

NOLAN'S

Catering

2018

FULL SERVICE CATERING MENU

OUR PROMISE

The Nolan's catering team is fully committed to provide you superior quality food and outstanding customer service at a reasonable price. Our menu features Certified Angus Beef, seafood, and pasta all prepared fresh for your event. Local seasonal vegetables, fresh baked breads and desserts, Finger Lakes wines, and New York State craft beers will make your event extraordinary.

When you put your trust in Nolan's, you have our promise that we will exceed your expectations in order to create a relaxed and pleasureable experience for you and your guests. Our goal is to make your celebration a lasting memory long after it's over.

Sincerely,



Nick Violas



www.NolansOnTheLake.com

HORS D'OEUVRES

Price Per Person

SHRIMP COCKTAIL.....	\$4	CHICKEN SKEWERS.....	\$3
BACON WRAPPED SCALLOPS.....	\$5	BACON WRAPPED SHRIMP & JALAPEÑO.....	\$4
MINI LOBSTER CRAB CAKES.....	\$4	HOMEMADE GUACAMOLE.....	\$3
TUNA TATAKI.....	\$4	ITALIAN SAUSAGE WITH PEPPERS & ONIONS.....	\$3
NICK'S HOMEMADE MEATBALLS.....	\$3	BRUSCHETTA BREAD.....	\$3
3 CHEESE STUFFED MUSHROOMS.....	\$3	ASPARAGUS WRAPS.....	\$3
CAPRESE SKEWERS.....	\$2	SPINACH ARTICHOKE CRAB DIP.....	\$3
SELECT ANY 4.....			\$12

With the purchase of Buffet or Served Dinner. Artisan Food Displays not included.

ARTISAN DISPLAYS

Price Per Person

CLASSIC CHEESE & CRACKERS WITH VEGETABLES.....	\$6
NOLAN'S SIGNATURE.....	\$8

Specialty cheeses, crackers, assorted Italian meats, fresh fruit, assorted marinated vegetables.

All Food and Beverage is Subject to 20% Service Charge and Applicable NYS Sales Tax.

SERVED DINNER

Price Per Person

CREATE YOUR MENU *Includes Seasonal Vegetable, Chef's Choice of Starch, Rolls & Butter*..... \$34

SELECT 1 SALAD


- Classic Garden: *Fresh Greens, Tomato, Cucumber, House Dressing.*
- Greek: *Romaine, Pepperoncini, Feta Cheese, Kalamata Olive, Greek Dressing.*
- Harvest: *Mixed Greens, Craisins, Sunflower Seeds, Apple Slice, Crumbly Gorgonzola, House Dressing.*

SELECT 3 ENTRÉES

Your guests pre-order 1 entrée from your created menu.

-  Bistro Tenderloin Marsala
- Seafood Stuffed Sole
- Chicken Parmesan
- Asiago Crusted Cod
- Broiled Salmon
- Chicken Florentine
- 6 oz North Atlantic Lobster Tail
- Portabella Eggplant Tower
- Chicken French

12 oz. ROSEMARY PORK CHOP..... \$35 PER ORDER

 12 oz. PRIME RIB..... \$38 PER ORDER

 8 oz. FILET MIGNON with marsala & button mushrooms..... \$38 PER ORDER

 12 oz. NEW YORK STRIP..... \$38 PER ORDER

6 oz. NORTH ATLANTIC LOBSTER TAIL..... \$14

when added to any entrée

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THE CLASSIC BUFFET

Price Per Person

1 SALAD, 2 SIDES, 3 ENTRÉES, *Seasonal Vegetable, Rolls & Butter*..... \$30

SELECT 1

- Classic Garden: *Fresh Greens, Tomato, Cucumber, House Dressing.*
- Greek: *Romaine, Pepperoncini, Feta Cheese, Kalamata Olive, Greek Dressing.*
- Harvest: *Mixed Greens, Craisins, Sunflower Seeds, Apple Slice, Crumbly Gorgonzola, House Dressing.*

SELECT 2

- Penne with Vodka Blush Sauce • Penne Alfredo with Broccoli
- Potato Salad • Homemade Macaroni & Cheese
- Tortellini Pasta Salad • Rosemary Roasted Red Potatoes
- Potatoes Au Gratin • Mediterranean Couscous
- Smashed Potatoes • Lobster Macaroni & Cheese (Add \$2/Person)

SELECT 3

-  Bistro Tenderloin Marsala • Turkey Breast with Gravy
- Seafood Stuffed Sole • Broiled Salmon • Asiago Crusted Cod
- Chicken Florentine • Chicken Parmesan • Chicken Marsala
- Chicken French • Cheese Lasagna

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GRAZING STATIONS

Price Per Person

Customize a casual and interactive experience for your guests.
Choose 4 or more stations for your event, or
add any station to your buffet or served dinner.
Each station is priced per person for 90 minutes of grazing.

