

# RISE & SHINE *Breakfast*

*please pass the syrup*

## Waffle Boards

Looking to impress your guests? Belgian Waffles, assorted seasonal fresh fruits, local maple syrup, mini chocolate chips, whipped cream, peanut butter and nutella displayed on a wood cutting board. Enhance with crispy bacon and sausage.

\$20 per guest

## Broadway Breakfast

Assorted Pastries

Fresh Seasonal Fruit

Choice of Quiche or Scrambled Eggs

Choice of Crispy Bacon and Sausage Links

Crispy Roasted Potatoes with Peppers & Onions

Choice of 1:

Stuffed French Toast, Belgian Waffles with

Local Maple Syrup or Fruit Topped Cheese Blintzes

Coffee and Hot Tea Bar & Orange Juice

\$28 per guest

ADD CHEF-ATTENDED OMELETTE STATION

Replace Egg option ADD \$5 per guest

*\*\$75 Chef Fee (per chef)*

## *cocktails & mocktails*

### I·O·B Bubbly Bar

Orange Juice, Cranberry and Grapefruit Juice with an Assortment of Fresh Berries to Create Your Mimosa. Bar Complete with Flutes and Decorative Straws.

\$12 per guest

### Mini Libations

Posh Minis Creatively Displayed

Bloody Mary Shooters

Spiked Champagne Punch

Champagne Mule

\$12 per guest

### Sweet Tea & Sunshine Station

Displayed in Crystal Dispensers

Cucumber Mint Infused Water

Herb & Berry Lemonade

*Infused with Rosemary and Blueberries*

Citrus Unsweetened Ice Tea

*Garnished with Oranges and Lemons*

\$6 per guest

NYS sales tax and a 22% administration fee will be added to all food and beverage prices. Pricing may be subject to change.

# SIGNATURE BRUNCH *Breakfast*

The Inn on Broadway's

*signature brunch* \$35 PER GUEST

Served until 2:00pm.

## BRUNCH INCLUDES:

Fresh Baked Pastries *and* Muffins  
Crispy Roasted Potatoes *with* Bell Peppers & Onions  
Crispy Bacon *and* Sausage Links  
Belgian Waffles *with* Warm Local Maple Syrup

## CHOICE OF 1:

Eggs Benedict, Scrambled Eggs *or* Assorted Quiche

## CHOICE OF 1:

SPINACH SALAD  
Dried Cranberries, Slivered Almonds and Creamy  
Honey Poppy Seed Dressing.  
CAESAR SALAD  
Parmigiano Reggiano Cheese & House-made Garlic Croutons.  
HOUSE SALAD MIXED GREENS  
*with* Balsamic Dressing.

## CHOICE OF 1:

CHICKEN FRENCH  
Finished with a Lemon Butter and Sherry Wine Sauce.  
STUFFED CHICKEN BREAST  
Smoked Gouda, Roasted Red Peppers & Artichoke Hearts  
SEASONAL VEGETABLE RISOTTO  
Creamy Arborio Rice with Fresh Seasonal Vegetables.  
VEGETABLE LASAGNA Fresh Market Vegetables,  
Layered with Bechamel & Marinara Sauces.  
VEGETABLE WELLINGTON Puff Pastry Filled with Market  
Vegetables & Cheeses with a Spinach Pesto Cream Sauce.  
PAN SEARED SALMON  
Finished with Tomato & Chive Vinaigrette.

Coffee *and* Hot Tea Station  
Orange Juice

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BROADWAY

# *luncheon*

## BROADWAY *lunch stations*

Served until 2:00pm. Includes coffee or tea.

### *university club*

WALDORF CHICKEN SALAD  
Diced Apples, Grapes, Toasted Walnuts  
& Dried Cranberries.

GRILLED VEGETABLE  
with Herbed Country Style Ricotta.

SLOW ROASTED BEEF  
Red Onion and Horseradish Mayonnaise.

An Assortment of House-made Rolls,  
Whole Grain Breads and Croissants.

POTATO SALAD

FRESH FRUIT SALAD

GARDEN SALAD  
with Balsamic Vinaigrette &  
Bleu Cheese Dressings.

