



PASCALLE
BANQUETS & CATERING
Drumlins Country Club

Shower Menu

2018

Shower Menus

Buffet

Buffet Lunches Include Coffee & Tea and Artisan Breads from Pascale Bakehouse

Menu 1
\$15.95 pp

- **Salads (Choose 3)**
 - Mixed Green Salad | With Garden Veggies & Pascale's House Italian Vinaigrette
 - Caesar Salad | Romaine Lettuce with Cherry Tomatoes & Herb Croutons, Drizzled with Creamy Caesar Dressing
 - Tomato, Cucumber & Red Onion Salad | With Italian Herb Dressing
 - Fresh Seasonal Fruit Salad
 - Tri-Color Tortellini Salad | In a Creamy Basil Dressing
 - Pasta Salad | With Crisp Vegetables, Tossed in Italian Vinaigrette
 - Red Potato Salad | With Creamy Dill & Horseradish Dressing
 - Sweet Potato Salad | Tossed in an Herb Vinaigrette
- **Assorted Wraps and Baguette Sandwiches (Choose 3)**
 - Roast Turkey Baguette | Provolone Cheese, Lettuce & Tomato
 - Roast Beef Baguette | Swiss Cheese, Lettuce & Tomato
 - Italian Meats Baguette | Shaved Red Onion, Roasted Peppers, Balsamic Vinaigrette
 - Grilled Chicken Caesar Wrap
 - Roast Chicken Salad Wrap | Candied Walnuts, Dried Cranberries & Green Grapes
 - Tuna Salad Wrap | Crunchy Veggies, Fresh Herbs & Lemon Mayo
 - Grilled Vegetable Wrap | Roasted Peppers, Fresh Mozzarella, Balsamic Glaze
- **Potato Chips**
- **Assorted Cookies & Brownies**

*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

Shower Menus

Buffet

Buffet Lunches Include Coffee & Tea and Artisan Breads from Pascale Bakehouse

*Menu 2
\$17.95 pp*

- **Green Salad (Choose 1)**
 - Caesar Salad | Romaine Lettuce with Cherry Tomatoes & Herb Croutons, Drizzled with Creamy Caesar Dressing
 - Signature Salad | Mixed Baby Lettuces, Dried Cranberries, Candied Pecans & Stilton Cheese, Drizzled with Champagne Vinaigrette
 - Baby Spinach Salad | With Gorgonzola, Bermuda Onion, Mandarin Oranges & Raspberry Vinaigrette
- **Pasta Salad (Choose 1)**
 - Caprese Orzo Salad | With Fresh Mozzarella, Cherry Tomatoes & Fresh Basil, Tossed in Basil Vinaigrette
 - Pasta Salad | With Crisp Vegetables, Tossed in Italian Vinaigrette
 - Tri-Color Tortellini Salad | With Creamy Basil Dressing
- **Fresh Seasonal Fruit Salad | Served in Rocks Glasses**
- **Assorted Quiche (Choose 2)**
 - Spinach, Mushroom & Mozzarella
 - Spinach, Roasted Peppers & Feta
 - Broccoli, Red Pepper & Cheddar
 - Bacon, Onion & Swiss
 - Ham, Mushroom & Cheddar
- **Lunch Entrees (Choose 2) | Served with Croissants & Rolls**
 - Roast Chicken Salad | With Candied Walnuts, Dried Cranberries & Sliced Grapes
 - Tuna Salad | White Albacore Tuna, Crunchy Veggies, Fresh Herbs & Lemon Mayo
 - Egg Salad
- **Freshly Baked Pascale Bakehouse Assorted Scones**
- **Pascale Bakehouse International Cookies | Chocolate Espresso, Biscotti, Macarons & Chewy Ginger**

