

# Ithaca Off Site Catering Menus

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*Thank you for considering H&J Hospitality for your events catering needs.*

*At H&J Hospitality, we have a passion for service. Our professional, attentive staff will go above and beyond to make sure your event runs smoothly and that no detail is overlooked. We strive to make every client feel unique and special; therefore your event is designed with you in mind.*

*From the first phone call until the last guests leave, we're determined to make sure your event is simply flawless.*

## INCLUDED IN ALL PACKAGES

Detailed planning of your event from start to finish

Dedicated on-site event coordinator

Personalized service for you and your guests

Access to community and vendor discounts

Five hours of reception time

Linens for all service tables

Compost tableware, flat ware and glassware

Water service with all meals

Recycling and refuse removal

Please inquiry with your catering sales manager regarding deluxe disposable or china and glassware alternatives.

Please also inquiry regarding alternate menu options due to dietary restrictions, allergies or taste preferences.

# BREAKFAST

## **Classic Continental \$9**

Assorted Mini Sliced Bagels  
*(Served with Cream Cheese, Butter, Assorted Jellies & Peanut Butter)*  
Muffin Assortment  
Selection of Whole Fresh Fruit  
Assorted Tropicana® Juices  
Regular & Decaffeinated Coffee & Herbal Teas

## **Deluxe Continental \$14**

Assorted Mini Sliced Bagels  
*(Served with Cream Cheese, Butter, Assorted Jellies & Peanut Butter)*  
Muffin Assortment  
Sliced Breakfast Breads  
Vanilla Yogurt served with Granola  
Seasonal Fresh Fruit Salad  
Assorted Tropicana® Juices  
Regular & Decaffeinated Coffee & Herbal Teas

## **Sunrise Breakfast Buffet \$20**

Muffin Assortment  
Sliced Breakfast Breads  
Scrambled Eggs  
Smokehouse Bacon or Pork Sausage Links  
*Turkey products available for an additional \$.50 per person*  
Texas-Style French Toast  
Red Skin Breakfast Potatoes  
Seasonal Fresh Fruit Salad  
Assorted Tropicana® Juices  
Regular & Decaffeinated Coffee & Herbal Teas

## **Breakfast Enhancements**

- + \$7      Lox & Cream Cheese *wild Salmon, capers and cream cheese assortment*
- + \$4      Build Your Own Quiche Eggs, *and crust with your choice of:*
  - One Cheese: Cheddar, Gouda or Swiss*
  - One Meat: Sausage, Bacon or Ham*
  - Two Vegetables: Tomato, Red Pepper, Onions, Broccoli, or Mushrooms*
- + \$3.5      Individual Chobani Greek Yogurt Cups *(minimum order of 24)*
- + \$3      Scrambled Eggs or Breakfast Potatoes
- + \$3      Smokehouse Bacon or Pork Sausage Links *(Turkey products available for + \$3.50 per person)*
- + \$3      Selection of Cold and Hot Cereals *served with carafes of milk*
- + \$3      Vanilla Yogurt served with Granola
- + \$2      Individual Yogurt Cups *(minimum order of 24)*
- + \$2      Flavored Cream Cheese Assortment
- + \$5      Mimosa or Bloody Mary Station *(minimum order of 24, + \$7.00 for both options)*
- + \$1      Bottled Water
- + \$1      Half-Pint Milk Cartons *(Skim, 2%, Whole or Chocolate)*

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

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Prices effective January 2017 - January 2018

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# LUNCHEON

## **Traditional Deli Platter** **\$17**

Rolled Deli Meats: Roast Beef, Turkey & Ham  
Sliced Provolone, American & Swiss Cheeses, Green Leaf Lettuce, Tomatoes, Red Onion  
Assorted Artisan Rolls  
Sandwich Condiments: *Mayonnaise, Mustard and Garlic Hummus*  
House Garden Salad *fresh greens with tomatoes, onions, cucumbers, black olives, pepperoncini and croutons*  
*Served with Choice of Two dressings: Ranch, Blue Cheese, Italian or Balsamic Vinaigrette*  
Choice of Luncheon Salad *[see below]*  
Cookie & Brownie Assortment  
Assortment of Canned Sodas & Bottled Water

