



## **Breakfast Buffet**

All breakfast buffets include coffee, tea and orange juice. Prices are set at a minimum of 15 guests with an additional charge of \$1.00 per guest under 15. All events are subject to an 18% service charge on the total.

(Prices are subject to change.)

### **Breakfast Buffet #1:**

**\$9.99 per person**

Assorted pastries & mini muffins  
Yogurt cups with fresh berries  
House made granola

### **Breakfast Buffet #2:**

**\$13.99 per person**

Assorted pastries & mini muffins  
Free-Range Eggs - Scrambled eggs-peppers,  
onion & cheese/plain  
House made Home fries  
Fruit

### **Breakfast Buffet #3:**

**\$15.99 per person**

Assorted pastries & mini muffins  
French toast or pancakes with local, real maple  
syrup  
Bacon or sausage links  
Free-range scrambled eggs – peppers, onions & cheese /  
plain  
House made home fries  
Fruit

### **Additional Options:**

Quiche Du Jour - \$18.55 – serves 6-12  
Gluten Free Quiche - \$20.25 – serves – 6-12  
Sangria / Mimosas....\$60/gal.  
Veggie Platter with Dip....\$2.00 per person  
Local Cheese & Cracker Platter...\$2.50 per person

## Lunch Options

All lunches include coffee, tea, lemonade and water. Prices are set at a minimum of 15 guests with an additional charge of \$1.00 per guest under 15.

(Prices are subject to change.)

### **Lunch Buffet #1: \$15.99 per person**

- \*Assorted deli wraps/sandwiches
- \*Relish tray-pickles, olives, seasonal vegetables
- \*Pasta salad or Potato salad
- \*Garden salad or Fruit
- \*Assorted cookies or Brownie plate

### **Lunch Buffet #2: \$16.99 per person**

- \*Meat platter (choose 3)-turkey, ham, roast beef, tuna salad, egg salad or chicken salad
- \*Cheese platter –American, cheddar, Swiss, provolone and Gouda
- \*Relish tray - lettuce, tomato, onion, pickles, banana peppers & condiments
- \*Assorted rolls & croissants
- \*Kettle chips
- \*Potato or Pasta salad
- \*Garden or Fruit
- \*Assorted cookies and Brownie platter

## Plated Lunch

All lunches include a choice of coffee, tea, lemonade and water. Prices are set at a minimum of 15 guests with an additional charge of \$1.00 per guest under 15.

### **Plated Lunch #1: \$13.99 per person**

#### **Pick 3 for your group to choose from:**

- \*Platt & Tweedie with pasta or fruit salad
- \*Bonta Bridge with pasta or fruit salad
- \*Quiche du jour with mixed greens
- \*Spinach salad with grilled chicken or Portobello
- \*Caesar salad with grilled chicken or Portobello
- \*Grilled chicken sandwich on ciabatta with tomato, lettuce & onion with pasta or fruit salad
- \*Tuna or chicken salad on a croissant with lettuce, tomato & onion with pasta or fruit salad
- \*Chicken pot pie
- \*Seasonal veggie wrap with fruit salad

**Dessert:** Homemade cookie

### **Plated Lunch #2: \$17.99 per person**

#### **Pick 3 for your group to choose from:**

- \*Bacon wrapped meatloaf, gravy, mashed potatoes & vegetable
- \*Cod Christopher, lemon beurre blanc, rice pilaf & vegetable
- \*Vegetable lasagna with greens
- \*Traditional meat lasagna with greens
- \*Cherry & Brie stuffed pork-loin, mashed potatoes & vegetable
- \*Tossed Caesar with grilled chicken or Portobello
- \*Spinach salad with grilled chicken or Portobello
- \*Chicken pot pie

**Dessert: (choose one)** Seasonal – cheesecake, ice cream sundae or brownie ala mode.

**Bailiwick Market & Café**  
441 State Route 5  
Elbridge, NY 13060  
315-277-5632

## #1 - Plated Dinner - \$20.99 per person

All dinners include a choice of coffee, tea, lemonade and water, fresh assorted rolls and your choice of garden salad with balsamic or a tossed Caesar salad. Prices are set at a minimum of 15 guests with an additional charge of \$1.00 per guest under 15.

