

Served Wedding Package One

Beverages

Three-Hour House Open Bar Service
Complimentary Champagne Toast for All of Your Guests

Bottled Beer

Labatt's
Labatt's Lite
Budweiser
Budweiser Light
Coors Light
O'Douls

House Wine

Chardonnay
Merlot
Pinot Grigio
White Zinfandel

Liquors

Vodka – Seagram's
Gin – Seagram's
Canadian – Corby's
Rum – Bacardi
Bourbon – Old Forrester
Tequila – Rosita's
Scotch – Duggan's Dew

Soda

Pepsi
Diet Pepsi
Sierra Mist
Ginger Ale

Cordials that are featured include: Amaretto, Kahlua, Bailey's, and Peach Schnappes.

Hors d'oeuvres

International & Domestic Cheese and Fruit Display with
Cracker Assortment & House Mustard

~ and ~

Fresh Seasonal Vegetable Crudité with Craftsman Dipping Sauces

First Course

Chef's Choice of Specialty Soup

~ or ~

Fresh Seasonal Fruit Compote with Mango and Kiwi Sauce

Salad Course

Traditional Caesar Salad with Semolina Croutons and Asiago Cheese

~ or ~

Bouquet of Fresh Greens topped with Choice of Dressing

THE CRAFTSMAN INN AND CONFERENCE CENTER

7300 East Genesee Street, Fayetteville, NY 13066

All prices are per person and subject to 8% tax and 19% service charge.

Entrées

(Select any Two Entrées as well as the Grilled Vegetable Napoleon.

All Entrées include Chef's Choice of appropriate Starch and Vegetable and Fresh Baked Bread.)

Pan Seared Natural Chicken Breast with Sweet Corn Thyme Broth...\$47.95

Pan Roasted Chicken Breast Stuffed with Fresh Spinach, Ricotta Cheese and Pine Nuts in a Toasted Sage Cream...\$48.95

Breast of Chicken Stuffed with a Rich Artichoke Mousse, Proscuitto and Gruyere Cheese Baked in Puffed Pastry...\$49.95

Pecan Crusted Atlantic Salmon with Fennel Pumpkinseed Broth...\$51.95

Sesame Crusted Atlantic Swordfish with Cilantro Tomato Broth...\$51.95

Stuffed Portobello Mushroom: Stuffed with seasonal Vegetables with Roasted Red Pepper, served on Garlic Basil Capellini...\$47.95

Pan Roasted Chilean Sea Bass with Sweet Tomato, Lemon and Thyme Relish...\$60.95

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

Sliced Tenderloin of Beef with Cabernet Truffle Glaze...\$62.95

Slow Roasted 14oz. Prime Rib with, Rosemary, Garlic and Black Pepper crust served with au Jus...\$51.95

Grilled Choice 8oz. Filet Mignon with Forest Mushroom Demi...\$64.95

Grilled Choice 12 oz. NY Strip with Shallot Rosemary Compote...\$59.95

New Zealand Baby Rack of Lamb with Lemon Caperberry Oil...\$59.95

Lemon Rosemary Spiked Pork Loin with Roasted Garlic Pinot Noir Broth...\$47.95

Sliced Tenderloin of Beef paired with Pecan Crusted Atlantic Salmon...\$59.95

Grilled Petit Filet Mignon paired with Roasted Sea Bass...\$65.95

THE CRAFTSMAN INN AND CONFERENCE CENTER

7300 East Genesee Street, Fayetteville, NY 13066

All prices are per person and subject to 8% tax and 19% service charge.

Served Wedding Package Two

Beverages

Four-Hour House Open Bar Service
Complimentary Champagne Toast for All of Your Guests

Bottled Beer

Labatt's
Labatt's Lite
Budweiser
Budweiser Light
Coors Light
O'Douls

House Wine

Chardonnay
Merlot
Pinot Grigio
White Zinfandel

Liquors

Vodka – Seagram's
Gin – Seagram's
Canadian – Corby's
Rum – Bacardi
Bourbon – Old Forrester
Tequila – Rosita's
Scotch – Duggan's Dew

Soda

Pepsi
Diet Pepsi
Sierra Mist
Ginger Ale

Cordials that are featured include: Amaretto, Kahlua, Bailey's, and Peach Schnappes.

