

Maloney's

CARRIAGE HOUSE
&
CHARLTON TAVERN

the taste of comfort

CATERING MENU

2020



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A rustic dining room with a stone wall, a hanging bell, and a buffet table with stainless steel chafers. The scene is dimly lit, creating a warm and intimate atmosphere. The stone wall is made of large, irregular stones, and the ceiling features a decorative white molding. A small potted plant sits on a shelf to the left. In the foreground, a buffet table is set with several stainless steel chafers on stands, and a small sign reads "Eggplant Parmesan".

"Charlton Tavern,
where there are no
strangers...only friends
who have not yet
met..."

ABOUT US

Welcome to “Charlton Tavern,” Circa 1787. That was the year George Washington presided over the drafting of our Constitution in Philadelphia, PA. That same year, in the village of Charlton, NY, Elmer Smith opened this building as a stagecoach stop. The Tavern was on the ground floor and the kitchen and adjoining blue dining room are located in what was once a barn and livery stable. The old dining room with the wall mural was added on around the year 1835 to join the main house with the barn.

Throughout the years the building has changed many times. There were structural additions and remodeling of the inside and out. In 1969, under its recent ownership, a large-scale renovation and restoration was undertaken. The hand-hewn beams in the ceilings were exposed and the old floors refurbished. The interior walls were re-constructed with materials from yester-year. The fireplace brick was transplanted from beehive ovens found in the cellar and combined with freestanding mantel beams to form the old fireplace. All of this, required many hours of TLC, but like an old shoe, it wore well!

Surrounded by his family, William T. Maloney passed January 4, 2009 in his home. A funeral procession lead by his beloved wife Ethel, proudly walked through snow covered Charlton for the last time, flanked by family, friends and Irish Bagpipers.

As if by province, on January 9th, 2009 the Charlton Tavern also passed due to a fire. With the love and support of family and community, not unlike the fabled “Phoenix rising from the ashes.” The Heart of Charlton has been refitted and returned to its rightful place of meetings and gatherings for all.

Shower Packages



Breakfast Package

INCLUDES

Breakfast Selection _____

Assorted Seasonal Fresh Fruit

Homemade Muffins & Butter

Softly Scrambled Eggs

Country Sausage & Smoked Bacon

Waffle or French Toast _____

Warm Maple Syrup

Blueberry & Strawberry Topping

Whipped Cream

Coffee & Tea _____

Regular

Decaf

Tea

\$20 Per Guest

NEW YORK STATE SALES TAX 7%
SERVICE GRATUITY 20%

Brunch Package

INCLUDES

Brunch Selection _____

Assorted Seasonal Fresh Fruit

Homemade Muffins & Butter

Softly Scrambled Eggs

Country Sausage & Smoked Bacon

Tossed Garden Salad with 2 Assorted Dressings

Chafing Dishes _____

Chicken Piccata, Virginia Ham OR Chicken Marsala

Rice Pilaf

Waffle or French Toast _____

Warm Maple Syrup

Blueberry & Strawberry Topping

Whipped Cream

Coffee & Tea _____

Regular

Decaf

Tea

\$22 Per Guest

NEW YORK STATE SALES TAX 7%

SERVICE GRATUITY 20%

Lunch Package

INCLUDES

Carved Sandwiches or Wraps _____

Select TWO carved or wrapped sandwiches from the following page.

Chafing Dishes _____

Select ONE from the following page.

Salad _____

Select ONE from the following page.

Chef Crafted Salad _____

Select ONE from the following page.

Coffee & Tea _____

Regular

Decaf

Tea

\$23 Per Guest

NEW YORK STATE SALES TAX 7%
SERVICE GRATUITTY 20%

Lunch Package

Carved Sandwiches _____

Italian Loafs _____

Roasted Turkey- Cheddar cheese, cranberry mayonnaise, lettuce, tomato, and red onion.

Slow Roasted Beef- Swiss cheese, creamy horseradish sauce, lettuce, tomato, and red onion.

Wraps _____

Roasted Chicken Salad- Rosemary, toasted almond and green onion, seasoned with Dijon mayonnaise and served with fresh spinach.

Grilled Pesto Chicken Salad Wrap- Fresh tomato bruschetta and spinach in a garlic wrap.

Grilled Vegetable Wrap- Zucchini, yellow squash, eggplant and roasted red peppers with goat cheese. Finished with fresh spinach and a balsamic glaze.

