

La Tourelle

CATERING

PLATED LUNCH

___ CHOOSE ONE PER GUEST

CHEF'S LUNCH OPTIONS

___ Baked Salmon with Tomato, Shallots, Kalamata Olives, Thyme and Parmesan

SALAD
Baby Field Greens, Red Onions & Mandarin Oranges

___ Carved London Broil with Roasted Red Potatoes

SALAD
Garden Salad with Tomatoes, Onion, Cucumber, Croutons and House Made Italian Dressing

___ Barbequed Chicken with Potato Salad and Hot Seasonal Vegetable

SALAD
Garden Salad with Tomatoes, Onion, Cucumber, Croutons and House Made Italian Dressing

___ Mediterranean Baked Cod with Roasted Red Potatoes

SALAD
Pea Shoot Salad

___ Wild Mushroom Ravioli with Cream Sauce

SALAD
Garden Salad with Tomatoes, Onion, Cucumber, Croutons and House Made Italian Dressing

Fresh Bakery Rolls & Butter Served with Salad Course

HORS D'OEUVRES

- Cheese Board
Assorted Cheeses, Crackers, Bread & Spreads
- Seasonal Fresh Fruit Display
- Fresh Seasonal Vegetable Platter
Served with Herb Dip and Hummus

BEVERAGES

- Regular Coffee, Decaffeinated Coffee
- Tea, Herbal Tea
- Iced Tea
- Water

PLATED DESSERT

[choose 2]

An assortment of sumptuous desserts featuring:

- Cheesecake
- Carrot Cake
- Chocolate Cake
- Blueberry & Lemon Torte

44 /PP

*Room Rental Fee and Linen Fee are included.
Gluten Free Options Available Upon Request.*

...
Prices do not
include applicable
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without notice.
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CATERING

LUNCH BUFFET

___ CHOOSE ONE

___ **ITALIAN PASTA BUFFET**

- Fettucine and Ziti Pasta
 - Cheese Ravioli
 - Mushroom Ravioli
 - Tomato and Alfredo Sauces
 - Meatballs
 - Lasagna with Meat
 - Eggplant Parmesan
 - Garlic Bread
 - Grilled Seasonal Vegetables
-

___ **GRILLED PICNIC BUFFET**

- Carolina Pulled Pork Sandwich
 - Cornell Grilled Chicken Sandwich
 - Chipotle Black Bean Burger
 - Mac-n-Cheese
 - Grilled Seasonal Vegetables
 - Cole Slaw
 - Tabbouleh
 - Potato Chips
-

___ **MEXICAN TACO BAR BUFFET**

- Taco Shells, Flour Tortillas, Tortilla Chips
 - Ground Beef, Shredded Chicken, Baked Tofu
 - Taco Toppings: *Lettuce, Tomato, Onion, Jalapeño, Cheddar Cheese, Sour Cream*
 - Fresh Salsa and Guacamole
 - Mexican Rice
 - Seasoned Black Beans
-

___ **DELI LUNCH BUFFET**

- Assorted Sliced Deli Meat:
Turkey, Roast Beef and Ham
- Egg Salad, Tuna Salad and Hummus
- Fresh Baked Rolls & Bread
- Sandwich Toppings:
Lettuce, Tomato, Onion, Sliced Cheeses, Pickles, and a Variety of Condiments
- Potato Salad
- Tabbouleh
- Broccoli Salad
- Potato Chips

HORS D'OEUVRES

- Cheese Board
Assorted Cheeses, Crackers, Bread & Spreads
- Seasonal Fresh Fruit Display
- Fresh Seasonal Vegetable Platter
Served with Herb Dip and Hummus

PLATED SALAD COURSE

- Field Green Salad
Tomatoes, Onion, Cucumber, Croutons and House Made Italian Dressing
- Fresh Bakery Rolls & Butter

BEVERAGES

- Regular Coffee, Decaffeinated Coffee
- Tea, Herbal Tea
- Iced Tea
- Water

DESSERT

Assorted Cookies and Brownies

37 /PP

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CATERING

PLATED DINNER

HORS D'OEUVRES HOUR

- Seasonal Fresh Fruit Display
- Fresh Seasonal Vegetable Platter:
Served with Herb Dip and Hummus

[choose 3 additional items]

