

A minimum of 25 people is required for banquet service.

Starters

Cheese & cracker Platter.....	\$2.00/person
Gourmet cheese platter.....	\$3.50/person
Vegetable platter.....	\$1.75/person
Fresh fruit platter.....	\$2.50/person
Chicken wings(5doz).....	\$45
Sausage stuffed mushrooms(50).....	\$60
Scallops wrapped in bacon(50).....	\$70
Swedish meatballs(50).....	\$40
Peel and eat shrimp(100).....	\$60
Shrimp cocktail (30).....	\$50

Hors d'oeuvres

All hors d'oeuvres are sold by the 100 piece

Spanakopita.....	\$105
Mini deep dish pizzas.....	\$90
Chicken & cashew spring rolls.....	\$105
Mini beef Wellingtons.....	\$165
Vegetable spring rolls.....	\$90
Parmesan artichoke hearts.....	\$135
Chicken sate.....	\$135
Smoked chicken quesadillas.....	\$105
Franks in a blanket.....	\$60
Raspberry brie in filo.....	\$150
Mini Quiche.....	\$90

18% gratuity and 8% tax will be added to your bill.

Banquet Choices

All banquets include your choice of: Sliced prime rib or sliced roast beef, in addition to one entrée selection, one pasta dish, one vegetable option, dessert, and coffee/tea.

Garden salad is included with dinner rolls.

Erie Canal.....\$18

Sliced Prime Rib

Genesee Valley.....\$16

Sliced roast beef

Entree selections

Select one
(additional entrée \$1.50/person)

Chicken French

- egg-battered chicken breasts sautéed with a sherry-lemon sauce

Chicken Arthur

- topped with shrimp, broccoli and mozzarella

Chicken Florentine

- topped with spinach and a tomato-parmesan cream sauce

Chicken Marsala

- topped with mushrooms, garlic, and basil in a Marsala wine sauce

Garlic Herb Bone-in Chicken

- seasoned and baked with herbs and garlic

Genesee Valley Chicken

- smothered with onions, mushrooms, and provolone cheese

Roast Salmon

- with a maple-Dijon glaze (additional \$1.50 per person)

Pasta Selections

Baked ziti
Stuffed shells
Tortellini Alfredo
Lasagna (add .50 per)

Vegetable selections

Green beans amandine (toasted almonds)
Green beans Provencal (onions & mushrooms)
Mixed vegetables

Potato Selections

Oven roasted
Garlic smashed
Mashed

Dessert selections

Ice cream sundae (Crème de Menthe/chocolate)
Assorted dessert tray \$1.99/person

Sit down Choices

All sit down selections include garden salad, dinner rolls, fresh vegetables, potato, dessert, and coffee/tea.

Each guest may choose one entree

Stagecoach Entrées.....\$16

- **8oz Prime Rib**
- **Chicken Parmesan**
served with angel hair pasta
- **Chicken Marsala**
- **Garlic Shrimp Pasta**
sautéed with artichoke hearts, garlic, sherry and lemon served over angel hair

Each guest may choose one entree

Colonial Inn Entrées.....\$17

- **10oz Prime Rib**
- **Chicken Kristopher**
with spinach, mushrooms, garlic and mozzarella, served with hollandaise
- **Shrimp and Scallop Medley**
baked with a sherry-garlic butter and lemon
- **Seafood Angel Hair**
shrimp, scallops, crab and mussels, tossed in a garlic-parmesan cream sauce, and angel hair

Each guest may choose one entree

Canal House Entrées.....\$19

- **12oz Prime Rib of Beef au jus**
- **Filet Mignon Tips**
sautéed in a Marsala-mushroom pan sauce
- **Chicken French**
egg battered with artichoke hearts and sherry-lemon sauce
- **Atlantic Salmon**
baked with a maple-Dijon glaze and roasted apples

Thank you for allowing us to host your event. We hope you will enjoy our charming facilities and relax at the service of our professional and caring staff.

Additional Add-ons

Soda station - \$6 per pitcher

Sherbet punch - \$25 per bowl (40 people)

Coffee Station - \$7 per pot

Bar services – Please ask for additional info

Dessert selections

Price includes ice cream sundae for dessert: vanilla ice cream with whipped cream and your choice of chocolate sauce or mint liquor.

Additional dessert options are available at an extra fee, such as assorted dessert bars, assorted cookie tray, or mini cheesecakes or petit fours for dessert. Please ask about these options as they are subject to change.

Policies and General Information

Attendance and Billing:

Estimated guest count required 10 days prior to event and final guest count required two days prior to event.

Final bill will reflect a charge of 90% of final guest count, or actual number of attendees (whichever is greater)

Events Coordinator:

Liz Simmons



Canal House Inn

*Casual Fine Dining
Partyhouse & Catering*

*Thank you for considering us at the Yard of Ale,
where our mission is simple:*

To make people happy

Route 63
3226 Genesee St.
Piffard, NY 14533
(585) 243-3380
www.theyardofale.com