Stationary Hors d'oeuvres

International & Domestic Cheese and Fruit Display with
Cracker Assortment & House Mustard

~and~

Fresh Seasonal Vegetable Crudit  with Craftsman Dipping Sauces

Butler-Passed Hors d'oeuvres

(Please select three hors d'oeuvres from the following)

Crostini with Tomato, Basil, Garlic & Fresh Mozzarella
Roasted Eggplant Confit with Aged Goat Cheese en Croute
Melon wrapped in Proscuitto
Skewered Thai Chicken Satays with Spicy Peanut Dipping Sauce
Skewered Marinated Beef Satays with Thai Peanut Sauce
Gianelli Sausage and Ricotta Stuffed Mushrooms
Onion and Smoked Gouda Tart
Smoked Chicken and Cheese Quesadilla
Mini Golden Potato Pancakes with Sour Cream or Apple Sauce

THE CRAFTSMAN INN AND CONFERENCE CENTER

7300 East Genesee Street, Fayetteville, NY 13066

All prices are per person and subject to 8% tax and 19% service charge.



First Course

Chef's Choice of Specialty Soup

~ or ~

Fresh Seasonal Fruit Compote with Mango and Kiwi Sauce

Salad Course

Traditional Caesar Salad with Semolina Croutons and Asiago Cheese

~ or ~

Bouquet of Fresh Greens topped with Choice of Dressing

Entrées

(Select any Two Entrées as well as the Grilled Vegetable Napoleon.

All Entrées include Chef's Choice of appropriate Starch and Vegetable and Fresh Baked Bread.)

Pan Seared Natural Chicken Breast with Sweet
Corn Thyme Broth...\$57.95

Pan Roasted Chicken Breast Stuffed with Fresh
Spinach, Ricotta Cheese and Pine Nuts in a
Toasted Sage Cream...\$58.95

Breast of Chicken Stuffed with a Rich Artichoke
Mousse, Prosciutto and Gruyere Cheese Baked in
Puffed Pastry...\$59.95

Pecan Crusted Atlantic Salmon with Fennel
Pumpkinseed Broth...\$61.95

Sesame Crusted Atlantic Swordfish with Cilantro
Tomato Broth...\$61.95

Stuffed Portobello Mushroom: Stuffed with seasonal
Vegetables with Roasted Red Pepper, served on
Garlic Basil Capellini...\$57.95

Pan Roasted Chilean Sea Bass with Sweet
Tomato, Lemon and Thyme Relish...\$70.95

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

Sliced Tenderloin of Beef with
Cabernet Truffle Glaze...\$72.95

Slow Roasted 14oz. Prime Rib with
Rosemary, Garlic and Black Pepper
crust served with au Jus...\$61.95

Grilled Choice 8oz. Filet Mignon with
Forest Mushroom Demi...\$74.95

Grilled Choice 12oz. NY Strip with
Shallot Rosemary Compote...\$69.95

New Zealand Baby Rack of Lamb with
Lemon Caperberry Oil...\$73.95

Lemon Rosemary Spiked Pork Loin
with Roasted Garlic Pinot Noir
Broth...\$57.95

Sliced Tenderloin of Beef paired
with Pecan Crusted Atlantic
Salmon...\$69.95

Grilled Petit Filet Mignon paired
with Roasted Sea Bass...\$75.95



THE CRAFTSMAN INN AND CONFERENCE CENTER

7300 East Genesee Street, Fayetteville, NY 13066

All prices are per person and subject to 8% tax and 19% service charge.

Served Wedding Package Three

Beverages

Four-Hour Premium Open Bar Service
Complimentary Champagne Toast for All of Your Guests

Bottled Beer

Labatt's & Labatt Lite
Bud & Bud Light
Coors Lite
Amstel
Heineken
Sam Adams
O'Douls
Buckler

House Wine

Chardonnay
Merlot
Pinot Grigio
White Zinfandel
Riesling
Cabernet Sauvignon
Shiraz

Liquors

Tequila – Jose Cuervo
Rum – Bacardi, Myers
Gin – Beefeater, Tanqueray
Bourbon – Jim Beam,
Jack Daniels
Vodka – Absolut, Stolichnaya, Ketel One
Canadian – Seagram 7, Black Velvet, CC
Scotch – Dewars, Johnny Walker Red, J&B

Soda

Pepsi
Diet Pepsi
Sierra Mist
Ginger Ale

Cordials that are featured include: Amaretto, Kahlua, Bailey's, and Peach Schnappes.

