



CATERING AND PRIVATE EVENT MENU

A La Cart Appetizers

our appetizers are served buffet style and serves 12-15 people

CHICKEN WINGS (50 COUNT)	MARKET PRICE
MILD, MEDIUM, HOT, BBQ, APPLE BBQ, OR GARLIC PARMESAN. SERVED WITH YOUR CHOICE OF BLUE CHEESE OR RANCH.	
BONELESS WINGS (100 COUNT)	MARKET PRICE
MILD, MEDIUM, HOT, BBQ, APPLE BBQ, OR GARLIC PARMESAN. SERVED WITH YOUR CHOICE OF BLUE CHEESE OR RANCH.	
CHICKEN TENDERS (45 COUNT)	\$105
SIDE OF BBQ, HONEY MUSTARD, OR RANCH DRESSING ON THE SIDE	
CHICKEN POTSTICKERS (60 COUNT)	\$85
SIDE OF THAI CHILI SAUCE	
VEGETABLE SPRING ROLLS (95 COUNT)	\$85
SIDE OF STINGIN' HONEY GARLIC SAUCE	

Platters

these large plates serve 12-15 people, are great as a starter, and fun to eat!

WRAP PLATTER	
HAM, TURKEY, TUNA FISH, CHICKEN SALAD, CHICKEN CASEAR, ITALIAN MIX	
PICK 2 \$65 PICK 3 \$75	
CHIPS AND SALSA	\$45
NACHOS GRANDE	\$60
TORTILLA CHIPS TOPPED WIRH A WHITE QUESO CHEESE, HOMEMADE PICO DE GALLO, CORN SALSA, AND JALAPENOS	
WITH CHICKEN OR PULLED PORK \$85	
BRUSCHETTA WITH NAAN BREAD	\$70
HOMEMADE MIX OF TOMATOES, RED ONION, AND BASIL WITH A DRIZZLE OF BALSAMIC GLAZE	
PRETZEL STICKS	\$85
WITH A WARM QUESO CHEESE DIP	
FRUIT PLATTER	\$85
VEGETABLE PLATTER	\$85
CHEESE & CRACKER PLATTER	\$80

A La Cart Entrees

Prices are based on a pan that serves 12-15 people. These are served buffet style, and served 30 minutes after your arrival time unless otherwise specified

MAC AND CHEESE	\$80
A HOUSE MADE SEVEN-BLEND CHEESE SAUCE	
SAUSAGE, PEPPERS, AND ONIONS	\$95
SERVED WITH ROLLS	
CHICKEN PARMESAN	\$95
BAKED ZITI	\$75
PENNE ALLA VODKA	\$75
ITALIAN STYLE MEATBALLS	\$80
SERVED IN MARINARA SAUCE	
BBQ CHICKEN QUARTERS	\$90
(2 PAN MINIMUM ORDER)	
HOUSE MADE PULLED PORK	\$100
SERVED WITH ROLLS	
BURGERS (20 COUNT)	\$85
SERVED WITH LETTUCE, TOMATO, ONION, CHEESE, AND CONDIMENTS	
HOT DOGS (20 COUNT)	\$65
SERVED WITH CONDIMENTS	

Salads

our fresh salads are made with high quality produce and compliment any meal. Serves 12-15 people

CRANBERRY APPLE SALAD	\$85
MIXED GREENS WITH A THAI-CHILI AND LIME MARINATED CHICKEN, DRIED CRANBERRIES, SLICED APPLES, CANDIED PECANS, AND SHREDDED CARROTS	
FRESH GARDEN SALAD	\$65
SERVED WITH YOUR CHOICE OF DRESSING	
CAESAR SALAD	\$65
WITH CHICKEN \$75	

A La Cart Sides

HOMEMADE TUNA MACARONI SALAD	\$55
HOMEMADE COLESLAW	\$45

Please notify us of food allergies and we will gladly accommodate your needs. No outside food or beverages permitted, with the exception of dessert. There will be a \$25 cake cutting fee. A 7% sales tax, and 20% gratuity will be added to all food orders.

Please note that due to NYS Health Code 14-1, we CANNOT allow people to take home food

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Drink Package Options

CONSUMPTION BAR

ALL DRINKS CONSUMED WILL BE PUT ON A SINGLE TAB AND ADDED TO YOUR FINAL BILL

CASH BAR

ALL YOUR GUESTS WILL PURCHASE THEIR OWN DRINKS

TICKET PLAN

WE PROVIDE TICKETS FOR YOU TO GIVE TO YOUR GUESTS. WHEN TICKETS ARE TURNED IN, WE CHARGE THE DRINKS TO YOUR FINAL BILL

PITCHERS OF BEER

\$12-26 EACH DEPENDING ON BRAND.
KEGS AVAILABLE. PRICING AVAILABLE ON BRANDING AND SIZE

1.5 LITER BOTTLES OF HOUSE WINE

\$50

PINOT GRIGIO, CHARDONNAY, MOSCATO, CABERNET SAUVIGNON, MERLOT

MIMOSA STATION

\$150

6 BOTTLES OF CHAMPAGNE WITH FRESH STRAWBERRIES AND A CARAFE OF ORANGE JUICE, CRANBERRY JUICE, AND GRAPEFRUIT JUICE

UNLIMITED FOUNTAIN SODA

\$3.75 PER PERSON

PITCHERS OF FOUNTAIN SODA

\$10 EACH

UNLIMITED FOUNTAIN SODA, JUICE, COFFEE AND TEA

\$5.00 PER PERSON

Brunch Menu

VEGGIE EGG BAKE	\$70
SPINACH, ONIONS, PEPPERS, AND MUSHROOMS	
MEAT LOVERS EGG BAKE	\$85
HAM, BACON, AND SAUSAGE	
SCRAMBLED EGGS	\$55
CORNED BEEF HASH	\$85
SERVED WITH SUNNY SIDE UP EGGS	
FRENCH TOAST	\$75
<i>ADD FRESH STRAWBERRIES \$15</i>	
PANCAKES	\$75
<i>ADD FRESH STRAWBERRIES \$15</i>	
BACON	\$85
SAUSAGE PATTIES	\$70
BREAKFAST SANDWICHES (12 COUNT)	\$85
BACON, EGG, AND CHEESE	
YOGURT PARFAIT	\$75
BERRY COMPOTE, GRANOLA, AND FRESH FRUIT	
GOAT CHEESE AND PEAR SALAD	\$75
WITH A BLUSH WINE VINAGARETTE	
WARM BISCUITS AND SAUSAGE GRAVY	\$75

Contact Melanie for all of your party needs!

(518) 899-5253

Melanie@myfavoritetaverns.com



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