

CASUAL CATERING MENU
at the Fallbrook House



S E R V E D D I N N E R \$ 4 5

priced per person

Select ONE Family-Style Appetizer:

Cheese Stuffed Mushroom Caps | Shrimp Cocktail

Salad Addition: \$5/person

Choice of Caesar Salad or Garden Salad

Select THREE Entrées:

guests pre-order one entrée from your selection | includes chef's choice of side

Stuffed Eggplant Parmesan | Chicken Parmesan | Chicken French |

Chicken Marsala | Broiled Salmon *with Sun-Dried Tomato Butter* |

Tenderloin Marsala | Nolan's Pork Chop

Entrée Upgrades: \$50/plate

8 oz. Filet Mignon | 12 oz. Prime Rib | 6 oz. Twin Tails | Lobster Ravioli

Entrée Additions:

6 oz. Lobster Tail \$15 | Grilled Shrimp \$10

B U F F E T S

C L A S S I C B U F F E T \$ 4 5

priced per person

Select ONE Salad:

Garden: *Mixed Greens, Tomato, Cucumber, Pickled Red Onion*

Classic Caesar: *Romaine, Asiago Cheese & Caesar Dressing*

Select TWO Sides:

Smashed Red Potatoes | Seasonal Vegetable | Mac & Cheese (*add lobster \$5*) |

Broccoli Alfredo | Baked Ziti Ricotta | Fire Roasted Vegetables

Select TWO Entrées:

Herb Seared Chicken | Chicken Parmesan | Chicken Florentine | Chicken French |

Stuffed Shells *with Meatballs* | Italian Sausage *with Onions and Peppers* |

Stuffed Eggplant Parmesan | Broiled Salmon *with Sun-Dried Tomato Butter* |

Escabeche Grilled Flank Steak *with Chimichurri* | Beef Tenderloin Marsala (*add \$5*)

Additional Side or Entrée Item: +\$5 / Person

B U F F E T S

I T A L I A N \$ 3 5

priced per person

Includes: Caesar Salad | Rolls

Select THREE:

Italian Sausage *with Peppers & Onions* | JP's Meatballs |
Chicken Parmesan | Stuffed Eggplant Parmesan

Select TWO Sides:

Baked Ziti Ricotta | Stuffed Shells | Pesto Penne | Broccoli Alfredo

N O L A N ' S B B Q \$ 3 8

priced per person

Includes: Corn Bread | Coleslaw

Select THREE:

Baby Back Ribs | Pulled Pork | BBQ Chicken | Nolan's Brisket

Select TWO Sides:

Mac & Cheese (*add lobster \$5*) | Potato Salad |
BBQ Baked Beans | Cajun Corn

B U F F E T S

FINGER LAKES PICNIC \$ 2 8

priced per person

Includes: Assorted Condiments | Cookie Tray

Select THREE:

Italian Sausage *with Peppers & Onions* | Zweigles Red Hot |
Pulled Pork Sliders | Grilled Chicken Thighs | Grilled Cheeseburgers

Select THREE Sides:

Mac Salad | Potato Salad | Salt Potatoes | Home Fries | BBQ Baked Beans |
Broccoli Salad | Cole Slaw | Garden Salad | Caesar Salad

N E W Y O R K D E L I \$ 2 6

priced per person

Includes: Assorted Deli Rolls | Cookie Tray

Select TWO:

Garden Salad | Caesar Salad | Fresh Fruit | Broccoli Salad |
Potato Salad | Mac Salad | Soup Du Jour

Select THREE:

Turkey | Ham | Roast Beef | Chicken Salad | Tuna Salad

LUNCH BUFFETS

GRAB & GO BOX LUNCH \$18

priced per person

Includes: Chips | Chocolate Chip Cookie

Select TWO Wraps:

Turkey | BLT | Reisling Festival Chicken Salad | Vegetable | Tuna

BRUNCH BUFFET \$28

priced per person

Includes: Coffee | Juice

Select FOUR Items:

