

## Breakfasts

### Classic Continental \$8.50

- Assorted Bagels (*Served with Philadelphia Cream Cheese, Butter & Smucker's® Jellies*)
- Muffin Assortment
- Selection of Whole Fresh Fruit
- Assorted Tropicana® Juices
- Regular & Decaffeinated Coffee, Celestial Seasons Herbal Teas

### Deluxe Continental \$11.25

- Assorted Bagels (*Served with Philadelphia Cream Cheese, Butter & Smucker's® Jellies*)
- Muffin Assortment
- Breakfast Breads
- Vanilla Yogurt served with granola
- Fruit Salad
- Assorted Tropicana® Juices
- Regular & Decaffeinated Coffee, Celestial Seasons Herbal Teas

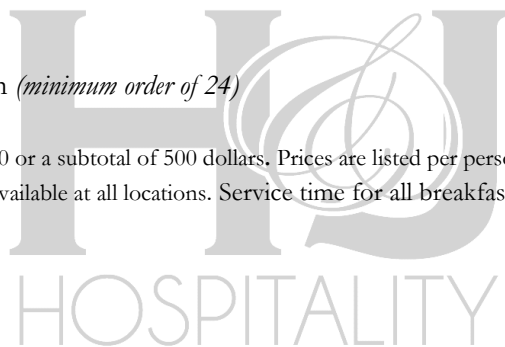
### Sunrise Breakfast Buffet \$17.75

- Muffin Assortment
- Breakfast Breads
- Scrambled Eggs
- Smokehouse Bacon or Pork Sausage Links
  - *Turkey products available for an additional 1/2 dollar*
- Texas-Style French Toast
- Red Breakfast Potatoes
- Fresh Fruit Salad
- Assorted Tropicana® Juices
- Regular & Decaffeinated Coffee, Celestial Seasons Herbal Teas

### Breakfast Enhancements

- Quiche (Broccoli & Gruyere or French Onion) + \$4
- Scrambled Eggs or Breakfast Potatoes + \$3
- Smokehouse Bacon or Pork Sausage Links + \$3
- Selection of Cold and Hot Cereals + \$3
- Vanilla Yogurt served with Granola + \$3
- Individual Yogurt Cups (*minimum order of 24*) + \$2
- Individual Chobani Greek Yogurt Cups (*minimum order of 24*) + \$3 1/2
- Half-Pint Milk Cartons + \$1
- Bottled Water + \$1 1/2
- Mimosa or Bloody Mary Station (*minimum order of 24*) + \$5 [7 for both]

Breakfasts require a minimum guest count of 50 or a subtotal of 500 dollars. Prices are listed per person and are subject to state tax and service charges. All items may not be available at all locations. Service time for all breakfasts limited to two-hours



Call (607) 882-9609 or (315) 255-3488

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# Luncheons

## Traditional Deli Platter

\$14

- Rolled Deli Meats: Roast Beef, Turkey & Ham (*hummus available upon request as a vegan option*)
- Sliced Provolone & American Cheeses, Green Leaf Lettuce, Tomatoes, Red Onion
- Basket of Assorted Artisan Breads & Rolls , Appropriate Condiments
- House Mixed-Green Salad
- Choice of Luncheon Salad [see below]
- Cookie & Brownie Assortment
- Selection of Canned Sodas & Bottled Water

### Luncheon Soups and Side Salads

#### Side Salads

- Chilled Tomato & Cucumber
- Roasted Corn & Edamame Salad
- Mediterranean Quinoa Salad + 1
- Rotini Pasta Salad
- German-Style Potato Salad
- Mozzarella & Tomato Salad + 1
- Home-style Macaroni Salad
- Fresh Fruit Salad

#### Soups

- Creamy Tomato-Basil
- Broccoli and Cheddar
- Potato and Leek
- Chili Con Carne + 1
- Three-Bean Chili
- Chicken and Wild Rice
- Minestrone
- New England Clam Chowder + 1

