



PASCALLE
BANQUETS & CATERING
Drumlins Country Club

Wedding Package

2017

Wedding Packages

The Classic Package Includes:

*A Four Hour Reception Consisting of
Cocktail Hour, Grand Antipasto Display, Dinner
and Open House Brand Bar for Four Consecutive Hours
as well as...*

- Complimentary Champagne Toast
- Complimentary Silver or Gold Charger Plates
- Complimentary White or Ivory Linens to the Floor with Optional Colored Overlay
- Complimentary Colored Napkins
- Complimentary Framed Table Numbers
- Complimentary Table Mirrors to Accent Your Centerpieces
- Complimentary Silk Floral Arrangements for Food Display Tables
- Outdoor Patio for Cocktail Space
- Day of Placement of Centerpieces, Favors, Place Cards & Décor
- One-on-One Time with our Experienced Wedding Coordinator
- Professional Banquet Team to Host & Oversee all Aspects of Your Day
- Ample Parking for All Guests
- Children's Meal Pricing | \$25.00 for 10 Years and Under
- Discounted Vendor Meal Pricing | \$25.00 pp for DJ, Photographer, etc.
- \$50.00 Gift Card to Pascale Italian Bistro for your One Year Anniversary
- Preferred Chair Cover Pricing

The Signature Package Includes:

*In Addition to all Amenities in the Classic Wedding Package,
Our Signature Package also Includes...*

- 5 Hour Reception
- 5 Hour Open House Brand Bar
- Complimentary Passed Signature Drink during Cocktail Hour
- Complimentary Signature Package Wedding Cake
- Complimentary Chair Covers with Sash
- Complimentary Uplighting

Add \$15.00 pp

In Addition...

Upgrade Your Bar at our Special Package Pricing!

- Premium Brand Open Bar
 - 4 Hour Reception | Add. \$7.00 pp
 - 5 Hour Reception | Add. \$10.00 pp
- Boutique Brand Open Bar
 - 4 Hour Reception | Add. \$12.00 pp
 - 5 Hour Reception | Add. \$15.00 pp
- Wine Service | House Red or White Wine Offered during Dinner Service | Add. \$3.00 pp

Wedding Package

Sit-Down Entrées Include Choice of Soup or Salad, Starch and Vegetable, Coffee, Tea & Artisan Breads from Pascale Bakehouse

Served Soups

- **Italian Wedding Soup** | Wilted Greens and Mini Meatballs in a Savory Chicken Broth with Grated Parmesan Cheese
- **Roasted Tomato Soup** | With Parmesan Croutons
- **Tuscan Bean Soup** | With Sausage & Escarole
- **Italian Vegetable Minestrone**
- **Tortellini en Brodo** | Cheese Tortellini in Savory Chicken Broth, With Spinach & Grated Pecorino Romano Cheese
- **Butternut Squash Soup** | Puree of Roasted Squash with Caramelized Shallots & Smoked Chicken
- **Potato & Leek Soup**
- **Chicken Orzo Soup**

Served Salads

Add. \$1.00 pp

Add. \$1.00 pp

Add. \$1.00 pp

Add. \$2.00 pp

Add. \$2.00 pp

- **House Salad** | Mixed Greens with Garden Vegetables & Crumbled Bleu Cheese, Drizzled with Italian Vinaigrette
- **Caesar Salad** | Romaine Lettuce with Cherry Tomatoes & Herb Croutons, Drizzled with Creamy Caesar Dressing
- **Baby Spinach Salad** | With Gorgonzola, Bermuda Onion, Mandarin Oranges & Raspberry Vinaigrette
- **Caprese Salad** | Sliced, Vine-Ripened Tomatoes & Fresh Mozzarella, Drizzled with Basil Vinaigrette (Seasonal)
- **Kale Salad** | With Golden Raisins, Dried Cranberries, Toasted Almonds & Gorgonzola, Drizzled with Citrus Honey Vinaigrette
- **California Field Salad** | Organic Baby Lettuces, Dressed with Aged Balsamic Vinegar and Extra Virgin Olive Oil, Served with Goat Cheese Crostini & Edible Blossom
- **Signature Salad** | Mixed Baby Lettuces, Dried Cranberries, Candied Pecans & Stilton Cheese, Drizzled with Champagne Vinaigrette
- **Arugula Salad** | With Beets, Goat Cheese & Toasted Walnuts, Dressed with Lemon and Olive Oil

To Include:

Both Salad & Soup Course \$4.00 pp

Pasta Course \$4.00 pp

Prices are exclusive of 21% administrative fee and 8% NYS sales tax.

