



BRUNCH



PLEASE MAKE YOUR SELECTIONS



FARM FRESH EGGS



Egg Scramble

Vegetable Frittata

Homemade Quiche

Tofu Scramble



PROTEIN OPTIONS



Canadian Bacon

Local Sausage Links

Maple Smoked Bacon

Beyond Sausages



SIDES



Breakfast Potatoes

Tater Tots

**Roasted Seasonal
Vegetables**

Salad of Your Choice



SWEET TOOTH



Sliced Fruit

Homemade Mini Muffins

Local Pies

Freshly Baked Pastries

**WOULD YOU LIKE YOUR GUESTS TO START OFF WITH
OUR FARMERS GRAZING BOARD?
ALSO CHECK OUT BAR OPTIONS ON FOLLOWING PAGE**





LUNCHEON

STATIONS ARE PRICED OUT A LA CARTE

YOUR CHOICE

Homemade Seasonal Soup

Salad Bar

Fresh Garden Salad

Deli Platter

Pasta Salad

Hot Paninis

Healthy Grain Salad

Finger Sandwiches

Protein Filled Bean Salad

Custom Wraps

**Cheese + Charcuterie
Board**

Variety of Chips

**Tray of Cookies or
Brownies**

**Warm Buffet
(See Buffet Menu)**

Flatbread Pizzas

Whole Fruit

French Fries

PLEASE SEE ADDITIONAL SHEETS FOR DESSERT + BAR

SGW GRILLE MENU

ITEMS ARE PRICED OUT A LA CARTE

COLD SALADS

Seasonal Summer Greens
Salad

Potato Salad with
Mayonnaise

Classic Pasta Salad

Crunchy Coleslaw

Festive Black Bean or
Grain Salad

WARM SIDES

Baked Potato

Cheesy Baked Ziti

Baked Beans

Boiled Corn on The Cob

MAIN ENTREES

Grilled Chicken Breasts \$

Local Sausage, Peppers
and Onions \$

24 Hr Smoked Beef Brisket \$\$

Hamburgers or Sliders \$

Hot Dogs or Veggie Dogs \$

Carolina BBQ Pulled Pork \$\$

Little Neck Steamers \$

Lobster Bake \$\$\$

Boiled Shrimp \$\$

BBQ Tofu Skewers or Seitan \$

DESSERT: COOKIES, BROWNIES OR WATERMELON

**BUFFET. PLATED,
FAMILY STLE**

ITEMS ARE PRICED OUT A LA CARTE

APPETIZER

Farmers Grazing Board

Bistro Table

Hot Passed Hors' Dourves

**Station of your Choice
(see list)**

SIDE DISHES

Seasonal Vegetable

**Roasted Potatoes or Mashed
Potatoes**

Warm or Cold Grain Salad

Pasta Selection

STARTER

Featured Soup

Seasonal Salad

Freshly Baked Bread

MAIN ENTREE

Seasonal Vegetable Entree

Chicken Entree

Fish Entree

Steak Entee

**EACH YEAR WE RELEASE OUR SEASONAL MENU
SELECTIONS FOR YOU TO MAKE YOUR FINAL
SELECTIONS FROM AS YOUR EVENT GROWS NEAR**

**COCKTAIL STYLE
PARTY**

STATIONS ARE PRICED OUT A LA CARTE

INTERNATIONAL

COMFORT

Italian Pizza Station

Baked/ Mashed Potato Bar

Viva La Mexico Taco Bar \$

Fondue Bar

Japanese Sushi Station \$\$

French Fry Bar

Mediterranean Bar

**Macaroni and Cheese
Station**

CLASSICS

Bistro/ Appetizer Table

Chicken Wing Station \$

Carving Station \$

Pasta Station

MYO Slider Station \$\$

Raw Bar \$\$\$

Hot Passed Hors d'ourves \$

Farmers Grazing Board

**PLEASE SEE ADDITIONAL SHEETS FOR
DESSERT + BAR OPTIONS**

**DESSERT STATIONS
+ BAR OPTIONS**

ALL OPTIONS ARE PRICED OUT A LA CARTE

DESSERT

Ice Cream Novelty Truck
MYO Sundae Bar
Wonka's Candy Bar
Local Pies
Chocolate Fondue Bar
**Variety Donut or Apple
Cider Donuts**
Italian Pastries