**Pick 3 for your group to choose from:**

- \*Cod Christopher with lemon beurre blanc, rice pilaf & vegetable
  - \*Maple pecan crusted salmon, rice & vegetable
  - \*Broccoli & cheddar stuffed chicken, Dijon cream sauce, rice & vegetable
  - \*Ham & Swiss stuffed chicken breast, Dijon cream sauce, rice & vegetable
  - \*Seasonal vegetable lasagna
  - \*Traditional meat lasagna
  - \*Cherry & Brie stuffed pork-loin, gravy, mashed potatoes & vegetable
  - \*Oven roasted turkey with gravy, mashed potatoes, vegetable and cranberry chutney
- Dessert: (one choice)** – ice cream sundae, layer cake, chocolate mousse, brownie ala mode and apple crisp

## #2 – Plated Dinner - \$30.99 per person

All dinners include a choice of coffee, tea, lemonade and water, fresh assorted rolls and your choice of garden salad with balsamic or a tossed Caesar salad. Prices are set at a minimum of 15 guests with an additional charge of \$1.00 per guest under 15.

**Pick 3 for your group to choose from:**

- \*Lobster ravioli with sherry cream, sweet peas and cherry tomatoes
- \*Bacon wrapped filet topped with exotic mushroom demi-glace and mashed potatoes
- \*Tuscan stuffed pork chop (prime) with tomato, spinach, Feta and mashed potatoes
- \*Braised short rib with red wine reduction sauce and polenta
- \*Roasted half chicken with rice pilaf
- \*Lobster & Crab stuffed sole topped with lemon beurre blanc and rice pilaf
- \*Lamb lollipops with roasted vegetable couscous.
- \*Prime rib with baked potato

## #1 – Buffet Dinner - \$19.99 per person

All buffet dinner choices include a choice of coffee, tea, lemonade and water, fresh assorted rolls, garden salad and a seasonal vegetable. Choose two entrees and one starch. The chef's seasonal dessert is also included. Prices are set at a minimum of 15 guests with an additional charge of \$1.00 per guest under 15. All events are subject to an 18% service charge on the total.

(Prices are subject to change.)

- \*Beverage
- \*Rolls
- \*Garden salad with balsamic dressing
- \*Italian sausage with peppers and onions
- \*House meatballs with marinara sauce
- \*Baked ziti
- \*Seasonal vegetable
- \*Chef's seasonal dessert

## #2 – Buffet Dinner - \$24.99 per person

All buffet dinner choices include a choice of coffee, tea, lemonade and water, plus fresh assorted rolls, garden salad and a seasonal vegetable. Choose two entrees and one starch. The chef's seasonal dessert is also included.

Prices are set at a minimum of 15 guests with an additional charge of \$1.00 per guest under 15.

(Prices are subject to change.)

### **Pick 2 for your group to choose from:**

- \*Chef Carved Virginia Baked Ham with pineapple relish
- \*Roasted Pork loin with apple cinnamon relish
- \*Oven Roasted Turkey with pan gravy, cranberry-orange chutney
- \*Bacon wrapped Meatloaf with brown gravy
- \*Cherry & Brie stuffed Pork loin and dark cherry glaze
- \*Grilled Steak Medallions, mushroom and red wine demi-glace
- \*Chicken Marsala, mushrooms and marsala wine sauce
- \*Chicken Piccata with lemon & white wine butter
- \*Grilled Chicken, Artichoke hearts, blistered tomatoes, topped with pesto alfredo & tossed with penne pasta
- \*Roasted Chicken, mushrooms, peppers, onions and tomato ragù, tossed with penne pasta
- \*Breaded chicken breast with creamy cordon bleu sauce
- \*Cod Christopher with crumb topping and lemon beurre blanc sauce
- \*Maple glazed pecan Salmon
- \*Beef tips, mushrooms and caramelized onion gravy

### **#3 – Buffet Dinner - \$27.99 per person**

All buffet dinner choices include a choice of coffee, tea, lemonade and water, plus fresh assorted rolls, garden salad and a seasonal vegetable. Choose two entrees and one starch. The chef's seasonal dessert is also included.

