NOLANIS Catering

2020

FULL SERVICE CATERING MENU

OUR PROMISE

The Nolan's catering team is fully committed to provide you superior quality food and outstanding customer service at a reasonable price. Our menu features Certified Angus Beef, seafood, and pasta all prepared fresh for your event. Local seasonal vegetables, fresh baked breads and desserts, Finger Lakes wines, and New York State craft beers will make your event extraordinary.

When you put your trust in Nolan's, you have our promise that we will exceed your expectations in order to create a relaxed and pleasureable experience for you and your guests. Our goal is to make your celebration a lasting memory long after it's over.

Sincerely,



Mich Wolv-

Nick Violas -Owner-Nolan's On The Lake



www.NolansOnTheLake.com

HORS D'OEUVRES

Price Per Person

SHRIMP COCKTAIL	\$4 LOBSTER SALAD CROSTINI	\$5
BACON WRAPPED SCALLOPS	\$5 SPANAKOPITA	\$4
MINI CRAB CAKES	^{\$} 4 ARTICHOKE FRENCH	\$4
TUNA TATAKI	^{\$} 4 BRUSCHETTA BREAD	\$4
JP'S HOMEMADE MEATBALLS	^{\$} 4 WATERMELON FETA BITES	\$4
3 CHEESE STUFFED MUSHROOMS	^{\$} 4 SPINACH ARTICHOKE DIP	\$4
SELECT ANY 4	t or Served Dinner. Artisan Food Displays not included.	\$14
•	only available at the Canandaigua Country Club.	
	ISAN DISPLAYS Price Per Person	
CLASSIC CHEESE & CRACKERS WITH VEGET	TABLES	\$6
NOLAN'S SIGNATURE BOARD Specialty cheeses, crackers, assorted Italian meats, Marcona d	almonds, hummus, assorted fresh & marinated vegetables.	\$10

Price Per Person

SELECT 1 SALAD

- Classic Garden: Fresh Greens, Tomato, Cucumber, House Dressing.
- Mediterranean: Romaine, Pepperoncini, Feta Cheese, Kalamata Olives, Greek Dressing.
- Harvest: Mixed Greens, Craisins, Sunflower Seeds, Seasonal Fruit, Crumbly Gorgonzola, Seasonal Dressing.

SELECT 3 ENTRÉES

Your quests pre-order 1 entrée from your created menu.

- Bistro Tenderloin Marsala
- Seafood Stuffed Sole
- Chicken Parmesan

- Asiago Crusted Cod
- Broiled Salmon

Chicken French

- 6 oz North Atlantic Lobster Tail
- Stuffed Eggplant Parmesan
 Roasted Vegetable Risotto

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12 oz. ROSEMARY PORK CHOR)	\$35 PER ORDER
12 oz. PRIME RIB		\$38 PER ORDER
8 oz. FILET MIGNON with mo	arsala & button mushrooms	\$38 PER ORDER
4 12 oz. NEW YORK STRIP		\$38 PER ORDER
6 oz. NORTH ATLANTIC LOBSTE		\$14
		whon added to any entrée

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THE CLASSIC BUFFET

Price Per Person

1 SALAD, 2 SID	PES, 3 ENTREES, Seasonal Vegetable, Rolls & Butter	\$32
SELECT 1	 Classic Garden: Fresh Greens, Tomato, Cucumber, House Dressing. Mediterranean: Romaine, Pepperoncini, Feta Cheese, Kalamata Olive, Greek Dressing. Harvest: Mixed Greens, Craisins, Sunflower Seeds, Seasonal Fruit, Crumbly Gorgonzola, Seasonal Dres 	ssing.
SELECT 2	 Penne with Vodka Blush Sauce Penne Alfredo with Broccoli Potato Salad Macaroni & Cheese Three Bean Salad Tortellini Pasta Salad Rosemary Roasted Red Potatoes Smashed Potatoes Sausage Riggies (Add \$2/Person) 	
	*Gluten Free Pasta Available (Add \$2 / Person)	
SELECT 3	 Bistro Tenderloin Marsala •Turkey Breast with Gravy Seafood Stuffed Sole • Broiled Salmon • Asiago Crusted Cod Stuffed Eggplant Parmesan • Chicken Parmesan • Chicken Marsa • Chicken French • Stuffed Shells • Roasted Vegetable Risotto 	ala

GRAZING STATIONS

Price Per Person

Customize a casual and interactive experience for your guests.

