The Roosevelt Room

BANQUET MENUS

BANQUET INFORMATION

SUPPLIED:
Silverware, plates and linen napkins will be provided. Linen for the table clothes can be provided at an additional charge of $129.00.

DECORATIONS:
We do not permit the affixing of anything to the walls, floor or ceiling with nails, staples, tacks or tape. We also do not allow confetti in the building or on the premises. Please be aware that in the event these policies are not observed, cleaning charges will be assessed.

DEPOSITS:
A non-refundable deposit of $400.00 per function. Until the deposit has been received, the availability of a particular date cannot be guaranteed. The balance is then due the day of the event.

PAYMENT:
Deposit must be made upon reservation. The balance must be paid at the time of the function. Payment by credit card is subject to a 3% surcharge. Prices reflect cash discount.

CAKE CUTTING OR OUTSIDE DESSERTS:
A $2.00 per person charge will be added for cake cutting or serving outside desserts.

PRICING:
All prices are subject to a New York State sales tax in effect at the time of event and 20% gratuity. Tax exempt companies need to present a Tax-Exempt Voucher at the time of booking. Prices listed on these menus are subject to change without notice.

Gratuity: A 20% gratuity is added to all food and beverage served. The gratuity will be shared by all front of the house servers and bartenders. If you feel banquet waitstaff has exceeded your expectation you are welcome to provide an additional gratuity which is shared among the staff.

Guarantee: Required one week in advance of the function. The final guarantee of the number of guests must be made in one week advance of function. You will be held responsible for the number of persons guaranteed or the number in attendance, whichever is greater. For your own protection, you should be as accurate as possible.

Alcohol: We reserve the right to discontinue serving any person(s) whom seem intoxicated. Proper ID for any person under the age of 25 is required. No vendors are permitted to consume alcohol.

Menu/Food: Because food is the main event for any party, we offer a variety of menus from which to choose. You may alsocreate your own menu to accommodate special tastes or dietary needs.

APPETIZER TRAYS

Priced Per Person

Stuffed Mushrooms

Mini Crab Cakes

Tuna Rice Bites

Shrimp Cocktails

Fried Calamari

Devils Eggs

Oreganta Shrimp

Chicken Sliders

Mini Beef Rolls

Mini Meatballs

Cheese Platter

Fresh Fruit

Cured Meat Board

BRUNCH BUFFET

~ STARTERS ~

HOUSE CIABATTA BREAD AND MINI CROISSANTS

CHEF'S SEASONAL FRUIT PLATTER

SPANISH CHOPPED SALAD

~ ENTRÉES ~

SCRAMBLED EGG

MAPLE BACON

FRENCH TOAST

RIGATONI VODKA

CHICKEN FRANÇAISE

SALMON W/HONEY BALSAMIC GLAZE

~

ORANGE JUICE, CRANBERRY JUICE,
COFFEE (REGULAR AND DECAFFEINATED), AND TEA

~

MIMOSA STATION : BOTTLE OF PROSECCO WITH MIXER ***$68.00***

Orange Juice, Cranberry Juice, Pineapple Juice, Peach Juice

30 Guest Minimum
3 Hour Event ~ Served Before Noon
Maximum Guest 60

43.99 +
20% Gratuity + 8% Sales tax =
$56.31 per person

FUNERAL RECEPTION BUFFET

~ STARTERS ~

CHEF'S SEASONAL SALAD

HOUSE CIABATTA BREAD

CHEESE & FRUIT PLATE

~ ENTRÉES ~

RIGATONI VODKA

CHEF'S SEASONAL VEGETABLES

CHICKEN FRANÇAISE

PESTO SALMON ***(add $6 per person)***

~ DESSERT ~

BROWNIE PLATTER

~ SODA, COFFEE (REGULAR AND DECAFFEINATED) AND TEA ~

30 Guest Minimum
3 Hour Event ~ Served Before Noon
Maximum Guest 40

$34.99 +
20% Gratuity + 8% Sales tax =
$44.79 per person

LUNCH BUFFET

~ STARTERS ~

CHEF'S SEASONAL SALAD

HOUSE CIABATTA BREAD

~ ENTRÉES ~

RIGATONI VODKA

CHEF'S SEASONAL VEGETABLES

BEEF TIPS BORDELAISE

CHICKEN FRANÇAISE

PESTO SALMON ***(add $6 per person)***

~ SODA, COFFEE (REGULAR AND DECAFFEINATED) AND TEA ~

MIMOSA STATION : BOTTLE OF PROSECCO WITH MIXER ***$68.00***

Orange Juice, Cranberry Juice, Pineapple Juice, Peach Juice

30 Guest Minimum
3 Hour Event ~ Served Before Noon
Maximum Guest 60

$39.99 +
20% Gratuity + 8% Sales tax =
$51.19 per person

DINNER BUFFET

OPTIONAL: ASSORTED APPETIZERS
$18.50 per person for 1 hour
(Shrimp Cocktail, Crispy Calamari, Assorted Cheeses, Veggies, & Fruit)

~ STARTERS ~

HOUSE CIABATTA BREAD

CHEF'S SEASONAL SALAD

~ ENTRÉES ~

RIGATONI VODKA

CHEF'S SEASONAL VEGETABLES

PESTO SALMON

FILET TIPS BORDELAISE

CHICKEN FRANCAISE

~ SODA, COFFEE (REGULAR AND DECAFFEINATED) AND TEA ~

35 Guest Minimum
3 Hour Event
Maximum Guest 60

$69.99 +
20% Gratuity + 8% Sales tax=
$89.59 per person

SIT DOWN DINNER

OPTIONAL: ASSORTED APPETIZERS
$18.50 per person for 1 hour
(Shrimp Cocktail, Crispy Calamari, Assorted Cheeses, Veggies, & Fruit)

~ STARTERS ~

HOUSE CIABATTA BREAD

CAESAR SALAD
(Individually served)

~ ENTRÉE CHOICES ~

8 OZ FILET MIGNON

CHICKEN FRANCESE

SEA BASS

SALMON

RIGATONI ALLA VODKA

LOBSTER TORTELLACCI

~ DESSERT CHOICES ~

CHEESECAKE

CHOCOLATE MOUSSE

CRÉME BRÛLÉE

~ SODA, COFFEE (REGULAR AND DECAFFEINATED) AND TEA ~

35 Guest Minimum • 3 Hour Event
Maximum Guest 60

$89.99 + 20% Gratuity +
8% Sales tax = ***$115.17 per person***

The Roosevelt Room

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