

CATERING MENU

Thank you for considering Ravenswood for your special event.

We have hosted all kinds of private parties, including rehearsal dinners, sports banquets, showers, birthdays and retirement parties and even wedding receptions.

Our banquet room hold up to 80 guests.

Room Rental Arrangements

Facilities are available for four hours per occasion with no charge if \$400 expenditure is made off the catering menu on food. Cash bar arrangements cannot be included in the minimum expenditure. If the \$400 expenditure is not made, there will be a \$50 an hour room charge added to the final invoice. Each event is a minimum of 20 guests. Afternoon parties end at 4pm and evening parties begin at 5pm. All invoices are subjected to a 20% gratuity and a 7% sales tax.

Entertainment

You are welcome to hire entertainment but our catering manager must be notified.

For your use, we have a 60-inch flat screen TV

iPod Docking Station

DVD Player

Wireless microphone and Podium.

Beverages

Many beverage options are available. Please remember that due to NYS & Federal Laws, the bar and wait staff will NOT be permitted to serve alcoholic beverages to intoxicated persons or persons less than 21 years of age. Please notify us of guests under 21 who will be attending. All beverages must be purchased on site.

Extras

Table linens and centerpieces with candles are provided at no additional cost. If you would like to customize your linen color, we can certainly do that for an additional fee. You are welcome to decorate the room for your event; you may arrive 1 hour prior to your guests to set up.

Deposit

A minimum deposit of \$100 is required when booking the function to guarantee a particular date. The deposit will be deducted from your bill at the end of the function. The deposit is non-refundable.

Guarantees

Menu selection and your final headcount must be submitted 10 days prior to your event. Any additions or cancellations must be made 5 days prior to the event.

Hot Horsd'oeuvres

(Priced on 50 pieces)

- Maryland Crab Cakes with Remoulade Sauce 125
- Mini Spinach, Cheese and Tomato Quiche 50
- Shrimp Wrapped with Bacon 125
- Ravenswood Chicken Wings 75
- Assorted Stuffed Mushrooms 50
- Spinach and Feta Wrapped in Phyllo Dough 60
- Mini Franks wrapped in Puffed Pastry 50
- Swedish Meatballs 60
- Meatballs in Marinara 60
- Soft Pretzel bites served with Mustard or Cheddar Dip 45
- Chicken Quesadillas 50
- Dim Sum= Pot Stickers, Egg Rolls and Crab Ragoons 90
- Citrus Chicken or Shrimp Skewers 75
- Coconut shrimp served with warm coconut sauce 125
- Garbage Bread stuffed with Cheese and Pepperoni 50
- Buffalo Chicken Dip served with Tortilla Chips 55
- Tortilla Chips served with Bacon Cheddar Ale Dip 50

Cold Horsd'oeuvres

(Priced on 50 pieces)

- Bruschetta 60
- Fresh Seasonal Fruit Platter 95
- Assorted Veggie Platter with Dip 80
- Shrimp Cocktail Platter with Gin Cocktail Sauce 120
- Assorted Antipasto and Meat Platter 90
- Homemade Deviled Eggs 45
- International Cheese and Cracker Platter 95
- Capriese Skewers 45

If there is something that you would like but don't see it on our menu...just ask, we will do our best to accommodate you.

Breakfast at The Wood

Continental Buffet Package

Available before noon
Fresh fruit, Assorted mini pastries
bagels with cream cheese
Coffee, Tea, Cranberry and Orange Juice
9.95 Per person

Breakfast Buffet

Available before noon
Fresh fruit, Assorted pastries, Scrambled eggs, Bacon, Sausage, Home fries and French Toast
Coffee Tea, Cranberry and Orange Juice
12.95 Per person

Brunch Buffet

Available until 3 pm
Fresh Fruit, Scrambled eggs, Bacon, Sausage and assortment of bagels with cream cheese
Our Chef's Homemade Lasagna
Fresh baked Turkey with gravy and mashed potatoes
Baked on premise assortment of Cookies and Brownies Coffee, Tea, Cranberry and Orange
15.95 Per person

It is our pleasure to enhance your party
Here are a few ideas for the above packages

Feel Free to Add a Mimosa Bar	\$3 Per person
A Chef attended Omelet Station	\$3 Per person
Assorted homemade Quiche Bar	\$2 Per person
Bloody Mary Bar with all the fixings	\$3 Per person

If you would like to add colored linens to your party, just say the word!

Lunch at The Wood

Deli Buffet

Available till 4 pm

Large platter of freshly roasted deli meats and cheeses
(Roast beef, Turkey, Ham, Swiss and American Cheese)

Mixed Green Salad * Italian Pasta Salad

Served with a basket of assorted breads and rolls

Accompanied by appropriate condiments

potato chips

Iced Tea, fountain soft drinks, cookies and brownies

14.95 Per person

Hot Lunch Buffet

Available till 4 pm

Buffet is served with Chef starch, vegetable, rolls & butter

Choice of mixed greens with dressing or Caesar salad

Entrée Choices

Choose one Entrée 15.95 * Choose Two Entrees 17.95

Chicken Marsala

Seafood Fettuccine Alfredo

Three Meat Lasagna

Pine Encrusted Chicken

Chicken Parmesan

Roasted Turkey & Stuffing

Honey Rosemary Salmon

Penne Ala Vodka with Chicken

Herb Pork Loin with Pineapple Glaze

Dessert

Assortment of Cookies and Brownies

Coffee, Tea and Fountain Soft drinks

Plated Lunches

Available till 4 pm

Lunch is served with Chef starch, vegetable, rolls & butter
Choice of House Salad, Caesar Salad or Broccoli Cheddar soup