WOOD FIRED PIZZA - \$8

CHEF ATTENDED

WHITE OR RED SAUCE

Toppings (Choose 4): Basil, Fresh Tomatoes, Portobella
Mushrooms, Banana Peppers, Artichoke Hearts, Onion,
Pepperoni, Sausage, Grilled Chicken, Homemade Meatballs
Add Wood Fired Chicken Wings - \$4

* Wood Fired Pizza not available for off-site events*

CARVING TABLE

CHEF ATTENDED

Roasted Breast of Turkey - \$8

Honey Glazed Ham - \$8



Beef Tenderloin - \$12



Slow Roasted Prime Rib - \$12

SPUD BAR - \$5

CHEF ATTENDED

Choose 1 Spud:

Tater Tots, Smashed Potatoes, Potato Skins, French Fries

Toppings: Bacon, Cheese Sauce, Sour Cream,
Gravy, Meat Sauce, Banana Peppers

* Tater Tots & French Fries are not available for off-site events.*

PASTA STATION - \$12

CHEF ATTENDED

Sauce: Marinara, Alfredo, Blush, Pesto Cream.

Toppings: Chicken, Shrimp, Homemade Meatballs, Mushrooms,
Roasted Red Peppers, Banana Peppers,
Broccoli, Fresh Tomatoes, Red Onion

GRAZING STATIONS

Price Per Person

MACARONI & CHEESE BAR - \$5

CHEF ATTENDED

Toppings:

*Buffalo Chicken, Lobster Meat,
Bacon, Meat Sauce, Banana Peppers*

SLIDERS - \$5

SELF SERVE

Choose 1:

*Nick's Homemade Meatballs, Pulled Pork,
Italian Sausage with Peppers and Onions,
Lobster Roll (Add \$3 Per Person)*



Beef on Weck (Add \$3 Per Person)

SALAD BAR - \$5

SELF SERVE

Choose 2 Salads:

*Broccoli Salad, Beet & Goat Cheese Salad, Garden Salad,
Tortellini Pasta Salad, Mediterranean Couscous,
Five Bean Salad, Tomato Cucumber Caprese Salad*

Select 3 - \$7

FROM THE SEA - \$15

CHEF ATTENDED

Includes:

*Shrimp Cocktail, Lobster Crab Cakes, Tuna Tataki,
Smoked Scallops, Oyster Shooters*

Steamed Clams - \$7

WOOD FIRED GRILL

CHEF ATTENDED

Served From The Grill:



Beef Tenderloin - \$12 • Chicken - \$7

• Grilled Shrimp - \$7 • Bacon Wrapped Scallops - \$9

Select 2 Proteins - \$15

* Wood Fired Grill is not available for off-site events.*

LOCAL SWEETS - \$6

SELF SERVE

Choose 1 Dessert:

Cheesecakes, Pies,

Geneva Gelato

Select 2 Desserts - \$10

ROCHESTER PLATES - \$10

CHEF ATTENDED

INCLUDES: *Grilled Cheeseburgers, Zweigles: Red OR White Hot Dogs, Tater Tots, Macaroni Salad, Housemade Meat Sauce*

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BEVERAGE SERVICE

Price Per Person

	2 HOURS	3 HOURS	4 HOURS	5 HOURS
WINE & BEER	\$15	\$19	\$22	\$25
LEVEL 1 SPIRITS	\$21	\$25	\$28	\$31
LEVEL 2 SPIRITS	\$25	\$29	\$32	\$35

SELECTIONS

Select 4 wines and 4 beers:

WINE:

- Cavit Pinot Grigio •Heron Hill Semi Dry Riesling •Kim Crawford Sauvignon Blanc
- Rosatello Moscato •Woodbridge Chardonnay •Sutter Home White Zinfandel
- Rex Goliath Pinot Noir •Hazlitt Red Cat •Blackstone Merlot •Woodbridge Cabernet Sauvignon

BEER:

- Bud Light •Coors Light •Michelob Ultra •Budweiser •Miller Lite •Blue Light •Shock Top •Corona

WINE
&
BEER

LEVEL 1
SPIRITS

Includes: House Liquors & Mixers, your choice of 4 Wines & 4 Beers from the Wine & Beer bar
•Tito's •Tanqueray •Sauza •Bacardi •Black Velvet •Dewars

LEVEL 2
SPIRITS

Includes: Level 1 Spirits, House Liquors & Mixers, your choice of 4 Wines & 4 Beers from the Wine & Beer bar
•Grey Goose •Bombay Sapphire •Jack Daniels •Captain Morgan •Johnnie Walker Black •Patron

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ENHANCEMENTS

Price Per Person

ADDITIONAL BEER & WINE BAR..... \$150 per additional set up
Set up during your cocktail hour.