**Add an additional side or soup to your lunch + 2**

## Signature Sandwich Buffet

\$16.75

- Selection of three signature sandwiches.
  - Roast Beef with Smoked Provolone, Caramelized Onions and Horseradish Mayo
  - Brown-Sugar Baked Ham with Jarlsberg Swiss and Spicy Brown Mustard
  - Smoked Turkey with Gouda and Cranberry Aioli
  - Roasted Chicken with Fresh Avocado Spread and Plum Tomatoes
  - Caprese: Fresh Roma Tomatoes, Creamy Mozzarella Cheese, Green Leaf Lettuce and Pesto spread
  - Roasted Vegetable: Layers of Fresh Roma Tomatoes, Spinach, Roasted Red Peppers, Red Onion, Cucumber and a Red Pepper Humus spread
- House Mixed-Green Salad
- Choice of Luncheon Salad [see above]
- Cookie & Brownie Assortment
- Selection of Canned Sodas & Bottled Water

## Box Lunch

Half Sandwich: \$12

Whole Sandwich: \$16.50

- Selection of three signature sandwiches [above]
- Individual Bags of Kettle Style Chips
- Seasonal Whole Fruit
- Freshly Baked Chocolate Chip Cookie
- Bottled Water

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## Salad Bar & Soup Luncheon

**\$16.25**

- Fresh Romaine & Mixed Field Greens
- Assorted Dressings, Vegetables & Cheeses
- Cornell Marinated Chicken Strips
- Grilled Steak
- Hard Boiled Eggs
- Artisan Rolls and Butter
- Assorted Freshly Baked Cookies
- Selection of Canned Sodas & Bottled Water
- Choice of Soup [see previous page]

## Hearty Hot Lunch Buffet

**\$19.50**

### Select One Entrée

- Seared Chicken Breast *with wild mushroom crème sauce*
- Lemon-Herb Chicken *in a creamy burre-blanc sauce*
- Garlic-Roasted Chicken *with grape tomatoes and fresh basil*
- Beef Medallions *with Cabernet bordelaise*
- Butter crumb Cod *breaded and baked with butter*
- Spinach and Mushroom Manicotti *with garlic alfredo sauce*
- Eggplant Rolletini *topped with our homemade tomato sauce*
- Vegetable Lasagna *grilled vegetables layered with pesto ricotta and fresh mozzarella*

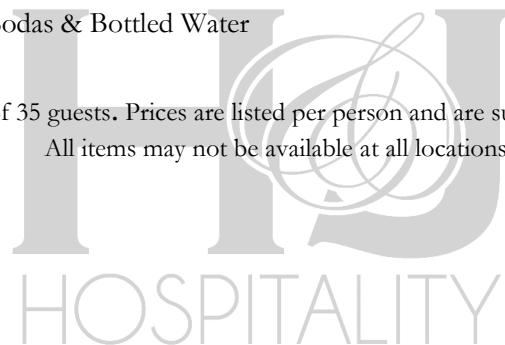
### Select One Pasta Entrée

- Traditional Baked Ziti
- Cavatappi Pasta with a Gouda-Alfredo sauce
- Penne with Creamy Pesto Sauce
- Farfalle with a Creamy Vodka Sauce

### Buffet Also Includes

- House Mixed-Green Salad
- Choice of Luncheon Side [see previous page]
- Signature Vegetable Medley
- Assorted Artisan Rolls
- Cookie & Brownie Selections
- Selection of Canned Sodas & Bottled Water

Luncheons require a minimum of 35 guests. Prices are listed per person and are subject to state tax and service charges.  
All items may not be available at all locations.



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# Dinner Menus

## Build Your Own Buffet

Base Price: \$27.50

### Starters [select two]

#### Garden Salads

- House Mixed-Green Salad *served with Italian and Ranch dressing*
- Fresh Field Greens Salad *with red onion, goat cheese, cucumber and sliced almonds and pomegranate vinaigrette* + 2
- Summer Berry Salad *crisp spinach and field greens, fresh berries, blue cheese and pecans tossed in a white balsamic dressing* + 2
- Harvest Field Green Salad *dried cranberries, granny smith apples and candied walnuts in a maple vinaigrette* + 1
- Classic Caesar Salad
- Greek Salad + 1

