



PASCALLE
BANQUETS & CATERING
Drumlins Country Club

Breakfast Menu

2018

Breakfast Menus

Coffee Services

Each Coffee Service is displayed for One Hour & Includes:

1 Selection \$7.95 pp
2 Selections \$9.45 pp
3 Selections \$10.45 pp

- **Selections:**
 - Pascale Bakehouse Sweet Breakfast Breads | With Butter & Preserves
 - Assorted Coffee Cakes & Cinnamon Buns
 - Assorted Pascale Bakehouse Croissants
 - Bagels | With Assorted Cream Cheeses
 - Platter of Sliced Seasonal Fruit
 - Vanilla Yogurt | With Granola
 - Assorted Greek Fruit Yogurts
 - Basket of Bananas, Apples & Oranges
 - Assorted Pascale Bakehouse Scones (Add. \$0.50 pp)
 - Breakfast Sandwiches | Choice of Ham, Bacon or Sausage, Served with Egg & American Cheese on an English Muffin (Add. \$2.00 pp)
- **Assorted Juices** | Orange, Cranberry, Apple & Tomato
- **Freshly Brewed Coffee & Tea**

Afternoon Breaks

Each Afternoon Break is displayed for One Hour & Includes:

1 Selection \$7.95 pp
2 Selections \$9.45 pp
3 Selections \$10.45 pp

- **Selections:**
 - Assorted Cookies | Oatmeal Raisin, Peanut Butter, Sugar, Chocolate Chip and Brownies
 - Assorted Pascale Bakehouse International Cookies | Chewy Ginger, Coconut Macaroons, Chocolate Espresso & Biscotti
 - Assorted Full-Size Chocolates | Reese's® Peanut Butter Cups, Hershey's® Bars, Snickers® Bars
 - Assortment of Cheeses | Imported and Domestic, With Baskets of Crackers and Grapes
 - Vegetable Crudités | With Ranch and Creamy Blue Cheese Dressings
 - Whole Fruits and Granola Bars
 - Assorted Bags of Potato Chips & Pretzels
 - Novelty Ice Cream Treats (Add \$1.00 pp)
- **Freshly Brewed Coffee & Tea**
- **Assorted Sodas & Iced Tea** | Pepsi, Diet Pepsi, Sierra Mist, Gingerale & Iced Tea

<i>One Hour of Coffee & Tea Service</i>	<i>\$3.75 pp</i>
<i>Extended Coffee Refresher</i>	<i>\$2.50 pp</i>
<i>All Day Juice or Soda Refresher</i>	<i>\$4.00 pp</i>
<i>(Added onto a Coffee Service or Afternoon Break Only)</i>	

Prices are based on parties of 50 guests or more. Parties under 50 guests will require an additional \$2.00/pp upcharge.
Prices are exclusive of 21% administrative fee and 8% NYS sales tax.

Pascale Catering at Drumlins | 800 Nottingham Road, Syracuse NY 13224 | 315.446.8511 x209 | www.pascaledrumlins.com

Breakfast Menus

Buffet

Breakfast Buffets Include Assorted Juices and Freshly Brewed Coffee & Tea

Menu 1
\$12.95 pp

- **Platter of Sliced Seasonal Fruit**
- **Vanilla Yogurt | With Granola**
- **Bagels | With Assorted Cream Cheeses**
- **Scrambled Eggs**
- **Breakfast Meat (Choose 1)**
 - Bacon Strips
 - Breakfast Sausage Links
 - Canadian Bacon
- **Breakfast Potatoes | Tossed with Peppers & Onions**
- **Pascale Bakehouse Sweet Breakfast Breads | With Butter & Preserves**