COFFEE + CORDIALS

Coffee Station with Tea
**International Coffee
Station**
**Chocolate Cordial Cups
with Liquor**
Cigar Bar
Hot Chocolate Station

BAR OPTIONS

Cash Bar
**Unlimited Beer, Wine and
Soda**
**Unlimited Mimosas/ Bloody
Marys**
Satellite Rodeo Bar
Full Open Bar
Premium Open Bar

Soda + Non Alcoholic Bar
**Pre Ceremony Cocktail
Hour at The Winery**
**Tab Based off of
Consumption**
Signature Drink
Wine Service at Dinner
Wine Tastings or Scotch Bar

**ALL ABOVE BAR OPTIONS CAN BE SOURCED LOCALLY FOR
ADDITIONAL COST, ALL PRICES BASED ON NUMBER OF HOURS**

2024 SEASONAL MENU SELECTIONS

You have the option to choose your selections seasonally based on availability and market price

BBQ MENU OPTIONS:

SEASONAL SALADS: Greek orzo salad, cold pesto tortellini salad, sweet vinaigrette coleslaw, chive-dijon potato salad, caprese with tomato and mozzarella, seasonal garden salad, broccoli salad with candied walnuts and dried cranberries, black bean-corn-avocado salad, watermelon feta salad, fresh fruit salad

DINNER MENU OPTIONS:

BISTRO DISPLAY: specialty breads, imported cheeses, charcuterie, flavorful dips, and fresh seasonal fruits, vegetables, and selections such as sesame-crusting tuna with wasabi aioli - tomato mozzarella Caprese salad - guacamole - artisanal hummus - tapenades - farmers board

HOT BISTRO APPETIZERS: warm baked brie en crouete - crisp calamari tossed with fresh greens and a lemon-garlic aioli - spinach and artichoke Dip - general Tso's cauliflower bites - warm pretzel bites with cheese - Hawaiian BBQ meatballs - warm crab dip - Moroccan balls with cured lemon + yogurt

HOT PASSED APPS: grilled asparagus bruschetta on a toasted crostini , phyllo purses stuffed with spinach and feta cheese, grilled steak with candied red onions over goat cheese crostini, mini Maryland crab cakes with chipotle aioli, cranberry and brie pastry cups, spinach stuffed mushroom caps, steamed vegetable dumplings w. scallion hoisin, coconut shrimp with orange marmalade drizzle, tomato soup and grilled cheese \$\$\$ shrimp cocktail, mini beef wellingtons, spicy tuna poke on a potato crisp, Applewood bacon-wrapped scallops + dates \$\$\$

SOUP: coconut curry soup with seasonal vegetables, roasted butternut squash with pumpkin seeds, carrot ginger bisque with crème fraîche, loaded potato soup, broccoli cheddar soup, with warm bread

SALAD : classic caesar w. garlic croutons, mixed green salad with your choice of house-made dressing, Greek salad with cucumber, tomato + feta, Parisian salad with candied pecans, chèvre + shallot vinaigrette, arugula and blueberry salad with shaved parmesan + aged balsamic, crunchy kale and romaine caesar salad topped with toasted pumpkin seeds

CHICKEN: chicken milanese, arugula, and shaved fennel with parmesan, chicken bruschetta topped with mozzarella cheese and balsamic drizzle, kale stuffed chicken, sun-dried tomato pesto, chicken fontinella baked with prosciutto, spinach, roasted red peppers, fontinella cheese, and a roasted garlic cream sauce, pan-seared chicken breast with orange curried coconut cream sauce topped with toasted coconut, hudson harvest stuffed chicken with local apples, dried cranberries, and smoked gouda cheese topped with an apple cider cream sauce, french-cut panko-crusting chicken with cream sauce over sauteed spinach