#### Side Salads

- Chilled Tomato & Cucumber
- Roasted Corn & Edamame Salad
- Mediterranean Quinoa Salad + 1
- Rotini Pasta Salad
- German-Style Potato Salad
- Mozzarella & Tomato Salad + 1
- Home-style Macaroni Salad
- Fresh Fruit Salad

#### Soups

- Creamy Tomato-Basil
- Broccoli and Cheddar
- Potato and Leek
- Chili Con Carne + 1
- Three-Bean Chili
- Chicken and Wild Rice
- Minestrone
- New England Clam Chowder + 1

### Entrées [select two]

#### Poultry Options

- Seared Chicken Breast *with wild mushroom brandy crème sauce*
- Lemon-Herb Chicken *with a lemon beurre-blanc sauce*
- Almond-Encrusted Chicken *with honey bourbon sauce*
- Garlic-Roasted Chicken *with grape tomatoes and fresh basil*
- Stuffed Chicken Saltimbocca *stuffed with prosciutto and fontina with a lemon caper beurre-blanc sauce* + 2

#### Pork Options

- Sage Roasted Pork Loin *glazed with apricots and fresh herbs*
- Spinach Stuffed Pork Loin *with red pepper and leeks* + 2

#### Beef Options

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- Sliced Top Round *served with au jus*
- Filet of Sirloin *with choice of béarnaise sauce, gorgonzola crème and bacon pieces, or au poivre style* + 4
- Beef Tenderloin *with choice of béarnaise sauce, gorgonzola crème and bacon pieces, or au poivre style* + mrkt

#### Seafood Options

- Butter crumb Cod *breaded and baked with butter*
- Seafood Cannelloni *stuffed with lump crab meat, served with a smoked Gouda béchamel sauce* + 3
- Baked Salmon *with a citrus-dijon glaze* + 2
- Pan-Seared Pesto Salmon *with a pomodoro sauce* + 2
- Roulade of Sole *stuffed with lobster, served with a champagne sauce* + 3

#### Vegetarian Options

- Spinach and Mushroom Manicotti *served creamy garlic alfredo sauce*
- Eggplant Rolletini *topped with our homemade tomato sauce*
- Vegetable Lasagna *grilled vegetables layered with pesto ricotta and fresh mozzarella*
- Curried Tofu and Carrot *over white rice*
- Tofu Stir fry *carrots, tofu, snow peas, and broccoli over white rice*
- Black Bean and Mushroom Burger
- Tortellini Primavera + 1
- Quinoa Stuffed Portobello Mushroom + 2
- Wild Mushroom and Leek Tart + 1

#### Sides [select two]

##### Pastas & Starches

- Traditional Baked Ziti
- Cavatappi Pasta with a Gouda-Alfredo sauce
- Penne with Creamy Pesto Sauce
- Farfalle with a Creamy Vodka Sauce
- Red Potatoes *roasted with rosemary and olive oil*
- Shallot-Garlic Red Potatoes
- Herb Roasted Fingerling Potatoes +2
- Roasted Root Vegetables +2
- Wild Rice

##### Vegetable

- Signature Vegetable Medley
- Sherry-Glazed Carrots
- Broccolini *with roasted garlic and tomato confit* + 1
- Asparagus Spears + 2

#### Dessert [select one]

- Cookie & Brownie Assortment
- Seasonal Cobbler + 2
- Assorted Cakes + 1
- Italian Dessert Assortment + 2
- NYS Cheesecake with Assorted Toppings + 3
- Seasonal Fruit with honey-lime yogurt + 1
- Coffee & Herbal Teas + 2



Additional Starters + 2
Additional Entrees + 4
Additional Sides + 2
Additional Desserts + 3

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# Family-Style Dinner

*Per guest pricing begins at \$31.50/person\**

*Requires a minimum of 100 guests*

## ***Choice of Salad plated for each guest, accompanied by artisan harvest rolls***

Fresh field greens salad *with red onion, goat cheese, cucumber and sliced almonds and pomegranate vinaigrette*

Mixed Green Salad *mixed greens, cherry tomatoes, red onion, Italian dressing*

Harvest Field Green Salad *dried cranberries, granny smith apples and candied walnuts in a maple vinaigrette*