Stationary Hors d'oeuvres

Mission Market Display featuring:

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

Butler-Passed Hors d'oeuvres

(Please select three hors d'oeuvres from the following)

Crostini with Tomato, Basil, Garlic & Fresh Mozzarella
Artichoke Tempura with Oriental Dipping Sauce
Smoked Salmon Pinwheel with Saffron Aioli
Crab Salad Profiteroles
Skewered Thai Chicken Satays with Spicy Peanut Dipping Sauce
Skewered Marinated Beef Satays with Thai Peanut Sauce
Gianelli Sausage and Ricotta Stuffed Mushrooms
Smoked Chicken and Cheese Quesadilla
Mini Golden Potato Pancakes with Sour Cream or Apple Sauce
Mini Maryland Crab Cake with Spicy Plum Sauce

THE CRAFTSMAN INN AND CONFERENCE CENTER

7300 East Genesee Street, Fayetteville, NY 13066

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First Course

Chef's Choice of Specialty Soup

~or~

Fresh Seasonal Fruit Compote with Mango and Kiwi Sauce

Salad Course

Baby Spinach Salad with Aged Goat Cheese, Roasted Bosc Pear
and Honey Vinaigrette

~or~

Mesclun Greens with Shaved Cucumber Ribbon, Vine Ripe Tomato,
Chive Oil and Mustard Seed Vinaigrette

Entrées

(Select any Two Entrées as well as the Grilled Vegetable Napoleon.

All Entrées include Chef's Choice of appropriate Starch and Vegetable and Fresh Baked Bread.)

Pan Seared Natural Chicken Breast with Sweet
Corn Thyme Broth...\$68.95

Pan Roasted Chicken Breast Stuffed with Fresh
Spinach, Ricotta Cheese and Pine Nuts in a
Toasted Sage Cream...\$69.95

Breast of Chicken Stuffed with a Rich Artichoke
Mousse, Prosciutto and Gruyere Cheese Baked in
Puffed Pastry...\$70.95

Pecan Crusted Atlantic Salmon with Fennel
Pumpkinseed Broth...\$72.95

Sesame Crusted Atlantic Swordfish with Cilantro
Tomato Broth...\$72.95

Stuffed Portobello Mushroom: Stuffed with seasonal
Vegetables with Roasted Red Pepper, served on,
Garlic Basil Capellini ...\$68.95

Pan Roasted Chilean Sea Bass with Sweet
Tomato, Lemon and Thyme Relish...\$80.95

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

Sliced Tenderloin of Beef with
Cabernet Truffle Glaze...\$82.95

Slow Roasted 14oz. Prime Rib with
Rosemary, Garlic and Black Pepper
crust served with au Jus...\$72.95

Grilled Choice 8oz. Filet Mignon with
Forest Mushroom Demi...\$84.95

Grilled Choice 12oz. NY Strip with
Shallot Rosemary Compote...\$79.95

New Zealand Baby Rack of Lamb with
Lemon Caperberry Oil...\$83.95

Lemon Rosemary Spiked Pork Loin
with Roasted Garlic Pinot Noir
Broth...\$68.95

Sliced Tenderloin of Beef paired
with Pecan Crusted Atlantic
Salmon...\$79.95

Grilled Petit Filet Mignon paired
with Roasted Sea Bass...\$85.95



THE CRAFTSMAN INN AND CONFERENCE CENTER

7300 East Genesee Street, Fayetteville, NY 13066

All prices are per person and subject to 8% tax and 19% service charge.

Served Wedding Packages

Additional Information for All Served Wedding Packages

An Intermezzo Course of Sorbet may be added for an additional fee of \$2.00 per person.

The Craftsman has special menus and pricing for Vendor meals (photographer, DJ, videographer) and children ages 10 and younger.

A third meat entrée can be selected for an additional fee of \$1.00 per person.

All evening wedding receptions are based on five hours of use of the Mission Ballroom. The wedding reception can be extended for a sixth hour for an additional fee of \$150.