Menu 2
\$15.95 pp

- **Platter of Sliced Seasonal Fruit**
- **Greek Fruit Yogurt | With Granola**
- **Frittata**
- **Breakfast Meat (Choose 1)**
 - Bacon Strips
 - Breakfast Sausage Links
 - Canadian Bacon
- **French Toast (Choose 1)**
 - **Texas-Cut French Toast | With Maple Syrup**
 - **Challah French Toast Bake | With Golden Raisins, Cinnamon & Pecans, Served with Fruit Compote & Maple Syrup**
- **Breakfast Potatoes | Tossed with Diced Peppers & Onions**
- **Bagels | With Assorted Cream Cheeses**
- **Pascale Bakehouse Sweet Breakfast Breads | With Butter & Preserves**

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Breakfast Menus

Buffet

Breakfast Buffets Include Assorted Juices and Freshly Brewed Coffee & Tea

Menu 3
\$18.95 pp

- **Greek Fruit Yogurt** | With Granola
- **Platter of Sliced Seasonal Fruit**
- **Breakfast Meat (Choose 2)**
 - Bacon Strips
 - Breakfast Sausage Links
 - Canadian Bacon
- **Breakfast Potatoes** | Tossed with Peppers & Onions
- **Bagels** | With Assorted Cream Cheeses
- **Pascale Bakehouse Assorted Scones & Croissants** | With Butter & Preserves
- **Breakfast Entrée (Choose 3)**
 - Scrambled Eggs
 - Eggs Benedict
 - Frittata
 - Quiche
 - Challah French Toast Bake | With Golden Raisins, Cinnamon & Pecans, Served with Fruit Compote & Maple Syrup
 - Buttermilk Pancakes | With Maple Syrup
 - Baked Ham | With Pineapple Orange Glaze
 - Norwegian Smoked Salmon | Served with a Platter of Sliced Onions, Tomatoes & Capers (Add. \$3.00 pp)

Add a Station

Chef Prepared to Order

Served with Assorted Toppings

Parties under 100 Guests Require a \$75.00 Chef Fee

- Pancake Station | Add. \$3.50 pp
- Belgian Waffle Station | Add. \$3.50 pp
- Omelet Station | Add. \$4.00 pp
- Crepe Station | \$4.00 pp

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Brunch Menus

Brunch Menu 1
\$ 20.95 pp

Brunch Buffet

Breakfast Buffets Include Assorted Juices and Freshly Brewed Coffee & Tea

- **Salads (Choose 2)**
 - Apple Walnut Salad | Baby Lettuces, Diced Apples, Candied Walnuts & Gorgonzola Cheese, Drizzled with Balsamic Vinaigrette
 - Caesar Salad | Romaine Lettuce with Cherry Tomatoes, Garlic Croutons and Shaved Parmesan
 - Tomato, Cucumber & Red Onion Salad | With Italian Herb Dressing
 - Platter of Sliced Seasonal Fruits
 - Sweet Potato Salad | Tossed in an Herb Vinaigrette
 - Tomato & Fresh Mozzarella Salad | With Basil & Olive Oil (Add. \$1.00 pp)
- **Breakfast Entrée (Choose 2)**
 - Scrambled Eggs
 - Frittata
 - Assorted Quiche
 - Challah French Toast Bake | With Golden Raisins, Cinnamon & Pecans, Served with Fruit Compote & Maple Syrup
 - Buttermilk Pancakes | With Maple Syrup
 - Eggs Benedict
- **Choice of Breakfast Sausage Links, Turkey Sausage, Bacon Strips or Canadian Bacon**
- **Vegetable or Starch (Choose 2)**
 - Sautéed Green Beans
 - Broccoli Florets | With Garlic Butter Crumbs
 - Breakfast Potatoes | Tossed with Onions & Peppers
 - Roasted Potatoes | With Herbs & Garlic
 - Homestyle Biscuits | With Sausage Gravy
 - Basmati Rice Pilaf
- **Lunch Entree (Choose 1)**
 - Roast Breast of Carolina Turkey | Sliced and Served at Room Temperature with Petite Rolls & Assorted Condiments
 - Chicken Breast Milanese | Lightly Fried Breast Topped with Cucumber & Tomato Salad
 - Bone-In Roasted Lemon Garlic Chicken
 - Chicken Florentine | Boneless Chicken Breast Stuffed with Mushrooms & Spinach in a Creamy Mornay Sauce
 - Vegetable Lasagna | Grilled Italian Vegetables and Fresh Pasta Sheets, Layered with Fresh Herbs, Three Cheeses and Tomato Sauce
 - Chicken & Broccoli Alfredo | Served with Freshly Grated Parmesan Cheese
- **Pascale Bakehouse Sweet Breakfast Breads** | With Butter & Preserves
- **Pascale Bakehouse International Cookies** | Chocolate Espresso, Biscotti, Coconut Macarons & Chewy Ginger
- **Chicken & Waffle Sliders** | Fried Chicken on Belgian Waffles, Drizzled with Maple Syrup (Add. \$2.50 pp)

