



Events
AT
EMERSON PARK PAVILION





Thank you for considering A&M Catering for your events catering needs. At A&M Catering, 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
- Linens for all service tables
- Tableware, flat ware and glassware
- Water service with all meals

Breakfast

CLASSIC CONTINENTAL \$14

- Assorted Mini Sliced Bagels
(Served with cream cheese, butter, assorted jellies, and peanut butter)
- Muffin Assortment
- Selection of Whole Fresh Fruit
- Assorted Tropicana® Juices
- Regular & Decaffeinated Coffee and Herbal Teas

DELUXE CONTINENTAL \$19

- Assorted Mini Sliced Bagels
(Served with cream cheese, butter, assorted jellies, and peanut butter)
- Muffin Assortment
- Sliced Breakfast Breads
- Vanilla Yogurt served with Granola
- Seasonal Fresh Fruit Salad
- Assorted Tropicana® Juices
- Regular & Decaffeinated Coffee and Herbal Teas

SUNRISE BREAKFAST BUFFET \$24

- 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 and Herbal Teas

ENHANCEMENTS

- \$8 | Lox & Cream Cheese
(Wild salmon, capers and cream cheese assortment)
- \$8 | 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)*
- \$4 | Individual Chobani Greek Yogurt Cups
(Minimum order of 24)
- \$5 | Scrambled Eggs or Breakfast Potatoes
- \$4 | Smokehouse Bacon or Pork Sausage Links
(Turkey products available for + \$3.50 per person)
- \$4 | Selection of Cold and Hot Cereals
(Served with carafes of milk)
- \$4 | Vanilla Yogurt served with Granola
- \$3 | Individual Yogurt Cups
(Minimum order of 24)
- \$2 | Flavored Cream Cheese Assortment
- \$7 | Mimosa or Bloody Mary Station
(Minimum order of 24, + \$9 for both options)
- \$1.5 | Bottled water
- \$1 | Half-Pint Milk Cartons
(Skim, 2%, whole or chocolate)

Luncheon

TRADITIONAL DELI PLATTER

\$23

- Rolled Deli Meats: roast beef, turkey, and ham
- Sliced Provolone, American and Swiss Cheeses, Green Leaf Lettuce, Tomatoes, Red Onion
- Assorted Artisan Rolls
- Sandwich Condiments: Mayonnaise, Mustard, and Garlic Hummus
- House Garden Salad *with fresh greens, 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 next page for options)
- Cookie and Brownie Assortment
- Soda Station and Bottled Water

SIGNATURE SANDWICH BUFFET

\$25

Choice 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*
- Roasted Turkey Club *with swiss, bacon, lettuce, tomato and mayo*
- Roasted Chicken *with garlic sun-dried tomato pesto, plum tomatoes and lettuce*
- Caprese *with fresh roma tomatoes, creamy mozzarella cheese, green leaf lettuce and pesto spread*
- Served with a vegetable: layers of fresh roma tomatoes, spinach, roasted red peppers, red onion, cucumber and garlic hummus spread
- House Garden Salad *with fresh greens, 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 next page for options)
- Cookie & Brownie Assortment
- Assortment of Canned Sodas and Bottled Water



HEARTY HOT LUNCH BUFFET

\$31

- House Garden Salad *with fresh greens with tomatoes, onions, cucumbers, black olives and croutons*
Served with choice of two dressings: Ranch, Blue Cheese, Italian or Balsamic Vinaigrette
- Choice of Luncheon Side (*see below*)
- Signature Vegetable Medley *with onions, zucchini, squash and red pepper*
- Assorted Artisan Rolls
- Cookie and Brownie Selections
- Soda Station and Bottled Water

Choice of One Entrée:

- Chicken Your Way: Piccata or Marsala
- Filet of Sirloin with merlot demi-glace | \$3
- Butter-Crumb Cod breaded and baked with butter
- Spinach and Mushroom Manicotti *with garlic alfredo sauce*
- Eggplant Lasagna *with layers of breaded eggplant, noodles, mozzarella and ricotta and topped with homemade marinara*

Choice of One Pasta Side:

- Penne, Cavatappi, or Farfalle *served with marinara*
Choice of Sauce for additional \$3 per person: Gouda-Alfredo, Creamy Pesto, Creamy Vodka Sauce or Baked Ziti

LUNCHEON SIDE OPTIONS

Side Salads:

- Chilled Tomato & Cucumber
- Roasted Corn & Edamame Salad
- Superfood Coleslaw
- Rotini Pasta Salad
- Seasonal Fresh Fruit Salad
- Mozzarella & Tomato Salad | \$3

Soups:

- Creamy Tomato-Basil
- Broccoli and Cheddar

Add an additional side or soup to your lunch | \$4

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

Dinner

BUILD YOUR OWN BUFFET

\$42

Choice of two starters:

Salads

- House Garden Salad *with fresh greens with tomatoes, onions, cucumbers, black olives and croutons*
Served with Choice of Two dressings: Ranch, Blue Cheese, Italian or Balsamic Vinaigrette
- Classic Caesar Salad *with fresh romaine, red onions, parmesan cheese, croutons and caesar dressing*
- Harvest Field Green Salad *with dried cranberries, granny smith apples and candied walnuts in a maple vinaigrette*
- Fresh Greens Salad *with fresh greens with red onion, goat cheese, cucumber, sliced almonds and pomegranate vinaigrette*
- Summer Berry Salad *with crisp spinach and field greens, fresh berries, blue cheese and pecans tossed in a white balsamic dressing*
- Superfood Coleslaw *with shredded kohlrabi, brussel sprouts, kale, broccoli, red cabbage and carrots in a light vinaigrette*

Side Salads

- Chilled Tomato & Cucumber
- Roasted Corn & Edamame Salad
- Rotini Pasta Salad
- Seasonal Fresh Fruit Salad
- Mozzarella & Tomato Salad | \$3

Soups

- Creamy Tomato-Basil
- Broccoli and Cheddar

Choice of two sides:

- Choice of One Pasta: Penne, Cavatappi, or Farfalle *served with marinara*
Choice of Sauce for additional \$3 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*
- Garlic Mashed Potatoes
- Herb Roasted Fingerling Potatoes *with olive oil, garlic, rosemary and thyme* | \$3
- Roasted Root Vegetable *seasonal options, prepared with fennel and garlic oil* | \$3
- Signature Vegetable Medley *onions, zucchini, squash and red pepper*
- Glazed Carrots
- Asparagus Spears *grilled and lightly seasoned with salt, pepper and garlic* | \$3
- Shaved Brussel Sprouts *with bacon*

(Continued on next page)

Choice of two entrées:**Poultry:**

- Chicken Your Way: Piccata or Marsala
- Margherita Chicken *with artichokes, roasted tomatoes, shitake mushrooms and rosemary wine sauce*
- Pecan-Encrusted Chicken *with a honey bourbon sauce*
- Prosciutto and Mozzarella Stuffed Chicken Breast | \$3

Pork:

- Porkloin *stuffed with apple pancetta stuffing or spinach, peppers and mushrooms*

Beef:

- Filet of Sirloin *with choice of sauce: wild mushroom demi-glace or merlot demi-glace* | \$3

Seafood:

- Buttercrumb Cod *breaded and baked with butter*
- Garlic Shrimp Scampi *spaghetti tossed with shrimp, garlic oil, tomatoes and scallions* | \$3
- Grilled Salmon *with tomato, pineapple and cilantro salsa* | \$3

Vegetarian:

- Spinach and Mushroom Manicotti *served with creamy garlic alfredo sauce*
- Eggplant Lasagna *layers of breaded eggplant, noodles, mozzarella and ricotta and topped with our homemade marinara*
- Stuffed Portobello *with quinoa, tomatoes, onions, artichoke and parmesan* | \$4
- Stuffed Shells *with vodka sauce* | \$2

Vegan:

- Marinated Mushroom *balsamic marinated mushroom filled with quinoa, cous cous, artichoke, tomato and spinach* | \$4
- Asian Tofu Stir Fry

Choice of one dessert:

- Cookie and Brownie Assortment
- Mini Italian Dessert Platters | \$3
- NYS Cheesecake Bites *with choice of topping: strawberry compote, fresh berries, chocolate, strawberry or caramel sauce* | \$4
- Regular & Decaffeinated Coffee & Herbal Tea Station | \$3

Additional Starter: \$3 | Additional Side: \$2 | Additional Entrée: \$7 | Additional Dessert: \$4

Barbeques

CLASSIC BARBEQUE

\$35

- 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 Vegetables
grilled zucchini, squash, onions and red pepper
 - House Garden Salad *with fresh greens, tomatoes, onions, cucumbers, black olives and croutons*
Served with choice of two dressings: Ranch, Blue Cheese, Italian or Balsamic Vinaigrette
 - Corn Bread *with butter*
 - Fresh Sliced Watermelon
 - Freshly Baked Cookie Assortment
 - Ice Tea & Lemonade Station
- *vegetarian burgers available upon request*

BACKYARD BARBEQUE

\$40

- Grilled Cornell Chicken (*Bone-In*)
- Honey BBQ Pulled Pork *served with wheat and white kaiser rolls*
- Salt Potatoes *with herb butter*
- Mixed Grilled Vegetables
grilled zucchini, squash, onions and red pepper
- House Garden Salad *with fresh greens, tomatoes, onions, cucumbers, black olives 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
- Freshly Baked Cookies Assortment
- Ice Tea & Lemonade Station

