

1638 East Shore Drive Lansing, NY 14850

CASUAL MENUS

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BAR PACKAGES

Minimum food purchase required to purchase any bar package. Minimum 15 days notice required for off site events to apply for NYS temporary catering liquor permit. Standing event, large group and longer service period discounts are available.

BEER & WINE

\$14 Per person for the first hour +\$2 Per person per hour for additional hours

Includes Two Beer Choices and Three Wine Choices

SPIRITS PACKAGE

Beer & Wine Package Reqiured \$5 Per Person for the first hour +\$1 Per person per hour for additional hours

Vodka, Gin, Rum, Tequila, Whiskey + Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Cranberry juice, & Orange juice

PREMIUM SPIRITS PACKAGE

Beer & Wine Package Reqiured +\$7 per person +\$1.50 per person per hour for additional hours

Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, Sauza Blanco Tequila, Jim Beam Bourbon, Johnny Walker Red + Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Cranberry juice, & Orange juice

SPECIALTY SPIRITS PACKAGE

Beer & Wine Package Reqiured +\$10 per person +\$2.00 per person per hour for additional hours

Kettle One Vodka, Hendrick's Gin, Appleton White Rum, Patron Silver, Jack Daniels Whiskey, Dewars Single Malt + Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic, Cranberry juice, & Orange juice

SPECIALTY COCKTAILS PACKAGE

Beer, Wine & Spirits Package Reqiured +\$2.00 per person to any spirits package

Off menu requests may incur a \$50 stocking fee in addition to specific pricing. We also offer both cash and consumption bars: please inquire for details.

We reserve the right to refuse service to any guest being served alcohol. Liquors listed are for example only and may vary based on availability. Staffed service subject to tax, service fee & gratuity.



BREAKFAST MENU

Breakfast delivery is available starting at 6am and typically must be ordered at least 3 days in advance. Standing order and large group discounts are available.

BREAKFAST PACKAGES

These packages include everything you need to provide breakfast for your guests

BREAKFAST BEVERAGE PACKAGE

Orange juice, Local Copper Horse coffee & bottled water. \$7.95 per person (Add Decaf Coffee + \$1 per / Assorted Hot Tea + \$1 per)

CLASSIC BREAKFAST PACKAGE (V)

Fruit platter, assorted muffins or pastries, orange juice, regular coffee & bottled water. \$11.95 per person

CONTINENTAL BREAKFAST PACKAGE (V)

Fruit platter, assorted bagels, cream cheese & spreads, orange juice, regular coffee & bottled water. \$10.95 per person

AMERICANA BREAKFAST PACKAGE

Scrambled eggs, bacon or chicken sausage, breakfast potatoes & cornbread, orange juice, regular coffee & bottled water. \$17.95 per person

WAFFLE BAR (V)

Belgian style waffles, mixed berries, whipped cream, local maple syrup, butter. \$11.95 per person

BREAKFAST BURRITO BAR (V)

Flour tortillas, scrambled eggs, southwestern corn & bean blend, NY cheddar, pico de gallo, sour cream & avocado. \$13.95 per person

A-LA-CARTE

ASSORTED MINI QUICHE

Spinach, mushroom and bacon \$5.95 per person

ASSORTED MUFFINS (V)

Fresh baked jumbo size muffins. \$3.50 per person

ASSORTED BREAKFAST PASTRIES (V)

Classic breakfast sweets, danishes and rolls. \$3.95 per person

ASSORTED BAGELS (V)

Served with cream cheese and spreads. \$2.95 per person

PARFAIT (V,GF)

Chobani greek yogurt (plain, strawberry and blueberry), with sides of mixed berries, granola & toasted coconut. \$4.95 per person

VEGAN TOFU SCRAMBLE (VG,GF)

Seasoned Ithaca Soy tofu served scrambled style. \$3.95 per person

INDIVIDUAL CHOBANI YOGURTS (V,GF)

Chobani Geek yogurt (plain, strawberry and blueberry) in 4oz portions \$2.95 per person

SEASONAL FRUIT PLATTER (VG,GF)

Assorted fruits presented on platters \$2.95 per person

COPPER HORSE COFFEE

Copper Horse coffee, coffee cups, wood stir sticks, creamer, sugar, sugar substitute \$3.50 per person

ORANGE JUICE

Premium orange juice \$3.50 per person

Minimum guest count 30 or \$300 subtotal. Minimum two day lead time subject to availability. Drop off service subject to tax, delivery fee & gratuity. Staffed service subject to tax, service fee & gratuity.



LUNCHEON MENU

Our luncheon menu is available daily starting at 9am and must be ordered at least 3 days in advance. Standing order and large group discounts are available.