\$28 per guest

### *salad & flatbread*

#### SALADS

CAESAR  
with Parmigiano Reggiano Cheese and  
House-made Garlic Croutons.

HOUSE SALAD  
with Carrots, Tomatoes & Cucumbers  
finished with Balsamic Vinaigrette.

Choice of (2) Protein

STEAK

SHRIMP

GRILLED TOFU

GRILLED CHICKEN

#### FLATBREADS

AN ASSORTMENT OF FLATBREADS.

\$26 per guest

### *classic italian*

#### CHOICE OF 1:

CAESAR SALAD  
with Parmigiano Reggiano Cheese  
and Garlic Croutons.

TOMATO, CUCUMBER &  
RED ONION SALAD

CAPRESE SALAD  
Tomato, Sweet Onion and Fresh  
Mozzarella with Basil Pesto Dressing.

GREENS & BEANS

EGGPLANT ROLLATINI  
with Fresh Marinara & Basil.

CHICKEN FRENCH

HOUSE-MADE CIABATTA BREAD

\$30 per guest

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PLATED

# luncheon

## COMBINATION PLATE

*perfect pair* \$30 PER GUEST

Served until 2:00pm. Includes coffee or hot tea service.

### SELECT 1 SALAD:

#### HOUSE SALAD

Choice of Balsamic Vinaigrette or Honey Poppyseed Dressing.

#### CAESAR

with Parmigiano Reggiano Cheese and Garlic Croutons.

...

### SELECT 2 ENTREES:

#### PASTA PRIMAVERA (VEGETARIAN)

Sautéed Seasonal Vegetables with Garlic, Fresh Basil, Olive Oil & Gemelli.

#### SEASONAL VEGETABLE RISOTTO (GF) (VEGETARIAN)

Creamy Arborio Rice with Fresh Seasonal Vegetables.

#### CHICKEN FRENCH

Finished with a Lemon Butter & Sherry Wine Sauce.

#### PAN SEARED SALMON (GF)

with Tomato & Chive Vinaigrette.

#### 4OZ. GRILLED PETITE TENDERLOIN (GF)

#### SEASONAL CHEF INSPIRED VEGAN SELECTION (VEGAN)

## *additions*

HOUSE-MADE  
CIABATTA IN BASKET  
with Whipped Butter  
\$5 per basket

### DESSERTS

COOKIE TRAY (*serves 8*)  
House-made  
\$25 per tray

ASSORTED ITALIAN COOKIES  
House-made  
\$6 per guest

THE INN ON BROADWAY SIGNATURE  
CAKE OR CHEESECAKES  
House-made  
\$8 per guest

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# PLATED dinner

## Plated Selections

CHOOSE 3 ENTREE SELECTIONS

*\$60* per guest

*With Chef Paired Starch and Vegetable*

*\*Plated Dinners require place cards coordinated with your seating chart.*

### THE SALAD

SELECT 1

CAESAR

with Parmigiano Reggiano Cheese.

MIXED GREENS

with Carrots, Tomatoes & Cucumbers finished  
with Balsamic Vinaigrette.

FRISÉE & BABY SPINACH SALAD

with Empire Apples, Golden Raisins, Toasted Pecans  
& Strawberry Vinaigrette.

(ADD \$2.00 PER GUEST)

## Additional Course enhancement

### PALETTE CLEANSER

LEMON SORBET

(ADD \$3.00 PER GUEST)

### PASTA OFFERING

SELECT 1

HOUSE MADE JUMBO RAVIOLI

*\*A Tournedos Signature Item*  
Chef inspired seasonal filling with  
fresh tomato sauce.

(ADD \$10.00 PER GUEST)

or

PASTA PRIMAVERA (V)

Sautéed Seasonal Vegetables with Garlic,  
Fresh Basil, Olive Oil & Gemelli Pasta.

