

PLATE

at Hotel Utica

Food Stations Menu



COCKTAIL RECEPTION PACKAGES

50 person minimum

PASTA STATION

Choice of one pasta - penne, cavatelli
Choice of two sauces - marinara, alfredo, vodka
Choice of one meat - meatballs, sausage, chicken
Option to add shrimp
Includes grated cheese, sun-dried tomatoes

CARVING STATION

Choice of two:
Roast beef au jus,
Roasted turkey with cranberry-mayo relish or gravy, or
Honey ham with cherries and pineapple
Served with oven-fresh rolls
Special order beef cuts available upon request

SALAD STATION

Artisan blend served with heirloom tomatoes, cucumbers, chick peas, seasonal fruit, dried cranberries, candied walnuts, crumbled feta cheese, croutons, and choice of two dressings

MIDDLE EASTERN

Rolled stuffed grape leaves or sambusek
Hummus served with warm pita bread, cucumbers, and tomatoes

MEXICAN

Chicken quesadilla or carnes tacos with salsa, guacamole, sour cream
Black beans and rice

TEXAS BBQ

Mini pulled pork sliders or BBQ pulled chicken
Mac and cheese with bacon and toasted breadcrumb topping

FAR EAST

Kung Pao shrimp or spicy orange chicken
Pork fried rice

TWICE BAKED OR MASHED POTATO

Twice baked or mashed potatoes served with toppings - sour cream, bacon, scallions, broccoli, crispy fried onion straws, cheddar cheese, butter

ADMINISTRATIVE FEE - The Service Establishment charges an Administrative Fee on all food and beverage prices listed in our Special Events Menus, Banquet Event Orders, Room and Catering Contracts. This charge is for the administration of the event (i.e. banquet, special function, package deals) and is not a gratuity and will not be distributed as gratuities to the employees who provided service to the guests. The Administrative Fee also applies to meeting space and AV prices, with or without food and beverage as part of the function. The Hotel's current Administrative Fee is 10%, which is subject to change. GRATUITY - A gratuity of 10% is applied to all food and beverage charges and is distributed to the wait staff. APPLICABLE TAXES - All food and beverage, as well as meeting space, AV or other special services, and items provided by the Hotel and the Administrative Fee are also subject to applicable State Sales Tax. Prices subject to change

DESSERT STATIONS

PREMIUM DESSERT TABLE

Mini Cannoli
Assorted Cheesecake Bites
Tiramisu
Miniature Mousse Cups
Flourless Chocolate Cake Lollipops

STATION UPGRADES

The following stations may be added to your reception for an additional fee.

SEAFOOD

Oysters on the Half Shell
Shrimp Cocktail
Littleneck Clams with Drawn Butter
Mini Lobster Rolls
Crab Cakes

FRANCE

Chicken Cordon Bleu
Baked Brie with Cranberry-Pecan Topping
Assorted Miniature Quiche

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