

# NOLAN'S

*On Canandaigua Lake*

STEAK SEAFOOD PASTA

2024 LIMITED CATERING MENU

*726 South Main Street*

# THE PIER ROOM

*Nolan's Private Event Space*

CELEBRATE ANY SPECIAL OCCASION  
FOR PARTIES UP TO 50 PEOPLE.

*Rehearsal Dinners*  
*Bridal and Baby Showers*  
*Birthday Parties*  
*Bus Tours*  
*Office Parties*  
*Business Meetings*

FOR RESERVATIONS

Contact Courtnei Wells  
(315) 719-1020  
[courtneiwells@nolansonthelake.com](mailto:courtneiwells@nolansonthelake.com)

*All events are subject to a 10% Administrative Fee & applicable NYS Sales Tax.*

# T H E F I N E P R I N T

*Exclusive use of our private room will be subject to a room fee, as listed below.*

*All room rental rates are based on a 2.5 hour time block.*

## DAYTIME

11AM-3PM

	S	M	T	W	TH	F	S
OFF SEASON <i>JAN-FEB</i>	\$200	\$0	\$0	\$0	\$0	\$0	\$200
PEAK SEASON <i>MARCH-DEC</i>	\$300	\$200	\$200	\$200	\$200	\$200	\$300

## EVENING

4PM-10PM

	S	M	T	W	TH	F	S
OFF SEASON <i>JAN-FEB</i>	\$100	\$100	\$100	\$100	\$100	\$250	\$250
PEAK SEASON <i>MARCH-DEC</i>	\$500	\$200	\$200	\$200	\$300	\$500	\$500

***Off Season: January & February***

***Peak Season: March-December***

*Day Times are restricted to 11am-3pm.*

*Evening Times are restricted to 4pm-10pm.*

*There will be an additional \$100 fee for every hour added after.*

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# S M A L L P L A T E S

*\$26 per plate // available from 11am-3pm  
includes wheat roll with honey-maple butter & chef's choice of side*

## E N T R É E S

*select three*

*guests pre-order one entrée from your chosen menu*

CHICKEN FRENCH

CHICKEN PARMESAN

CHICKEN & BROCCOLI ALFREDO

CAPTAIN PETE'S FISH & CHIPS

PRIME RIB SANDWICH

WARM LOBSTER ROLL

MARYLAND BAKED CRAB CAKE

*Served with a sriracha aioli and jalapeño slaw.*

BROILED SALMON

*Served with a roasted red pepper scampi cream sauce.*

**10 oz. PRIME RIB (+\$5/plate)**

## A D D I T I O N S

*select one*

**GARDEN SALAD: \$5/person**

**CLASSIC CAESAR: \$5/person**

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# B R U N C H   B U F F E T

*\$28/person // served from 11am-3pm*

## B U F F E T   O P T I O N S

*select four  
includes coffee station*

CHEESY EGG FRITTATA

WAFFLE STATION

Served with assorted toppings.

FRESH FRUIT DISPLAY

SAUSAGE & BACON

HOME FRIES

LOBSTER SALAD CROSTINI (+\$10/person)

## A D D I T I O N S

BOTTOMLESS MIMOSAS: \$10/person

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

*select one option // served from 11am-3pm*

## 1 . D E L I   B U F F E T

*make your selections*

### 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 . H O T   L U N C H E O N   B U F F E T

*make your selections // includes caesar salad*

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

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# C L A S S I C B U F F E T

*\$45/person  
includes rolls & butter*

## S A L A D S

*select one*

### HARVEST

Mixed greens topped with seasonal fruit, craisins, and sunflower seeds.

### CLASSIC CAESAR

Chopped romaine topped with asiago cheese and homemade caesar dressing.

## S I D E S

*select two*

*additional sides \$5/person*

SMASHED RED POTATOES | SEASONAL VEGETABLE |

BROCCOLI ALFREDO | BAKED ZITI RICOTTA |

FIRE-GRILLED VEGETABLE MEDLEY | MAC & CHEESE

## E N T R É E S

*select two*

*additional entrées \$5/person*

BISTRO TENDERLOIN MARSALA

GRILLED FLANK STEAK

Served with a chimichurri sauce.

STUFFED SHELLS & MEATBALLS

CHICKEN PARMESAN

CHICKEN RIGGIES

CHICKEN FRENCH

CHICKEN FLORENTINE

STUFFED EGGPLANT PARMESAN

BROILED SALMON

Served with a roasted red pepper scampi cream sauce.

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# S E R V E D   D I N N E R

*\$45/person*

*includes chef's choice of side, rolls & butter*

## A P P E T I Z E R S

*select one*

*served family-style*

CHEESE STUFFED MUSHROOM CAPS | CALAMARI |

BRUSCHETTA FLATBREAD | SHRIMP COCKTAIL

## E N T R É E S

*select three*

*guests pre-order from your chosen menu*

CHICKEN MARSALA

CHICKEN PARMESAN

CHICKEN FRENCH

BROILED SALMON

Served with a roasted red peppers scampi cream sauce.