Additional Information: Served Package One

- ✧ Additional Hours of Open Bar may be purchased for \$5.00 per person, per hour.
- ✧ The Open Bar can be upgraded to include all Premium Brand Liquors and Imported Beers for an additional fee of \$6.00 per person.
- ✧ There will be a \$10.00 discount for each person under 21 years of age.

Additional Information: Served Package Two

- ✧ Additional Hours of Open Bar may be purchased for \$5.00 per person, per hour.
- ✧ The Open Bar can be upgraded to include all Premium Brand Liquors and Imported Beers for an additional fee of \$8.00 per person.
- ✧ There will be a \$12.00 discount for each person under 21 years of age.

Additional Information: Served Package Three

- ✧ Additional Hours of Open Bar may be purchased for \$6.00 per person, per hour.
- ✧ There will be a \$14.00 discount for each person under 21 years of age.

THE CRAFTSMAN INN AND CONFERENCE CENTER

7300 East Genesee Street, Fayetteville, NY 13066

All prices are per person and subject to 8% tax and 19% service charge.

Buffet Wedding Package One

Beverages

Three-Hour House Open Bar Service
Complimentary Champagne Toast for All of Your Guests

Bottled Beer

Labatt's
Labatt's Lite
Budweiser
Budweiser Light
Coors Light
O'Douls

House Wine

Chardonnay
Merlot
Pinot Grigio
White Zinfandel

Liquors

Vodka – Seagram's
Gin – Seagram's
Canadian – Corby's
Rum – Bacardi
Bourbon – Old Forrester
Tequila – Rosita's
Scotch – Duggan's Dew

Soda

Pepsi
Diet Pepsi
Sierra Mist
Ginger Ale

Cordials that are featured include: Amaretto, Kahlua, Bailey's, and Peach Schnappes.

Hors d'oeuvres

International & Domestic Cheese and Fruit Display with
Cracker Assortment & House Mustard

~and~

Fresh Seasonal Vegetable Crudit  with Craftsman Dipping Sauces

Dinner Buffet Menu

House Field Greens with Fresh Vegetables and Choice of Dressing
Roasted Vegetable Pasta Salad with Sage and Roasted Garlic
Fresh Seasonal Fruit Salad
Chef-Carved Top Round of Angus Beef with au Jus and Creamy Horseradish Sauce
Pan Seared Chicken Breast with Wild Mushroom Madeira Sauce
Cheese Tortellini with Toasted Pinenuts, Fresh Basil, and Marinara
Herb Roasted Baby Red Potatoes
Chef's Fresh Seasonal Vegetables
Freshly Baked Bread with Creamy Butter
Freshly Brewed Coffee and Tea

\$52.95

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7300 East Genesee Street, Fayetteville, NY 13066

All prices are per person and subject to 8% tax and 19% service charge.

Buffet Wedding Package Two

Beverages

Four-Hour House Open Bar Service
Complimentary Champagne Toast for All of Your Guests

Bottled Beer

Labatt's
Labatt's Lite
Budweiser
Budweiser Light
Coors Light
O'Douls

House Wine

Chardonnay
Merlot
Pinot Grigio
White Zinfandel

Liquors

Vodka – Seagram's
Gin – Seagram's
Canadian – Corby's
Rum – Bacardi
Bourbon – Old Forrester
Tequila – Rosita's
Scotch – Duggan's Dew

Soda

Pepsi
Diet Pepsi
Sierra Mist
Ginger Ale

Cordials that are featured include: Amaretto, Kahlua, Bailey's, and Peach Schnappes.

Stationary Hors d'oeuvres

International & Domestic Cheese and Fruit Display with
Cracker Assortment & House Mustard

~and~

Fresh Seasonal Vegetable Crudité with Craftsman Dipping Sauces

Butler-Passed Hors d'oeuvres

(Please select three hors d'oeuvres from the following)

Crostini with Tomato, Basil, Garlic & Fresh Mozzarella

Roasted Eggplant Confit with Aged Goat Cheese en Crouete

Melon wrapped in Proscuitto

Skewered Thai Chicken Satays with Spicy Peanut Dipping Sauce

Skewered Marinated Beef Satays with Thai Peanut Sauce

Gianelli Sausage and Ricotta Stuffed Mushrooms

Onion and Smoked Gouda Tart

Smoked Chicken and Cheese Quesadilla

Mini Golden Potato Pancakes with Sour Cream or Apple Sauce

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7300 East Genesee Street, Fayetteville, NY 13066


All prices are per person and subject to 8% tax and 19% service charge.