## **Signature Sandwich Buffet** **\$19**

Selection of three signature sandwiches on a Rosemary Focaccia Roll:  
Roast Beef *with provolone, caramelized onions and horseradish mayo*  
Brown-Sugar Baked Ham *with swiss and grey poupon*  
Smoked Turkey *with gouda and cranberry aioli*  
Roasted Chicken *with garlic sun-dried tomato pesto 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 garlic hummus spread*  
House Garden Salad *fresh greens with tomatoes, onions, cucumbers, black olives, pepperoncini and croutons*  
*Served with Choice of Two dressings: Ranch, Blue Cheese, Italian or Balsamic Vinaigrette*  
Choice of Luncheon Salad *(see below)*  
Cookie & Brownie Assortment  
Assortment of Canned Sodas & Bottled Water

## **Boxed Lunches**

Half Sandwich: **\$13**

Whole Sandwich: **\$17**

Selection of three sandwiches from signature sandwich buffet options  
Individual Bags of Kettle Style Chips  
Seasonal Whole Fruit  
Freshly Baked Chocolate Chip Cookies  
Bottled Water

## Hearty Hot Lunch Buffet \$22.50

House Garden Salad *fresh greens with tomatoes, onions, cucumbers, black olives, pepperoncini and croutons*  
*Served with Choice of Two dressings: Ranch, Blue Cheese, Italian or Balsamic Vinaigrette*

Choice of Luncheon Side *(see below)*

Signature Vegetable Medley *onions, zucchini, squash, red pepper, carrots, fennel bulb and garlic oil*

Assorted Artisan Rolls *with butter*

Cookie & Brownie Selections

Assortment of Canned Sodas & Bottled Water

Select One Entrée:

Grilled Chicken Breast *with wild mushroom brandy crème sauce*

Lemon-Herb Chicken *covered in a creamy beurre-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 Rollatini *breaded eggplant filled with mozzarella and ricotta and topped with our homemade marinara*

White Vegetable Lasagna *grilled vegetables layered with pesto, ricotta, fresh mozzarella, noodles and creamy alfredo sauce*

One Pasta Entrée:

Choose of One Pasta: Penne, Cavatappi, or Farfalle

*Served with Marinara*

Choice of Sauce for additional +2 per person:

*Gouda-Alfredo, Creamy Pesto, Creamy Vodka Sauce or Baked Ziti*

### Luncheon Side Salad and Soup Options

#### Side Salads

Chilled Tomato & Cucumber

Roasted Corn & Edamame Salad

Three Bean Salad

Rotini Pasta Salad

Seasonal Fresh Fruit Salad

+ \$1.00 Mozzarella & Tomato Salad

+ \$1.00 Mediterranean Cous Cous & Quinoa Salad

#### Soups

Creamy Tomato-Basil

Broccoli and Cheddar

Potato and Leek

Chicken and Vegetable

Three-Bean Chili

New England Clam Chowder

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

Luncheons require a minimum of 35 guests. Prices are listed per person and are subject to state tax and service charges.  
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# DINNER

## Build Your Own Buffet

Base Price: \$30

### Selection of Two Starters

#### Salads

- House Garden Salad *fresh greens with tomatoes, onions, cucumbers, black olives, pepperoncini and croutons*  
*Served with Choice of Two dressings: Ranch, Blue Cheese, Italian or Balsamic Vinaigrette*
- Classic Caesar Salad *fresh romaine, red onions, parmesan cheese, croutons and Caesar dressing*
- + \$1 Greek Salad *fresh romaine with feta, red onions, roma tomatoes, red pepper, black olives and Aegean dressing*
- + \$1 Harvest Field Green Salad *dried cranberries, granny smith apples and candied walnuts in a maple vinaigrette*
- + \$2 Fresh Greens Salad *fresh greens with red onion, goat cheese, cucumber, 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*