LUNCH PACKAGES

Lunch packages are available both full service, drop off style & bagged. Minimum guest count 30.

ARTISAN SANDWICH BAG LUNCH

Choose up to three sandwiches, individual bag of kettle chips, seasonal fresh fruit, chocolate chip cookie & bottled water/sodas. Half Sandwich Meal Per Person \$16.95 / Full Sandwich (two halves) Per Person \$20.95

ARTISAN SANDWICH LUNCHEON

Choose up to three sandwiches, served buffet style with individual bags of kettle chips, seasonal fresh fruit, chocolate chip cookie & bottled water/sodas. Half Sandwich Meal \$16.95 / Full Sandwich (two halves) Per Person \$20.95

CLASSIC DELI LUNCHEON

Includes assorted deli meats & cheeses, leaf lettuce, roma tomato, red onion, mayo packets served buffet style to build your own. Individual bag of kettle chips, seasonal fresh fruit, chocolate chip cookie & bottled water/sodas. Half Sandwich Meal \$16.95 / Full Sandwich (two halves) Per Person \$20.95

LUNCH & COFFEE HOUR

This package is perfect for a light lunch or meeting and includes, choice of 2 tea sandwiches, vegetable crudite, fresh fruit platter, coffee service, bottled water/sodas. \$17.95 per person

HEARTY LUNCHEON BUFFET

This package is perfect when a hearty lunch is needed and includes choice of three half sandwiches, seasonal soup, two sides, fresh fruit platter, chocolate chip cookies & bottled water/sodas. \$27.95 per person

ARTISAN SANDWICHES

Half Sandwich per person \$8.95 / Full Sandwich (2 halves) \$13.95

CLASSIC DELI SANDWICHES

Turkey, ham & roast beef sandwiches served with assorted cheese, leaf lettuce, roma tomato, mayo packets & premium breads.

ROASTED CHICKEN & OLIVE TAPENADE SANDWICH

House roasted chicken, black olive tapenade, havarti cheese, roasted tomatoes & arugula on eight grain bread.

AVOCADO TURKEY CLUB SANDWICH

Served on toasted Italian bread. Roast turkey, crispy bacon, lettuce, tomato, red onion, fresh avocado and mayonnaise.

CHICKEN SALAD SANDWICH

House made chicken salad featuring, craisins, grapes & walnuts, served on eight grain bread.

LEMON DILL TUNA SALAD SANDWICH

Albacore tuna mixed with red onion, dill pickle, garlic aioli & lemon juice, served on eight grain bread with spring mix.

MARINATED FLANK STEAK SANDWICH

Served on toasted Italian bread, thinly sliced flank steak, provolone cheese, roasted red pepper, arugula & garlic aioli.

CHIPOTLE CHICKEN SANDWICH

House roasted chicken, fresh mozzarella, roma tomato, red onions, fresh basil & chipotle aioli.

GRILLED VEGETABLE SANDWICH (V)

Flame grilled eggplant, squash, red pepper, cheddar & garlic aioli served on eight grain bread.

Minimum guest count 30 or \$300 subtotal. Minimum five day lead time subject to availability. Drop off service subject to tax, delivery fee & gratuity. Staffed service subject to tax, service fee & gratuity.



LUNCHEON MENU

Our luncheon menu is available daily starting at 9am and must be ordered at least 3 days in advance. Standing order and large group discounts are available.

ARTISAN SALADS

Side salad size buffet style \$6.95 / Meal salad size buffet style \$11.95 / Meal salad size individual bowls \$12.95

CHEFS SALAD (GF)

This hearty salad features chopped lettuce, sliced hard boiled eggs, ham, turkey, sliced cheese, tomato, red onion, cucumber, house dressing

SOUTHWEST COBB SALAD (GF)

This twist on a classic features, chopped lettuce, pulled chicken, crispy bacon, hard boiled eggs, fresh avocado, red onion, flame roasted corn, NY cheddar, chipotle ranch dressing.

CRANBERRY WALNUT SALAD (V,GF)

Served with fresh baby spinach featuring sliced apples, dried cranberries, shredded carrots, cucumbers, candied walnuts, feta cheese & raspberry vinaigrette.

CHICKEN CAESAR SALAD

Classicaly prepared featuring chopped lettuce, marinated & grilled chicken breast, house

SIDES

\$1.95 per person

KETTLE CHIPS (VG,GF)

CHOCOLATE CHIP COOKIES

Starting at \$2.95+ per person

FUDGE BROWNIES (V)

SEASONAL SOUP

MIXED GREENS SALAD (VG,GF)

CAESAR SALAD

BAKED MAC & CHEESE (V)

TUSCAN PASTA SALAD (V)

ENGLISH POTATO SALAD (V,GF)

CUCUMBER SALAD (VG,GF)

CLASSIC COLE SLAW (V.GF)

ANCIENT WHOLE GRAINS SALAD (VG)

FRESH FRUIT PLATTER (VG.GF)

VEGETABLE CRUDITE (V,GF)

ARTISAN CHEESE BOARD (V) +\$2

CHARCUTERIE BOARD +\$4

ANTIPASTO PLATTER +\$4

made jumbo croutons, shaved parmesan, cracked black pepper & rich caesar dressing.