Choose 4 or more stations for your event, or add any station to your buffet or served dinner.

Each station is priced per person for 1 hour of grazing.

WOOD FIRED OVEN

CHEE ATTENDED

Pizza with Assorted Toppings - \$10 Chicken Wings (Buffalo or Korean)- \$6 BBQ Bacon Wrapped Scallops - \$9

JP's Homemade Meatballs - \$5

(Gluten Free Pizza Shells Available - Add \$1/Person)

CARVING TABLE

CHEF ATTENDED

Roasted Breast of Turkey - \$8

Honey Glazed Ham - \$8



Slow Roasted Prime Rib - \$15

* Wood Fired Oven is only available at the Canandaigua Country Club.*

SPUD BAR - \$7

CHEE ATTENDED

Choose 1 Spud:

Tater Tots, Smashed Potatoes, French Fries **Toppings:** Bacon, Cheese Sauce, Sour Cream,
Gravy, Meat Sauce, Banana Peppers, and Salsa.

PASTA STATION - \$12

CHEE ATTENDED

Sauce: Marinara, Alfredo, Blush, Pesto Cream.

Toppings: Chicken, Shrimp, JP's Homemade Meatballs, Mushrooms, Roasted Red Peppers, Banana Peppers, Broccoli, Fresh Tomatoes, Red Onion

GRAZING STATIONS

Price Per Person

MACARONI & CHEESE BAR - \$8

CHEF ATTENDED

Toppings:

Buffalo Chicken, Lobster Meat, Bacon, Meat Sauce, Banana Peppers, and Salsa.

SALAD BAR - \$6

SELE SERVE

Choose 2 Salads:

Broccoli Salad, Beet & Goat Cheese Salad, Garden Salad, Tortellini Pasta Salad, Three Bean Salad, Tomato Cucumber Caprese Salad

Select 3 - \$10

SLIDERS - \$6

SELE SERVE

Choose 1:

JP's Homemade Meatballs, Pulled Pork, Italian Sausage with Peppers and Onions, (Choose 2 Of The Above For \$10) Lobster Roll (Add ^{\$6} Per Person)



Beef on Weck (Add §3 Per Person)

FROM THE SEA - \$15

CHEF ATTENDED

Includes:

Shrimp Cocktail, Crab Cakes, Tuna Tataki, Smoked Scallops, Oyster Shooters Steamed Clams - \$7/dozen

WOOD FIRED GRILL

CHEF ATTENDED

Served From The Grill:

Bistro Tenderloin - \$12 • Chicken - \$8 • BBQ Grilled Shrimp Skewer - \$10

Select 2 Proteins - \$18

ROCHESTER PLATES - \$10

CHEF ATTENDED

(Available For Late Night Packages To-Go) *Includes:*

Grilled Cheeseburgers, or Zweigles Red Hot Dogs, Tater Tots, Macaroni Salad, Housemade Meat Sauce

^{*} Wood Fired Grill is only available at the Canandaigua Country Club.*

BEVERAGE SERVICE

Price Per Person

	2 HOURS	3 Hours	4 HOURS	5 HOURS
WINE & BEER	\$15	\$19	\$22	\$25
LEVEL 1 SPIRITS	\$21	\$25	\$28	\$31
LEVEL 2 SPIRITS	\$25	\$29	\$32	\$35

SELECTIONS

Select 4 wines and 4 beers:

WINF:

- •Ruffino Pinot Grigio •Heron Hill Semi Dry Riesling •Kim Crawford Sauvignon Blanc
- •Rosatello Moscato •Woodbridge Chardonnay •Sutter Home White Zinfandel
 - •Irony Pinot Noir •McManis Merlot •Woodbridge Cabernet Sauvignon

BEER:

•Bud Light •Coors Light •Michelob Ultra •Budweiser •Miller Lite •Blue Light •Shock Top •Corona