#### Side Salads

- Chilled Tomato & Cucumber
- Roasted Corn & Edamame Salad
- Rotini Pasta Salad
- Three Bean Salad
- Seasonal Fresh Fruit Salad
- + \$2 Mediterranean Cous Cous & Quinoa Salad
- + \$3 Mozzarella & Tomato Salad

#### Soups

- Creamy Tomato-Basil
- Broccoli and Cheddar
- Potato and Leek
- Chicken and Vegetable
- Three-Bean Chili
- + \$2 New England Clam Chowder

### Selection of Two Sides

- Choose of One Pasta: Penne, Cavatappi, or Farfalle *Served with Marinara*  
Choice of Sauce for additional \$2 per person: *Gouda-Alfredo, Creamy Pesto, Creamy Vodka Sauce or Baked Ziti*
- Savory Rice Pilaf *prepared in chicken stock*
- Red Potatoes *roasted with rosemary and olive oil*
- Shallot-Garlic Mashed Potatoes
- + \$2 Herb Roasted Fingerling Potatoes *with olive oil, garlic, rosemary and thyme*
- + \$2 Roasted Root Vegetable *seasonal options, prepared with fennel and garlic oil*
- Signature Vegetable Medley *onions, zucchini, squash, red pepper, carrots, fennel and garlic oil*
- Glazed Carrots *prepared in butter, sherry and tarragon*
- + \$1 Broccoli *with roasted garlic and tomato confit*
- + \$2 Asparagus Spears *grilled and lightly seasoned with salt, pepper and garlic*

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## Selection of Two Entrées

### Poultry Options:

- Grilled Chicken *with wild mushroom brandy crème sauce*
- Lemon-Herb Chicken *with a lemon beurre-blanc sauce*
- Almond-Encrusted Chicken *with a honey bourbon sauce*
- Garlic-Roasted Chicken *with grape tomatoes and fresh basil*
- + \$3 Smoked Gouda & Spinach Stuffed Chicken *with fresh spinach, smoked gouda, garlic and cream cheese*

### Pork Options:

- Sage Roasted Pork Loin *glazed with apricots and fresh herbs*
- + \$2 Spinach Stuffed Pork Loin *with spinach, onions, red pepper and leeks*

### Beef Options:

- Tuscan Style Sliced Top Round *topped with bruschetta and served with au jus*
- + \$5 Filet of Sirloin *with choice of sauce: béarnaise, gorgonzola crème & bacon pieces, au poivre or peppercorn demi glaze*

### Seafood Options

- Buttercrumb Cod *breaded and baked with butter*
- Garlic Shrimp Scampi *spaghetti tossed with shrimp, garlic oil, tomatoes and scallions*
- + \$3 Grilled Salmon *with choice of mango, pineapple salsa or fennel, scallion tomato butter*
- + \$3 Pan-Seared Pesto Salmon *with a fresh pomodoro sauce*

### Vegetarian Options

- Spinach and Mushroom Manicotti *served with creamy garlic alfredo sauce*
- Eggplant Rollatini *breaded eggplant filled with mozzarella and ricotta and topped with our homemade marinara*
- White Vegetable Lasagna *grilled vegetables layered with pesto ricotta, fresh mozzarella and alfredo sauce*
- + \$3 Stuffed Portobello *with quinoa, tomatoes, onions, artichoke and parmesan*

### Vegan Options

- Curried Tofu and Carrots *over white rice*
- Tofu Stir Fry *tofu, carrots, snow peas, baby corn, onions, red peppers, bamboo shoots, water chestnuts and broccoli over white rice*
- + \$3 Marinated Mushroom *balsamic marinated mushroom filled with quinoa, cous cous, eggplant, artichoke, tomato and spinach*