Dinner Buffet Menu

House Field Greens with Fresh Vegetables and Choice of Dressing
Rosemary-scented Grilled Italian Vegetables with Marinated Country Olives
Hot Broccoli Salad with Mushrooms, Sun-dried Tomatoes, Pinenuts and Garlic
Fresh Seasonal Fruit Salad
Pecan Crusted Atlantic Salmon with Fennel Pumpkinseed Broth
Ricotta Stuffed Shells with Fresh Thyme, Smoked Mozzarella, and Marinara
Chef-carved Slow Roasted Prime Rib of Beef
Spinach and Gruyere Stuffed Breast of Chicken with Sweet Pepper Thyme Glaze
Herb Roasted Baby Red Potatoes
Chef's Fresh Seasonal Vegetables
Freshly Baked Bread with Creamy Butter
Freshly Brewed Coffee and Tea

\$62.95



THE CRAFTSMAN INN AND CONFERENCE CENTER

7300 East Genesee Street, Fayetteville, NY 13066

All prices are per person and subject to 8% tax and 19% service charge.

Buffet Wedding Package Three

Beverages

Four-Hour Premium Open Bar Service
Complimentary Champagne Toast for All of Your Guests

Bottled Beer

Labatt's & Labatt's Lite
Bud & Bud Light
Coors Lite
Amstel
Heineken
Sam Adams
O'Douls
Buckler

House Wine

Chardonnay
Merlot
Pinot Grigio
White Zinfandel
Riesling
Cabernet Sauvignon
Shiraz

Liquors

Tequila – Jose Cuervo
Rum – Bacardi, Myers
Gin – Beefeater, Tanqueray
Bourbon – Jim Beam,
Jack Daniels
Vodka – Absolut, Stolichnaya, Ketel One
Canadian – Seagram 7, Black Velvet, CC
Scotch – Dewars, Johnny Walker Red, J&B

Soda

Pepsi
Diet Pepsi
Sierra Mist
Ginger Ale

Cordials that are featured include: Amaretto, Kahlua, Bailey's, and Peach Schnappes.

Stationary Hors d'oeuvres

Mission Market Display featuring:

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

Butler-Passed Hors d'oeuvres

(Please select three hors d'oeuvres from the following)

Crostini with Tomato, Basil, Garlic & Fresh Mozzarella
Artichoke Tempura with Oriental Dipping Sauce
Smoked Salmon Pinwheel with Saffron Aioli
Skewered Thai Chicken Satays with Spicy Peanut Dipping Sauce
Skewered Marinated Beef Satays with Thai Peanut Sauce
Gianelli Sausage and Ricotta Stuffed Mushrooms
Smoked Chicken and Cheese Quesadilla
Mini Golden Potato Pancakes with Sour Cream or Apple Sauce
Mini Maryland Crab Cakes With Spicy Plum Sauce

THE CRAFTSMAN INN AND CONFERENCE CENTER

7300 East Genesee Street, Fayetteville, NY 13066


All prices are per person and subject to 8% tax and 19% service charge.



Dinner Buffet Menu

Field Greens and Belgian Endive with Roasted Pears, Gorgonzola and Balsamic Vinaigrette
Sweet Cherry Tomato and Watercress Salad with Dijon Thyme Vinaigrette
Hot Broccoli Salad with Mushrooms, Sun-dried Tomatoes, Pine nuts, and Garlic
Seasonal Fresh Fruit Salad
Grilled Atlantic Swordfish with Roasted Tomato Ginger Compote
Gnocchi with Roasted Wild Mushrooms, Sweet Peppers and Toasted Sage Cream
Chef-carved Roast Tenderloin of Beef with Cabernet Truffle Glaze
Roasted Stuffed Chicken with Roasted Garlic, Oyster Mushrooms and
Fresh Mozzarella with Chardonnay Thyme Bouillon
Herb Roasted Baby Red Potatoes
Chef's Fresh Seasonal Vegetables
Freshly Baked Bread with Creamy Butter
Freshly Brewed Coffee and Tea

\$72.95



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Buffet Wedding Packages

Additional Information for All Buffet Wedding Packages

The Craftsman has special menus and pricing for Vendor meals (photographer, DJ, videographer) and children ages 10 and younger.