Pascale Catering at Drumlins | 800 Nottingham Road, Syracuse NY 13224 | 315.446.8511 x209 | www.pascaledrumlins.com

Wedding Package

Served Entrées

Choose Two Entrées & a Vegetarian Option (Choose Three Entrées, Add. \$1.00 pp)

- | | |
|-------------------|---|
| <i>\$55.95 pp</i> | • Vegetarian Lasagna Grilled Italian Vegetables and Fresh Pasta Sheets, Layered With Fresh Herbs, Three Cheeses and Tomato Sauce |
| <i>\$55.95 pp</i> | • White Lasagna Fresh Pasta Sheets, Layered with Spinach, Mushrooms and a Béchamel Cream Sauce |
| <i>\$55.95 pp</i> | • Vegetable Wellington Grilled Italian Vegetables Layered With Spinach and Artichoke Pate, Baked In Puff Pastry, Served With Roasted Pepper Coulis |
| <i>\$56.95 pp</i> | • Autumn Ravioli Pumpkin Filled Pasta Pillows, Caramelized Pearl Onions and Candied Pecans in Thyme Brown Butter |
| <i>\$57.95 pp</i> | • Chicken Marsala Boneless Breast Sautéed with Mushrooms in a Marsala Wine Sauce |
| <i>\$58.95 pp</i> | • Chicken Florentine Boneless Breast Stuffed with Spinach and Mushrooms, with a Creamy Mornay Sauce |
| <i>\$58.95 pp</i> | • Chicken Saltimbocca Roulade Stuffed with Prosciutto, Spinach & Provolone Cheese, In a Marsala Mushroom Sauce |
| <i>\$58.95 pp</i> | • Jodie's Favorite Chicken Boneless Breast Stuffed with Broccoli and Sun Dried Tomatoes, with A Creamy Smoked Gouda Cheese Sauce |
| <i>\$58.95 pp</i> | • Caprese Chicken Boneless Breast Stuffed with Sun-Dried Tomatoes, Fresh Mozzarella and Basil Pesto, with a Blush Tomato Cream Sauce |
| <i>\$58.95 pp</i> | • Spice Rubbed Pork Loin With a Dijon Peppercorn Sauce |
| <i>\$61.95 pp</i> | • Panko Crusted Salmon Thick Sliced Fillet Crusted With Fresh Herbs and Panko Crumbs, Served With Fresh Basil Hollandaise |
| <i>\$61.95 pp</i> | • Roast Salmon In a Lemon Beurre Blanc Sauce |
| <i>\$61.95 pp</i> | • Panko Crusted Haddock Lightly Fried and Served with Lemon & Homemade Tartar Sauce |
| <i>\$61.95 pp</i> | • Crab Stuffed Sole Fillet Rolled With Our Crab Cake Mixture, Served With Hollandaise Sauce |

Menu Continues Onto Next Page →

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Wedding Package

Served Entrées

Choose Two Entrées & a Vegetarian Option (Choose Three Entrées, Add. \$1.00 pp)

\$62.95 pp

- **Herb Roasted Lamb** | Boneless Leg of Young Australian Lamb Rubbed With Minted Basil Pesto, Served With a Roasted Garlic Mint Demi-Glace

\$62.95 pp

\$68.95 pp

- **Boneless Prime Rib** | Slow Roasted Rib Eye of Angus Beef with Madeira Sauce
 - 10 oz.
 - 16 oz.