Caesar salad

## ***Choice of two entrees served on platters at each table\*\****

Cornell Chicken *served bone-in*

Lemon & Herb Roasted Chicken *with a lemon caper beurre blanc sauce*

Seared Chicken Breast *with wild mushroom brandy crème sauce*

Almond-Encrusted Chicken *served with a bourbon honey sauce*

Stuffed Chicken Saltimbocca *stuffed with prosciutto and fontina with a lemon caper beurre-blanc sauce* +3

Sliced Top Round *served with au jus*

Filet of Sirloin *with choice of béarnaise sauce, gorgonzola crème and bacon pieces, or au poivre style* +4

Beef Tenderloin *with choice of béarnaise sauce, gorgonzola crème and bacon pieces, or au poivre style* +8

Pan-Seared Pesto Salmon *with a pomodoro sauce* +3

Honey BBQ Pulled Pork *accompanied by Kaiser rolls*

Sage Roasted Pork Loin *glazed with apricots and fresh herbs*

Eggplant Rollatini

Spinach and Mushroom Manicotti

## ***Choice of two sides served on platters at each table\*\*\****

Herb Roasted Potatoes

Shallot-Garlic Mashed Red Potatoes

Cavatappi Pasta in Gouda-Alfredo Sauce

Penne with Creamy Pesto or Marinara Sauce

Wild Rice

Signature Vegetable Medley

Glazed Carrots

*\*price includes rental of four service platters for each table – additional platters may increase pricing*

*\*\*Add a third entrée for \$4 per person*

*\*\*\*Add a third side for \$2 per person*



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# Plated Dinner

*Per guest pricing begins at \$33/person*

*Requires a minimum of 100 guests*

## ***Choice of Salad plated for each guest, accompanied by artisan harvest rolls***

Fresh field greens salad *with red onion, goat cheese, cucumber and sliced almonds and pomegranate vinaigrette*

Mixed Green Salad *mixed greens, cherry tomatoes, red onion, Italian dressing*

Harvest Field Green Salad *dried cranberries, granny smith apples and candied walnuts in a maple vinaigrette*

Caesar salad

## ***Choice of three entrees***

*\*\*Guests' entrée choices are due two weeks prior to the date of the event\*\**

Seared Chicken Breast *with wild mushroom brandy crème sauce*

Almond-Encrusted Chicken *served with a bourbon honey sauce*

Stuffed Chicken Saltimbocca *stuffed with prosciutto and fontina with a lemon caper beurre-blanc sauce* +3

Filet of Sirloin *with choice of béarnaise sauce, gorgonzola crème and bacon pieces, or au poivre style* +4

Beef Tenderloin *with choice of béarnaise sauce, gorgonzola crème and bacon pieces, or au poivre style* +8

Buttercrumb Cod *breaded and baked with butter*

Roulade of Sole *stuffed with lobster, served with a champagne sauce* +2

Pan-Seared Pesto Salmon *with a pomodoro sauce* +3

Sage Roasted Pork Loin *glazed with apricots and fresh herbs*

Eggplant Rollatini

Spinach and Mushroom Manicotti

Cous Cous and Quinoa Stuffed Portobello Mushroom +1

## ***Choice of two sides***

*Sides accompany each entree*

Herb Roasted Potatoes

Shallot-Garlic Mashed Red Potatoes

Penne with Creamy Pesto or Marinara Sauce

Wild Rice

Signature Vegetable Medley

Glazed Carrots



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# BARBEQUES

## Classic Barbeque \$22

- Grilled Meats: All Beef Hot Dogs, Hamburgers, Italian Sausage with Onions and Peppers\*
- Appropriate Rolls and Condiments
- Salt Potatoes with Herb Butter
- Mixed Grilled Vegetable
- House Mixed Green Salad
- Fresh Sliced Watermelon
- Corn Bread with Sweet Butter
- Assortment of Freshly Baked Cookies
- Ice Tea & Lemonade Station

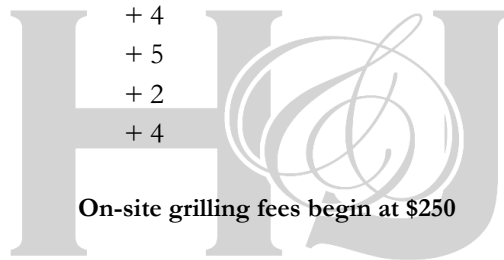
*\*vegetarian burgers available upon request*