Ham & Apple Wrap- Smoked Gouda, spinach and Honey Dijon mayonnaise.

Chafing Dish _____

Chicken Marsala- Pan seared chicken medallions, cremini mushrooms, sage and fresh herbs, sautéed in garlic olive oil and Marsala wine sauce.

Chicken Parmesan- Chicken cutlets cooked until golden brown, with olive oil and herbs. Baked with homemade marinara sauce, mozzarella and parmesan cheese,

Chicken Piccata- Pan seared chicken medallions, sautéed in a lemon butter sauce with capers, lemon, and parsley.

Eggplant Parmesan- Golden eggplant, marinara sauce, mozzarella, and parmesan chesse.

Sausage & Peppers- Sweet Italian Sausage and peppers in a housemade marinara sauce.

Homemade Macaroni & Cheese- Cheddar cheese, heavy cream and breadcrumbs.



Dinner Packages

Package One

Choose 3 || Buffet or Served

Chicken Marsala- Tender chicken medallions, cremini mushroom, sage and fresh herbs sautéed with garlic oil and marsala wine sauce.

Chicken Parmesan- Chicken cutlets cooked till golden brown with olive oil and herbs. Baked with tomato sauce, mozzarella and Parmesan.

Chicken Piccata- Tender chicken medallions, sautéed in lemon butter, capers and finished with fresh parsley.

Beef Bourguignon - Classically prepared with mushrooms, carrots and onion. Simmered with dry red wine in a savory herb sauce.

Herb Encrusted Roast Pork loin- Roasted pork loin with thyme, rosemary, basil and garlic. Served under a seasonal chutney.

Stuffed Pork Loin - Oven roasted pork loin stuffed with goat cheese, cranberry and spinach. Finished with a rich dark demi-glaze.

Filet Sole Florentine - Tender sole filets rolled with a spinach, ricotta and cheddar cheese filling. Baked in a white wine, finishing with a lemon cream sauce.

Classic Baked Haddock -A tender filet seasoned with savory toasted breadcrumbs, green onion and freshly squeezed lemon. Baked in white wine and butter.

Eggplant Parmesan-Golden eggplant, marinara sauce, mozzarella, Parmesan cheese.

Grilled Flank Steak- Served with a red wine mushroom demi-glaze

Entree's Include

Baguette Bread with Whipped Butter

Seasonal Vegetables

Rice Pilaf or Mashed Potato

Garden, Spinach or Caesar Salad

Coffee, Decaf or Tea

\$26 Per Guest

Package Two

Choose 3 || Served

12oz Slow Roasted Prime Rib of Beef- Au jus and served with a dollop of Tavern horseradish sauce.

Grilled Atlantic Salmon- With an Irish whiskey glaze and savory Barbeque butter.

Chicken Arthur - Sautéed chicken breast dressed with cured ham, asparagus, mild cheddar and finished with a sherry wine demi glaze.

Carved Filet of Sirloin- Slow roasted, grilled and finished with a Bordelaise sauce.

Grilled Center Cut Pork Chop- With a maple glaze and a crafted apple chutney.

Chicken Saltimbocca- Sautéed scaloppini sautéed in butter incorporating fresh sage, thin sliced prosciutto, braised in Marsala wine and finished with mozzarella.

Stuffed Shrimp Florentine - Jumbo shrimp stuffed with panko and Asiago cheese served with lemon cream sauce.

Eggplant Stack- Sautéed layers of eggplant with Parmesan, roasted red peppers, fresh mozzarella finished in a light tomato sauce.

Entree's Include

Baguette Bread with Whipped Butter

Seasonal Vegetables

Rice Pilaf or Mashed Potato

Garden, Spinach or Caesar Salad

Coffee, Decaf or Tea

\$28 Per Guest

Package Three

Choose 3 || Served

Slow Roasted Prime Rib of Beef- Au jus and served with a dollop of tavern horseradish sauce.

Mediterranean Chicken Roulade- Tender chicken breast rolled with spinach, Chorizo and mushroom duxelle. Baked until golden brown and finished with a savory chicken demi-glaze and shaved Parmesan cheese.

Chicken Genovese - Sautéed scaloppini with tomato, Kalamata olive, cremini mushroom in sherry wine and garlic butter sauce.

Seafood Mardi Gras- Shrimp, scallops, clams and mussels presented in a savory tomato herbed brodo, over pasta.

