

~ STATIONS MENU ~

(All stations are based on a minimum of 40 people and a maximum serve time of 90 minutes.)

The Mission Market

*A Beautiful Harvest of Market Fresh Colorful Crudites with Dips
Imported & Domestic Cheeses to include Wheels of Fontina, Cheddar, Provolone & Gorgonzola
Cascades of Red & White Grapes, Assorted Melons and Berries
Marinated Mushrooms, Marinated Imported Olives, and Marinated Artichoke Hearts
Roasted Red Peppers
Served with Assorted Artisan Breads*

\$13.95

\$11.95 (with one other station of your choice) \$9.95 (with two other stations of your choice)

Items to be Added:

*Imported Italian Meats: Sopressata,
Capicola, and Salami...add \$5.95*

*Grilled Italian Vegetables with Balsamic
Vinaigrette...add \$3.95*

*Wheel of Baked Brie: Baked with
Chopped Pecans in Puffed Pastry.
Served with sliced Apples and
Pears...add \$3.95*

*Mediterranean Spreads: Pita and Crostini
with an assortment of toppings to include:
Hummas, Caponata, Mushroom Ragout,
and Roasted Eggplant Spread...add \$4.95*

Salad Station

(Your Choice of Three Salads)

*House Mixed Greens with Tomato,
Cucumber, Carrots, Red & Green
Bell Peppers, served with Choice of
Dressing*

*Romaine Lettuce tossed with our House
Caesar Salad Dressing, Asiago Cheese and
Semolina Croutons*

*Red and Yellow Endive with Crumbly
Bleu Cheese, Toasted Walnuts and
Smokehouse Bacon with Pepper
Vinaigrette*

*Spicy Arugula with Roasted Bosc Pears,
Aged Goat Cheese and Champagne
Mustard Seed Vinaigrette*

*House Field Greens with Shaved
Fennel, Parma Prosciutto and Alphonso
Olives with Lemon Scented Oregano
Vinaigrette*

*Sliced Vine Ripe Tomato, Fresh Basil, and
Mozzarella drizzled with Extra Virgin Olive
Oil and Balsamic Glaze*

*Grilled Italian Vegetables, including Eggplant, Portobello Mushrooms, Zucchini, and
Pepperoncini, served with Balsamic Vinaigrette*

\$8.95

\$7.95 (with one other station of your choice) \$6.95 (with two other stations of your choice)

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.

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Pasta Station

Your Choice of Two Pastas Cooked-to-Order:
Penne, Orchietta, Gemelli, Farfalle, or
Radiatore Pasta

Tossed with your Choice of Two Sauces:
Pink Tomato Vodka Sauce, Lemon Chive,
Alfredo, Pomodoro Marinara, Creamy
Pesto and Primavera Olio

\$8.95

\$7.95 (with one other station of your choice)

\$6.95 (with two other stations of your choice)

Also Served with the following Accompaniments:

Grilled Boneless Breast of Chicken...add \$3.50

Scallops, Shrimp & Crabmeat...add \$5.50

~ Designer Ravioli & Specialty Pastas available at an Additional Cost ~

Stirfry Station

A Selection of Asian Vegetables
Stir-fried in our Spicy Soy Sauce served with Steamed Rice

\$8.95

\$7.95 (with one other station of your choice)

\$6.95 (with two other stations of your choice)

Also Served with the following Accompaniments:

Black Sesame Chicken Breast...add \$3.50

Sliced Pork Loin...add \$3.50

Sliced Beef Tenderloin...add \$5.50

Shrimp & Scallops...add \$5.50

Fajita Station

Your Choice of Grilled Beef or Chicken,
served in Flour Tortillas with Peppers, Onions, Guacamole, Tomato Salsa,
Monterey Jack Cheese, Sour Cream, and Refried Beans

\$9.95

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Carving Station

Our Premium Meats are Hand Carved to Order and Served on Fresh Baked Mini-Rolls with Mustard, Mayonnaise and Appropriate Chef's Condiments

Choice of Two:

*Top Round of Angus Beef with Creamy Horseradish Sauce
Roast Turkey Breast Accompanied by Cranberry Mayonnaise
Baked Honey Glazed Spiral Ham served with Whole Grain Mustard
Pork Loin with a Sun-dried Cherry and Pinot Noir Glaze*

\$13.95

\$11.95 (with one other station of your choice) \$9.95 (with two other stations of your choice)

*You May Substitute Out One of the Above Meats for
One of the Following Upgraded Selections:*

(Carving Station cost would then be the above noted price plus the corresponding additional charge listed below)

*Roasted New York Strip Loin with
Creamy Horseradish Sauce...add \$4.95*

*Leg of Lamb marinated in Garlic
and Herbs...add \$4.95*

*Salmon Fillet en Croute with Honey
Mustard, Lemon Dill Creme
Fraiche and Roasted Garlic Olive
Tepenade...add \$4.95*

*Slow Roasted Tenderloin of Beef
accompanied by Bernaise Sauce
and Horseradish Sauce...add \$6.95*

Coffee and Tea Station

*Freshly Brewed Coffee and Tea
\$3.50*

Pastry Table

(Minimum of 25 guests)

*Chocolate Dipped Strawberries, Carrot Cake with Cream Cheese Icing,
New York Style Cheese Cake with Seasonal Berry Compote,
Chocolate Mousse Cake, Apple Crisp, Cream Filled Profiteroles,
Assorted Cookies & Brownies, and Freshly Brewed Coffee and Tea
\$11.50*

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