

A minimum of 25 people is required for banquet service.

Starters

Cheese & cracker Platter	\$2.50/person
Gourmet cheese platter	\$3.50/person
Vegetable platter	\$2.50/person
Fresh fruit platter	\$3.50/person
Chicken wings (50)	\$80
Sausage stuffed mushrooms (50)	\$70
Scallops wrapped in bacon (50)	\$140
Swedish meatballs (100)	\$90
Peel and eat shrimp (100)	\$100
Shrimp cocktail (50)	\$100
Crab Cakes (50)	\$120
Bruschetta (50)	\$60
Pan Seared Tuna (50)	\$120
Lobster Stuffed Artichokes (12)	\$18

Hors d'oeuvres

All hors d'oeuvres are sold by the 100 piece

Spanakopita	\$125
Vegetable spring rolls	\$110
Chicken sate	\$155
Franks in a blanket	\$75
Raspberry brie in filo	\$175
Mini Quiche	\$110

Banquet Choices

All banquets include your choice of: Carved prime rib or sliced roast beef, in addition to one entrée selection, one pasta dish, one vegetable option, and coffee/tea. Garden salad is included with dinner rolls.

Erie Canal..... \$38

Carved Prime Rib

Genesee Valley..... \$34

Sliced roast beef

selections

Select one
(additional entrée \$4.00/person)

Chicken French

egg-battered chicken breasts sautéed with a sherry-lemon sauce

Pulled Pork or Chicken

BBQ sauce/slider rolls

Roast Pork Tenderloin

Maple Dijon glaze

Chicken Marsala

Mushrooms, garlic, and basil in a Marsala wine sauce

Shrimp Alfredo

Fettuccini

Genesee Valley Chicken

Onions, mushrooms and provolone cheese

Broiled Haddock

Lemon-butter

Pasta Selections

Baked ziti
Stuffed shells
Tortellini Alfredo
Lasagna (add .50 per)

Vegetable selections

Green beans amandine (toasted almonds)
Green beans Provencal (onions & mushrooms)
Mixed Vegetables

Potato Selections

Oven roasted
Garlic smashed
Salt potatoes

Served Dinner Selections

All sit down selections include garden salad, dinner rolls, fresh vegetables and potato

Each guest may choose one entrée

Stagecoach Entrées..... \$32

- **8oz Prime Rib**
- **Chicken Parmesan**

served with angel hair pasta

- **Chicken Marsala**
- **Garlic Shrimp Pasta**

sautéed with artichoke hearts, garlic, sherry and lemon served over angel hair

Each guest may choose one entrée

Colonial Inn Entrées..... \$34

- **10oz Prime Rib**
- **Chicken Picatta**

mushrooms, capers and garlic in a lemon butter sauce

- **Atlantic Salmon**
- **Seafood Angel Hair Pasta**

baked with a maple-Dijon glaze and roasted apples
A blend of fresh seafood, tossed in a garlic-parmesan cream sauce, and angel hair pasta

Each guest may choose one entrée

Canal House Entrées.....\$36

- **12oz Prime Rib of Beef au jus**
- **12oz New York Strip Steak**

grilled and served with parsley butter

- **Chicken French**
- egg battered with artichoke hearts and sherry-lemon sauce

- **Shrimp and Scallop Medley**
- baked with sherry, garlic, butter and lemon

20% gratuity and 8% tax will be added to your bill.

Thank you for allowing us to host your event. We hope you will enjoy our charming facilities and relax at the service of our professional and caring staff.

Additional Add-ons

Soda station - \$10 per pitcher
Sherbet punch - \$35 per bowl (40 people)
Coffee Station - \$10 per pot
Bar services – Please ask for additional info

Dessert selections

Additional dessert options are available at an extra fee, such as assorted dessert bars, assorted cookie tray, or mini cheesecakes or petit fours for dessert.

Please ask about these options as they are subject to change.

Policies and General Information

Attendance and Billing:

Estimated guest count required 10 days prior to event and final guest count required two days prior to event.

Final bill will reflect a charge of 90% of final guest count, or actual number of attendees

(Whichever is greater)

Events Coordinator:

Marie Beachel
(585) 764-5315, events@theyardofale.com



*Thank you for considering us at the Yard of Ale,
where our mission is simple:*

To make people happy

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