DINNER HOUR WINE SERVICE..... \$6
Choose one white and one red wine for your guests during the dinner hour.

CHAMPAGNE TOAST..... \$3
Prosecco Sparkling Wine.

NYS CRAFT BEER..... Market Price
Available upon request.

POPCORN STAND..... \$3
Movie theater style popcorn served after dinner service.

NON-ALCOHOLIC

Price Per Person

SODA BAR..... \$4

LEMONADE & ICED TEA..... \$2

FRESH BREWED COFFEE & ASSORTED HOT TEA..... \$2.⁵⁰
Enhanced with sweet creams and honey, minimum order of 50% of your guest count.

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CASUAL BUFFETS

Price Per Person

NEW YORK DELI.....\$15

Includes: Assorted Deli Rolls & Cookie Tray

CHOOSE 2: • Tortellini Pasta Salad • Potato Salad • Chili
• Garden Salad • Fresh Fruit • Soup Du Jour

CHOOSE 3: • Turkey • Ham • Roast Beef • Seafood Salad
• Riesling Festival Chicken Salad • Tuna Salad

..... **ADD BRUNCH - \$5**

Includes: Juice & Coffee

CHOOSE 2: • French Toast • Mini Quiche • Scrambled Eggs
• Yogurt Bar • Home Fries • Western Scrambled Eggs

FINGER LAKES PICNIC.....\$20

Includes: Assorted Condiments, Cookie Tray

CHOOSE 3: • Italian Sausage with Peppers & Onions
• Zweigles: Red or White Hots • Pulled Pork Sliders
• Grilled Hamburgers • Cornell Grilled Chicken

CHOOSE 3: • Salt Potatoes • Macaroni Salad • Coleslaw
• Tuna Macaroni Salad • Italian Pasta Salad
• Potato Salad • Home Fries • Seasonal Vegetables

ITALIAN.....\$25

• Cheese Lasagna • Homemade Meatballs • Chicken Riggies
• Chicken Parmesan • Grilled Zucchini • Garlic Bread
• Garden Salad with House Dressing • Italian Cookie Tray

NOLAN'S BBQ.....\$25

• Baby Back Ribs • Pulled Pork • Barbeque Chicken • Corn Bread
• Coleslaw • Potato Salad • Homemade Macaroni & Cheese

LOBSTER BAKE\$35

• Whole Maine Lobster with Drawn Butter
• Seasonal Vegetables • Italian Sausage with Peppers & Onions
• Salt Potatoes • Garden Salad with House Dressing

..... STEAMED CLAMS (PER DOZEN).....\$7

GRILLED CHEESEBURGERS.....\$4



8oz. FILET MIGNON.....\$20



18oz. T-BONE.....\$20

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FULL SERVICE CATERING OPTIONS

Terms & Conditions

..... At The Canandaigua Country Club

Let us host your event at the Canandaigua Country Club located on the northern shores of Canandaigua Lake.

Our intimate setting includes the following amenities:

- Exclusive lakeside tent that accommodates up to 200 guests
- Use of lakeside fire pit and Adirondack chairs
- 6' round or 8' rectangle tables and white folding chairs
- Majestic view of Canandaigua Lake
- Standard color linens with place settings
- Chivari chairs are available upon request for an additional \$300

A non-refundable \$500 deposit and signed contract are required to secure your event.

Saturday evening events require a minimum food/beverage spend of \$5,000 before tax and gratuity.

For facility fee schedule please call Kristen Harter at (585) 727-0993

..... Off-Site

Our full service catering team comes to your chosen location.

Off site catering is subject to a travel fee of \$500 Friday - Sunday and \$200 Monday - Thursday.

A minimum food and beverage spend before tax and gratuity of \$3,000 is required for Saturday events June - October.

For all other dates the minimum spend is \$1,000.

NICK VIOLAS, OWNER

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(585) 202-1472

KRISTEN HARTER, EVENT COORDINATOR

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(585) 727-0993

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