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Brunch Menus

Brunch Menu 2
\$24.95 pp

Brunch Buffet

Buffet Brunch Includes Coffee & Tea, Assorted Juices and Artisan Breads from Pascale Bakehouse

- **Salads (Choose 2)**
 - Signature Salad | Baby Lettuces, Dried Cranberries, Candied Pecans & Stilton Cheese, Drizzled with Champagne Vinaigrette
 - Apple Walnut Salad | Baby Lettuces, Diced Apples, Candied Walnuts & Gorgonzola Cheese, Drizzled with Balsamic Vinaigrette
 - Baby Spinach Salad | With Gorgonzola, Bermuda Onion, Mandarin Oranges & Raspberry Vinaigrette
 - Platter of Sliced Seasonal Fruits
 - Tri-Color Tortellini Salad | With Creamy Basil Dressing
 - Sweet Potato Salad | Tossed in an Herb Vinaigrette
 - Caprese Orzo Salad | With Fresh Mozzarella, Cherry Tomatoes & Fresh Basil, Tossed in Basil Vinaigrette
- **Breakfast Entrée (Choose 2)**
 - Frittata
 - Assorted Quiche
 - Challah French Toast Bake | With Golden Raisins, Cinnamon & Pecans, Served with Fruit Compote & Maple Syrup
 - Eggs Benedict
- **Choice of Breakfast Sausage Links, Turkey Sausage, Bacon Strips or Canadian Bacon**
- **Oatmeal Station** | Steel Cut Oats with Assorted Toppings to Include: Raisins, Fresh Berries, Brown Sugar, Honey, Walnuts & Granola
- **Vegetable and Starch (Choose 1)**
 - Sautéed Green Beans
 - Grilled Italian Vegetables | Drizzled with Balsamic Glaze
 - Breakfast Potatoes | Tossed with Onions & Peppers
 - Roasted Potatoes | With Herbs & Garlic
 - Homestyle Biscuits | With Sausage Gravy
 - White & Wild Rice Pilaf
- **Chef Station (Choose 1) | Add. \$60.00 per Carver for Parties Under 50**
 - Omelet Station | Made to Order and Served with Assorted Toppings
 - Belgian Waffle Station | Made to Order and Served with Assorted Toppings
 - Crepe Station | Made to Order and Served with Assorted Toppings
 - Carving Station | Roast Carolina Turkey, Sugar-Cured Ham or Marinated Flank Steak, Carved to Order and Served with Petite Rolls
 - Pasta Station | Prepared to Order in a Wheel of Parmesan
- **Pascale Bakehouse Sweet Breakfast Breads** | With Butter & Preserves
- **Assorted Pascale Bakehouse Cupcakes**

Prices are based on parties of 50 guests or more. Parties under 50 guests will require an additional \$3.00/pp upcharge.

Parties under 30 guests will require an additional \$5.00/pp upcharge.

Prices are exclusive of 21% administrative fee and 8% NYS sales tax.

