



Celebrations **ON THE AVENUE**

Luncheons • Weddings • Events • Catering

*Traditional Banquet & Event
Buffet Selections*

Effective January 1, 2023

215 WASHINGTON AVE. • ENDICOTT, NEW YORK 13760

607-757-2520 • CELEBRATIONSENDICOTT.COM

INFO@CELEBRATIONSENDICOTT.COM

Buffet Style Meal

First Course

(Select One)

Served with Fresh Bread from a Local Bakery and Butter

Tossed Salad

Mixed Field Greens, Romaine Lettuce, Grape Tomatoes, Cucumber, Black Olives with Homemade Italian Vinaigrette

Caesar Salad (Add \$2.00 Per Person)

Romaine Lettuce, Shaved Parmesan Cheese, Homemade Croutons with Creamy Caesar Dressing

Entrée Selection

(One Entrée \$35.00) (Two Entrees \$40.00)

Rosemary Roasted Chicken Thighs

Rosemary, Garlic, Wine, Lemon

Sweet Sausage

Mixed Sweet Peppers, Onions

Glazed Ham

Orange, Cinnamon, Honey Glaze

Chicken Marsala

Mushrooms, Sweet Marsala Sauce

Chicken Piccata

Capers, Lemon, White Wine Sauce

Pork Roulade

Apple and Sausage Stuffing

Miso Soy Glazed Salmon

Sesame Seeds, Green Onion

Eggplant Parmigiana

Marinara Sauce, Italian Cheeses

Beef Tips

Mushrooms, Onions, Red Wine Gravy



Pasta Sides

Pasta

(Select One)

Penne with Marinara Sauce

Homemade Tomato Sauce

Penne alla Vodka (Add \$2.00 Per Person)

Penne Pasta, Vodka Sauce

Baked Pasta (Add \$3.00 Per Person)

Penne Pasta, Marinara Sauce, Ricotta Cheese, Italian Cheeses

Vegetable Sides

Vegetables

(Select One)

Grilled Zucchini and Yellow Squash

Glazed Carrots

Green Beans Almandine

Roasted Brussel Sprouts

Potatoes

(Select One)

Herb Roasted Baby Potatoes

Au Gratin Potatoes

Red Skin Garlic Smashed Potatoes

Desserts

(Select One)

Assortment of Mini Cupcakes

Assortment of Mini Brownies and Cookies

All Desserts Prepared by: Jarets Stuffed Cupcakes

• Water, Soda, Coffee, Hot Tea Included •



Enhancements

Carving Station

(\$12.00 Per Person When Selected as Second Entrée)

Prime Rib

Herb Crusted

Beef Tenderloin

Herbs and Fresh Rosemary

Hors d'oeuvres

(\$4.00 Per Person, Per Item)

Sausage Stuffed Mushrooms • Tomato Basil Bruschetta

Spinach Artichoke Dip with Crostini • Chicken Satay with Peanut Sauce

Premium Hors d'oeuvres

(\$6.00 Per Person, Per Item)

Shrimp Scampi Skewer • Shrimp Cocktail

Beef with Blue Cheese Crostini

Charcuterie Table

(\$14.00 Per Person)

Artisan Cheeses • Seasonal Fruits • Nuts • Jams

Mediterranean Olives • Assortments of Crackers • Fresh Vegetables

Sliced Italian Meats • Vegetable Dips

Iced Seafood Station

(Market Price)

Shrimp • Cracked Crab Claws • Clams

Facility Rental Fee \$125 Per Hour • Minimum of 3 Hours

All Items Are Subject to a 22% Service Charge and 8% NYS Sales Tax

Information

Room Rental

Room rental is \$125.00 per hour for a minimum of 3 hours (\$100.00 per hour for not-for-profits). Events cannot exceed 6 hours total. After initial CONTRACTED time, an additional fee of \$400 per hour will be added to the final invoice. Designated visitation or funeral with food service is \$575.00 for 4 hours. Other parts of the facility may be rented during your event time frame unless full facility is rented.

Seated Capacity

Large event room (Frederick Room) can accommodate up to 100 guests
Small event room (Nirchi Room) can accommodate up to 54 guests
Bar event room (Dubonnet Lounge) can accommodate up to 28 guests

Minimums

Minimum of 30 guests required

Additional Charges

All items are subject to a 22% service charge and 8% New York State sales tax.
Bartender fee of \$100 per bartender for event duration.
Menu items and pricing are subject to change.

Payment

Accepted forms of payment include certified or personal checks, cash, and credit card. Initial deposits may be made by check, cash or credit card, final payments must be made only by cash or check. A convenience charge of 3% will be added to any final payment made by credit card. Client will be responsible for paying a \$50.00 fee for any returned checks.

Children Meals

Children's meals are available for those 12 to 3 years of age for half of the contracted per person price. Children's meals are the same as the adult meals.
There is no charge for children under the age of 3.

Outside Food and Beverage

Dessert is the only outside item permitted. It is preferred that desserts are from a licensed bakery but store bought and homemade will be permitted. The client must inform Celebrations of any special arrangements for dessert, ex. Tables, stands, platters, etc. A \$1.00 per person fee will be added for cake cutting.

Vendors

Vendor meals are half of the contracted per person price. Vendors will not be served alcohol during event timeframe.

Linens

Celebrations provides white table cloths, tan bistro napkins and black skirting. Clients are permitted to rent or provide their own linens; this will be the responsibility of the client.

Music

Background music is provided by Celebrations.

Offsite Catering

Additional fees will apply for services outside of Celebrations facility.