ENHANCEMENTS

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

Hors d'oeuvres

BUTLER-PASSED

Goat Cheese and Pesto Bruschetta	\$4.00/person
Traditional Greek Spanakopita	\$4.00/person
Lemongrass Chicken Pot Stickers	\$4.00/person
Spinach and Artichoke Rangoons	\$4.00/person
Gouda Mac and Cheese Bites	\$4.00/person
Chicken Cordon Bleu Bites	\$4.00/person
Tomato Bruschetta-Croistini	\$4.00/person
Wild Mushroom Croistini with Truffle	\$4.00/person
Soup Shooters:	
<i>Butternut with coconut milk, Creamy Tomato, Potato and Leek with chive oil</i>	\$4.00/person
Roasted Beets and Goat Cheese with parmesan crisp and parsley	\$4.00/person
Empanadas (choice of beef, pork, or vegetable)	\$5.00/person
Smoked Trout Cucumber Canape	\$5.00/person
Southwest Chicken or Vegetable Eggrolls served with chipotle mayo	\$5.00/person
Spring Rolls served with sweet chili sauce	\$5.00/person
Lamb-Andouille Sliders with manchego cheese and roasted peppers aioli	\$5.00/person
Buttermilk Fried Chicken Bites with special sauce	\$5.00/person
Korean BBQ Pork Belly with green onion	\$5.00/person
“Cloths Pin” Tacos with shredded beef, queso fresco cheese, pickled onion and avocado cream sauce served on a flour tortilla	\$5.00/person
Jumbo Shrimp Cocktail with lemon	\$7.00/person
Tuna Tartar with english cucumber, crispy wonton, sweet soy and wakame	\$7.00/person
Mini Beef Wellington Bites	\$7.00/person
Mini Lobster Rolls	\$7.00/person
Mini Crab Cakes served with remoulade sauce	\$7.00/person
Bacon Wrapped Scallop with a raspberry balsamic glaze	\$7.00/person

*Prices listed are per person. 10% discount: four or more items. 15% discount: seven or more items.
All Hors D'Oeuvres will be served stationary unless otherwise requested.*

DISPLAY OPTIONS

- \$5 | Vegetable Crudité *with ranch and garlic hummus*
- \$4 | Southwest Dip Assortment *guacamole, black bean & corn salsa and garden salsa, served with tri-color tortillas chips*
- \$5 | Fresh Fruit Display *a seasonal assortment of sliced fresh fruit with yogurt dipping sauce*
- \$5 | Bruschetta Assortment *tomato bruschetta, garlic hummus, olive tapenade, herbed crostini and pita triangles*
- \$5 | Spinach and Artichoke Dip *with choice of sliced french bread or tortilla chips*
- \$5 | Buffalo Chicken Wing Dip *with sliced French bread or tortilla chips*
- \$6 | Antipasto Display *accompanied by tomato bruschetta and toasted crostini, genoa salami, capicola ham, provolone cheese, pepperoncini, roasted red peppers and Italian olives*
- \$6 | 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
- \$8 | 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
- mrkt | Shrimp Cocktail *served with spicy cocktail sauce and lemon wedges*

RECEPTION AND DINNER STATIONS

- \$20 | Carving Station *choice of roast turkey or sliced top round served with artisan rolls and au jus*
- \$25 | Deluxe Carving Station *with prime rib, artisan rolls, au jus, and horseradish aioli*
- \$30 | Italian Station *served with rosemary focaccia*
 - Rigatoni with vodka cream sauce
 - Eggplant Lasagna
 - Shrimp Scampi with angel hair pasta
 - Bow Tie Pasta with red onion, peas and pancetta served with an asiago cream sauce

*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.*

Rates & Minimums

FACILITY AND ROOM CHARGES

Each room of the Pavilion requires its own facility charge. Included in the facility charge is the following:

- Eight hours of room access (to include vendor setup/breakdown)
- Standard linen rental expense (specialty linens require additional time and five hours of reception time charges)
- Use of Pavilion tables and chairs
- Complimentary parking for your guests
- Room setup and breakdown
- China, Glassware and Flatware

June - October	Mon-Thurs	Fri/Sun
Owasco Ballroom	\$500	\$1,200
Lakeside Dining Room & Cayuga Conference Room	\$400	\$950
Entire Pavilion	\$600	\$1,600

November - May	Mon-Thurs	Fri/Sun	Saturday
Owasco Ballroom	\$400	\$700	\$1,200
Lakeside Dining Room & Cayuga Conference Room	\$300	\$500	\$950
Entire Pavilion	\$500	\$1,000	\$1,600

FOOD AND BEVERAGE MINIMUMS

The following food and beverage minimums are required (prior to sales tax and 20% service charge) to reserve the Owasco Ballroom and/or Lakeside Dining Room.

June - October	Mon-Thurs	Fri/Sun
Owasco Ballroom	\$4,000	\$7,000
Lakeside Dining Room & Cayuga Conference Room	\$2,000	\$5,000
Entire Pavilion	\$4,000	\$9,000

November - May	Mon-Thurs	Fri/Sun	Sat
Owasco Ballroom	\$3,000	\$4,000	\$5,000
Lakeside Dining Room & Cayuga Conference Room	\$1,000	\$1,500	\$2,000
Entire Pavilion	\$5,000	\$6,500	\$9,000





*We couldn't have asked for
better accommodations, delicious
food and great service.*