## Backyard Barbeque \$27

- Cornell Chicken (*Bone-In*)
- Honey BBQ Pulled Pork *served with wheat and white Kaiser Rolls*
- Salt Potatoes with Herb Butter
- Grilled Vegetable Kabobs
- House Mixed Green Salad
- Fresh Fruit Salad
- Cole Slaw
- Corn Bread with Sweet Butter
- Assortment of Freshly Baked Cookies
- Ice Tea & Lemonade Station

## Barbeque Enhancements

Bottled Water or Assorted Canned Sodas	+ 1 ½
Steamed Little Neck Clams	+ mrkt
Chicken or Beef Kabobs	+ 3
Baked Beans	+ 1 ½
Shrimp Skewers	+ 4
Ice Cream Sundae Station	+ 5
Ice Cream Cups	+ 2
Strawberry Shortcake Station	+ 4



**On-site grilling fees begin at \$250**

Barbeques require a minimum of 50 guests or a subtotal of 500 dollars. Prices are listed per person and are subject to state tax and service charges. All items may not be available at all locations.

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# Smoked Barbecue\*

\*requires a minimum of 50 guests

## Choose one meat\*\*:

Brisket:	\$26
Chicken:	\$22
Sausage:	\$23
Pork Ribs:	\$26
Beef Ribs:	\$27
Whole Pig:	\$30 (min 100 guests)

\*\*\$10 off a selection of two meats

\*\*\$18 off a selection of three meats

## Accompanying sides:

- Salt Potatoes with Herb Butter
- Mixed Grilled Vegetables
- House Mixed Green Salad
- Fresh Fruit Salad
- Cole Slaw
- Corn Bread with Sweet Butter
- Assortment of Freshly Baked Cookies
- Ice Tea & Lemonade Station

## Add a Smoker to Any Event\*

\*Requires a minimum of 50 guests

Brisket:	\$16
Chicken:	\$12
Sausage:	\$13
Pork Ribs:	\$16
Beef Ribs:	\$17
Whole Pig:	\$20 (min of 100 guests)



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# Reception Menu

## Stationary Displays

[per person]

- Vegetable Crudités *with ranch and roasted red pepper hummus* 3
- Southwest Dip Assortment 3  
*guacamole, black bean and corn salsa, garden salsa, served with tri-color tortillas chips*
- Fresh Fruit Display 4  
*a seasonal assortment of sliced fresh fruit with yogurt dipping sauce*
- Bruschetta Assortment 4  
*herbed crostini and pita triangles served with tomato bruschetta, roasted red pepper hummus and olive tapenade*
- Spinach and Artichoke Dip *with sliced French bread or tortilla chips* 4
- Buffalo Chicken Wing Dip *with sliced French bread or tortilla chips* 4
- Chilled Horseradish & Crabmeat Dip *with sliced French bread or tortilla chips* 4
- Antipasto Display- Standard 5  
*geona salami, capicola ham, provolone cheese, pepperoncini, roasted red peppers and Italian olives accompanied by tomato bruschetta and toasted crostini*
- Imported and Domestic Cheeses *accompanied with red grapes, strawberries and artisan crackers* 5  
*chef's choice of three or more sliced cheeses: cheddar, provolone, swiss, gouda, muenster, pepper jack and Colby*
- Baked Brie *with walnuts, blueberries, and crostini* 5
- Gyro Station 5  
*grilled marinated lamb, tzatziki, vegetables*
- Antipasto Display- Deluxe *accompanied by tomato bruschetta and toasted crostini* 6  
*prosciutto, sopressata, provolone and fresh mozzarella cheeses, roasted red peppers, stuffed olives, marinated artichokes, assorted dipping oils and parmesan toast points.*
- Assorted Mini Desserts 7  
*chef's selection of at least three of the following: peanut-butter/ chocolate, dessert towers, lemon-berry dessert towers, cheesecake bites, cream puffs, bite-sized brownies and. petite cookies. accented with chocolate covered strawberries*
- Shrimp Cocktail 5  
*Artisan Cheese Assortment accompanied by dried fruits, stuffed olives and assorted nuts* mrkt  
*chef's choice of three or more cheeses: artisan cheddars, chevre, havarti, brie, munster, smoked gouda, and neufchatel* mrkt