\$65.95 pp

- **Roast Tenderloin of Beef** | Choice Western Black Angus Served With a Wild Mushroom Sauce

\$68.95 pp

- **Filet Mignon** | 8 Oz. Center Cut Filet, Served With Béarnaise Sauce or Porcini Mushroom & Rosemary Cream Sauce

\$68.95 pp

- **Chilean Sea Bass** | Roasted in Sauce Vierge with Lemon, Capers, Tomatoes & Basil

Duo Plates

*In Lieu of Selecting Two Entrées plus a Vegetarian Option,
You May Select a Duo Plate & a Vegetarian Option*

\$67.95 pp
\$68.95 pp
\$Market Price

- Roast Tenderloin of Beef, Paired With (Choose 1 of the Following)
 - Herb Crusted Salmon
 - Jumbo Shrimp
 - Lobster Tail

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Wedding Package

Served Vegetables

- **Cauliflower** | Sautéed with Lemon & Parsley
- **Broccoli Florets** | With Garlic Butter Crumbs
- **Green Beans Almandine**
- **Utica Greens** | With Prosciutto, Cherry Peppers & Breadcrumbs
- **Grilled Italian Vegetables** | Drizzled with Balsamic Glaze
- **Balsamic Roasted Root Vegetables**
- **Stir Fried Snow Peas** | With Multicolored Peppers
- **Roasted Asparagus Spears** (Seasonal)
- **Roasted Brussels Sprouts** (Seasonal)

Served Starches

- **Roasted Potatoes** | With Herbs & Garlic
- **Roast Garlic Mashed Potatoes**
- **Three Cheese Potatoes Au Gratin**
- **Roasted Sweet Potatoes**
- **Israeli Cous Cous** | Flavored with Coconut & Ginger
- **Harvest Rice** | Rice Pilaf with Almonds & Dried Cranberries
- **Herbed Orzo** | With Extra Virgin Olive Oil & Fresh Herbs
- **Acorn Squash** | Baked with Butter & Brown Sugar (Seasonal)
- **Truffled Macaroni & Cheese (Add. \$1.00 pp)**

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Wedding Package

Buffet Dinners Include Coffee & Tea and Artisan Breads from Pascale Bakehouse

Buffet Dinner

Menu 1
\$61.95 pp

- Salads (Choose 2)
 - House Salad | Mixed Greens with Garden Vegetables and Crumbled Bleu Cheese, Drizzled with Italian Vinaigrette
 - Caesar Salad | With Garlic Croutons
 - Baby Spinach Salad | With Gorgonzola, Bermuda Onion, Mandarin Oranges & Raspberry Vinaigrette
 - California Field Salad | Organic Baby Lettuces, Dressed with Aged Balsamic Vinegar and Extra Virgin Olive Oil, Served with Goat Cheese, Crostini & Edible Blossom
 - Tomato, Cucumber & Red Onion Salad | With Italian Herb Dressing
 - Tortellini Salad | With Creamy Basil Dressing
 - Platter of Fresh Seasonal Fruit
- Vegetables (Choose 1)
 - Balsamic Roasted Root Vegetables
 - Cauliflower | Sautéed with Lemon & Parsley
 - Broccoli Florets | With Garlic & Butter Crumbs
 - Green Beans Almandine
 - Grilled Italian Vegetables | Drizzled with Balsamic Glaze
 - Roasted Brussels Sprouts
- Starch (Choose 1)
 - Herbed Orzo | With Extra Virgin Olive Oil & Fresh Herbs
 - Roasted Potatoes | With Herbs & Garlic
 - Traditional Mashed Potatoes
 - Three Cheese Potatoes Au Gratin
 - Roasted Sweet Potatoes
 - Harvest Rice | White & Wild Rice Pilaf with Almonds & Dried Cranberries
- Pasta (Choose 1) | Served with Freshly Grated Parmesan Cheese
 - Creamy Tomato Vodka Sauce
 - Smoked Chicken Alfredo | With Mushrooms & Sun-Dried Tomatoes
 - Pesto Alfredo Sauce
 - Carbonara Sauce | With Bacon & Scallions
 - Three Cheese Vegetarian Lasagna
 - Bolognese | Beef, Veal & Pork, Simmered with Roma Tomatoes & Fresh Herbs
- Entrée (Choose 2)
 - Caprese Chicken | Boneless Breast Stuffed with Sun-Dred Tomatoes, Fresh Mozzarella and Basil Pesto, with a Blush Tomato Cream Sauce
 - Jodie's Favorite Chicken | Boneless Chicken Breast Stuffed with Broccoli and Sun-Dried Tomatoes with a Creamy Smoked Gouda Cheese
 - Spice Rubbed Pork Loin | With Dijon Cream Sauce
 - Korean Marinated Flank Steak | Marinated with Bourbon, Soy & Sesame
 - Roast Filet of Salmon | In a Dill Radish Butter Sauce
 - Roast Salmon | In a Lemon Beurre Blanc Sauce