LEVEL 1 SPIRITS

Includes: House Liquors & Mixers, your choice of 4 Wines & 4 Beers from the Wine & Beer bar

• Tito's • Tanqueray • Casamigos • Bacardi • Black Velvet • Dewars

LEVEL 2 SPIRITS

Includes: Level 1 Spirits, House Liquors & Mixers, your choice of 4 Wines & 4 Beers from the Wine & Beer bar

•Grey Goose •Bombay Sapphire •Jack Daniels •Captain Morgan •Johnnie Walker Black •Patron

ENHANCEMENTS

Price Per Person

ADDITIONAL BEER & WINE BARSet up during your cocktail hour.	\$150 per additional set up
DINNER HOUR WINE SERVICE	\$6
CHAMPAGNE TOASTLady of the Lake Heron Hill Bubbly Riesling.	\$3
NYS CRAFT BEER	Market Price
NON-ALCOHOLIC Price Per Person	
SODA BAR	\$4
LEMONADE & ICED TEA	\$2
FRESH BREWED COFFEE & ASSORTED HOT TEA	\$2.50

Casual Buffets

Price Per Person

FINGER LAKES PICNIC.....\$20 NEW YORK DELI..... *Includes: Assorted Condiments, Cookie Tray* Includes: Assorted Deli Rolls & Cookie Tray • Tortellini Pasta Salad • Potato Salad • Italian Sausage with Peppers & Onions • Zweigles Red Hots • Pulled Pork Sliders • Garden Salad • Fresh Fruit • Mac Salad • Three Bean Salad • Soup Du Jour • Cornell Grilled Chicken Thighs • Grilled Cheeseburgers • Turkey • Ham • Roast Beef • Tuna Salad • Seafood Salad • Macaroni Salad • Broccoli Salad • Riesling Festival Chicken Salad • Tortellini Pasta Salad • Coleslaw ADD BRUNCH ITEMS - \$5 / PERSON • Potato Salad • Home Fries • Meat Hot Sauce • Three Bean Salad • BBQ Baked Beans •Sausage • Bacon •Homefries • French Toast • Frittata • Yogurt Parfait • Fresh Fruit NOLAN'S BBQ......\$25 ITALIAN.

Includes · Cornbread & Cole Slaw

- Garden Salad Mac N' Cheese
- Potato Salad
 Collard Greens
- BBQ Baked Beans Cajun Corn

- Baby Back Ribs Pulled Pork
- Barbeque Chicken Thighs Nolan's Brisket

Includes: Mediterranean Salad, Rolls & Butter

- Baked Ziti
 Stuffed Shells
- •Greens & Beans Pesto Penne
- Broccoli Alfredo

- Italian Sausage with Peppers & Onions
- IP's Meatballs Chicken Parmesan
- Braciole Sausage Riggies
- Stuffed Eggplant Parmesan

Gluten Free options available upon request. All Food and Beverage is Subject to 20% Administrative Fee and Applicable NYS Sales Tax.

FULL SERVICE CATERING OPTIONS

Terms & Conditions

		At The C	Canandaigua	Country	Club	
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Let us host your event at the Canandaigua Country Club located on the northern shores of Canandaigua Lake.

Our intimate setting Includes the following amenities:

- Exclusive lakeside tent that accomodates up to 200 guests
- 6' round or 8' rectangle tables and white folding chairs
- Standard color linens with place settings

- Use of lakeside fire pit and Adirondack chairs
- Majestic view of Canandaigua Lake
- Chivari chairs are available upon request for an additional \$300

A non-refundable \$1,000 deposit and signed contract are required to secure your event.

Saturday evening events require a minimum food/beverage spend of \$6,000 before tax and gratuity.

For facility fee schedule please call Kristen Harter at (585) 727-0993

-------Off-Site

Our full service catering team comes to your chosen location.

Off site catering is subject to a travel fee of \$500 Friday - Sunday and \$200 Monday - Thursday.

A minimum food and beverage spend before tax and gratuity of \$4,000 is required for Saturday events June - October.

For all other dates the minimum spend is \$1,000.

NICK VIOLAS, OWNER

KRISTEN HARTER, EVENT COORDINATOR

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