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

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Buffet

Buffet Lunches Include Coffee & Tea and Artisan Breads from Pascale Bakehouse

Menu 3
\$23.95 pp

- **Signature Salad** | Baby Lettuces, Dried Cranberries, Candied Pecans & Stilton Cheese, Drizzled with Champagne Vinaigrette
- **Freshly Cut Tropical Fruits & Berries** | Served in Rocks Glasses
- **Platter of Grilled Italian Vegetables** | With Portobello Mushrooms, Roasted Peppers & Fresh Mozzarella, Drizzled with Balsamic Glaze
- **Salad (Choose 1)**
 - Tri-Color Tortellini Salad | With Creamy Basil Dressing
 - Orzo Salad | Tossed with Artichoke Hearts, Cucumber, Tomato, Olives & Feta in a Zesty Dressing
 - Sweet Potato Salad | Tossed in an Herb Vinaigrette
 - Watermelon & Feta Salad | With Balsamic Drizzle
- **Platters of Roast Tenderloin** | With Creamy Horseradish Sauce
- **Poached Filet of Salmon** | Served Chilled with a Creamy Dill Sauce
- **Freshly Baked Pascale Bakehouse Scones, Croissants & Rolls**
- **Assorted Miniature Desserts from Pascale Bakehouse (Choose 3)**

Make it a Mackenzie Style Brunch!

- Original Mackenzie Childs© Serving Pieces, Platters & Bowls
- Light Yellow Table Linens with Black & White Napkins
- Black & White Check Ribbon

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Shower Menus

Brunch Menu 1
\$20.95 pp

Brunch Buffet

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

- **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 & Herb Croutons, Drizzled with Creamy Caesar Dressing
 - 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 and 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
 - White & Wild 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, Macaroons & Chewy Ginger
- **Chicken & Waffle Sliders** | Fried Chicken on Belgian Waffles, Drizzled with Maple Syrup (Add. \$2.50 pp)

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.

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Shower 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**

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Shower Menus

Beverages

- \$ 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 Water
- \$ 20.00 per gallon* • Non-Alcoholic Punch
- \$ 45.00 per gallon* • Champagne Punch
- \$ 25.00 per bottle* • House Wine by the Bottle
- \$ 4.00 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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Pascale Bakehouse Specialty Cakes

Specialty Cakes & Cupcakes

Cake Flavors

- Chocolate
- Vanilla
- Marble
- Black & White (Alternating Layers of Chocolate & Vanilla)
- Carrot
- Pumpkin
- Coconut
- Chocolate Coconut
- Chocolate Peanut Butter
- Chocolate Mint
- Mocha
- Cinnamon Spice
- Red Velvet
- Cookies & Cream
- Chocolate Chip
- Lemon
- Confetti
- Almond*
- Pistachio*
- Hazelnut*
- Lemon Poppy Seed*

Fillings

- Dark Chocolate Mousse
- Milk Chocolate Mousse
- White Chocolate Mousse
- Caramel Mousse
- Chocolate Hazelnut Mousse
- Vanilla Bavarian Mousse
- Peanut Butter Mousse
- Raspberry Mousse
- Strawberry Mousse
- Lemon Cream Mousse
- Chocolate Custard
- Vanilla Bean Custard
- Coconut Cream Custard
- Fresh Seasonal Berries in Whipped Cream
- Lemon Curd
- Strawberry Preserves
- Apricot Preserves
- Raspberry Jam
- Chocolate Ganache
- Chocolate Mint Ganache
- Cannoli Filling*

Frostings

- Vanilla Buttercream
- Chocolate Buttercream
- White Chocolate Buttercream
- Chocolate Hazelnut Buttercream
- Hazelnut Buttercream
- Italian Buttercream
- Caramel Buttercream
- Mocha Buttercream
- Coconut Buttercream
- Lemon Buttercream
- Mint Buttercream
- Whipped
- Cream Cheese
- Chocolate Ganache
- Fondant**

*Extra \$1.00 pp
** Extra \$2.00 pp

Pricing

- **Round Cakes (3 Layers)**
 - 8" | Serves 10-15 pp | \$38.00
 - 10" | Serves 15-25 pp | \$50.00
 - 12" | Serves 35-45 pp | \$75.00
 - 14" | Serves 50-60 pp | \$90.00
 - 16" | Serves 80-100 pp | \$100.00
- **Sheet Cakes (2 Layers)**
 - Half Sheet | Serves 50-60 pp | \$70.00
 - Full Sheet | Serves 110-120 pp | \$115.00
- **Tiered Round Cakes**
 - Starting at \$4.00 pp
- **Square/Hexagonal Cakes**
 - Extra \$1.00 pp
- **Cupcakes**
 - Regular for \$2.00 ea
 - Mini for \$1.00 ea
 - 1 Doz. Minimum Order

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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.