Additional Selections, Hand Carved to Order

- Boneless Leg of Lamb | \$5.00 pp
- Prime Rib | \$5.00 pp
- Roast Tenderloin of Beef | \$7.00 pp

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Wedding Package

Buffet Dinners Include Coffee & Tea and Artisan Breads from Pascale Bakehouse

Menu 2
\$67.95 pp

Buffet Dinner

- Salad (Choose 1) | Served or Displayed on Buffet
 - Apple Walnut Salad | Baby Lettuces, Diced Apples, Candied Walnuts & Gorgonzola Cheese, Drizzled with Balsamic Vinaigrette
 - Signature Salad | Mixed Baby Lettuces, Dried Cranberries, Candied Pecans & Stilton Cheese, Drizzled with Champagne Vinaigrette
 - Kale Salad | With Golden Raisins, Dried Cranberries, Toasted Almonds & Gorgonzola, Drizzled with Citrus Honey Vinaigrette
 - Tomato & Mozzarella Salad | Sliced, Vine-Ripened Tomatoes & Fresh Mozzarella, Drizzled with Basil Vinaigrette
 - Arugula Salad | With Beets, Goat Cheese & Toasted Walnuts, Dressed with Lemon and Olive Oil
- Vegetables (Choose 1)
 - Balsamic Roasted Root Vegetables
 - Broccoli Florets | With Lemon Parsley Dressing
 - Stir Fried Snow Peas | With Multicolored Peppers
 - Grilled Asparagus Spears | With Maytag Bleu Cheese & Sherry Vinaigrette
 - Grilled Italian Vegetables | Drizzled with Balsamic Glaze
 - Roasted Brussels Sprouts
 - Mashed Cauliflower with White Truffle Oil
- Starch (Choose 1)
 - Roasted Potatoes | With Herbs & Garlic
 - Roast Garlic Mashed Potatoes
 - White & Sweet Potato Lyonnaise
 - Mashed Sweet Potatoes | Drizzled with Brown Sugar
 - Harvest Rice | White & Wild Rice Pilaf with Almonds & Dried Cranberries
 - Acorn Squash | Baked with Butter & Brown Sugar
- Pasta (Choose 1) | Served with Freshly Grated Parmesan Cheese
 - Creamy Tomato Vodka Sauce
 - Tortellini Alfredo
 - Sunday Gravy | Braised Pork & Sausage with San Marzano Plum Tomatoes
 - Bolognese | Beef, Veal & Pork, Simmered with Roma Tomatoes & Fresh Herbs
 - Autumn Ravioli | Pumpkin Filled Pasta Pillows, Caramelized Pearl Onions & Candied Pecans in Thyme Brown Butter
 - Truffled Macaroni & Cheese
 - Seafood Fra Diavolo | Assortment of Fresh Seafood in Spicy Marinara Sauce

Menu Continues Onto Next Page →

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Wedding Package

Buffet Dinner

Menu 2 Cont.
\$67.95 pp

- Chicken (Choose 1)
 - Chicken Marsala | Boneless Breast, Sautéed with Mushrooms in a Marsala Wine Sauce
 - Chicken Toscano | Boneless Breast Stuffed with Salami, Roasted Peppers, Fennel & Pistachios in a Creamy Parmesan-Tomato Sauce
 - Chicken Saltimbocca Roulade | Stuffed with Prosciutto, Spinach & Provolone Cheese, In a Marsala Mushroom Sauce
- Seafood (Choose 1)
 - Black & White Salmon | Sesame Crusted with Soy Ginger Glaze & Wasabi Cream
 - Crab Stuffed Sole | Filet Rolled with our Crab Cake Mixture, Served with Hollandaise Sauce
 - Seafood Newburgh | Lobster, Crab & Shrimp in an Elegant Sauce of Butter, Cream & Sherry, Served with White Rice
- Beef Carved to Order (Choose 1) | Served with Choice of Sauce: Wild Mushroom, Au Jus, Béarnaise, or Porcini Rosemary Cream
 - Prime Rib
 - Roast Tenderloin of Beef

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Wedding Package

\$69.95 pp

Dinner Stations

Choose 3 of the Following Stations:

Dinner Station Package Includes Coffee & Tea
And Artisan Breads from Pascale Bakehouse

Seafood Station

- Entrée (Choose 1)
 - Black & White Salmon | Sesame Crusted with Soy Ginger Glaze & Wasabi Cream
 - Roast Salmon | In a Lemon Beurre Blanc Sauce
 - Crab Stuffed Sole | Filet Rolled with our Crab Cake Mixture, Served with Hollandaise sauce
 - Seafood Newburgh | Lobster, Crab & Shrimp in an Elegant Sauce of Butter, Cream & Sherry, Served with White Rice
 - Seafood Paella | Assorted Fresh Seafood, Simmered in Saffron Rice
- Side (Choose 1)
 - Broccoli Florets | With Garlic Butter Crumbs
 - Green Beans Almondine
 - Roasted Asparagus Spears (Seasonal)

Carving Station

Our Premium Meats are Hand Carved to Order with a Selection of Two Sauces

- Meats (Choose 1)
 - Baked Old Fashioned Ham Off the Bone
 - Top Round of Angus Beef
 - Boneless Pork Loin | Rubbed with Southwestern Spices
 - Slow Roasted Breast of Carolina Turkey
 - Korean Marinated Flank Steak | With Bourbon & Soy Marinade
- Upgrade to Roast Tenderloin of Angus Beef | \$4.00 pp
- Yukon Gold Mashed Potatoes Served in a Martini Glass,
With a Selection of Toppings to Include:
 - Madeira Sauce
 - Sour Cream
 - Bacon
 - Scallions
 - Shredded Cheddar Cheese

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Wedding Package

Italian Station

Station Served with Freshly Grated Parmesan Cheese

- Entrée (Choose 1)
 - Chicken Marsala | Boneless Breast Sautéed with Mushrooms in a Marsala Wine Sauce
 - Chicken Florentine | Boneless Breast Stuffed with Spinach and Mushrooms, with a Creamy Mornay Sauce
 - Caprese Chicken | Boneless Breast Stuffed with Sun-Dried Tomatoes, Fresh Mozzarella and Basil Pesto, with a Blush Tomato Cream Sauce
- Pasta (Choose 1)
 - White Lasagna | Fresh Pasta Sheets, Layered with Spinach, Mushrooms and a Béchamel Cream Sauce
 - Alfredo or Pesto Alfredo
 - Creamy Tomato Vodka Sauce
 - Tortellini della Nonna | With Peas and Prosciutto in a Parmesan Cream Sauce
 - Sunday Gravy | Braised Pork & Sausage with San Marzano Plum Tomatoes
 - Bolognese | Beef, Veal & Pork, Simmered with Roma Tomatoes & Fresh Herbs
- Side (Choose 1)
 - Traditional Caesar Salad | With Parmesan Croutons
 - Utica Greens | With Prosciutto, Cherry Peppers & Breadcrumbs
 - Platter of Grilled Italian Vegetables | Drizzled with Balsamic Glaze

Small Plate Station

- Small Plate (Choose 1) | Chef Prepared
 - Roast Tenderloin of Beef | Over Truffle Mashed Cauliflower and Grilled Asparagus Spears, Drizzled with Wild Mushroom Sauce
 - Shrimp & Scallop Florentine | In a Creamy Lemon Butter Sauce with Spinach, Served over Herbed Orzo
 - Fennel Crusted Salmon | Served with White Beans and Kale, Drizzled with Roasted Tomato-Basil Coulis
 - Lump Crab Cakes | With Remoulade Sauce Served over Sautéed Spinach & Israeli Cous Cous
 - Autumn Ravioli | Pumpkin Filled Pasta Pillows, Caramelized Pearl Onions & Candied Pecans in Thyme Brown Butter
- Beet & Goat Cheese Salad | With Toasted Macadamia Nuts and Champagne Vinaigrette, Served in Individual Rocks Glasses on a Multi-Level Display

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Wedding Package

Asian Flare Station

Let Us Know if you like it Mild, Medium or Spicy!