- ___ Chicken Skewers with Dipping Sauce
- ___ Assorted Miniature Quiche
- ___ Sausage Stuffed Mushroom Caps
- ___ Bite-sized Meatballs *with La Tourelle Steak Sauce*
- ___ Spanakopita
- ___ Pork Pot Stickers with Asian Dipping Sauce
- ___ Quesadilla with Cheese & Andouille Sausage
- ___ Croissant Wrapped Miniature Sausages
- ___ Vegetable Dumplings

PLATED SALAD [choose 1]

- ___ Caesar Salad with House Made Croutons
- ___ Baby Field Greens with Red Onion, Candied Pecans, Mandarin Oranges and Raspberry Vinaigrette
- ___ Field Green Salad with Tomatoes, Onion, Cucumber, Croutons and House Made Italian Dressing

Fresh Bakery Rolls & Butter Served with Salad Course

ACCOMPANIMENTS

- All entrées will come with winter vegetables
- + [choose 1 additional side per entrée]

- ___ Garlic Mashed Potatoes
- ___ Rice Pilaf
- ___ Roasted Rosemary Red Potatoes
- ___ Chive and Parmesan Whipped Potatoes
- ___ Roasted Sweet Potatoes
- ___ Whipped Sweet Potatoes

CHEF'S ENTRÉES

[choose 2 meat and 1 vegetarian entrée]

Higher priced entrée selection determines total overall cost. Hors D'Oeuvres, Salad, Accompaniments, Beverages and Dessert included.

- ___ 86/PP New York Strip Steak
- ___ 86/PP Filet Mignon with Béarnaise or La Tourelle Steak Sauce
- ___ 86/PP Roasted Rib Eye Steak with House La Tourelle Steak Sauce
- ___ 73/PP Chicken La Tourelle
- ___ 81/PP Roasted Breast of Chicken and Prawns with Jack Daniel's & Mustard Sauce
- ___ 60/PP Fettucine w/Broccoli & Alfredo Sauce
- ___ 86/PP Shrimp Scampi
- ___ 83/PP Pan Seared Salmon Filets
- ___ 83/PP Lobster Stuffed Raviolis with a Ginger Leak Cream Sauce
- ___ 60/PP Penne with Tomato Basil Cream Sauce
- ___ 72/PP Wild Mushrooms Tossed with Spaghetti Squash, Bok Choy, Sun Dried Tomatoes and Balsamic Vinaigrette
- ___ 74/PP Wild Mushroom Lasagna

BEVERAGES

- Regular Coffee, Decaffeinated Coffee
- Tea, Herbal Tea
- Iced Tea
- Water

PLATED DESSERT

[choose 2]

An assortment of sumptuous desserts featuring:

- Cheesecake
- Carrot Cake
- Chocolate Cake
- Blueberry & Lemon Torte

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CATERING

DINNER BUFFET

HORS D'OEUVRES HOUR

- Seasonal Fresh Fruit Display
- Fresh Seasonal Vegetable Platter:
Served with Herb Dip and Hummus

[choose 2 additional items]

- Chicken Skewers with Dipping Sauce
- Assorted Miniature Quiche
- Sausage Stuffed Mushroom Caps
- Bite-sized Meatballs *with La Tourelle Steak Sauce*
- Spanakopita
- Pork Pot Stickers with Asian Dipping Sauce
- Quesadilla with Cheese & Andouille Sausage
- Croissant Wrapped Miniature Sausages
- Vegetable Dumplings

PLATED SALAD

- Field Green Salad with Tomatoes, Onion, Cucumber, Croutons and House Made Italian Dressing

Fresh Bakery Rolls & Butter Served with Salad Course

ACCOMPANIMENTS [choose 3]

- Garlic Mashed Potatoes
- Rice Pilaf
- Roasted Rosemary Red Potatoes
- Chive and Parmesan Whipped Potatoes
- Roasted Sweet Potatoes
- Whipped Sweet Potatoes
- Sauteed Green Beans with Almonds
- Honey Glazed Baby Carrots
- Zucchini and Summer Squash Medley
- Grilled Asparagus

BUFFET ENTREES [choose 2]

- London Broil
- Rosemary & Garlic Marinated Chicken
- Grilled Pork Chop with Horseradish and Cranberry Demi
- Marinated Jerk Chicken
- Almond Crusted Flounder

[choice of 1 additional vegetarian item]

- Ziti Marinara with Parmesan & Mozzarella Crust
- Penne with Tomato Basil Cream Sauce
- Wild Mushroom Ravioli with Cream Sauce