TEA SANDWICHES

Small sandwiches perfect for a light lunch or casual gathering. \$6.95 per person

CRISP CUCUMBER (V)

Fresh cucumber slices, tzatziki, red onion, roma tomato

CHICKEN WALDORF

Chicken salad, craisins, grapes, walnuts

SMOKED SALMON

Atlantic salmon, cucumber, garlic aioli

OLIVE TAPENADE (VG)

House made olive tapenade, roasted tomato, arugula

BEVERAGES

BOTTLED WATER & SODA

Dasani water 16.9oz \$1.95, Coke, Diet Coke, Sprite 12oz \$1.95

COPPER HORSE COFFEE

Copper Horse coffee, coffee cups, wood stir sticks, creamer, sugar, sugar substitute \$3.50 per person

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BBQ MENU

Our BBQ menu is available daily starting at 11am and typically must be ordered at least one week in advance. Standing order and large group discounts are available.

BBQ PACKAGE 1

Starting at \$27.95, this package includes two protein choices, salad, two sides.

BBQ PACKAGE 2

Starting at \$37.95, this package includes one starter, three protein choices, salad & three sides.

BBQ PACKAGE 3

Starting at \$44.95, this package includes two starters, three protein choices, salad & four sides.

SELECTIONS

PROTEINS

ALL BEEF HOT DOGS

Rolls, ketchup, mustard and relish served on the side

CERTIFIED ANGUS HAMBURGERS

LTO, ketchup, mustard, mayo & rolls served on the side

BLACK BEAN BURGERS (VG)

LTO, ketchup, mustard, mayo & rolls served on the side

HOT ITALIAN SAUSAGE

Hot sausage, peppers & onions, rolls & ketchup on the side

PULLED PORK SANDWICHES

Slow cooked pulled pork served with BBQ & rolls on the side

CORNELL BBQ CHICKEN (GF)

Marinated & grilled bone in chicken

GRILLED CHICKEN BREAST (GF)

Spiedie marinated boneless chicken +2

LONDON BROIL

Certified angus flank steak, house marinade, sea salt, herbs +\$2

BBQ BRISKET (GF)

Certified angus brisket, smoked and sliced. BBQ on the side +\$2

GRILLED PORTOBELLOS (VG)

Balsamic marinated & grilled mushrooms

ST. Louis Style Ribs (GF)

Hand rubbed, slow cooked pork ribs. BBQ on the side +\$2

Maple Glazed Salmon (GF)

Salmon sides glazed with NY maple syrup +\$4

HOT SIDES

DIRTY RICE (VG,GF)

SALT POTATOES (V,GF)

LOADED MASHED POTATOES (GF) +\$1

BAKED BEANS (V,GF)

CORN ON THE COB (V,GF)

BAKED MAC & CHEESE (V)

PAN SIMMERED GREENS (VG,GF)

COLD SIDES

TUSCAN PASTA SALAD (V)

ENGLISH POTATO SALAD (V,GF)

CUCUMBER SALAD (VG,GF)

CLASSIC COLE SLAW (V,GF)

ANCIENT WHOLE GRAINS SALAD (VG)

KETTLE CHIPS (VG,GF)

FRESH FRUIT PLATTER (VG,GF)

WATERMELON SLICES (VG,GF)

CORNBREAD & HONEY BUTTER(V)

SALADS

MIXED GREENS SALAD (VG,GF)

CAESAR SALAD

Minimum guest count 30 or \$500 subtotal. Minimum one week lead time subject to availability. Drop off service subject to tax, delivery fee & gratuity. Staffed service subject to tax, service fee & gratuity.



BBQ MENU

Our BBQ menu is available daily starting at 11am and typically must be ordered at least one week in advance. Standing order and large group discounts are available.

PACKAGES

BACKYARD GRILL PACKAGE

Starting at \$24.95, this package includes hamburgers, hot dogs, black bean burgers, rolls, kettle chips & pasta salad.

CLAM BAKE PACKAGE

Starting at \$34.95, our clam bake package is a great summertime gathering option. This includes fresh steamed clams & shrimp, Cornell BBQ chicken, salt potatoes, corn on the cob, baked beans, watermelon & choice of salad.