Grilled Atlantic Salmon- Topped with a crab cake, placed on a pool of lemon butter cream. Topped with Bruschetta and capers.

Tavern Osso Bucco- Slow roasted pork shank. with tender root vegetables and Cabernet enhanced sauce.

Filet of Sirloin Diane - Hand rubbed sirloin. Presented under a classic red wine, mushroom, Dijon and cream reduction.

Stuffed Shrimp with Crabmeat- Tender shrimp baked with a savory crabmeat stuffing. Finished under a lemon cream sauce.

Grilled New York Sirloin - 12oz rubbed with salt and pepper, grilled to perfection. Served with au jus.

Grilled Swordfish- Topped with avocado, cilantro and sweet red pepper salsa.

Grilled Twin Tornado of Beef- With carved Portobello mushroom, crumbled gorgonzola. Presented on a pool of port wine espagnole sauce.

Entree's Include

Baguette Bread with Whipped Butter

Seasonal Vegetables

Rice Pilaf or Mashed Potato

Garden, Spinach or Caesar Salad

Coffee, Decaf or Tea

\$32 Per Guest

HOW Sweet
IT IS TO BE
Loved
BY YOU.

Chocolate
Mousse



Hors d'oeuvres

Hors d'oeuvres

Hors d'oeuvres are priced per person.

Bruschetta- Diced tomatoes with basil, parsley, garlic oil on a crostini. \$3

Shrimp Cocktail-Jumbo shrimp, horseradish cocktail sauce, lemon wedges. \$6

Scallops Wrapped in Bacon- Apple wood bacon wrapped sea scallops. \$6

Chicken Wings- Mild, medium, hot, garlic parm, spicy BBQ. \$5.25

Fried Mozzarella- Battered mozzarella cheese, and dipping sauce. \$4.50

Crab Cakes- House crafted crab cakes, remoulade sauce. \$5.25

Chicken Tenders- Buttermilk battered chicken tenders, BBQ, honey mustard. \$4.25

Stuffed Mushrooms- Parmesan cheese and sweet Italian sausage. \$3.50

Meatballs with Beef and Pork- Crafted as Swedish or Italian styled. \$2.75

Sausage and Peppers. \$2.75

Crafted Pizzas \$10.95 Per Pie

Spinach & Artichoke Dip \$2.25

Shaved Prime Rib- Au jus with creamy horseradish and toasted baguette. \$5.75

Baked Brie- Wrapped in a pastry with fruit preserves and toasted almond. \$2.50

Cheese and chilled Grapes- Imported and domestic Cheeses and crackers. \$5

Crudités- Assorted seasonal vegetables, served with dipping sauces. \$3.50

Carved Tenderloin Station- Baguette bread, creamy horseradish, au jus. \$10.50

Beverages

Beverages

Drink Displays

Mimosa Punch	\$4.95
Champagne Punch	\$4.95
Sangria	\$5.25
Bloody Mary's	\$8.95
Non-Alcoholic Punch	\$2.95

Wine

Red	\$8 Per Glass
White	\$8 Per Glass
Prosecco	\$10 Per Glass

Beer

Domestic Draft	\$6
Select Draft	\$8
Cider	\$8
Bottled Beer	\$5

Soda

\$3.00 (2) Free Refils

Lemon-Lime	Seltzer
Coke	Tonic
Diet-Coke	Lemonade
Giner-Ale	Iced Tea

Confections

Confections

Desserts thoughtfully created by M2 Confections



CAKES

Strawberries & Cream
Raspberries & Cream
Grated Orange Chiffon Torte
Lemon Chiffon Torte
Lemon Raspberry (Blackberry/Strawberry)
Torte Classic Marble Cake
White Chocolate Mousse Torte
Chocolate Mousse Torte
Triple Chocolate Mousse
Torte Hazelnut Torte
Toasted Almond Torte
Cannoli Cake
Carrot Cake

LIQUOR CAKES

Black Forest Cake
Frangelico Hazelnut Torte
Chocolate Kahlua Torte
Chocolate Grand Marnier Torte
Chocolate Chambord Torte
Bailey's Irish Cream Torte
Chocolate Whiskey Cake
Zuppa Inglesa (Italian Rum Cake) Marie
Brizzard White Chocolate Torte
White (Or Green) Crème De Menthe Cake

Pricing

All Cakes & Tortes: \$4.95 per slice
Liquor Added Cakes & Tortes: \$5.50 per slice



Assorted Cookie Display Priced Per Pound
Italian Pastries & Petit Fours Priced Per Pound

Policies

Policies

OCCUPANCY/The Maloney's CarriageHouse is available for private (full room rental) events on a contracted basis. The amount of space that is reserved for your group will vary depending on the size of your group, applicable event minimums and the type of event. Without adjustments, the Carriage House accommodates 40 people seated. Our team will work closely with you, or your event planner to coordinate the best setup of the room for your event.