- Jasmine Rice
- Chicken, Vegetable or Pork Pot Sticks | With Soy Dipping Sauce
- Entrée (Choose 1)
 - Cashew Chicken | With Scallions, Garlic, Red Peppers, Celery & Cashews
 - Spicy Singapore Shrimp | With Snow Peas, Carrots, Onion, Celery & Scallions
 - Sweet and Sour Pork | With Ginger, Garlic, Pineapple, Red Peppers & Green Peppers
 - General Tso Chicken | With Garlic, Scallions & Broccoli

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Wedding Package

Wedding Cakes & Cupcakes

*Tiered Wedding
Cakes Starting at
\$4.50 pp*

- Chocolate
- Vanilla
- Marble
- Black & White (Alternating Layers of Chocolate & Vanilla)
- Carrot
- Pumpkin
- French Vanilla
- Coconut
- Chocolate Coconut
- Chocolate Peanut Butter
- Chocolate Mint

Cake Flavors

- Mocha
- Cinnamon Spice
- Red Velvet
- Cookies & Cream
- Chocolate Chip
- Lemon
- Orange Chiffon
- Cherry
- Champagne
- Pink Champagne
- Confetti
- Cotton Candy
- Tutti Fruitti
- Almond*
- Pistachio*
- Hazelnut*
- Raspberry Swirl*
- Strawberry Swirl*
- Blueberry Swirl*
- Lemon Raspberry*
- Grasshopper*
- Apple Spice*
- Apple Raspberry*
- Lemon Poppy Seed*

Fillings

- Dark Chocolate Mousse
- Milk Chocolate Mousse
- White Chocolate Mousse
- Caramel Mousse
- Chocolate Hazelnut Mousse
- Vanilla Bavarian Mousse
- Peanut Butter Mousse
- Apple Spice
- Raspberry Mousse
- Strawberry Mousse
- Lemon Cream Mousse
- Chocolate Custard
- Vanilla Bean Custard
- Coconut Cream Custard
- Fresh Seasonal Berries in Whipped Cream
- Lemon Curd
- Strawberry Preserves
- Apricot Preserves
- Raspberry Jam
- Blueberry Jam
- Chocolate Ganache
- Chocolate Mint Ganache
- Cannoli Filling*

Frostings

- Vanilla Buttercream
- Chocolate Buttercream
- White Chocolate Buttercream
- Chocolate Hazelnut Buttercream
- Hazelnut Buttercream
- Italian Buttercream
- Caramel Buttercream
- Mocha Buttercream
- Coconut Buttercream
- Lemon Buttercream
- Mint Buttercream
- Whipped
- Cream Cheese
- Chocolate Ganache
- Fondant**

** Extra \$0.50 pp*

*** Extra \$1.00 pp*

In the event you choose an alternate baker, Pascale Catering Co. will apply a \$1.50 per person plating fee per person.

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Additional Items

Passed Hors d'Oeuvres

*In Addition to your Wedding Package, Each Selection Includes One Piece of each per Person
(Passed on Silver Trays by Wait Staff)*

A

*3 Selections from A
@ \$5.00 pp*

- Avocado Tartare | Served on a Leaf of Endive
- Caprese Skewer | Cherry Tomatoes, Basil Pesto & Fresh Mozzarella Beads
- Mini Risotto Ball | Crisp, Fried Risotto Balls Flavored with Basil, Prosciutto & Romano, Served with Warm Marinara Sauce
- Stuffed Mushrooms | With Spinach & Feta, Crabmeat or Sausage Filling
- Vegetable, Chicken or Pork Pot Stickers | With Soy Ginger Dipping Sauce
- Wild Mushroom Tartlets | With Smoked Mozzarella in a Flaky Pastry Cup
- Indonesian Chicken Satay | With Spicy Peanut Sauce
- Spanakopita | Spinach & Feta Wrapped in Phyllo Pastry
- Marinated Tomato Crostini | With Whipped Feta and Fresh Basil

B

*3 Selections from A or B
@ \$6.00 pp*

- Crunchy Tuna Tartare | Served on a Spoon
- Southwestern Chicken & Guacamole Crostini
- Duck and Apple Tartlets | With Caramelized Onions & Smoked Mozzarella
- Asparagus Tips | Wrapped in Prosciutto & Provolone
- Sea Scallops | Wrapped in Bacon, Served with Creamy Horseradish Sauce
- Korean Flank Steak Satay | With Chimichurri Sauce
- Seared Sesame Crusted Ahi Tuna | With Wasabi Ginger Dipping Sauce
- Coconut Crunchy Shrimp | With Chili Apricot Dipping Sauce
- Bartlett Pear Cornets | Wrapped in Prosciutto with Mascarpone & Chopped Mint
- Smoked Salmon | With Mascarpone Cheese & Dill on a Rye Crisp