## Selection of One Dessert

- Cookie and Brownie Assortment
- + \$1 Seasonal Fruit with honey-lime yogurt
- + \$2 Seasonal Cobbler
- + \$2 Assorted Cakes
- + \$2 Mini Italian Dessert Platters
- + \$3 NYS Cheesecake with choice of topping:  
*Strawberry compote, fresh berries, chocolate, strawberry or caramel sauce*
- + \$2 Regular & Decaffeinated Coffee & Herbal Tea Station

*Additional Starter + \$3*

*Additional Side + \$2*

*Additional Entrée + \$5*

*Additional Dessert + \$4*

# BARBEQUES

## **Classic Barbeque \$25**

Grilled All Beef Hot Dogs, Hamburgers and Italian Sausage with Onions and Peppers\*

Hot Dog, Hamburger and Sausage Buns

Sliced Provolone, American & Swiss Cheeses, Green Leaf Lettuce, Tomatoes, Red Onion

Ketchup, Mayonnaise, Mustard and Relish

Salt Potatoes *with Herb Butter*

Mixed Grilled Vegetable *vinaigrette marinated and grilled zucchini, squash, onions and red pepper*

House Garden Salad *fresh greens with tomatoes, onions, cucumbers, black olives, pepperoncini and croutons*

*Served with Choice of Two dressings: Ranch, Blue Cheese, Italian or Balsamic Vinaigrette* Corn Bread *with Butter*

Corn Bread *with butter*

Fresh Sliced Watermelon

Freshly Baked Cookie Assortment

Ice Tea & Lemonade Station

*\*vegetarian burgers available upon request*

## **Backyard Barbeque \$31**

Grilled Cornell Chicken *(Bone-In)*

Honey BBQ Pulled Pork *served with wheat and white Kaiser Rolls*

Salt Potatoes *with Herb Butter*

Grilled Vegetable Kabobs *with vinaigrette marinated and grilled zucchini, squash, onions and red pepper*

House Garden Salad *fresh greens with tomatoes, onions, cucumbers, black olives, pepperoncini and croutons*

*Served with Choice of Two dressings: Ranch, Blue Cheese, Italian or Balsamic Vinaigrette*

Corn Bread *with Butter*

Fresh Fruit Salad

Creamy Cole Slaw

Corn Bread *with Sweet Butter*

Freshly Baked Cookies Assortment

Ice Tea & Lemonade Station

## **Barbeque Enhancements**

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

### **On-site grilling fees begin at \$350**

Barbeques require a minimum of 100 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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# Hors D'Oeuvres

## Hot Options:

[Price per guest]

- \$3 Gouda Mac and Cheese Bites *macaroni, gouda and cheddar breaded bites*
- \$3 Duo of Stuffed Mushrooms *includes vegetarian and sausage/ asiago varieties*
- \$3 Bite-Sized Meatballs *Choice of sauce: barbeque, italian or swedish style*
- \$4 Chicken Cordon Bleu Bites *ham, swiss and American cheese breaded poppers*
- \$4 Traditional Greek Spanakopita *spinach, onions and feta cheese layered with phyllo dough*
- \$4 Vegetable Dumplings *edamame variety served with sweet-chili sauce*
- \$4 Chicken Satay *with Spicy Peanut Dipping Sauce*
- \$4 Andouille Sausage Bites *coins of andouille sausage sautéed with onions and peppers*
- \$4 Southwest Chicken or Vegetable Eggrolls *served with chipotle mayo*
- \$5 Blue Cheese & Pear Stuffed Phyllo
- \$5 Mini Quiche *french onion, broccoli gruyere or sweet-potato leek*
- \$5 Pulled Pork and Apple Crostini
- \$5 Spring Rolls *served with sweet chili sauce*
- \$6 Mini Crab Cakes *served with remoulade sauce*
- \$6 Bacon Wrapped Scallop *with a raspberry balsamic glaze*

## Cold Options:

[Price per guest]