(ADD \$5.00 PER GUEST)

### THE STEAK

YOUR CHOICE OF SAUCE:

*Bordelaise, Tournedos Steak Sauce, Maître d' Butter, Au Poivre*

TWIN PETITE FILET MIGNONS

NY STRIP

### THE CHICKEN

OVEN ROASTED STUFFED CHICKEN BREAST  
Smoked Gouda, Roasted Red Pepper & Artichoke Hearts.

GRILLED CHICKEN WITH MEYER LEMONS  
& FRESH BASIL CREAM SAUCE

### THE PORK

TUSCAN PORK TENDERLOIN

Stuffed with Prosciutto, Mozzarella & Sage Pesto  
finished with a fig balsamic glaze.

### THE FISH

YOUR CHOICE OF SAUCE:

*Lobster Cream, Tomato & Chive Vinaigrette, Tarragon Cream,  
Lemon & Garlic Beurre Blanc, Sauce Vierge, Sweet & Spicy Asian Sauce*

ROASTED SALMON

GRILLED SWORDFISH

STUFFED JUMBO SHRIMP

### THE VEGETARIAN

SEASONAL VEGETABLE RISOTTO

or

VEGETABLE WELLINGTON

with fresh array of roasted market vegetables, Brie cheese  
with choice of a pesto cream sauce or fresh tomato sauce.

# CUSTOM STATIONED *dinner*

*House-made Ciabatta Bread with Whipped Butter and  
Coffee and Hot Tea included.*

## *the* ERWIN

*(Included in the Broadway Gold & Silver Wedding Offerings)*

### SELECT 1

CAESAR  
Parmigiano Reggiano Cheese and  
House-made Garlic Croutons.

### MIXED GREENS

Carrots, Tomatoes & Cucumbers finished with  
Balsamic Vinaigrette.

### SELECT 1

GREEN BEAN ALMONDINE  
MARKET FRESH VEGETABLES

### SELECT 1

YUKON GOLD SMASHED POTATOES WITH TRUFFLE BUTTER

SEASONAL PASTA PRIMAVERA  
Sautéed Vegetables with Garlic, Fresh Basil,  
Olive Oil & Gemelli Pasta.

### SEASONAL RISOTTO

Creamy Arborio Rice with Fresh Seasonal Vegetables.

### SELECT 2

CHICKEN BREAST STUFFED  
Smoked Gouda, Roasted Peppers & Artichoke Hearts.

### GRILLED CHICKEN BREAST

Meyer Lemons & Fresh Basil Cream Sauce

### LEMON SOLE

Shellfish, Herb Stuffing & Tomato Crab Butter Sauce.

### MARINATED PORK LOIN

Kale, White Beans and Pancetta.

### PRIME SIRLOIN

Herb Roasted and Finished with a Horseradish Au Jus.

## *the* LEON

### SELECT 1

CAESAR with Romano & Parmesan Reggiano Cheeses,  
House-made Garlic Croutons.

MIXED GREENS with Carrots, Tomatoes & Cucumbers  
finished with Balsamic Vinaigrette.

BABY SPINACH with Pistachios, Red Bell Peppers & Dried  
Cranberries finished with a Honey Mustard Dressing.

### SELECT 1

GARLIC ROASTED BRUSSEL SPROUTS \**Tournedos Signature*

MARKET FRESH VEGETABLES

GRILLED ASPARAGUS

### SELECT 2

YUKON GOLD SMASHED POTATOES WITH TRUFFLE BUTTER

POTATO AU GRATIN

SEASONAL PASTA PRIMAVERA

Sautéed Vegetables with Garlic, Fresh Basil, Olive Oil and  
Gemelli Pasta.

SEASONAL RISOTTO

### SELECT 3

CHICKEN BREAST FILLED  
with Smoked Gouda, Roasted Peppers & Artichoke Hearts.

PAN ROASTED CHICKEN BREAST

with Roasted Pears, Local Brie & Roasted Red Grapes.

TUSCAN PORK TENDERLOIN Stuffed  
with Prosciutto, Mozzarella, and Sage Pesto.

BEEF TENDERLOIN FILET AU POIVRE

ROASTED SALMON with a Tarragon Cream Sauce.

*\$49* per guest

*\$65* per guest.