## Hot Hors d'œuvres

[per person]

- Duo of Stuffed Mushrooms *includes vegetarian and sausage/ asiago varieties* 3
- Traditional Greek Spanakopita *spinach, onions and feta cheese layered with phyllo dough* 4
- Bite-Sized Meatballs *Choose One: barbeque, Italian or Swedish style* 3
- Gouda Mac and Cheese Balls 3
- Vegetable Dumplings *edamame varieties, with sweet-chili sauce* 4
- Chicken Dumplings *chicken and lemongrass with sweet-chili sauce* 4
- Pineapple & Vegetable Kabobs\* *in a citrus lime marinade* 4
- Chicken Satay\* *with Spicy Peanut Dipping Sauce* 4
- Andouille Sausage Bites *coins of andouille sausage bites sautéed with onions and peppers* 4
- Southwest Chicken Eggrolls *served with chipotle mayo* 4
- Mini Quiche\* *french onion, broccoli gruyere or sweet-potato leek* 5
- Pulled Pork and Apple Crostini\* 5
- Mini Crab Cakes\* *served with remoulade sauce* 6
- Seared Scallop Canapé\* *with bacon pieces and raspberry balsamic glaze on a tasting spoon* 6

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## Cold Hors d'œuvres

[per person]

- Hummus Canape *served on a cucumber wheel w/ a sprig of dill* 3
- Duo of Pin-Wheel Sandwiches\* 3
- White Bean and Garlic Bruschetta\* *served on a parmesan crostini* 3
- Goat Cheese and Pesto Bruschetta\* *served on herbed crostini* 4
- Gyro Canape *served on a crostini with lamb, cucumber, and tzatziki* 4
- Fig, Apple, Goat Cheese Crostini\* 4
- Mushroom and Chevre Crostini\* 4
- Couscous Tartlet\* *tossed in a medley of butternut squash, chickpeas and cranberries* 4
- Beef Brisket Crostini\* *served on a toasted crostini with a bit of coleslaw* 5
- Seared Tuna Canapés\* *on cucumber wheels with wasabi mayo* 5
- Shaved Beef Tenderloin\* *with a horseradish aioli on a garlic crostini* 6
- Mini Lobster Roll\* *lump lobster meat in a tangy tarragon dressing, on a miniature roll* 6

[10% discount] four or more items

[15% discount] seven or more items

*\*best when butler passed*

## Reception and Dinner Stations

- **Carving Station** 17  
*with prime rib, artisan rolls, au jus, and horseradish aioli*
- **Deluxe Carving Station I** 16  
*seasonal stuffed pork loin, artisan rolls*
- **Deluxe Carving Station II** 22  
*beef tenderloin with gorgonzola and au poivre sauces, artisan rolls*
- **Italian Station** 20  
*chicken saltimbocca, eggplant rollatini, spinach and mushroom manicotti, garlic breadsticks*
- **Pan-Asian Station** 17  
*shrimp lo mein, teriyaki chicken, hoisin-ginger beef skewers, stir-fry with asian vegetables*
- **“I Love New York” Station** 15  
*chicken spiedie kabobs, waldorf salad, buffalo chicken sliders, beef on weck*
- **Pasta Station** 14  
*bowtie primavera, chicken and linguini pasta in a pesto cream sauce, andouille sausage arrabiata with penne*
- **Potato Bar (Mashed or Baked Potatoes)** 8  
*served with sour cream, chives, cheddar, bacon pieces, broccoli, mushrooms.*

Reception menus require a minimum of 50 guests. All stations are restricted to a maximum of two hours. Beverages are not included. Prices are listed per person and are subject to state tax and service charges. All items may not be available at all locations.