- \$3 Hummus Canape *served on a cucumber wheel with a sprig of dill*
- \$3 Assortment of Finger Sandwiches *Turkey & gouda, ham & swiss and roasted vegetable*
- \$3 White Bean and Garlic Bruschetta *served on a parmesan crostini*
- \$4 Goat Cheese and Pesto Bruschetta *served on herbed crostini*
- \$4 Fig, Apple and Goat Cheese Crostini
- \$5 Caprese Skewers *marinated cherry tomatoes and mozzarella balls skewered and finished in balsamic glaze*
- \$5 Seared Tuna Canapés *on cucumber wheels with wasabi mayo*
- \$5 Beef Brisket Crostini *served on a toasted crostini with a bit of coleslaw*
- \$6 Shaved Beef Tenderloin *with a horseradish aioli on a garlic crostini*
- \$6 Salmon Mousse Cucumber Canape *with crème fresh*
- \$6 Shrimp Ceviche *citrus marinated shrimp, cucumber, red onion, tomatoes, avocado, cilantro and olive oil in a phyllo tartlet*

[10% discount] Four or more items

[15% discount] Seven or more items

All Hors D'Oeuvres will be served stationary unless otherwise requested.

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[Price per guest]

## Display Options:

- \$3 Vegetable Crudité *with ranch and garlic hummus*
- \$3 Southwest Dip Assortment *guacamole, black bean & corn salsa and garden salsa, served with tri-color tortillas chips*
- \$4 Fresh Fruit Display *a seasonal assortment of sliced fresh fruit with yogurt dipping sauce*
- \$4 Bruschetta Assortment *tomato bruschetta, garlic hummus, olive tapenade, herbed crostini and pita triangles*
- \$4 Spinach and Artichoke Dip *with choice of sliced French bread or tortilla chips*
- \$4 Buffalo Chicken Wing Dip *with sliced French bread or tortilla chips*
- \$5 Antipasto Display *accompanied by tomato bruschetta and toasted crostini*  
*Genoa salami, capicola ham, provolone cheese, pepperoncini, roasted red peppers and Italian olives*
- \$5 Imported and Domestic Cheeses *accompanied with red grapes, strawberries and artisan crackers*  
*Chef's choice of three or more sliced cheeses: cheddar, provolone, swiss, gouda, muenster, pepper jack and Colby*
- \$7 Deluxe Antipasto Display *accompanied by tomato bruschetta, toasted crostini, parmesan toast points and assorted dipping oils*  
*Prosciutto, sopressata, provolone, fresh mozzarella cheese, roasted red peppers, stuffed olives, marinated artichokes*
- \$7 Assorted Mini Desserts  
*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*
- \$mrkt Shrimp Cocktail *served with spicy cocktail sauce and lemon wedges*
- \$mrkt Local Artisan Cheese Assortment *accompanied by dried fruits, stuffed olives and assorted nuts*  
*Chef's choice of three or more cheeses: artisan cheddars, chevre, havarti, brie, muenster, smoked gouda, and neufchatel*

## Reception and Dinner Stations

[Price per guest]

- \$18 **Carving Station**  
*Sliced Top Round served with artisan rolls and au jus*
- \$22 **Deluxe Carving Station**  
*with prime rib, artisan rolls, au jus, and horseradish aioli*
- \$28 **Italian Station**  
*chicken saltimbocca, eggplant rollatini, Tuscan style sliced sirloin and rosemary focaccia*
- \$18 **“I Love New York” Station**  
*chicken spiedie kabobs, waldorf salad, buffalo chicken sliders, beef on weck*
- \$16 **Pasta Station**  
*bowtie primavera, chicken and linguini pasta in a pesto cream sauce, andouille sausage arrabiata with penne*
- \$16 **Gyro Station**  
*grilled marinated lamb, tzatziki, roasted vegetables and hoagie rolls*
- \$9 **Potato Bar**  
*Choice of Mashed or Baked potatoes served with sour cream, chives, cheddar, bacon pieces, broccoli and mushrooms.*
- \$11 **Sweet Potato Bar**  
*Choice of Mashed or Baked potatoes served with marshmallows, brown sugar, honey, maple syrup and butter*

Reception & Dinner Station menus require a minimum of 75 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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