BEVERAGES

- Regular Coffee, Decaffeinated Coffee
- Tea, Herbal Tea
- Iced Tea
- Water

VIENNESE STATION

Select Assortment of Desserts

63 /PP

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Gluten Free Options Available Upon Request.*

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La Tourelle

CATERING

PREMIUM DINNER BUFFET

HORS D'OEUVRES HOUR

- Seasonal Fresh Fruit Display
- Fresh Seasonal Vegetable Platter:
Served with Herb Dip and Hummus

[choose 3 additional items]

- ___ Chicken Skewers with Dipping Sauce
- ___ Assorted Miniature Quiche
- ___ Sausage Stuffed Mushroom Caps
- ___ Bite-sized Meatballs *with La Tourelle Steak Sauce*
- ___ Spanakopita
- ___ Pork Pot Stickers with Asian Dipping Sauce
- ___ Quesadilla with Cheese & Andouille Sausage
- ___ Croissant Wrapped Miniature Sausages
- ___ Vegetable Dumplings

PLATED SALAD [choose 1]

- ___ Caesar Salad with House Made Croutons
- ___ Baby Field Greens with Red Onion, Candied Pecans, Mandarin Oranges and Raspberry Vinaigrette
- ___ Field Green Salad with Tomatoes, Onion, Cucumber, Croutons and House Made Italian Dressing

Fresh Bakery Rolls & Butter Served with Salad Course

ACCOMPANIMENTS [choose 3]

- ___ Garlic Mashed Potatoes
- ___ Rice Pilaf
- ___ Roasted Rosemary Red Potatoes
- ___ Chive and Parmesan Whipped Potatoes
- ___ Roasted Sweet Potatoes
- ___ Whipped Sweet Potatoes
- ___ Sautéed Green Beans with Almonds
- ___ Honey Glazed Baby Carrots
- ___ Zucchini and Summer Squash Medley
- ___ Grilled Asparagus

BUFFET ENTREES [choose 2]

- ___ New York Strip Steak
- ___ Carved Filet of Beef
- ___ Chicken La Tourelle
- ___ Grilled Chicken and Pesto Penne
- ___ Oven Roasted Salmon Filets
- ___ Mediterranean Baked Cod

[choice of 1 additional vegetarian item]

- ___ Grilled Vegetable Ravioli with Pinot Sauce
- ___ Fettucine with Broccoli and Alfredo Sauce
- ___ Penne with Tomato Basil Cream Sauce

BEVERAGES

- Regular Coffee, Decaffeinated Coffee
- Tea, Herbal Tea
- Iced Tea
- Water

VIENNESE STATION

Select Assortment of Desserts

77 /PP

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Linen Fee are included.*

*Gluten Free Options
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CATERING

HAPPY HOUR BAR OPTIONS

NOTE: all bars close 15 minutes prior to the end of the event

TRADITIONAL BEER & WINE BAR

- Ithaca Beer and Non-Alcoholic Beer Available
- Variety of Finger Lakes Red & White Wines

OTHER BEVERAGES

- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Orange Juice
- Cranberry Juice

10/PP + 250/BAR SET UP

\$500 MINIMUM

EXTENDED HAPPY HOUR OPTION +5/PP PH

DRINK TICKET OPTION

Purchase a minimum of **\$500** in Drink Tickets prior to the event. The cost of each Ticket is **\$5** and can be redeemed during your event for one beer or wine drink selection. Bar Set-up Fee still applies.

ENHANCED BEER, WINE & SPIRITS BAR

- Ithaca Beer and Non-Alcoholic Beer Available
- Variety of Finger Lakes Red & White Wines

SPIRITS

- Rum
- Gin
- Vodka
- Whiskey
- Bourbon
- Tequila
- Coffee Liquor
- Irish Cream
- Amaretto

OTHER BEVERAGES

- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Orange Juice
- Cranberry Juice

12/PP + 250/BAR SET UP

\$600 MINIMUM

EXTENDED HAPPY HOUR OPTION +6/PP PH

DRINK TICKET OPTION

Purchase a minimum of **\$600** in Drink Tickets prior to the event. The cost of each Ticket is **\$6** and can be redeemed during your event for one beer, wine or spirit drink selection. Bar Set-up Fee still applies.

*Additional beer, wine or spirits available upon request for an uprate per person
Prices are based on a maximum of 4 and ¾ hours.
Room Rental Fee and Linen Fee are included.*

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