Waffle Station *with Assorted Toppings* | Fruit & Yogurt Parfaits |
Fresh Fruit Display *with Blackberries & Whipped Goat Cheese Crostinis* |
Egg & Sausage Frittata | Egg & Vegetable Frittata | Cheesy Eggs |
Sausage & Bacon | Bacon & Cheddar Potato Puffs | Home Fries

BRUNCH BAR

priced per person

Bottomless Mimosas \$15

Bloody Mary Station \$15

Both for \$25

Lunch Buffets Served from 11:00am-3:00pm

All events are subject to a 22% Administrative Fee and applicable NYS Sales Tax.

C E L E B R A T I O N O F L I F E

pick one option...

1. Deli Buffet:

Deli Tray: *Turkey, Chicken Salad, Assorted Rolls and Condiments*

Chicken Riggies or Mac & Cheese

Caesar Salad or Mac Salad

Pricing:

Up to 30 People: \$800

Up to 50 People: \$1,200

Up to 100 People: \$2,300

Up to 200 People: \$4,400

2. Hot Luncheon Buffet:

Chicken French or Chicken Parmesan

Smashed Potatoes or Baked Ziti Ricotta

Homemade Meatballs or Italian Sausage

Pricing:

Up to 30 People: \$1,000

Up to 50 People: \$1,500

Up to 100 People: \$2,800

Up to 200 People: \$5,400

Lunch Buffets Served from 11:00am-3:00pm

All events are subject to a 22% Administrative Fee and applicable NYS Sales Tax .

GRAZING STATIONS

HOW IT WORKS

Grazing Stations are Priced Per Person

Bundle & Save:

Choose One Station for \$28

Choose Two Stations for \$54

Choose Three Stations for \$72

1. WOODFIRE OVEN

chef attended

Assorted Wood Fired Pizzas | Homemade Meatballs *with Marinara* | Caesar Salad (*add chicken \$5*)

2. PASTA STATION

server attended

Select TWO Items:

Beef Bolognese | Broccoli Alfredo (*add chicken \$5*) | Pesto Penne (*add chicken \$5*)

3. OFF THE GRILL

chef attended

Select TWO Items:

Flank Steak *with Chimichurri* | Grilled Chicken | BBQ Ribs | Vegetable Skewers |
Beef Tenderloin (*add \$10*) | Shrimp Skewer (*add \$5*) | Lobster Tail (*add \$10*) | Street Corn (*add \$3*)

4. MAC & CHEESE BAR

server attended

includes: Homemade Mac & Cheese with Assorted Toppings

5. SLIDER STATION

server attended

includes: Potato Salad & Housemade Chips

Select THREE:

Cheese Quesadilla | Southern Fried Chicken Sandwich | All-American Cheeseburger |
Pulled Pork | Chicken Salad | Beef on Weck

Not Available Saturday Evenings.

All events are subject to a 22% Administrative Fee and applicable NYS Sales Tax.

GRAZING STATIONS

6 . STREET TACOS

build your own

Select TWO Items:

Slow Roasted Chicken | Beef Barbacoa | Pork Carnitas

*served on soft corn shells & crispy corn tostadas
served with chips & guacamole*

7 . TAPAS

server attended

Select THREE Items:

Grilled Shrimp over Smoked Tomato Grits | Seared Scallops over Sweet Corn Polenta |

Grilled Bistro Tenderloin over Horseradish Smashed Potato & Red Pepper |

Tuna Tartar on Wonton with Wasabi Crema | Tuna Tataki in a Lettuce Wrap with Pickled Onion |

Smoked Salmon Roll with Sriracha Aioli | Fried Shrimp Roll with Thai Chili Remoulade |

Maryland Baked Crab Cake with Sriracha Aioli over Jalapeño Coleslaw

8 . ASIAN TAKEOUT

grab & go

Select THREE Items:

Beef & Broccoli | Honey Sesame Chicken | Stir Fried Vegetables |

served with white rice and presented in a take-out box with chopsticks

Sushi Rolls:

California Roll: *Crab, Nori, Cucumber, Avocado |*

Spicy Tuna Roll: *Tuna, Nori, Rice, Mayo, Chili Sauce |*

Veggie Roll: *Spinach, Carrot, Cucumber, Red Cabbage |*

Philly Roll: *Salmon, Avocado, Asparagus, Cream Cheese*

sushi rolls served with wasabi & soy sauce

Not Available Saturday Evenings.

