

~ SERVED DINNER MENU ~

Our Served Dinners include Choice of Salad, Entree, Chef's Appropriate Starch and Vegetable, Dessert (see Banquet Dessert Menu) & Freshly Brewed Coffee or Tea
(Minimum of 30 guests)

SALADS

(Please select one)

Traditional Caesar Salad with Semolina Croutons and Asiago Cheese
House Field Green Salad with Choice of Dressing
Fresh Seasonal Fruit Compote with Mango and Kiwi Sauce
Cucumber, Tomato, Kalamata Olive and Feta Cheese Salad
Seasonal Greens with Dried Fruit and Crumbly Blue Cheese

OPTIONAL COURSES – Soup, Fruit, Sorbet

Soup

(An additional fee of \$2.00 per person will apply. Please select one.)

Italian Wedding Soup
Traditional New England Clam Chowder with Smokehouse Bacon
Cream of Wild Mushroom Bisque
Chicken with Grilled Tomato and Wild Rice Soup

Fruit

(An additional fee of \$3.00 per person will apply.)

Fresh Seasonal Fruit Compote with Mango and Kiwi Sauce

Intermezzo

(An additional fee of \$2.00 per person will apply. Please select one.)

Lemon Sorbet
Raspberry Sorbet
Mountainberry Sorbet
Gingermint Sorbet

The Craftsman Inn and Conference Center

7300 East Genesee Street, Fayetteville, NY 13066

315.637.8000 www.CraftsmanInn.com

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All prices are per person, except where noted, and subject to 8% sales tax and 19% gratuity. Menus and Pricing are subject to change.

DINNER ENTRÉES

Please select Two Entrees plus the Vegetable Offering.
(If an additional entree is offered, then the higher price will apply for each choice)

*Pan Roasted Chicken Breast Stuffed with Wilted Arugula, Ricotta Cheese, and Pine Nuts in a Toasted Sage Cream...\$26.95
(Served with a glass of Hogue Chardonnay \$32.95)*

*Pan Seared Natural Chicken Breast with Red Curry Currant Sauce...\$25.95
(Served with a Glass of Murphy Goode Fume Blanc \$32.95)*

*Chicken Bella Boca with Grilled Statler Chicken with Prosciutto and Provolone, with Garlic, Basil and Tarragon Beurre Blanc...\$27.95
(Served with a Glass of Hogue Chardonnay \$33.95)*

*Slow Roasted 14oz. Prime Rib of Beef with Rosemary, Garlic and Black Pepper Crust, served with Natural Au Jus...\$32.95
(Served with a Glass of Blackstone Merlot \$39.95)
(Minimum of 13 orders)*

*Grilled 12oz. NY Strip with Roasted Shallot Rosemary Compote...\$34.95
(Served with a Glass of McWilliams Hanwood Estate Cabernet \$40.95)*

*Caramelized Sliced Tenderloin of Beef with Cabernet Truffle Glaze...\$34.95
(Served with a Glass of McWilliams Hanwood Estate \$40.95)*

*Grilled 8oz. Filet Mignon with Three Peppercorn Sauce...\$35.95
(Served with a Glass of Gascon Malbec \$41.95)*

Roasted New Zealand Baby Rack of Lamb with Mint Demi-glaze...\$35.95 (Served with a Glass of Blackstone Merlot \$43.95)

Stuffed Portabello Mushroom with Grilled Jumbo Portabello Stuffed with Fresh Seasonal Vegetables Served on Garlic and Basil Tossed Capellini...\$25.95 (Served with a Glass of Murphy Goode Fume Blanc \$32.95)

Pan Roasted Pork Loin Served with Fresh Lentils, Caramelized Onions, and Drizzled with a Tarragon Demi-glaze...\$25.95 (Served with a Glass of Mirassou Pinot Noir \$31.95)

*Pan-seared Maine Diver Scallops with Tender Gulf Shrimp in a Light Lobster Sauce...\$29.95
(Served with a Glass of Hogue Chardonnay \$35.95)*

*Pecan-cruste Atlantic Salmon with Fennel Pumpkinseed Broth...\$29.95
(Served with a Glass of Mirassou Pinot Noir \$35.95)*

*Sesame-cruste Atlantic Swordfish with Cucumber Cilantro Relish...\$29.95
(Served with a Glass of Murphy Goode Fume Blanc \$36.95)*

Combination Plates

Grilled Petit Filet Mignon paired with Pecan-cruste Atlantic Salmon...\$39.95

Grilled Petit Filet Mignon paired with Chicken Bella Boca \$38.95

Grilled Petit Filet Mignon paired with an 8 oz. Maine Lobster Tail...MARKET

A unique selection of wine tastings can be offered with our Combo Plates for \$8.50 pp

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~ BUFFET DINNER MENU ~

*Our Dinner Buffets include Fresh Baked Italian Bread with Butter,
Dessert (see Banquet Dessert Menu) & Freshly Brewed Coffee or Tea
(Minimum of 40 guests)*

