR	\$9	\$12
3 HR	\$15	\$21
5 HR	\$18	\$26

- Bottled Beer Selections: (Choose 2) Amstel Lite, Heineken, Blue Moon, Yuengling, Corona.
- Wine Selections: Call for Current Selections.
- Liquor Selections: Absolut Vodka, Tanqueray Gin, Jack Daniels Bourbon, Seagram's Seven Whiskey, Bacardi Rum and Jose Cuervo Gold Tequilla. Mixers included
- *Special Requests are Available- additional surcharges may apply.*

HOUSE SELECTIONS:

	BEER/WINE	FULL BAR
1 HR	\$7	\$10
3 HR	\$12	\$17
5 HR	\$14	\$20

- Draft Beer Selections: (Choose 2) Miller Lite, Labatt Blue or Yuengling.
- Wine Selections: (Choose 2) Merlot, Cabernet, Chardonnay, Pinot Grigio, White Zinfandel
- House-Brand Liquors with Standard Mixers

CONSUMPTION AND CASH BAR SETUP FEES

Beer and Wine Only: \$100 setup fee (per bar)

Full Bar: \$150 setup fee (per bar)

Consumption prices based on current bar prices

CORKAGE FEES

You have the option to bring in your own wine, however corkage fees will apply as follows:

\$10/bottle (12 bottles or less)

\$7.50/bottle (13-24 bottles)

\$5/bottle (25+bottles)

All prices are per person and subject to sales tax and service charges. Prices are subject to change.

CATERING AGREEMENT

Event Description: _____ Approximate Guest Count _____

Primary Contact: _____ Date of Event: _____

Phone Number: _____ Fax Number: _____

E-mail address: _____

Mailling address: _____

Event Begins: _____ Event Ends: _____ Setup Time Needed? Y/N

Special Requests: _____

Weddings and Formal Events

Ceremony Time & Location _____

Cocktail Hour Begins: _____ Dinner Begins: _____ Reception Ends: _____

Vendors: (Photography) _____ (Band/DJ) _____

(Cake) _____ (Florist) _____ (Other) _____

Deposits and Payments

- A 25% deposit is due for all events unless otherwise indicated. Deposits are due within one week of receipt of signed agreement. All 2012 wedding deposits are due January 1, 2012. Deposits will be refunded for events cancelled six months prior to event date (eight months for weddings).
- Final payment is due the day of the event in the form of cash, check or by credit card (Master Card, Visa, AMEX or Discover).
- A 5% surcharge will be applied to all invoices with an outstanding balance following the event date

Menu and Guest Count

- All menu changes must be made at least two weeks prior to the event date (three weeks for weddings).
- A final head count will be guaranteed 5 days prior to the event (10 days for weddings) You will be charged for the guaranteed number of guests plus any additional dinners served

Alcohol Policy

- The serving of alcohol at any given event is subject to approval
- Catering personnel must be present at all events where alcohol is served
- Joe's Restaurant reserves the right to refuse service to any individual or group for any reason

Liability

- Joe's Restaurant will not be held liable for any loss or damages to the customers' or their guests' property left on the premises prior to, during or following a function
- The customer assumes full responsibility for the conduct of all persons in attendance of the event and for any damages incurred by Joe's Restaurant or its employees as a result of misconduct and agrees to pay for all charges for repairs and/or replacement of damaged property

Please sign below and mail, fax or email back to us to confirm your event.

Customer Signature

Date

Catering by Joe's Authorized Representative

Date

Deposit Due: _____