All evening wedding receptions are based on five hours of use of the Mission Ballroom. The wedding reception can be extended for a sixth hour for an additional fee of \$150.

Additional Information: Buffet Package One

- ✧ Additional Hours of Open Bar may be purchased for \$5.00 per person, per hour.
- ✧ The Open Bar can be upgraded to include all Premium Brand Liquors and Imported Beers for an additional fee of \$6.00 per person.
- ✧ There will be a \$10.00 discount for each person under 21 years of age.
- ✧ Slow Roasted Prime Rib of Beef can be substituted for the Chef-carved Top Round of Angus Beef for an additional fee of \$5.00 per person.
- ✧ Carved Roast Tenderloin of Beef can be substituted for the Chef-carved Top Round of Angus Beef for an additional fee of \$7.00 per person.

Additional Information: Buffet Package Two

- ✧ Additional Hours of Open Bar may be purchased for \$5.00 per person, per hour.
- ✧ The Open Bar can be upgraded to include all Premium Brand Liquors and Imported Beers for an additional fee of \$8.00 per person.
- ✧ There will be a \$12.00 discount for each person under 21 years of age.
- ✧ Carved Roast Tenderloin of Beef can be substituted for the Chef-carved Slow Roasted Prime Rib of Beef for an additional fee of \$7.00 per person.

Additional Information: Buffet Package Three

- ✧ Additional Hours of Open Bar may be purchased for \$6.00 per person, per hour.
- ✧ There will be a \$14.00 discount for each person under 21 years of age.

THE CRAFTSMAN INN AND CONFERENCE CENTER

7300 East Genesee Street, Fayetteville, NY 13066

All prices are per person and subject to 8% tax and 19% service charge.

Stations Wedding Package One

Beverages

Four-Hour House Open Bar Service
Complimentary Champagne Toast for All of Your Guests

Bottled Beer

Labatt's
Labatt's Lite
Budweiser
Budweiser Light
Coors Light
O'Douls

House Wine

Chardonnay
Merlot
Pinot Grigio
White Zinfandel

Liquors

Vodka – Seagram's
Gin – Seagram's
Canadian – Corby's
Rum – Bacardi
Bourbon – Old Forrester
Tequila – Rosita's
Scotch – Duggan's Dew

Soda

Pepsi
Diet Pepsi
Sierra Mist
Ginger Ale

Cordials that are featured include: Amaretto, Kahlua, Bailey's, and Peach Schnappes.

Hors d'oeuvres

International & Domestic Cheese and Fruit Display with
Cracker Assortment & House Mustard

~ and ~

Fresh Seasonal Vegetable Crudité with Craftsman Dipping Sauces

THE CRAFTSMAN INN AND CONFERENCE CENTER

7300 East Genesee Street, Fayetteville, NY 13066

All prices are per person and subject to 8% tax and 19% service charge.



Salad Station

(Please select three salads from the following)

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

Romaine Lettuce tossed with our House Caesar Dressing and topped with Asiago Cheese and Semolina Croutons

Red Oak and Endive with Bleu Cheese, Toasted Spicy Walnuts and Smokehouse Bacon with Pink Peppercorn Vinaigrette

Baby Spinach with Roasted Bosc Pears, Aged Goat Cheese and Champagne Mustard Seed Vinaigrette

Field Greens with Shaved Fennel, Parma Prosciutto and Kalamata Olives with Lemon Scented Oregano Vinaigrette

Grilled Italian Vegetables (eggplant, Portobello mushrooms, zucchini, and hot peppers) served with Balsamic Vinaigrette

Sliced Beefsteak Tomato, Fresh Basil & Mozzarella drizzled with Extra Virgin Olive Oil

Pasta Station

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

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

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
Roasted Pork Loin with a Sun-dried Cherry and Merlot Glaze

\$54.95



THE CRAFTSMAN INN AND CONFERENCE CENTER

7300 East Genesee Street, Fayetteville, NY 13066

All prices are per person and subject to 8% tax and 19% service charge.