C

*3 Selections from A, B or C
@ \$7.00 pp*

- Chilled Jumbo Shrimp | With Traditional Cocktail Sauce
- Mini Maryland Crab Cakes | With Chili Remoulade Sauce
- Mini Beef Wellington
- Lemongrass Shrimp Satay | With Tequila Lime Dressing
- Tomato Bisque Shooter | With Truffle Grilled Cheese Finger Sandwiches
- Oyster Shooters | Raw Oyster Topped with Vodka & Cocktail Sauce in a Shot Glass
- "Lollipop" Lamb Chops | With Tarragon Dijonnaise Sauce (Add \$2.00 pp)
- Mini Lobster Roll | On a New England Bun (Add \$2.00 pp)

\$6.95 pp

- Shrimp Martini | Jumbo Shrimp Cocktail with Cocktail Sauce, Lemon and Olives, Served in a Martini Glass

Additional Items

Enhancements

ADD A GOURMET TOUCH TO YOUR DAY

- \$3.00 pp*
 - \$3.00 pp*
 - \$2.00 ea*
 - \$2.50 ea*
 - \$ Price Variable*
 - \$9.00 pp*
 - \$ Price Variable*
- **Wine Service** | House Red or White Wine Offered to Each Guest during Dinner Service
 - **Intermezzo Course** | Choice of Lemon, Raspberry or Strawberry, Served Between Salad & Dinner Courses
 - **Chocolate Covered Strawberries**
 - **Tuxedo Strawberries**
 - **Italian Cookie Platters**
 - **Viennese Table** | A Beautiful Multi-Level Displayed Viennese Table from Pascale Bakehouse, Consisting of Selected Cakes and Tarts, Miniature Pastries, Strawberries Dipped in Chocolate, Assorted Truffles, Fruit & International Cookies
 - **Late Night Snack Attack** | Displayed for your Guests while you Dance the Night Away: Chicken Tenders, Miniature Franks in Puff Pastry, Finger Sandwiches, Chicken Wings, Mozzarella Sticks, Burger Sliders, Deli Sub Sandwiches, French Fries & Onion Rings

ADDITIONAL RECEPTION ENHANCEMENTS

- **Additional Hour Reception**
 - **Additional Bar Setup**
 - **On-Site Ceremony Fee (Inside)** | Includes Setup, Manager to Orchestrate Rehearsal and Day of Ceremony
 - **On-Site Ceremony Fee (Outside)** | Includes Setup, Manager to Orchestrate Rehearsal and Day of Ceremony
 - **Coat Check**
 - **Tent Rental**
 - **Uplighting** (16 Lights)
 - **Candy Table** | Includes 10 Glass Vases, Tongs, Scoops & Risers (Bags, Candy Labels & Assorted Candy Additional)
 - **Photo Booth Rental**
 - **AV Equipment**
- \$400.00 per Hour*
\$250.00 ea
\$400.00
\$500.00
\$100.00 up to 5 Hours
Price upon Request
\$250.00
\$75.00
Starting at: \$695.00
\$ Price Variable

LINEN ENHANCEMENTS

- **Chair Covers (Poly or Spandex) with Sash (Satin or Organza)**
 - **Head Table Fabric Draped Backdrop with Twinkle Lights Included**
 - **Fabric Draping on Walls or Ceiling**
 - **Specialty Linens Available Upon Request**
- \$4.00 ea*
\$250.00
\$ Price Variable
\$ Price Variable

Specials

- **Saturday Afternoon & Sunday Special**
Receive \$3.00 off (per person) toward your Classic or Signature Wedding Package. Offer Valid for Saturday Daytime (Before 5:00 PM) & Sunday Weddings, and when Classic or Signature Wedding Package is purchased for 100 Guests or more.