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# Beer and Wine Bar Package

*Requires a minimum of 100 guests*

- 1 Hour – \$8 per person
- 2 Hours - \$10 per person
- 3 Hours - \$12 per person
- 4 Hours - \$14 per person
- 5 Hours - \$15 per person

*Select two draft beers:*

Yuengling	
Miller Lite	
Labatt Blue	
Saranac Pale Ale	+ 2
Cortland Pale Ale	+ 2
Ithaca Green Trail, Apricot Wheat, or Cascazilla	+ 3
Sam Adams Boston Lager	+ 3
Southern Tier IPA	+ 3
Seasonal Beers (subject to availability)	+mrkt

*Select two bottled beers:*

*Additional charges waived for groups between 50 and 99 guests*

Coors Light	+ 3
Budweiser	+ 3
Blue Moon	+ 4
Corona	+ 4

*Select Two Wines*

CK Mondavi Pinot Grigio	
Yellowtail Chardonnay	
Goosewatch Pinot Grigio	+ 3
Lindemans Bin 65 Chardonnay	+ 2
Thirsty Owl Chardonnay	+ 3
Knapp Riesling	+ 3
Herman Weimer Reisling	+ 4
Kim Crawford Sauvignon Blanc	+ 3
Domino Cabernet	
Lakewood Cabernet Franc	+ 2
Forestville Merlot	
Fox Run Merlot	+ 2
Coastal Ridge Pinot Noir	+ 2



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# Add a Spirits package to your beer and wine bar!

*Requires initial purchase of beer and wine bar*

Spirits package contains Smirnoff Vodka, Tanqueray Gin, Seagrams VO, Jack Daniels Whiskey, Jim Beam Bourbon, Dewars Scotch, Bacardi Rum, Jose Cuervo Tequila, assorted sodas and juices.

- 1 Hour + \$4 per person
- 2 Hours + \$5 per person
- 3 Hours + \$6 per person
- 4 Hours + \$7 per person
- 5 Hours + \$8 per person

\*We are happy to further customize your bar choices! Upcharges will apply.

\*\*Requires initial purchase of beer and wine package.

## Signature Drinks

Whether you have a recipe in mind or would like us to create one for you, signature cocktails are a fun and delicious way to add a personal touch to your cocktail hour. Our service staff can welcome your guests with your drink of choice starting at \$2.50 per person or we can offer a custom punch or sangria for the duration of your reception beginning at \$40 per gallon. Specialty glassware is additional. Signature drinks are available during cocktail hour only.

## Cash & Consumption Bars

If an open bar package isn't the right fit for your event, we're happy to set up a cash or consumption bar for your guests. Personalized options are not available with cash or consumption bars. Consumption bars require a credit card with prior approval.

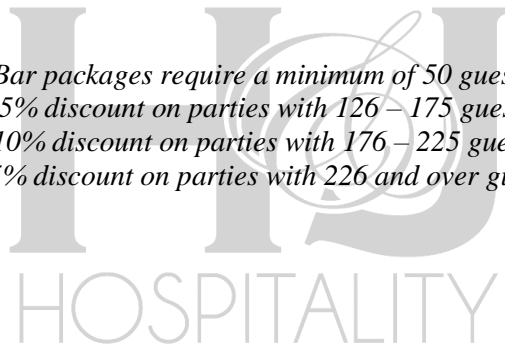
Setup Fee: \$350 per bar

Drink Prices: Wine \$6, Beer \$5, Spirits \$6

## Bar Policies

No outside alcohol may be brought onto the property!! All outside alcohol is prohibited and is subject to confiscation. As a licensed premise, H&J Hospitality, is required to request proper identification of any person of questionable age and refuse alcoholic beverages to any person underage or, in our judgment, appears to be intoxicated. H&J Hospitality does not serve alcoholic shots or any alcoholic beverage with more than two alcoholic components.

*Bar packages require a minimum of 50 guests.  
5% discount on parties with 126 – 175 guests  
10% discount on parties with 176 – 225 guests  
15% discount on parties with 226 and over guests*



Call (607) 882-9609 or (315) 255-3488

Email [catering@handjhosp.com](mailto:catering@handjhosp.com)

Web [hjhospitality.com](http://hjhospitality.com)

*Prices effective January 2015-April 2016*

*Last modified 10/19/2015*