Stations Wedding Package Two

Beverages

Five-Hour House Open Bar Service
Complimentary Champagne Toast for All of Your Guests

Bottled Beer

Labatt's
Labatt's Lite
Budweiser
Budweiser Light
Coors Light
O'Douls

House Wine

Chardonnay
Merlot
Pinot Grigio
White Zinfandel

Liquors

Vodka – Seagram's
Gin – Seagram's
Canadian – Corby's
Rum – Bacardi
Bourbon – Old Forrester
Tequila – Rosita's
Scotch – Duggan's Dew

Soda

Pepsi
Diet Pepsi
Sierra Mist
Ginger Ale

Cordials that are featured include: Amaretto, Kahlua, Bailey's, and Peach Schnappes.

Hors d'oeuvres

International & Domestic Cheese and Fruit Display with
Cracker Assortment & House Mustard

~ and ~

Fresh Seasonal Vegetable Crudité with Craftsman Dipping Sauces

Butler-Passed Hors d'oeuvres

(Please select three hors d'oeuvres from the following)

Crostini with Tomato, Basil, Garlic & Fresh Mozzarella

Roasted Eggplant Confit with Aged Goat Cheese en Crouete

Melon wrapped in Proscuitto

Skewered Thai Chicken Satays with Spicy Peanut Dipping Sauce

Skewered Marinated Beef Satays with Thai Peanut Sauce

Gianelli Sausage and Ricotta Stuffed Mushrooms

Onion and Smoked Gouda Tart

Smoked Chicken and Cheese Quesadilla

Mini Golden Potato Pancakes with Sour Cream or Apple Sauce

THE CRAFTSMAN INN AND CONFERENCE CENTER

7300 East Genesee Street, Fayetteville, NY 13066

All prices are per person and subject to 8% tax and 19% service charge.



Salad Station

(Please select three salads from the following)

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

Romaine Lettuce tossed with our House
Caesar Dressing and topped with Asiago
Cheese and Semolina Croutons

Red Oak and Endive with Bleu Cheese,
Toasted Spicy Walnuts and Smokehouse
Bacon with Pink Peppercorn Vinaigrette

Baby Spinach with Roasted
Bosc Pears, Aged Goat Cheese and
Champagne Mustard Seed Vinaigrette

Field Greens with Shaved Fennel,
Parma Proscuitto and Kalamata Olives with
Lemon Scented Oregano Vinaigrette

Grilled Italian Vegetables (eggplant,
Portobello mushrooms, zucchini, and hot
peppers) served with Balsamic Vinaigrette

Sliced Beefsteak Tomato, Fresh Basil &
Mozzarella drizzled with Extra Virgin Olive Oil

Pasta Station

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

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

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:

Slow Roasted Prime Rib of Beef with Rosemary, Garlic and Black Pepper Crust
Roast Turkey Breast Accompanied by Cranberry Mayonnaise
Baked Honey Glazed Spiral Ham served with Whole Grain Mustard
Roasted Pork Loin with a Sun-dried Cherry and Merlot Glaze

\$64.95



THE CRAFTSMAN INN AND CONFERENCE CENTER

7300 East Genesee Street, Fayetteville, NY 13066

All prices are per person and subject to 8% tax and 19% service charge.

Stations Wedding Package Three

Beverages

Five-Hour Premium Open Bar Service
Complimentary Champagne Toast for All of Your Guests

Bottled Beer

Labatt's & Labatt Lite
Bud & Bud Light
Coors Lite
Amstel
Heineken
Sam Adams
O'Douls
Buckler

House Wine

Chardonnay
Merlot
Pinot Grigio
White Zinfandel
Riesling
Cabernet Sauvignon
Shiraz

Liquors

Tequila – Jose Cuervo
Rum – Bacardi, Myers
Gin – Beefeater, Tanqueray
Bourbon – Jim Beam,
Jack Daniels
Vodka – Absolut, Stolichnaya, Ketel One
Canadian – Seagram 7, Black Velvet, CC
Scotch – Dewars, Johnny Walker Red, J&B

Soda

Pepsi
Diet Pepsi
Sierra Mist
Ginger Ale

Cordials that are featured include: Amaretto, Kahlua, Bailey's, and Peach Schnappes.