Dinner Buffet One

*House Field Greens with Fresh Vegetables and Choice of Dressing
Roasted Vegetable Pasta Salad with Sage and Roasted Garlic
Fresh Seasonal Fruit Salad
Creamy Coleslaw
Chef-Carved Top Round of Angus Beef with Au Jus and Creamy Horseradish Sauce
Pan Roasted Chicken Breast
Cheese Tortellini with Toasted Pinenuts, Fresh Basil and Marinara
Chef's Choice of Appropriate Vegetable
Chef's Choice of Potato or Rice Pilaf
Freshly Brewed Coffee and Tea*

\$27.95

Dinner Buffet Two

*House Field Greens with Fresh Vegetables and Choice of Dressing
Fresh Seasonal Fruit Salad
Rosemary-scented Grilled Italian Vegetables with Marinated Country Olives
Hot Broccoli Salad with Mushrooms, Sun-dried Tomatoes, Pinenuts and Garlic
Pecan-crust Atlantic Salmon with Fennel Pumpkinseed Broth
Ricotta Stuffed Shells with Fresh Thyme, Mozzarella and Marinara*

*Choice of Beef Entree
Chef-Carved Slow Roasted Prime Rib of Beef
- or -
Chef-Carved Strip Loin of Beef served with Madiera Sauce*

*Choice of Chicken Entree
Pan Seared Chicken Breast with Smokehouse Bacon and Sweet Corn Roasted Garlic Chutney
- or -
Stuffed Breast of Chicken with Arugula, Gruyere and Roasted Garlic with
Sweet Pepper Thyme Glaze*

*Chef's Choice of Appropriate Vegetable
Chef's Choice of Potato or Rice Pilaf
Freshly Brewed Coffee and Tea*

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~ BUFFET DINNER MENU (continued)~

Dinner Buffet Three

*Arugula with Roasted Pears, Gorgonzola and Balsamic Vinaigrette
Sweet Cherry Tomato and Watercress Salad with Dijon Thyme Vinaigrette
Hot Broccoli Salad with Mushrooms, Sundried Tomatoes, Pinenuts and Garlic
Fresh Seasonal Fruit Salad*

Choice of Beef Entree

*Chef-Carved Slow Roasted Prime Rib of Beef
- or -
Chef-Carved Roast Tenderloin of Beef with Caramelized Onion Red Curry Glaze*

Choice of Chicken Entree

*Roasted Stuffed Chicken with Roasted Garlic, Mushrooms and
Fresh Mozzarella with Chardonnay Thyme Sauce
- or -
Grilled Basil Pesto Marinated Chicken Breast with Shaved Fennel and Basil Pesto Oil*

Choice of Seafood Entree

*Grilled Atlantic Swordfish with Roasted Tomato Thyme Relish
- or -
Pan Roasted Mahi Mahi with Ginger Teryaki Glaze*

Choice of Pasta Entree

*Gnocchi with Roasted Wild Mushrooms, Sweet Peppers and Toasted Sage Cream
- or -
Ricotta Stuffed Shells with Fresh Thyme, Smoked Mozzarella and Marinara*

Chef's Choice of Appropriate Vegetable

Chef's Choice of Potato or Rice Pilaf

Freshly Brewed Coffee and Tea

\$39.95

Additional Buffet Carving Stations

*Grilled Pork Loin with Caramelized
Shallots...add \$3.95*

*Rosemary and Garlic spiked
Roasted Leg of Lamb...add \$4.95*

Slow Roasted Turkey Breast...add \$2.95

Roast Tenderloin of Beef...add \$6.95

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~ DESSERT MENU ~

PLATED DESSERTS

(Included with Served Banquet Dinners and Banquet Dinner Buffets. Please select one.)

Rich Chocolate Mousse Cake

Served with Chocolate Sauce and Fresh Strawberries

Craftsman's Apple Caramel Pie

Served with Sweet Cider Syrup and Whipped Cream

Warm Fudge Brownie Sundae

Warm Fudge Brownie topped with Vanilla Bean Ice Cream and Bittersweet Chocolate Sauce

Delicate Lemon Chiffon Cake

White cake filled with Lemon Mousse and Raspberry Jam, frosted with a Lemon Mousse and Toasted Coconut (\$2.00 Additional)

New York State Maple Bread Pudding

Served warm with candied Walnut Pumpkin Ice Cream (\$2.00 Additional)

New York-style Cheesecake

Served with Seasonal Berry Compote (\$2.00 Additional)

Traditional Tiramisu Cake

White cake soaked with Espresso, filled with Mascarpone Mousse, frosted with Tiramisu Mousse and covered with a rich Chocolate Ganache and cookie crumbs (\$2.00 Additional)

Spiced Carrot Cake

Spiced Carrot Cake with Walnuts, frosted with Cream Cheese Frosting

PASTRY TABLE

(Minimum of 25 people)

Chocolate Mousse Cake, Chocolate Dipped Strawberries, Apple Crisp Pie, Carrot Cake with Cream Cheese Icing, Cream filled Profiteroles, New York Style Cheese Cake, Assorted Cookies and Brownies, and Freshly Brewed Coffee and Tea

\$11.50

CORDIALS & COFFEE

(Minimum of 40 people)

Your Choice of Assorted Cordials, Freshly Brewed Regular and Flavored Coffees accompanied with Shaved Chocolate, Whipped Cream, and Biscotti

\$8.50

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