MINIMUMS/Food and beverage minimums apply to all private events of \$1200.

CATERING EQUIPMENT / A covered catering prep/cooking area is necessary for our culinary team. The area should be in close proximity to the service area. If an appropriate space is not available, a catering tent can be rented and the cost will be added to your final invoice.

OFF-PREMISE BAR DETAILS / For all events where liquor is served, a \$75 off-premise liquor license permit fee is charged. This is necessary to apply for the permit that allows us to service liquor off our premises. The New York State Liquor Authority requires fifteen (15) business days prior to the event to process the permit.

FOOD AND BEVERAGE/All food and beverage shall be supplied and prepared by Maloney's Carriage House as contracted. No client nor his/her guests may bring or remove any food or beverage from the event without prior written approval by Maloney's Carriage House. A custom menu will be printed by Maloney's Carriage House for all seated dinners. The confections fee is \$1.50 per person for all pastries brought in from outside our establishment. All desserts provided by Maloney's Carriage House will be \$4.95 per person.

CELEBRATE WITH CARE / The Charlton Tavern observes a strict alcohol policy. We reserve the right to make decisions on continued service of alcoholic beverages. We do not allow "shots" under any circumstances, for any event, will be served. We will indeed ID guests who appear to be under the age of 21. No alcohol will be served without proper ID.

PROPOSALS / Please note that a written or verbal proposal is not a guarantee that we will be able to book your event. Our catering services will only be confirmed when you sign a contract and pay a non-refundable \$200 deposit. The details of your menu and event can be worked out at a later date. It is not uncommon for us to close dates and we do not want to disappoint you.

GUARANTEE / Attendance and preselected meal counts for your event must be received ten (10) days in advance of the event. Dietary requests/ food allergies and seating assignments are also due at this time. At (72) hours prior to your event, the count is considered a guarantee and you will be billed for that number, or the number of guests served, whichever is greater.

Policies Continued

FEES FOR CHILDREN / 5 years and younger; \$10.00+* per child includes an option off of the children's menu for dinner, 6-12 years; half package price.

MEALS FOR VENDORS (BAND, PHOTOGRAPHERS, ETC.) / The Charlton Tavern will provide food and non-alcoholic beverages for your on-site vendors, \$30.00+* per professional will be added to your invoice. Your vendor count is due with your final guarantee, (10) days prior to your event.

EARLY ARRIVALS / We strive to provide all of our guests with individual attention and dedicated service. Therefore, we must ask for your cooperation by not arriving to set up for your event until an hour before your designated start time. Please consult with us ahead of time.

DÉCOR LIMITATIONS / DIY decor is allowed and encouraged. Glitter, confetti, rice, flower petals, bubbles, etc. are prohibited. All candles must be enclosed – tea lights, votive or floating candles are allowed. Maloney's Carriage House prohibits pillar and taper candles not enclosed in glass. We do not allow our guests to tack anything on the walls. In addition, flowers can be provided on the tables for \$8 per arrangement upon request. Linen napkins are also available upon request for \$1 per linen.

PAYMENT TERMS / Published pricing reflects a 2% cash payment discount. Personal checks are accepted for deposits up to ten (10) days prior to function date. Thereafter, acceptable forms of cash payments include certified bank check, certified personal check, or cash. As a convenience we accept all major credit cards. Should full payment not be received in the terms outline in your contract, a 1.5% monthly interest charge will be assessed on the unpaid balance.

PARKING / Complimentary parking is available in the lower parking lot (left of the Maloney's Carriage House or across the street). The parking space located directly in front is designated for the Handicap. Should you have any other questions regarding parking, please do not hesitate to contact one of our event coordinators.

CANCELLATION POLICY / All private parties must be cancelled 48 hours prior to the scheduled event. Any event cancelled less than 48 hours of the scheduled event will be charged a non-refundable \$200.00 cancellation fee. *+Plus applicable sales tax.

THANK YOU



The Maloney Family



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