2017 Policies & Procedures

GUARANTEE POLICY: In order that we may better serve your guests, we ask for an estimated number of attendees one week prior to your event for both Sit Down and Buffet Style Meals. For a Sit Down meal you may offer guests a choice of two entrees, and a vegetarian choice; however, we must have an estimated number of each entrée one week prior to your event. An additional \$1.00 per person will be applied when offering a third entrée (not including a vegetarian option.) We require a final guaranteed number of attendances and choice of entrees seventy-two hours (3 business days) in advance. This number shall constitute a guarantee and you will be billed for this number or the actual attendance, whichever is higher.

DEPOSIT SCHEDULE & PAYMENTS DUE:

Confirmation of Date: \$1,000.00 non-refundable Deposit

6 Months Prior: \$3,000.00 non-refundable Deposit

3 Months Prior: 50% of Anticipated Revenue is due ~ non-refundable

30 Days Prior: 75% of Anticipated Revenue is due~ non-refundable

10 Days Prior: 100% - Final bill is due

Payment of Certified Check, CASH, or Money Order

CANCELLATION POLICY: Should you decide at any time to cancel your wedding reception, the above penalty charges will be assessed, based on the receipt of a written cancellation request. All percentages are based on the anticipated event revenue. All deposits and payments are non-refundable & non-transferrable.

***ADMINISTRATIVE FEE & TAX:** On all food and beverage functions, there will be a 21% Administrative Fee and 8% NYS Sales Tax applied. All prices quoted are exclusive of administrative fee and tax. The Administrative Fee is for the administration of the special function/banquet and is not purported to be a gratuity and will not be distributed as gratuities to the employees who provided service to the guests. No other labor fee or charge is a gratuity for employees. A gratuity is not required or expected. We pride ourselves on providing our employees competitive compensation.

For tax exempt organizations, form ST-119 must be obtained no later than two weeks prior to the function date.

RECEPTION TIMES & MINIMUMS: Pascale Catering takes pride in providing wedding receptions year round. Saturday time slots are 1:00 PM – 5:00 PM for the daytime and 7:00 PM – 11:00 PM for evening. Friday receptions can begin at 6:00 PM. Sunday receptions are open times. In addition, weddings held at Drumlins have a minimum food and beverage expenditure dependent on the date, time & room. Please consult with our Sales Manager for requirements and availability.

FOOD / BEVERAGE / DESSERTS: All food and beverage products must be supplied and prepared by Pascale Catering and Pascale Bakehouse. We pride ourselves on customizing each menu to your individual taste, transforming the highest quality and freshest ingredients into delicious, highly presentable dishes, including our famous desserts. Pascale Bakehouse has been creating custom designed Wedding Cakes and specialty desserts to compliment every occasion for over 20 years. In the event you choose an alternate baker, Pascale Catering Co. will apply a \$1.50 per person plating fee.

STAFFING: Once you have booked your reception, you will receive professional services from our Banquet Sales Manager, including assistance with the planning and arranging of your food, beverage, vendors and setup of your wedding reception. The Event Manager the night of your reception will coordinate your entire evening to your standards and satisfaction. All service staff will be professionally dressed in black and white tuxedo uniforms.

LINENS: We provide white or ivory table linens to the floor and a variety of colored napkins at no additional fee. Coordinating overlays, chair covers and additional colored linens to the floor are available at an additional cost. All food and beverage stations will be draped to the floor in white or black skirting upon your request.

VENDORS & DECORATIONS: Our Banquet Sales Manager will provide you with an information filled packet including referrals for photographers, music, limousines, florists, hotels, non-traditional wedding sites and more. Please consult our Sales Office for more information on booking vendors. All items supplied by the guest or a vendor must be removed from the banquet room at the conclusion of the reception. Pascale Catering cannot be responsible for damage or loss of any articles or merchandise left prior to or following your reception. All candle centerpieces must be in an enclosed encasement. Pascale Catering will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substance. We do not allow confetti or glitter. Please consult the Sales Office for assistance in displaying of all materials.

MATERIALS AND DELIVERIES: Pascale Catering will receive materials for your reception no sooner than 48 hours before your event. Materials must be picked up after the reception, unless other arrangements are made with your Banquet Sales Manager. Please coordinate arrangements directly with your sales manager to insure proper handling. We are not responsible for anything left prior, during or after your reception. All materials left at Pascale Catering at Drumlins for longer than five days following your reception become property of Pascale Catering and may be disposed of.