



2021 Catering Menus:

Plated Meals:

All dinners include garden salad, warm rolls, sautéed seasonal vegetables, and red roasted potatoes.

Add house made cheesecake with strawberry sauce as dessert for \$3 pp.

For efficiency of service we do not recommend more than two menu options.

Captain's Choice Double Entrée:

Sirloin Filet topped with Trainwreck onion demi glaze & Pesto Chicken Breast... \$24.00 pp

10 oz Strip Steak... \$29.00 pp

Beer Braised Pot Roast and Gravy... \$21.00 pp

Beer Brined Pork Loin with apple chutney... \$23.00 pp

Stuffed Chicken-

Breast of chicken with sausage sage stuffing topped with spinach, mushrooms, & red pepper cream sauce... \$23.00 pp

Chicken Piccata- lightly breaded chicken breast topped with a creamy lemon sauce... \$23.00 pp

Chicken Marsala- sautéed chicken breast with a Marsala mushroom sauce... \$23.00 pp

Baked Salmon in a Dill Béchamel Sauce (GF)... \$26.00 pp

Tofu Stuffed Peppers... \$21.00 pp

Vegetable Stir Fry... \$21.00 pp

***Cheese Tortellini** w/ Sundried Tomato Cream Sauce... \$21.00 pp

***Spaghetti Squash Primavera...** \$21.00 pp

*Pasta entrees do not come with vegetables or potato.

Children's Meal: Chicken Fingers with macaroni & cheese... \$17.00 pp

Final count and payment for food is due 10 days prior to event.

Please add 20% Administrative Fee and 8.75% NYS Sales Tax to the above pricing (*unless valid tax exemption certificate is presented*).

Administrative fee is allocated to the house, not directly issued to employees. Staff is paid above server minimum wage. Additional tipping is appreciated but not necessary and at your discretion.

Customized menus available upon request. Contact Grand Lady Cruises directly for a quote or to place food order.

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BUFFET MEALS:

Breakfast: \$17.50 pp

- Includes vegetarian frittata, home-fried potatoes, French toast casserole, bacon, breakfast sausage, fresh fruit, and croissant.
- Coffee, tea, & chilled orange juice

Hot Buffet: \$18.00 pp

- Tossed salad, garlic breadsticks, fresh vegetable medley, mashed potatoes, six cheese bowtie pasta, beer braised pot roast, and honey basil chicken.

Cold Lunch Box: \$15.00 pp

(Head Count needed)

- Served with homemade chips and pickle
- Choice of:
 - o Chicken Salad Croissant
 - o Hummus & Grilled Veggie Wrap
 - o Roast Beef Sandwich
 - o Silo Salad w/ Chicken

Buffalo Buffet: \$18.00 pp

- Includes Buffalo style chicken wings, cheese & pepperoni pizza, Ru's potato pierogi, baked ziti, celery, carrots, & creamy stilton
- Add salad for \$2.00

BBQ Buffet: \$20.00 pp

- Creamy potato salad, coleslaw, potato chips, baked beans, fresh fruit, BBQ Chicken, and pulled pork sandwiches.

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Hors D'oeuvres:

Price is per tray of 50 pieces unless otherwise noted

- Bacon Wrapped Scallops (gf)... \$90
- Chargrilled Flank Steak Skewers (gf)... \$90
- Cheddar Mac n Cheese Bites... \$80
- Chicken Cordon Bleu Bites... \$50
- Golden Fried Fan Tail Shrimp... \$85
- Herb & Parmesan Stuffed Mushrooms... \$60
- Lemon Pepper Sesame Chicken Skewers w/ teriyaki glaze... \$80
- Meatballs- BBQ, Swedish, or w/ Marinara... \$62
- Pot Roast Crostini w/ crumbly bleu... \$60
- Sausage Stuffed Mushrooms... \$60
- Shrimp Cocktail (gf, 60 pieces) ... MARKET PRICE
- Spanikopita... \$55
- Tomato Bruschetta w/ shaved Asiago... \$48

Chicken Wings (hot, med, mild, BBQ, garlic parm)... \$95 (per 100 pieces)

Pizzas: (36 pieces)

- Cheese and Pepperoni... \$40
- Chicken Finger Pizza... \$50
- White Veggie Pizza... \$44

Cold Selections: *Serve approximately 30 people*

- Vegetable Tray with ranch dip (gf)... \$71
- Fresh Fruit Tray (gf)... \$81
- Cheese and Cracker Tray... \$91

A La Carte Platters:

Serve approximately 30 people

- Baked Ziti... \$50
- Six Cheese Bow Tie Pasta... \$68
- Beer-Braised Pot Roast Sliders.... \$125

Cookie and Brownie Tray (50 pieces) ... \$42
Assorted Dessert Tray (50 pieces) ... \$49

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