Choice of one Entrée

Veal Marsala
Pine Encrusted Chicken
Chicken Parmesan
Flat Iron Steak
Eggplant Parmesan
Pasta Primavera
Honey Rosemary Salmon

Choice of one Dessert

New York Cheesecake
Carrot cake

16.95 Per Person

Dinner at The Wood

Plated Dinner

Available after 4 pm

Plated entrees are served with Chef starch, vegetable, rolls & butter

First Course *Choose one*

Spring Mix Salad Caesar Salad
Italian Wedding Soup or Roasted Tomato Bisque
Penne Ala Vodka
Cran-Apple Arugula Salad
Lobster Bisque (\$2 additional)
Crab Cakes (\$3 additional)

Second Course

Please choose up to 2 pre-selected entrée options

Prime Rib with Au jus
Chicken Marsala
Chicken Francaise
Honey Rosemary Salmon
Pine Nut Encrusted Chicken
NY Strip with Mushroom Demi Glaze
Stuffed Pork Loin with Sausage Stuffing
Roasted Turkey Dinner
Penne Bolognese
Crab Stuffed Haddock
Pasta Primavera with Sundried Tomato Pesto
Chicken Parmesan

Third Course *Choose one*

Chocolate Lava Cake
Carrot Cake
NY Style Cheese Cake

Fountain Soft Drinks Coffee and Tea Included
28.95 Per person

Feel free to add an Open Bar option to your Dinner

Buffet Dinner

Available after 4 pm

With two entrée 27.95 Three entrees 29.95

Buffet comes with Chef Starch, vegetable, rolls & butter

Appetizer

Choose one

Fresh Fruit Platter
Cheese and Cracker display
Italian Wedding Soup
Roasted Tomato Bisque
Penne Ala Vodka
Vegetable Platter with assorted dips
Three Cheese Raviolis Tossed in Basil Pesto
Lobster Bisque (\$2 additional)
Crab Cakes (\$3 additional)

Salad Choice

Choose one

Spring Mix Salad Caesar Salad
Spinach Salad Cran-Apple Arugula Salad

Main Course

Prime Rib with Au jus
Chicken Marsala
Chicken Francaise
NY Strip with Mushroom Demi Glaze
Stuffed Pork Loin with Sausage Stuffing
Roasted Turkey Dinner
Penne Bolognese
Crab Stuffed Haddock
Pasta Primavera with Sundried Pesto
Chicken Parmesan
Honey Rosemary Salmon
Pine Nut Encrusted Chicken

Dessert

Choose one

NY Cheese Cake * Chocolate Lava Cake * Carrot Cake
Cookie and Brownie Tray
Make your own Sundae bar
Chocolate Covered Strawberries

Fountain Soft drinks, Coffee and Tea Included

Chef Enhancements:

Chef Carving Station of Prime Rib of Beef \$10 per person

Chef Carving Station of Roasted Turkey \$8 per person

Beverage Options

Bar Packages

Open Bar

Includes draft beer, bottle beer, wine, premium brand liquor and fountain soda

First Hour \$15 per person

\$8 per person each additional hour

Bottled Beer, House Wine and Soda

First Hour \$10 per person

Each additional hour \$7 per person

Domestic Draft Beer, House Wine and Soda

First Hour \$9 per person

Each additional hour \$6 per hour

Consumption Bar

All beverages consumed by your guests will go on the final invoice to be paid at the end of the event.

Cash Bar

All your guests pay for their own beverages

Unlimited Fountain Soda, Coffee and Tea

\$3 per person for duration of event

Punch Bowls

Each punch bowl is approximately 25-30 servings

Wine Punch \$60

Champagne Punch \$75

Fruit Punch (Non-alcoholic) \$40

Champagne Toast

\$5 per person

Special Packages

Cocktail Party Package

Minimum of 20 people
1 Hour Open House Bar
(House wines, house brand spirits, domestic beer and soda)
A beautiful display of
Assorted International & Domestic Cheese and Crackers
Fresh Fruit platter with Vegetables and Herb Dip
Italian Antipasto Assortment with Meats
Stuffed Mushrooms
Bruschetta
Swedish Meatballs
Mini Franks in a Puffed Pastry
23.95 Per person

Bring your Party to the next level

Add a Prime Rib Carving Station for \$10 per person
(Station open for 60 minutes)

or

Add a 2nd Hour of Open Bar 6.50 per person

Team Packages

You want to have a team banquet....

Ravenswood is your place!

Buffet Meal

House Salad
Macaroni and Cheese
Chicken Tenders
French Fries
Baked Ziti
Mixed Cookie platter
\$20 Per Person

Includes: Fountain Soft Drinks, tax and gratuity
This menu cannot be altered and is intended for school teams.

Minimum of 25 Guests

Inquire for weekend dates

Baby or Bridal Shower Package

Tortilla Wraps (Chef's Choice)
An assortment of wraps and condiments
Homemade potato and pasta salad
Fountain Soda
Mixed Cookie platter
\$12.95 Per person
minimum of 25 guests
This menu cannot be altered, available daily from 11-2 pm
Does not include tax or gratuity