ASIAGO SCALLOPS

TESSA'S BLUSHING SHRIMP

STUFFED EGGPLANT PARMESAN

8 oz. FILET MIGNON (+\$5/plate)

12 oz. PRIME RIB (+\$5/plate)

6 oz. TWIN TAILS (+\$5/plate)

LOBSTER RAVIOLI (+\$5/plate)

## A D D I T I O N S

*individually priced*

GARDEN SALAD: \$5/person

CLASSIC CAESAR: \$5/person

6 oz. LOBSTER TAIL: \$22/plate

GRILLED SHRIMP: \$14/plate

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# SUNDAY SAUCE

*\$45/person*

## A P P E T I Z E R S

*served family-style*

### ITALIAN SAUSAGE

Served with marinara, onions & peppers.

### GARLIC BREAD

## S A L A D

*served family-style*

### GARDEN SALAD

## P A S S E D S I D E S

*served family-style*

### SEASONAL VEGETABLE

## P L A T T E R S

*served family-style*

### CHICKEN PARMESAN

### EGGPLANT PARMESAN

### STUFFED SHELLS & MEATBALLS

*Dessert available upon request.*

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# H O U S E F A V O R I T E

*\$56/person*

## A P P E T I Z E R S

*served family-style*

CALAMARI

CHEESE STUFFED MUSHROOM CAPS

## S A L A D

*served family-style*

CAESAR SALAD & DINNER ROLL

## P A S S E D S I D E S

*served family-style*

SMASHED POTATOES

## P L A T T E R S

*served family-style*

CHICKEN FRENCH

BEEF TENDERLOIN

TESSA'S BLUSHING SHRIMP

*Dessert available upon request.*

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# C O C K T A I L P A R T Y

*\$28/person for four selections // \$34/person for five selections*

## O P T I O N S

### ALL-AMERICAN CHEESEBURGER SLIDERS

#### BEEF ON WECK SLIDERS

##### STREET TACOS

Choice of chicken or beef.

##### GRILLED SHRIMP

Served over smoked tomato grits.

#### MARYLAND BAKED CRAB CAKE

Served with sriracha aioli and jalapeño slaw.

#### SOUTHERN FRIED CHICKEN SLIDERS

#### CHEESE STUFFED MUSHROOM CAPS

#### BACON WRAPPED SCALLOPS (+\$8/person)

#### LOBSTER SALAD CROSTINI (+\$10/person)

#### GRILLED BISTRO TENDERLOIN (+\$10/person)

over horseradish smashed potato & red pepper.

*Dessert available upon request.*

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# A D D I T I O N S

*available with any package*

## S H R I M P C O C K T A I L

*\$100 per platter // 50 pieces*

### POACHED COLOSSAL SHRIMP

Served with cocktail sauce.

## G R I L L E D V E G E T A B L E P L A T T E R

*\$70 per board // serves 25*

### GRILLED ASPARAGUS, MUSHROOMS, ONIONS, & PEPPERS

Served with a baba ganoush dip & baguettes.

## N O L A N ' S S I G N A T U R E B O A R D

*\$100 per board // serves 25*

### DOMESTIC & IMPORTED CHEESES, ITALIAN MEATS & VEGETABLE CRUDITÉS

#### *BOARD ADDITIONS:*

BAKED BRIE: \$15/wheel

SALMON MOUSSE: \$15/quart

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# B E V E R A G E   A D D I T I O N S

*available for any event*

## N O N - A L C O H O L I C

*\$4 per person*

COFFEE STATION | ICED TEA | SOFT DRINKS

## M I N I   B A R

*tab or cash bar*

*\$150 set up fee for cash bar*

BEER | WINE | SINGLE MIXERS

## C H A M P A G N E   T O A S T

*\$8 per person*

*for all guests 21+*

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# D E S S E R T S

*by Sweet Solutions // 72-hour notice required*

## C O O K I E S

*\$1.85 each*

CHOCOLATE CHIP | MOLASSES | PEANUT BUTTER |  
OAT RAISIN | CARAMEL OAT WALNUT

## B A R S

*mini: \$2 each // two-bite: \$2.50 each*

RED VELVET RASPBERRY | DOUBLE CHOCOLATE | LEMON | CARROT

## C A N N O L I S

*large: \$4 each // small: \$2.50 each*

## C R E A M P U F F S & E C L A I R S

*large: \$5 each // small: \$2.50 each*

## C U P C A K E S

*mini: \$2 each // regular: \$3 each // jumbo: \$5 each*

## C A K E S

*\$5 per person*

CHOCOLATE | VANILLA | CARROT (*with or without nuts & raisins*) |  
RED VELVET | LEMON | MANDARIN ORANGE | MOCHA | BANANA

*Fillings:* VANILLA | CHOCOLATE | LEMON | RASPBERRY | FUDGE |  
CHERRY | CUSTARD

### *Size & Servings:*

8": 10-12 SERVINGS | 10": 12-18 SERVINGS | 12": 20-28 SERVINGS

### *Double Layer:*

8": 15-18 SERVINGS | 10": 22-30 SERVINGS | 12": 30-35 SERVINGS

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