All events are subject to a 22% Administrative Fee and applicable NYS Sales Tax .

H O R S D ' O E U V R E S

add to any package

B U T L E R P A S S E D \$ 5

priced per per item per person

Brie & Apricot Crostini | Cheese Stuffed Mushrooms | Summer Fruit Gazpacho |
Grilled Cheese & Tomato Soup | Coconut Shrimp | Bacon Wrapped Scallops |
Shrimp Cocktail | Maryland Crab Cake | Fried Shrimp Roll *with Thai Chili Remoulade* |
Smoked Salmon Roll *with Sriracha Aioli* | Tuna Tartar *on a Wonton with Wasabi Crema* |
Boneless Buffalo-Style Wings | Homemade Meatballs | Short Rib Tostada

P L A T T E R D I S P L A Y S

Peel & Eat Shrimp: \$2/piece

Gulf Shrimp: *Served over ice with Housemade Tangy Cocktail Sauce*

Nolan's Signature Board: \$10/person

Domestic & Imported Cheese, Crackers, and Vegetable Display

Additions:

Italian Meats +5/person | Fresh Fruits & Berries +5/person |

Grilled Vegetables +5/person | Baked Brie +15/wheel |

Salmon Mousse +15/quart | Mediterranean Hummus +15/quart

Raw Oyster Bar: (Market Price)

Chef-Attended Oyster Station: *with Housemade Mignonette, Tangy Cocktail, and Tabasco*

BEVERAGE PACKAGES

	Wine & Beer	Tier 1 Spirits	Tier 2 Spirits
2 Hours	\$25	\$30	\$35
3 Hours	\$30	\$35	\$40
4 Hours	\$35	\$40	\$45

TIER ONE

Wine:

Woodbridge Cabernet Sauvignon | McManis Merlot | Barone Fini Pinot Grigio |
Kim Crawford Sauvignon Blanc | Woodbridge Chardonnay | Heron Hill Semi-Dry Riesling

Beer:

Coors Light | Michelob Ultra | Bud Light | Budweiser | Miller Lite |
Blue Light | Shock Top | Corona | White Claw Seltzer

Spirits:

includes House Liquors & Mixers as well as...

Tito's | Tanqueray | Casamigos | Bacardi | Black Velvet | Dewars

TIER TWO

additional \$5 per person

Wine:

includes Tier One selections as well as...

Simi Cabernet Sauvignon

Beer:

includes Tier One selections as well as...

Big Ditch Hayburner | Stella

Spirits:

includes Tier One selections as well as...

Grey Goose | Bombay Sapphire | Jack Daniels | Captain Morgan |
Johnnie Walker Black | Patron Silver

ENHANCEMENTS

CHAMPAGNE TOAST \$ 8

priced per person

BRUNCH BAR

priced per person

Bottomless Mimosas \$15

Bloody Mary Station \$15

Both for \$25

SODA BAR \$ 5

priced per person

Coke | Diet Coke | Sprite | Ginger Ale | Lemonade | Iced Tea

COFFEE STATION \$ 3

priced per person

Coffee | Tea

COFFEE & DESSERT SERVICE \$ 15

priced per person

Coffee | Tea

choice of: Assortment of Fresh Baked Cookies or Dessert Bars



CONTACT

kristenharter@nolansonthelake.com

www.NolansOnTheLake.com

ph: 585.727.0993