

*Social Events by  
Red & White Catering*



Birthday Party | Anniversary Party | Baby/Bridal Shower | Retirement Party  
Engagement Party | Sports Banquet | Holiday Party | Rehearsal Dinner  
Celebration of Life | Business Luncheons | Morning Meetings | Graduation Party  
Family Reunion | Christening | Bar/Bat Mitzvah | Quinceanera | Sweet Sixteen

## *Thank you for sharing your celebration with us!*

*Our full-service social menu packages are priced to include high-quality disposables and staffing for dining services. Additional service fees may apply to your event, depending on guest count, location of event and other services requested.*

**Menu** | Select from our chef crafted menu packages

**Beverage** | Non-alcohol and full alcohol packages available

**Gratuity/Service Fee** | All pricing will be subject to 18% gratuity and 4% service fee

**Tax** | 8% New York State sales tax applies

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### **Additional Service Information**

**Guest Minimum** | Our full-service catered events require a 35-guest minimum.

**Rentals** | We will be happy to recommend a vendor for rental items (such as tables, chairs, linen, napkins, china, flatware, glassware) and guide you through the ordering of service items.

**Set-Up** | Food & beverage items provided by Red & White will be set-up by our service team. If additional set-up services (such as arranging china on tables) will be needed, please inquire for additional fees.

**Tear Down** | Our service team will assist with end of event clean-up, such as clearing tables, rinsing china and organizing rented items for vendor pick-up.

**Standard Travel Fees** |

Broome County - \$50 (Fee will be waived for events taking place at The Orchard.)

Chenango, Tioga and Susquehanna Counties - \$100

Cortland and Tompkins Counties – \$150

Other - Please Inquire

**Payments** | Please see event agreement for details.

**Upon the review of your event, additional fees may apply.**

## Social Buffet

### **SALAD |** Served with Fresh Rolls and Butter

House Garden with Ranch and Italian Dressings **or** Spinach with Sweet & Sour Dressing  
Caesar Salad Add \$2.00/guest Antipasto Salad Add \$2.00/guest

### **ENTRÉE |**

Chicken Marsala, Chicken Piccata, Chicken Pomodoro, Chicken Parmesan, Baked Chicken Milanese, Marinated Grilled Chicken Breasts (Honey Mustard, Lemon Garlic, Jamaican Jerk, Greek, Italian), Chicken Dijon with Candied Bacon,  
Stuffed Chicken (Cord on Bleu, Broccoli Cheddar, Kiev, Greek) Add \$1.00/guest

Roast Beef Au Jus, Tender Beef Brisket, Smothered Black Nugget Skirt Steak

Pork Tenderloin Medallions with Hard Apple Cider Jus, Horseradish Dijon Roast Pork

Grilled Salmon, Broiled Haddock, Crab Stuffed Sole, Herb Encrusted Tilapia

Baked Ziti, Stuffed Shells, Manicotti, Penne Primavera, Penne Alfredo, White Ziti with Broccoli, Penne with Spinach Ricotta Cream Sauce, Homemade Mac & Cheese  
Vegetable Lasagna Add \$1.25/guest Homemade Lasagna (with/wo Meat) Add \$1.95/guest

House Specialties: Original City Chicken, Italian Sausage & Peppers, Meatballs Marinara, Chef's Special (Meatballs with Italian Sausage & Peppers in Marinara), Chicken Parm Meatballs, Eggplant Parmesan, Halupki, Sauced City Chicken (Buffalo, Honey Mustard, Sweet Thai Fire, House BBQ, Bourbon) Add \$.50/guest

### **STARCH SIDE |**

Mashed Potatoes, Roasted Garlic Smashed Potatoes, Cheddar Potato Casserole, Salt Potatoes, Roasted Rosemary Potatoes, Traditional Rice Pilaf, Wild Rice, Pulled Pork Baked Beans, Orzo with Vegetables, Penne Marinara

### **VEGETABLE SIDE |**

Green Beans Amandine, Roasted Italian Green Beans, Brown Sugar Glazed Carrots, Roasted Vegetable Medley, Grilled Italian Zucchini