BBQ CLASSICS PACKAGE

Starting at \$37.95, this package includes our house smoked BBQ featuring BBQ Brisket, St. Louis style ribs, pulled pork sandwiches, baked mac & cheese, English potato salad, classic cole slaw, corn bread & honey butter, watermelon slices.

LUNCH PICNIC PACKAGE

Starting at \$37.95, this package includes some of our more formal options including grilled chicken breast, London broil, grilled portobellos, baked mac & cheese, cucumber salad, ancient whole grains salad, fresh fruit platter

STARTERS

Starting at \$4.95, our starters make a great addition to any of our BBQ packages

BBQ MEATBALLS

Beef & pork meatballs, BBQ glaze

DEVILED EGGS (V)

Classic, fresh made, local deviled eggs

PEEL & EAT SHRIMP (GF)

Shell on shrimp, fresh lemon, old bay +\$3

SMOKED CHICKEN WINGS (GF)

Slow cooked dry rubbed wings +\$1

PIGS IN A BLANKET

Phyllo dough, mini frank +\$2

TWICE BAKED BABY REDS (GF)

Petite potato halves, NY cheddar, bacon

WATERMELON SKEWER (V,GF)

Watermelon, whole milk mozzarella, infused honey

BLACKBERRY SKEWER (V,GF)

Fresh ripe blackberries, smoked NY cheddar

Minimum guest count 30 or \$500 subtotal. Minimum one week lead time subject to availability. Drop off service subject to tax, delivery fee & gratuity. Staffed service subject to tax, service fee & gratuity.



CASUAL DINNER MENU

Our casual dinner menu is designed to provide a cost effective dinner buffet. This menu is available daily starting at 11am and must be ordered at least three days in advance. Standing order and large group discounts are available.

CASUAL DINNER PACKAGE 1

Starting at \$27.95, this package includes salad, bread, fruit platter or dessert, one entrée & two sides.

CASUAL DINNER PACKAGE 2

Starting at \$32.95, this package includes salad, bread, fruit platter or dessert, two entrées & two sides.

CASUAL DINNER PACKAGE 3

Starting at \$37.95, this package includes salad, bread, fruit platter, or dessert, three entrées & three sides.

SELECTIONS

ENTRÉES

MEAT LASAGNA

VEGETABLE LASAGNA (V)

CHICKEN PARMESAN

CHICKEN BROCCOLI ALFREDO

HONEY GLAZED CHICKEN BREAST (GF)

MAPLE DIJON GRILLED CHICKEN (GF,L)

HERB ROASTED CHICKEN (GF)

KOREAN SHREDDED SHORT RIB (GF)

CHAR-GRILLED STEAK TENDERLOIN TIPS +\$2 (GF)

GRILLED LONDON BROIL +\$2

Maple Glazed Salmon +\$4

GRILLED PORTOBELLO MUSHROOM (VG,GF)

HICKORY GRILLED ITHACA SOY TOFU (VG,GF)

SALADS

MIXED GREENS SALAD (VG,GF)
CLASSIC CAESAR SALAD

BREADS

HOUSE MADE GARLIC BREAD (V)

CORNBREAD & HONEY BUTTER (V)

HEIDELBERG CRACKED WHEAT ROLLS (VG,L)

& HONEY BUTTER

ROSEMARY FOCACCIA & BRUSCHETTA OIL (V) +\$1

SIDES

Pasta Capri (VG)

BASIL PESTO PASTA (V)

GARLIC HERB LINGUINE (VG)

MAC & CHEESE (V)

SAUTEED MUSHROOMS (V)

HERB ROASTED POTATOES (VG,GF)

GARLIC MASHED POTATOES (V,GF)

SWEET POTATO & KALE BLEND (VG,GF)

WILD RICE PILAF (VG,GF)

JASMINE RICE (VG,GF)

CORN ON THE COB (V,GF)

STIR FRIED VEGETABLES (VG,GF)

BROWN SUGAR GLAZED CARROTS (VG,GF)

PARMESAN CRUSTED BRUSSELS SPROUTS (V,GF)

CHARRED BROCCOLINI W/ LEMON & GARLIC (VG,GF)

TUSCAN PASTA SALAD (V)

CUCUMBER SALAD (VG,GF)

ANCIENT WHOLE GRAINS SALAD (VG)

DESSERT

FRESH FRUIT PLATTER (VG,GF)

CHOCOLATE CHIP COOKIE PLATTER (V)

FUDGE BROWNIES (V)

Minimum guest count 30 or \$500 subtotal. Minimum five day lead time subject to availability.

Drop off service subject to tax, delivery fee & gratuity. Staffed service subject to tax, service fee & gratuity.