

*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

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

19th 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

Cash/Consumption | Priced per beverage

Bar Set-Up - \$200 each

Bartender - \$35 per bartender per hour

Sales Minimum - \$250

Matt Dutcher

607.648.5225 Ext: 201

matt@chenangobridgeredandwhite.com



604 River Road • Binghamton, NY • 13901
redandwhitecatering.com