### **DESSERT |**

Assorted Cookies, Fudge Brownies **or** Signature Red & White Whoopie Pies



***Package Includes: Salad, Entrées, Starch, Vegetable, Dessert***

**Two Entrée Package: \$18.95 per guest**

**Three Entrée Package: \$21.95 per guest**

## Specialty Themed Buffets

### **Red & White Deli Combo | \$8.95 per guest**

Build Your Own Sub, Assorted Chips, Assorted Cookies

*Turkey, Roast Beef, Ham, Italian, Tuna, American, Swiss, Lettuce, Tomato, Onion, Condiments*

### **Pizza Party | \$11.95 per guest**

Guiseppe Cheese & Pepperoni Sheet Pizzas, House Garden Salad with Ranch and Italian Dressings, Assorted Chips, Assorted Cookies

### **That's A Wrap | \$13.95 per guest**

Assorted Wraps, House Garden Salad with Ranch and Italian Dressings, Deli Salad, Assorted Chips, Assorted Cookies

### **Simple & Spiedie | \$13.95 per guest**

Grilled Chicken **or** Pork Spiedies with Fresh Italian Bread, House Garden Salad with Ranch and Italian Dressings, Deli Salad, Fresh Fruit Salad

### **Italian Light Lunch | \$12.95 per guest**

Grilled Chicken Milanese, Antipasto Salad, Garlic Parmesan Rolls

### **Italian Dinner | \$14.95 per guest**

Meatballs Marinara, Baked Ziti, House Salad with Ranch and Italian Dressings, Roasted Vegetable Medley, Garlic Parmesan Rolls

### **Italian Feast | \$18.95 per guest**

Our Signature Chef Special (Meatballs, Italian Sausage & Peppers in Marinara Sauce), Homemade Lasagna, Chicken & Broccoli Alfredo, Antipasto Salad, Roasted Vegetable Medley, Garlic Parmesan Rolls

### **Southern Comfort | \$19.95 per guest**

House Smoked Pulled Pork BBQ, Pimiento Mac & Cheese, Baked Beans, Potato Salad, Coleslaw, Cornbread

### **19<sup>th</sup> Hole | \$19.95 per guest**

Marinated Chicken Breast, Grilled Italian Sausage with Peppers & Onions, Baked Ziti, Salt Potatoes

### **Steakhouse Grill Combo | \$24.95 per guest**

Grilled Ribeye Steaks, Lemon Garlic Shrimp, R&W Chopped Salad, Green Beans with Garlic & Red Pepper, Loaded Salt Potatoes, Rolls & Butter



## Menu Enhancements

### **Classic Hors d'oeuvre Table | \$4.35 per guest**

Assortment of Cheese and Crackers, Fresh Fruit Skewers and Vegetable Crudités

### **Signature Hors d'oeuvre Table | \$6.65 per guest**

Italian Meats and Assorted Cheeses, Gourmet Olive Bar, Roasted Vegetables, Caprese and Antipasto Skewers, Fresh Fruit Skewers and Vegetable Crudités with Dip

### **Hors d'oeuvre Platters | Priced per guest**

Shrimp Cocktail \$3.50

Pepperoni, Cheese and Crackers \$2.65

Cheese and Italian Antipasto Platter \$3.65

Seasonal Fruit \$2.65

Veggie Crudité with Dip \$2.35

Baked Brie in Puff Pastry with Crackers \$2.45

### **Chips & Dips Trio Bar | \$5.00 per guest**

Fresh Salsa, Homemade Beer Cheese and a Signature Dip served with Tortilla Chips

### **Dips | Priced per guest**

#### ***Hot***

Beer Cheese with Soft Pretzels \$3.00

Buffalo Chicken with Tortilla Chips \$1.80

Mexican Taco Tip with Tortilla Chips \$1.80

Spinach & Artichoke Dip with Tortilla Chips \$1.80

#### ***Cold***

Rye Bread Dip (Chipped Beef & Dill **or** Creamy Spinach) \$2.00

Tomato Basil Bruschetta with Toasted Crostini \$1.60

Layered Veggie Taco Dip with Tortilla Chips \$1.60

### **Hors d'oeuvres | \$90 per selection (50 pieces per selection)**

Greek Stuffed Mushrooms, Sausage Philly Stuffed Mushrooms, City Chicken Lollipops with BBQ and Honey Mustard Dipping Sauces, Mini Chicken Spiedie Skewer, Caprese Skewers, Antipasto Skewers, Cocktail Meatballs (Marinara, Swedish **or** Sweet & Sour)