ENHANCEMENT OPTION FOR *the* ERWIN & *the* LEON

ADD A CHEF ATTENDED CARVING STATION TO CUSTOMIZE YOUR EXPERIENCE.

NYS sales tax and a 22% administration fee will be added to all food and beverage prices. Pricing may be subject to change.

HAND PASSED

# *hors d'oeuvres*

Select 3 hors d'oeuvres to be passed for 1 hour \$14 per guest

Select 6 hors d'oeuvres to be passed for 1 hour \$21 per guest

(2 pieces per guest of each selection)

## *vegetarian*

### VEGETARIAN

WATERMELON SQUARES WITH HERB LEMON RICOTTA

RASPBERRY BAKED BRIE

VEGETABLE STUFFED MUSHROOMS

CHEESE ARANCINI WITH MARINARA SAUCE

TRADITIONAL GREEK SPANIKOPITA

DEEP FRIED CAULIFLOWER BUFFALO "WINGS"

CAPRESE BRUSCHETTA WITH FRESH BASIL

SPINACH & ARTICHOKE DIP WITH PITA

### VEGAN

THAI CORN FRITTERS WITH DIPPING SAUCE

FRESH VEGETABLE SPRING ROLLS WITH DIPPING SAUCE

## *seafood*

TUNA AND SALMON POKE WITH WONTON CUPS

SALMON COQUETTES WITH CITRUS AOILI

TOURNEDOS MINIATURE CRAB CAKES

BACON WRAPPED SCALLOPS

TOURNEDOS SEAFOOD SALAD SHOOTERS

## *meat AND poultry*

ROAST BEEF BRUSCHETTA

PROSCIUTTO WRAPPED FRESH MOZZARELLA  
WITH FRESH BASIL

BACON & CHEDDAR TWICE BAKED POTATO SKINS

BEEF OR CHICKEN WELLINGTON

BACON WRAPPED DATES

TERIYAKI BEEF & VEGETABLE KEBOBS

BUFFALO CHICKEN MEATBALL ON SKEWER

FRIED PANCETTA MAC & CHEESE BALLS

### PASSED

## *pairings*

### TACOS & TEQUILA

ASSORTMENT OF STEAK & VEGETABLE MINI TACOS  
SERVED WITH MINTURE REPESADO TEQUILA  
\$16PP

### BURGER BITES WITH BEER

CHEESEBURGER SLIDER SKEWERED WITH PICKLE  
SERVED WITH MINI BOTTLES OF HEINEKEN  
\$12PP

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# STATIONED *hors d'oeuvres*

AVAILABLE FOR À LA CARTE ADD-ON. PACKAGE INCLUSION IS SPECIFIED.  
*These displays are prepared for your guest count, they are not unlimited.*

## DOMESTIC & IMPORTED CHEESE BOARD

(Included in the Broadway Gold & Silver Wedding Packages)

...

Premium Cheese Assortment Garnished with Grapes & Fresh Berries. Served with Assorted Crackers.

*\$6.00 per guest*

## GARDEN VEGETABLE DISPLAY

(Included in the Broadway Gold & Silver Wedding Packages)

...

A Colorful Display of Assorted Fresh Vegetables Paired with Seasonal Hummus and Dipping Sauces. Accompaniment of Marinated and Grilled Seasonal Vegetables on Skewers & Finished with a Balsamic Glaze.

*\$7.00 per guest*

## ZUCCHINI CROSTINI DISPLAY

Zucchini Sautéed with Pepper Flakes,  
Roasted Garlic and Tomato Trio.

Served with a Side of Fresh Herbed  
Country Style Ricotta and Toasted Baguette.

*\$7.00 per guest*

## NEPTUNE SEAFOOD TOWER

(Included in the Lux Package)

Oysters and Clams on the Half Shell,  
King Crab Legs & Shrimp

*\$19.00 per guest*

## JUMBO SHRIMP COCKTAIL TOWER

(Included in the Grand Broadway Wedding Package)

*\$9.00 per guest*

## ANTIPASTO & TAPAS DISPLAY

(Included in the Grand Broadway Wedding Package)

...