MEAT: braised short rib with local root vegetables and cabernet demi-glace, house marinated grilled flank steak with chimichurri served over grilled onions, sliced tenderloin of beef, cognac peppercorn demi cream, slow roasted prime rib of beef served with au jus, roasted stuffed pork loin with fresh cherries, butternut squash, and cherry demi-glace, sliced pork tenderloin laced with plum orange glaze

FISH: seafood stuffed haddock baked with crab and shrimp topped with roasted garlic cream sauce, baked cod with blistered tomatoes, castelvetro olives and cured lemons, tamarind barbecue salmon with mango salsa

PASTA: ricotta stuffed shells over a bed of sautéed spinach, chunky California marinara finish, butternut squash ravioli with a sweet cream sage sauce topped with roasted root vegetables, cavatelli pasta with grape tomatoes, spinach, and roasted garlic, tossed with olive oil, cheese tortellini with pesto, parmesan cheese and tomatoes

VEGAN/VEG: grilled cauliflower steak with chimichurri, creamy wild mushroom risotto with black truffle oil glaze, roasted vegetable and savory bread crumb stuffed portobello mushroom, mongolian style seitan steak, beet wellington

SIDES: dry roasted asparagus with a parmesan crust, honey ginger glazed carrots, lightly charred broccoli with a lemon garlic crust sautéed green beans with julienned red peppers honey scented roasted root vegetables, crispy new smashed potatoes, sweet potato soufflé, tricolored roasted fingerling potatoes, wild rice blend with sundried tomatoes, baby bok choy with garlic, onions, and toasted sesame oil lemon butter pearl couscous, herb-roasted creamy polenta, farro pilaf with toasted almonds

ADDITIONAL COCKTAIL STYLE STATION OPTIONS:

CARIBBEAN STATION: Jerk chicken with a pineapple mango chutney, white rice and beans with seasoned collard greens and sweet fried plantains

POLISH STATION: Kielbasa, fried perogies, rainbow carrot apple salad, assorted mustards and sauerkraut or sautéed onions

UPSTATE FARMER'S MARKET STATION Local assorted cheeses and craft charcuterie boards, accompanied by seasonal chutneys, breads, nuts, pickled and marinated vegetables, artisanal spreads, and more

MEDITERRANEAN STATION Hummus, babaghanoush, and tabbouleh served with pita crisps and fresh baked khubz complimented by fire roasted vegetables and falafel with tahini

MAC & CHEESE BAR Homemade creamy mac & cheese with assorted toppings to make it your own. Includes sautéed onions, broccoli, chopped bacon, buffalo chicken and so much more

BAKED OR MASHED POTATO BAR Golden Yukon potatoes accompanied by all the toppings you could ask for: caramelized onions, gravy, chopped chives, grated cheddar cheese, homemade salsa, bacon, sour cream, broccoli

SLIDER STATION Choose two of the following: Angus beef, sauteed chicken breasts, pulled pork or pulled jack fruit. Accompanied by cheese, sauteed peppers, caramelized onions, fresh rolls, and all the condiments

PASTA STATION Your choice of two different pastas: choose from penne, bowtie, tortellini, or cavatelli. Accompanied by two sauces: choose from a la vodka, bolognese, marinara, pesto, alfredo, or olive oil with garlic and herbs

STREET TACO BAR Your choice of two proteins- Carne asada, pork carnitas, chipotle chicken Spanish onions, cilantro and lime served with tortillas, sour cream, cheese, pico de gallo, salsa, guacamole and jalapeños

MUMBAI STATION Samosas, vegetable pakora with a mint yogurt sauce, and chicken tikka with a creamy coconut curry sauce, accompanied by herbed jasmine rice

PIZZA STATION A selection of three gourmet pizzas of your choice!

FRENCH FRY BAR Choose up to 3 different types of french fries with your choice of 3 dipping sauces

***WOK N' ROLL BAR** Assorted sushi rolls with pickled ginger, wasabi, and soy sauce, accompanied with cold sesame noodles and steamed edamame pods

***SEAFOOD ON THE ROCKS BAR** Shrimp cocktail with a zesty horseradish cocktail sauce, shucked littleneck oysters and clams on the half-shell, served with hot sauce, and lemon wedges