### **Hors d'oeuvres | \$105 per selection (50 pieces per selection)**

Mini Crab Cakes with Cajun Remoulade, BBQ Bacon Wrapped Shrimp, Bacon Wrapped Scallops, Surf & Turf Brochette, Crab Stuffed Mushrooms, Maple Smoked Salmon on Mini Potato Latke, Wild Mushroom Arancini with Romesco Sauce, Horseradish Dijon Pork & Pineapple Brochettes

## Menu Enhancements

### **Munchie Bar | \$5.50 per guest**

Soft Pretzels with Homemade Beer Cheese

Eggroll - Select Buffalo Chicken, Taco, Reuben, Greek, Philly Cheesesteak **or** Pulled Pork

Mac & Cheese Ball - Select Chicken Alfredo, Ham & Jack, Bacon & Bleu **or** Green Chile Pork

### **Late Night | \$5.50 per guest**

Guiseppe Cheese & Pepperoni Sheet Pizzas

Boneless Bites – Select Buffalo, Garlic Parmesan, Honey Mustard, House BBQ **or** Sweet Thai Fire

### **Surf 'N Turf Slider Station | \$6.50 per guest**

Beef Tenderloin Slider with Creole Grilled Shrimp served with Creamy Horseradish Sauce and Cajun Remoulade

### **Walking Taco Bar | \$4.50 per guest**

Snack Size Bags of Nacho Cheese and Cool Ranch Doritos, Seasoned Ground Beef and All The Taco Fixins'

### **Ice Cream Bar | \$4.50 per guest**

Vanilla Ice Cream, Fudge Brownie, Hot Fudge, Caramel Sauce, Oreo Crumble, Chopped Peanuts, Sprinkles, Cherries, Whipped Cream

### **S'mores Bar | \$3.50 per guest**

Traditional Graham Crackers, Marshmallow, Dark Chocolate, Milk Chocolate, White Chocolate

### **Sweets Trio Bar | \$3.00 per guest**

Assorted Cookies, Fudge Brownies, Signature Red Velvet Whoopie Pies

### **Dessert & Sweets Platters | Priced per guest**

Fresh Baked Cookies \$1.50

*(Chocolate Chunk, Peanut Butter, Oatmeal Raisin, Reese's Pieces, M&M, Sugared)*

Fudge Brownies \$1.50

Lemon Bars \$1.50

Mini Chocolate Chip Cannoli \$3.00

Red Velvet Whoopie Pies \$3.00

Assorted Gourmet Dessert Bars \$3.00

Gourmet Pie \$1.75

*(Caramel Apple Nut, Strawberry Rhubarb, Blueberry, Raspberry, Harvest Apple, Dutch Apple, Peach **or** Cherry)*

## MORNING-BRUNCH BUFFET



### **Continental Breakfast | \$10.95 per guest**

Regular & Decaf Coffee, Orange & Cranberry Juices

Assorted Muffins, Pastries, Bagels & Cream Cheese, Fresh Fruit Salad **or** Yogurt

### **Hot Breakfast | \$14.95 per guest**

Regular & Decaf Coffee, Orange & Cranberry Juices

Assorted Muffins, Pastries, Bagels & Cream Cheese, Fresh Fruit Salad **or** Yogurt

Home Fries, Scrambled Eggs

Select: Crispy Bacon, Breakfast Sausage **or** Grilled Ham

Select: Pancakes, French Toast **or** Waffles

### **Brunch | \$18.95 per guest**

Regular & Decaf Coffee, Orange & Cranberry Juices

Assorted Muffins, Pastries, Fresh Fruit Salad

Cheddar Potato Casserole

Egg - Select Scrambled Eggs **or** Quiche – Tuscan, Greek **or** Denver

Meat - Select Crispy Bacon, Breakfast Sausage **or** Grilled Ham

Salad - Select House with Ranch & Italian Dressings **or** Spinach with Sweet & Sour Dressing