Prices are set at a minimum of 15 guests with an additional charge of \$1.00 per guest under 15.

(Prices are subject to change.)

**Choose three entrees and one starch. The chef's seasonal dessert is also included.**

**Pick 3 for your group to choose from:**

- \*Chef Carved Virginia Baked Ham with pineapple relish
- \*Roasted Pork loin with apple cinnamon relish
- \*Oven Roasted Turkey with pan gravy, cranberry-orange chutney
- \*Bacon wrapped Meatloaf with brown gravy
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- \*Grilled Steak Medallions, mushroom and red wine demi-glaze
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- \*Chicken Piccata with lemon & white wine butter
- \*Grilled Chicken, Artichoke hearts, blistered tomatoes, topped with pesto alfredo & tossed with penne pasta
- \*Roasted Chicken, mushrooms, peppers, onions and tomato ragù, tossed with penne pasta
- \*Breaded chicken breast with creamy cordon bleu sauce
- \*Cod Christopher with crumb topping and lemon beurre blanc sauce
- \*Maple glazed pecan Salmon
- \*Beef tips, mushrooms and caramelized onion gravy

**Starch Selections: (choose one)**

- \*Rice pilaf
- \*Garlic mashed potatoes
- \*Maple whipped sweet potatoes
- \*Steamed jasmine rice
- \*Roasted red potatoes
- \*Cheese Au Gratin potatoes

All events are subject to an 18% service charge on the total.

**Appetizers:**  
charge per person

- \*Crab cakes w/ cajun remoulade - \$3
- \*Stuffed mushrooms - \$3 – \$4  
(seafood, spinach, sausage)
- \*Spinach, artichoke in phyllo cups - \$3
- \*Seafood salad phyllo cups - \$4
- \*Jumbo shrimp cocktail- \$5
- \*Antipasto skewers - \$3
- \*Fruit skewers - \$3
- \*Scallops wrapped in bacon - \$4
- \*Prosciutto wrapped melon - \$3
- \*Vegetable spring rolls with sweet  
chili sauce - \$2
- \*Sesame chicken skewers with sweet chili  
sauce - \$2
- \*Vegetable crudites with dips - \$3  
(hummus add \$1 per)
- \*Meat & cheese crudites - \$5
- \*House made rye bread boat with dip 12”  
round - \$20 / 6” round - \$10
- \*Beef crostini with horseradish cheddar and  
caramelized onions - \$3
- \*Bruschetta crostini with goat cheese spread  
& balsamic - \$2
- \*Cranberry & Brie puffs - \$2
- \*Mini cheesecakes assorted flavors - \$2
- \*Mini pies assorted flavors - \$2
- \*Brownie bits - \$1
- \*Mini cookies - \$1
- \*Chocolate/Vanilla parfait flutes - \$3

## **Alcohol Beverages:**

### **Beer:**

All Day IPA (Founder's)  
Adirondack Lager (Saranac Brewing)  
Yuengling  
Coors Light  
Labatt Blue

### **Wine:**

“Heron Hill” -  
Semi-Sweet Riesling  
Moscato  
Eclipse

“Treleven” -  
Semi-Dry Riesling  
Silver Lining Chardonnay

“Toro Run” -  
Chardonnay – Oaked  
Pinot Noir

“Merritt Winery” -  
Pinot Grigio  
Seyval Blanc