Roasted Red Pepper Hummus, Marinated Olives,  
Genoa Salami, Prosciutto, Sopressata, Pepperoni,  
Cherry Peppers, Grilled Zucchini,  
Grilled Portobello Mushrooms, Fresh Mozzarella  
& Baked Pita

*\$12.00 per guest*

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Pricing may be subject to change.



CREATIVE

# grazing stations

Grazing Stations are a great alternative to Buffet or Plated Dinners with a more casual feel. Stations help encourage your guests to move around and mingle. Once stations begin your guests will have 2 hours to enjoy.

~ Choose Any 3 Stations \$65 per guest with a minimum of 50 people ~

Create · Your · Own

## *pasta* STATION

Penne  
Cheese Tortellini

Marinara  
Vodka Sauce  
Creamy Alfredo

Broccoli  
Mushrooms  
Artichoke Hearts  
Peppers  
Black Olives

\*CHEF FEE of \$75

TAVERN 26

## *slider* STATION

Mini Sliders Skewered  
with Pickle

Steak Bomber  
Fried Fish  
Grilled Chicken

Sweet Potato Fries  
Waffle Fries

1950s COMFORT

## *nostalgia* STATION

Mac & Cheese

Biscuits with  
Mashed Potatoes & Gravy

Tomato Soup Shooters *with*  
Grilled Cheese Points

Mini Chicken Pot Pies

Fried Chicken &  
Waffle Skewers

## *carving* STATION

(CHOOSE 2)

Prime Roasted Sirloin  
Roast Breast of Turkey  
Roast Loin of Pork

{ Roast Leg of Lamb with  
Garlic & Rosemary *or*  
USDA Prime Ribeye  
(ADDITIONAL \$5PER GUEST) }

*Served with Appropriate  
Condiments*

Herb Roasted Red Potatoes  
Fresh Baked Rolls

\*CHEF FEE of \$75

Create · Your · Own

## *caesar*

Romaine  
Kale

Red Onion  
House Made Croutons  
Fresh Lemons  
Grilled Asparagus  
Cherry Tomatoes

Shrimp  
Chicken

Garlic Bread Sticks

TACO 'BOUT A PARTY

## *taco* STATION

Shrimp  
Pulled Chicken

Cilantro  
Fresh Limes  
Salsa  
Sour Cream  
Shredded Cheese  
Pickled Jalapenos  
Red Onion  
Shredded Lettuce  
Guacamole

Soft Shells  
Tortilla Chips

# CREATE YOUR OWN STATION

## *Beverages*

### *cup of cheer*

STATION

#### COFFEE & HOT TEA

REGULAR & DECAF COFFEE  
ASSORTED HOT TEAS  
FLAVORED CREAMERS  
HALF AND HALF  
SUGARS  
FLAVORED SYRUPS  
CHOCOLATE SHAVINGS  
WHIPPED CREAM  
\$6 PER GUEST

...

#### ADD SOME LOVE

### *cup of cheer*

WITH SWEETNESS

· Enhanced ·  
Coffee & Hot Tea Station  
*as described above*  
Including:

MINI CINNAMON BUNS  
ALMOND BEAR CLAWS  
CROSSIANTS WITH CHOCOLATE

Add \$4 PER GUEST

### *hot cocoa*

STATION

HOT MILK  
WHIPPED CREAM  
MARSHMALLOWS  
CRUSHED CANDIES  
CHOCOLATE SHAVINGS  
ANDES MINTS  
CHOCOLATE CHIPS

FLAVORED SYRUPS  
RASPBERRY  
ALMOND  
HAZELNUT

\$8.00 PER GUEST

#### TAKE IT UP A NOTCH *(For Adults Only)*

Baileys  
Kahlua  
Frangelico

\$6 PER GUEST

...

