



Memorial Service Menu 1

\$22 per person

Deli & Cheese Platter

Corned beef

Fresh Roast Turkey

Roast beef

Chicken salad

Tuna salad

With sliced cheddar, Swiss and Meunster cheeses

The above served with fresh baked mini rolls

Lettuce, tomatoes, mustard, mayonnaise, pickles and olives

Cedar Planked Fresh Salmon

*Oven-roasted atop cedar wood, and served
with a whiskey-maple peppercorn glaze*

Salad

Roasted Pear Salad

*With blue cheese, toasted walnuts, dried cranberries,
scallions, mixed greens, raspberry vinaigrette*

Seasonal Fruit Platter

Dessert

Assorted Mini Desserts, Rugalachs & Brownies

Memorial Service Menu 2

\$20 per person

Deli platter/Cheese Platter

Corned beef

Turkey

Roast Beef

Egg salad

Tuna salad

With Cheddar, Swiss, and Jack

The above served with fresh baked mini rolls

Lettuce, tomatoes, mustard, mayonnaise, pickles and olives

Caesar salad

*Hearts of Romaine lettuce, homemade dressing, Kalamata olives,
croutons, and Parmiggiano-Reggiano cheese*

Potato salad

Seasonal Fruit platter

Brownies & 7-layer Bars

Jewish Memorial Service Menu 1
\$28 per person

Deli platter/Cheese platter
Cheddar, Swiss, and Muenster
corned beef
Turkey
Roast beef
Chicken Salad
Tuna Salad

The above served with fresh baked mini rolls
Lettuce, tomatoes, mustard, mayonnaise, pickles and olives

Lox, assorted bagels, cream cheese & condiments

Seasonal Fruit Platter

Roasted Pear Salad

With blue cheese, toasted walnuts, dried cranberries,
scallions, mixed greens, raspberry vinaigrette

Chinese Chicken Salad

Crispy Soya chicken, peanuts, crispy chow mein noodles, crispy rice noodles, shredded
Napa cabbage and iceberg lettuce. Hoisin dressing, cilantro and green onion garnish

Assorted mini desserts and brownies

Jewish Memorial Service Menu 2

\$25 per person

N.Y. Deli Meats

<i>Corned beef</i>	<i>Rare-Roast Beef</i>
<i>Romanian Pastrami</i>	<i>Swiss Cheese</i>
<i>Roasted Turkey</i>	<i>Muenster Cheese</i>

*The above served with fresh baked mini rolls
Lettuce, tomatoes, mustard, mayonnaise, pickles and olives*

Chopped Chicken Livers

Eggs, onions, olives, rye coins

Caesar Salad

*Romaine hearts, homemade dressing, croutons,
kalamata olives and Parmesan cheeses*

or

Fresh Pear Salad

*Blue cheese, roasted walnuts, dried cranberries,
scallions, mixed greens Raspberry vinaigrette*

Seasonal Fruit and Berry Platter

Poppy seed dressing

Fresh Roasted Seasonal Vegetables

Olive oil, feta and balsamic vinegar

New York Smoked Fish Table

Flown in from New York City

Kipperd Salmon

White Fish

Sable

Sturgeon

(4 days notice, Price available on request)

Desserts

<i>Chocolate Rugalach</i>	<i>Macaroons and Half Chocolate</i>
<i>Raspberry Nut Rugalach</i>	<i>Dipped Macaroons</i>
<i>Chocolate Pecan Crunch cookies</i>	<i>Rocky Road Bark</i>
<i>Peanut Butter cookies</i>	<i>Oatmeal Raisin cookies</i>

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Italian Memorial Service Menu

\$32 per person

Caesar Salad

Romaine hearts, homemade dressing, croutons,
kalamata olives and Parmesan cheese

Deli Platter

Turkey	Hot Coppa
Ham	Salami
roast beef	Mortadella
Coppa	Prosciutto

Also, Piave, cheddar, Swiss, and two more cheeses

*The above is served with mustards, mayo, chili remoulade, pickles,
lettuce, tomato and onions Pepperoncini, olives, and roasted peppers.
With sourdough, sweet rolls, onions roll, rye bagette & sourdough rolls*

Penne rigati with Roma tomato sauce

Fresh Roasted Seasonal Vegetables

Olive oil, feta and balsamic vinegar

Seasonal Fruit and Berry Platter

Raspberry vinaigrette

Dessert

*Assorted minis: Niagara cakes, Ultimate chocolate cakes,
carrot cakes, cream puffs, cheesecakes & key lime pies*



Contract and Policies

§ DEPOSITS, PAYMENTS AND CANCELLATIONS

A \$200.00 deposit is required to book and secure an event. The deposit will be deducted from your final bill at the end of your event. Should a confirmed event be canceled within 30 days, the deposit will be NONREFUNDABLE. All events are considered tentative until a deposit is received. Deposits can be paid over the phone with a credit card. For parties booked within 30 days of the event date, the deposit and signed contract are due upon reservation.

§ PRICES AND GRATUITIES

Prices DO NOT INCLUDE staff, applicable sales tax, gratuity, and any rentals of tables, chairs, china, silverware, glassware and linens. A 20% gratuity will be added to all food, and beverage, when service is provided. Only one bill can be provided and must be paid 48 hours before the event unless prior arrangements have been made.

§ GUARANTEES

We ask that you guarantee the number of guests for your event at least five days in advance. This information is important to our kitchen, so that they can plan and provide you with the menu you have selected. You will be charged for the final guest count guarantee (whether they all show up or not) as the food has been prepared. Within 48 hours of the event, we can accept an increase in the guest count and all additional guests will be charged at the contract rate.

§ MISCELLANEOUS

We also can assist with table and room decorations, floral arrangements or centerpieces, audio visual equipment, personalized menus and custom made cakes.

§ SERVICE STAFF

Chef, bartenders, and servers have a flat rate of 30.00 per hour per staff with a five hour minimum.

§ *Eatz* catering

We reserve the right to refuse service to anyone. Policies, menus, and/or prices are subject to change without prior notice, except those under contract.

Signature _____