Stationary Hors d'oeuvres

Mission Market Display featuring:

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

Butler-Passed Hors d'oeuvres

(Please select three hors d'oeuvres from the following)

Crostini with Tomato, Basil, Garlic & Fresh Mozzarella
Artichoke Tempura with Oriental Dipping Sauce
Smoked Salmon Pinwheels with Saffron Aioli
Skewered Thai Chicken Satays with Spicy Peanut Dipping Sauce
Skewered Marinated Beef Satays with Thai Peanut Sauce
Gianelli Sausage and Ricotta Stuffed Mushrooms
Smoked Chicken and Cheese Quesadilla
Mini Golden Potato Pancakes with Sour Cream or Apple Sauce

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Salad Station

(Please select three salads from the following)

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

Romaine Lettuce tossed with our House Caesar Dressing and topped with Asiago Cheese and Semolina Croutons

Red Oak and Endive with Bleu Cheese, Toasted Spicy Walnuts and Smokehouse Bacon with Pink Peppercorn Vinaigrette

Baby Spinach with Roasted Bosc Pears, Aged Goat Cheese and Champagne Mustard Seed Vinaigrette

Field Greens with Shaved Fennel, Parma Prosciutto and Kalamata Olives with Lemon Scented Oregano Vinaigrette

Grilled Italian Vegetables (eggplant, Portobello mushrooms, zucchini, and hot peppers) served with Balsamic Vinaigrette

Sliced Beefsteak Tomato, Fresh Basil & Mozzarella drizzled with Extra Virgin Olive Oil

Pasta Station

Your Choice of Two Pastas, Cooked-to-Order:
Penne, Orchiotta, Gemelli, or Farfalle

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

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:

Slow Roasted Tenderloin of Beef, accompanied by Bernaise Sauce & Horseradish Sauce
Roast Turkey Breast Accompanied by Cranberry Mayonnaise
Baked Honey Glazed Spiral Ham served with Whole Grain Mustard
Roasted Pork Loin with a Sun-dried Cherry and Merlot Glaze

\$74.95

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Stations Wedding Packages

Additional Information for All Stations Wedding Packages

The Pasta Station can be upgraded by adding Grilled Boneless Breast of Chicken as an accompaniment for an additional fee of \$3.00 per person.

The Carving Station can be upgraded by substituting out one of the meat selections and replacing it with one of the following suggestions. (Please note additional cost per person.)

Slow Roasted Tenderloin of Beef accompanied by Bernaise Sauce and Horseradish Sauce...\$7.00

Roasted NY Strip Loin with Creamy Horseradish Sauce...\$5.00

Smoked Turkey Breast with Pommeray Mustard and Lemon Herb Mayonnaise...\$3.00

Salmon Fillet en Croute with Honey Mustard, Lemon Dill Crème Fraiche and Roasted Garlic Olive Tependade...\$5.00

The Craftsman has special menus and pricing for Vendor meals (photographer, DJ, videographer) and children ages 10 and younger.

Stations are based on a maximum 1.5 hour serve time and a minimum number of 40 guests.

All evening wedding receptions are based on five hours of use of the Mission Ballroom. The wedding reception can be extended for a sixth hour for an additional fee of \$150.

Additional Information: Stations Package One

- ✧ Additional Hours of Open Bar may be purchased for \$5.00 per person, per hour.
- ✧ The Open Bar can be upgraded to include all Premium Brand Liquors and Imported Beers for an additional fee of \$8.00 per person.
- ✧ There will be a \$12.00 discount for each person under 21 years of age.

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Additional Information: Stations Package Two

- ✧ Additional Hours of Open Bar may be purchased for \$5.00 per person, per hour.
- ✧ The Open Bar can be upgraded to include all Premium Brand Liquors and Imported Beers for an additional fee of \$10.00 per person.
- ✧ There will be a \$14.00 discount for each person under 21 years of age.

Additional Information: Stations Package Three

- ✧ Additional Hours of Open Bar may be purchased for \$6.00 per person, per hour.
 - ✧ There will be a \$16.00 discount for each person under 21 years of age.
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