Entrée - Select one from available selections

### **Morning-Brunch Enhancements**

#### **Yogurt Parfait Bar | \$4.95 per guest**

Vanilla Yogurt, Sliced Strawberries, Raspberries, Blueberries, Cinnamon Granola

#### **Oatmeal Bar | \$3.95 per guest**

Oatmeal, Strawberries, Blueberries, Raisins, Brown Sugar, Candied Walnuts

#### **Crepe Station | \$5.95 per guest**

Crepes, Strawberry, Peach, Harvest Apple, Whipped Cream

#### **Omelet Station | \$6.95 per guest**

Spinach, Bacon, Sausage, Ham, Tomatoes, Onions, Peppers, Mushrooms, Cheddar, Feta

#### **Soup Station | \$4.95 per guest**

**Select Two:** Cream of Broccoli Cheddar, Loaded Baked Potato, Creamy Chicken with Rice, Sausage Philly, Pasta Fagioli, Minestrone, Creamy Tomato Basil, Chicken Noodle, Chicken Vegetable, Chicken Tortilla, Pork Wonton

## Beverage Packages



**Coffee | \$1.50 per guest** Regular, Decaf, Flavored Creamers, Hot Tea with Lemon & Honey

**Soft Drink | \$2.50 per guest** Pepsi, Diet Pepsi, Sierra Mist, Lemonade, Iced Tea

**Beer and Wine House |** First Hour \$9.95, Each Additional Hour \$2.25

**Beer, Wine, Signature Cocktail House |** First Hour \$10.95, Each Additional Hour \$3.25

**Open Bar House |** First Hour \$11.95, Each Additional Hour \$4.25

**Mimosa Bar |** First Hour \$7.95, Each Additional Hour \$1.25

Juices: Orange, Cranberry, Grapefruit \*Seasonal options available

Garnish: Strawberry, Raspberry, Oranges \*Seasonal options available

**Brunch Cocktails |** First Hour \$10.95, Each Additional Hour \$3.25

Bloody Mary with Celery & Olive, Orange Juice Mimosa, White or Red Sangria

***Beverage packages include soft drinks, one bar set-up and one bartender.***

### House Selections

Beer | Select Three: Budweiser, Yeungling Lager, Bud Light, Coors Light, Miller Light

Wine | Sutter Home Pinot Grigio, Pink Moscato, Cabernet

Liquor | Svedka Vodka, Ron Rico Rum, Seagram's 80 Gin, Sauza Silver 80 Tequila, Bellows

Bourbon, Bellows Scotch, Bellows Whiskey, Triple Sec, Sweet & Dry Vermouth

Peach Schnapps, Midori Melon Liqueur, Kahlua, Amaretto

### Premium Selections | Add \$5 per guest

Beer | Select Four: Budweiser, Yeungling Lager, Bud Light, Coors Light, Miller Light, Mich Ultra,  
Sam Adams, Angry Orchard Apple, White Claw Variety

Wine | Woodbridge Pinot Grigio, White Zinfandel, Cabernet

Liquor | Titos Vodka, Bacardi White Rum, Seagram's 80 Gin, Patron 80, Jim Beam Bourbon

Dewar's 80 Scotch, Knob Creek Whiskey, Dr. McGillicuddy Mint, Grand Marnier, Triple Sec

Sweet & Dry Vermouth, Peach Schnapps, Midori Melon Liqueur, Kahlua, Amaretto

### Local Selections | Add \$5.00 per guest

Beer | Select One: Beer Tree Brew Co., Water Street Brewing Co., Galaxy Brewing Company

Wine | Select One: Black Bear Winery, Sovereign Vines

Liquor | Select Three Flavors: Waterman's 607 Whiskey

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### Cash/Consumption | Priced per beverage

Bar Set-Up - \$200 each

Bartender - \$35 per bartender per hour

Sales Minimum - \$250



# Matt Dutcher

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