

# CATERING AND PRIVATE EVENT MENU

## Party Platters

our appetizers are served buffet style, fun to eat, and serves 12-15 people!

<b>CHICKEN WINGS (100 COUNT)</b>	<b>\$140</b>
MILD, MEDIUM, HOT, BBQ, APPLE BBQ, OR GARLIC PARMESAN. SERVED WITH YOUR CHOICE OF BLUE CHEESE OR RANCH.	
<b>BONELESS WINGS (100 COUNT)</b>	<b>\$135</b>
MILD, MEDIUM, HOT, BBQ, APPLE BBQ, OR GARLIC PARMESAN. SERVED WITH YOUR CHOICE OF BLUE CHEESE OR RANCH.	
<b>CHICKEN TENDERS (45 COUNT)</b>	<b>\$105</b>
SIDE OF BBQ, HONEY MUSTARD, OR RANCH DRESSING ON THE SIDE	
<b>CHICKEN POTSTICKERS (60 COUNT)</b>	<b>\$85</b>
SIDE OF THAI CHILI SAUCE	
<b>VEGETABLE SPRING ROLLS (95 COUNT)</b>	<b>\$85</b>
SIDE OF STINGIN' HONEY GARLIC SAUCE	
<b>WRAP PLATTER</b>	
HAM, TURKEY, TUNA FISH, CHICKEN SALAD, CHICKEN CASEAR, ITALIAN MIX	
PICK 2 \$85 PICK 3 \$95	
<b>CHIPS AND SALSA</b>	<b>\$45</b>
<b>NACHOS GRANDE</b>	<b>\$65</b>
TORTILLA CHIPS TOPPED WITH A WHITE QUESO CHEESE, HOMEMADE PICO DE GALLO, CORN SALSA, AND JALAPENOS	
WITH CHICKEN OR PULLED PORK \$85	
<b>BRUSCHETTA WITH NAAN BREAD</b>	<b>\$70</b>
HOMEMADE MIX OF TOMATOES, RED ONION, AND BASIL WITH A DRIZZLE OF BALSAMIC GLAZE	
<b>PRETZEL BITES</b>	<b>\$85</b>
WITH A WARM QUESO CHEESE DIP	
<b>FRUIT PLATTER</b>	<b>\$85</b>
<b>VEGETABLE PLATTER</b>	<b>\$85</b>
<b>CHEESE &amp; CRACKER PLATTER</b>	<b>\$85</b>
<b>MEATBALLS</b>	<b>\$95</b>
YOUR CHOICE OF ITALIAN STYLE, VODKA SAUCE, OR SWEDISH MEATBALLS	
<b>DIPS</b>	<b>\$75</b>
CHOICE OF: MEXICAN STREET CORN, BUFFALO CHICKEN, OR SPINACH AND ARTICHOKE	
SERVED WITH YOUR CHOICE OF NAAN BREAD, TORTILLA CHIPS OR CUT VEGETABLES	

## Salads

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

<b>CRANBERRY APPLE SALAD</b>	
MIXED GREENS WITH A THAI-CHILI AND LIME	<b>\$85</b>
MARINATED CHICKEN, DRIED CRANBERRIES, SLICED APPLES, CANDIED PECANS, AND SHREDDED CARROTS	
<b>FRESH GARDEN SALAD</b>	<b>\$65</b>
SERVED WITH YOUR CHOICE OF DRESSING	
<b>CAESAR SALAD</b>	<b>\$65</b>
WITH CHICKEN \$75	
<b>GREEK SALAD</b>	<b>\$85</b>
MIXED GREENS, TOMATOES, ONIONS, CUCUMBERS, GREEN PEPPERS, FETA CHEESE, AND BLACK OLIVES	
<b>COBB SALAD</b>	<b>\$85</b>
MIXED GREENS, TOMATOES, ONIONS, CUCUMBERS, CARROTS, HARD BOILED EGGS, BACON, SHREDDED CHEESE, AND AVOCADO	
<b>CHEF SALAD</b>	<b>\$95</b>
MIXED GREENS, TOMATOES, ONIONS, CUCUMBERS, ROLLED AND SLICED HAM, TURKEY, SWISS CHEESE, AND HARD BOILED EGGS	

## Fun to Share Sides

These sides are a perfect addition to any meal, and serves 12-15 people.

<b>TUNA MACARONI SALAD</b>	<b>\$55</b>
<b>COLESLAW</b>	<b>\$45</b>
<b>PASTA SALAD</b>	<b>\$55</b>

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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## A La Cart Entrees

Prices are based on a pan that serves 12-15 people. These are served buffet style

<b>MAC AND CHEESE</b>	<b>\$80</b>
YOUR CHOICE OF TRADITIONAL, WITH BACON(+\$20), OR BUFFALO CHICKEN STYLE(+\$35)	
<b>SAUSAGE, PEPPERS, AND ONIONS</b>	<b>\$95</b>
SERVED WITH ROLLS	
<b>CHICKEN PARMESEAN</b>	<b>\$95</b>
<b>BAKED ZITI</b>	<b>\$75</b>
<b>PENNE ALLA VODKA</b>	<b>\$75</b>
<b>SHRIMP OR CHICKEN SCAMPI</b>	<b>\$80</b>
<b>BBQ CHICKEN QUARTERS</b>	<b>\$90</b>
(2 PAN MINIMUM ORDER)	
<b>HOUSE MADE PULLED PORK</b>	<b>\$100</b>
SERVED WITH ROLLS	
<b>SLIDERS (40 COUNT)</b>	<b>\$130</b>
YOUR CHOICE OF BEEF SLIDERS, PULLED PORK SLIDERS, CHICKEN SALAD OR PULLED BBQ CHICKEN SLIDERS	
<b>MILL'S MINI DOGS (40 COUNT)</b>	<b>\$100</b>
MINI HOT DOGS SERVED WITH MEATSAUCE, ONIONS, AND YELLOW MUSTARD	
<b>TACO BAR (40 COUNT)</b>	<b>\$150</b>
CHOICE OF: CHICKEN, FISH, BEEF, OR IMPOSSIBLE	
SERVED WITH TORTILLA CHIPS, PICO DE GALLO, SHREDDED CHEESE, SHREDDED LETTUCE, QUESO CHEESE, SOUR CREAM, AND SALSA.	
<b>CLAM STEAMERS</b>	<b>\$450</b>
200 FRESH CLAM STEAMERS IN A WHITE WINE AND GARLIC BUTTER SAUCE WITH BABY POTATOES, ANDOUILLE SAUSAGE, AND CORN ON THE COBB	
SERVED WITH MELTED BUTTER	

## Brunch Menu

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

Contact Melanie for all of your party needs!

(518) 899-5253

Melanie@myfavoritetaverns.com



Ask our party planner about our multitude of drink package options!

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