#### Suggested Pairing

GOURMET COOKIES  
HOUSE-MADE  
*Chocolate Chip*  
*Sugar Cookies*  
*Chocolate Chocolate Chip*  
*Peanut Butter GF*

MINI CARTONS OF MILK  
2%  
*Almond Milk*

\$8 PER GUEST

### *tea lab*

STATION

LEMONADE  
UNSWEETENED ICE TEA  
PUNCH

SEASONAL BERRIES  
LEMONS

#### *Herbs*

ROSEMARY  
MINT  
BASIL

#### *Syrup*

LAVENDER  
HONEY  
SIMPLE SYRUP

\$8 PER GUEST  
FOR 2 HOURS  
*Add \$2.00 per guest per hour*

#### TAKE IT UP A NOTCH *(For Adults Only)*

*Titos Vodka*  
*Champagne*

\$5 PER GUEST

...

#### Suggested Pairing

SALT & SAVORY SNACKS  
*Sugared Ginger*  
*Spiced Nuts*  
*Flavored Popcorn*

\$6 PER GUEST

# ALL INCLUSIVE OFFERINGS

## *Beverages*

### *beer, wine,* **AND** *soda*

#### PACKAGE

RIESLING  
PINOT GRIGIO  
CHARDONNAY  
MERLOT  
CABERNET SAUVIGNON

*by Stone Cellars*  
• CALIFORNIA •

...

**Choice of Draft:**  
STELLA ARTOIS

#### Bottles

THREE HEADS BREWERY  
The Kind India Pale Ale  
LOCAL CRAFT BREWERY  
Seasonal  
LABATT BLUE LIGHT

...

ASSORTED PEPSI PRODUCTS

**\$22.00 PER GUEST**  
FOR 2 HOURS

*Add \$7.00 per guest per additional hour*

### **BOTTLES** A LA CARTE WINE SERVICE *by Stone Cellars*

RIESLING  
PINOT GRIGIO  
CHARDONNAY  
PINOT NOIR  
CABERNET SAUVIGNON

\$28 PER BOTTLE

...

### **TOURNEDOS** **STEAKHOUSE**

Our Wine List is comprised of over 550 bottles.  
*Inquire for your favorites & premium offerings.*

### *call bar*

#### PACKAGE

TITO'S VODKA  
TANQUERAY GIN  
BACARDI RUM  
JACK DANIELS WHISKEY  
JIM BEAM BOURBON  
DEWAR'S WHITE LABEL SCOTCH  
BRIBON TEQUILA

...

RIESLING  
PINOT GRIGIO  
CHARDONNAY  
PINOT NOIR  
CABERNET SAUVIGNON

*by Stone Cellars*  
• CALIFORNIA •

...

**Draft:**  
STELLA ARTOIS

#### Bottles

THREE HEADS BREWERY  
The Kind India Pale Ale  
LOCAL CRAFT BREWERY  
Seasonal  
LABATT BLUE LIGHT

...

ASSORTED PEPSI PRODUCTS

**\$25 PER GUEST FOR 2 HOURS**  
*Add \$9.00 per guest per additional hour*

### **CLIMB** *the* **SHELF**

#### PREMIUM PACKAGE

GREY GOOSE VODKA  
HENDRICKS GIN  
MYERS DARK RUM  
BULLEIT RYE WHISKEY  
BULLEIT BOURBON  
JOHNNIE WALKER BLACK SCOTCH  
PATRON TEQUILA

**ADD \$9 PER GUEST FOR EACH HOUR**

Do · It · Yourself Bar

### *let the fun* **BE "GIN"**

TANQUERAY GIN  
BEEFEATER LONDON PINK GIN  
TONIC WATER  
FLAVORED TONIC WATER

#### *Fruits*

LEMONS & LIMES  
FRESH RASPBERRIES  
ORANGES

#### *Herbs*

ROSEMARY  
MINT  
BASIL

#### *Syrup*

LAVENDER SYRUP

**\$16.00 PER GUEST**  
FOR 1 HOUR  
*(Staffed to Enhance Experience)*

#### VINTAGE BAR

### *whiskey* **AND** *cigars*

*Local Handmade Cigars*  
*with various options*

MAKERS MARK BOURBON  
BITTERS  
ORANGE SLICES  
MARASCHINO CHERRIES  
SUGAR CUBES  
MINT

**Inquiry for Pricing**  
*(Staffed to enhance experience)*