Breakfast Menus

Beverage

- \$ 3.00 pp* • Assorted Juices | Orange, Cranberry, Grapefruit
- \$ 3.00 pp* • Unlimited Pitchers of Assorted Soda & Iced Tea
- \$ 1.50 ea* • Assorted Cans of Soda
- \$ 2.00 ea* • Bottled Sparkling or Still Water
- \$ 2.50 pp*
+ \$ 27.00 per Bottle • **Mimosa Bar** | Make your own Mimosa Bar with Chilled Bottles of Champagne or Prosecco, Assorted Juices & Fresh Fruit and Berries, Served with Champagne Glasses

*Pascale Catering is licensed to serve alcoholic beverages both on and off premises. Prices are based on consecutive hours of service.
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Policies & Procedures

LINENS: We have a variety of table linen and napkin colors available at no additional fee. Please consult with our Sales Office for color availability. Coordinating overlays, chair covers and linens to the floor are available at an additional cost. All food and beverage stations will be draped to the floor in your choice of white or black skirting.

ROOM & SETUP FEES: Function Rooms are assigned based on the anticipated number of guests. If there is a fluctuation in the number of guests attending, Pascale Catering reserves the right to reassign a more appropriate sized function room. Pascale Catering also reserves the right to charge an additional fee for meeting room set-ups with extensive labor requirements. A room rental fee will be charged where applicable. Hosts may arrive up to two hours prior to the event for additional set up.

MINIMUMS: Events held at Drumlins have a minimum food and beverage expenditure. Please consult with our sales manager on dates and requirements.

GUARANTEE POLICY: In order that we may better serve your guests, we ask for an estimated number of attendees one week prior to your event for both Sit Down and Buffet Style Meals. For a Sit-Down meal you may offer guests a choice of two entrees, and a vegetarian choice; however, we must have an estimated number of each entrée one week prior to your event. An additional \$1.00 per person will be applied when offering a third entrée (not including a vegetarian option.) We require a final guaranteed number of attendances and choice of entrees seventy-two hours (3 business days) in advance. This number shall constitute a guarantee and you will be billed for this number or the actual attendance, whichever is higher.

DEPOSITS & PAYMENT: To reserve a date for your event on a definite basis, Pascale Catering requires a non-refundable deposit. This deposit will be credited towards your final invoice. Final payment is due the day of the event. You may pay by check written out to Pascale Catering or cash.

CANCELLATION POLICY: In the event of a cancellation, all deposits received are non-refundable and non-transferrable. In addition, should you decide at any time to cancel your event within 7 days prior to the scheduled event, there will be a penalty charge of 25% of the anticipated revenue due.

***ADMINISTRATIVE FEE & TAX:** On all food and beverage functions, there will be a 21% Administrative Fee and 8% NYS Sales Tax applied. All prices quoted are exclusive of administrative fee and tax. The administrative fee is for administration of the special function/banquet and is not purported to be a gratuity. For tax exempt organizations, form ST-119 must be obtained no later than two weeks prior to the function date.

MATERIALS AND DELIVERIES: Pascale Catering will receive materials for your reception no sooner than 48 hours before your event. Materials must be picked up after the reception, unless other arrangements are made with your Banquet Sales Manager. Please coordinate arrangements directly with your sales manager to insure proper handling. We are not responsible for anything left prior, during or after your reception. All materials left at Pascale Catering at Drumlins for longer than five days following your reception become property of Pascale Catering and may be disposed of.

ADDITIONAL LABOR: All dinner prices are based on a four-hour function. Breakfast, lunch and reception prices are based on a three-hour function. Events extending beyond will be subject to additional labor fees.

FOOD / BEVERAGE: All food and beverage products must be supplied and prepared by Pascale Catering. Pascale Bakehouse has been creating custom designed cakes and specialty desserts to compliment every occasion for over 20 years. We pride ourselves on customizing each menu to your individual taste, transforming the highest quality and freshest ingredients into delicious, highly presentable dishes, including our famous desserts. We take great care to bring you our full attention in food, wine, service and culinary presentation.

STAFFING: An Event Manager will be assigned to your function and will coordinate your entire evening to your standards and satisfaction.

SECURITY: Pascale Catering may require you to provide, at your expense, uniformed or non-uniformed security personnel. Pascale Catering shall have final approval on any and all security personnel to be utilized during your function.