



# WARFIELD'S

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*Restaurant, Lounge & Bakery*



## *Banquet Menu*

7 West Main Street, Clifton Springs, NY 14432

Ph: (315) 462-7184 • Fax: (315) 462-2589

[www.warfields.com](http://www.warfields.com)



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Since the 1800s, men and women have been drawn to downtown Clifton Springs. During that period, the natural sulphur springs were the main attraction due to their supposed curative properties which could be enjoyed through drinking and bathing.

Today, Clifton Springs retains the grace and elegance of the turn of the century. One of the town's most impressive landmarks is the Warfield Block which houses the beautiful and aesthetically stunning Warfield's Restaurant. Inside, its brick and oak walls, combined with gorgeous tin ceilings, produce vivid images of times past. But stunning architecture is only the first part of the Warfield's experience.

The second floor banquet rooms can be arranged for cocktails and hors d'oeuvre parties, as well as traditional sit-down dinners for weddings, rehearsals, family gatherings and business seminars.

The banquet room boasts a genuine 1800s English pub bar. This authentic mahogany piece from an actual London pub came to us by way of New Orleans and now, fully restored, is a breathtaking addition to our facilities as well as a beautiful conversation piece.

## Displayed Hors d'oeuvre Selection

(Prepared for a minimum of 10 people)

### Antipasto \$6/person

Includes an Assortment of Imported Meats and Cheeses,  
Marinated Olives, Chilled Roasted Vegetables, Sliced Baguette and Crackers

### Cheese Board \$4/person

Selection of Imported and Domestic Cheeses, Sliced Baguette and Crackers

### Crudités \$3.50/person

Chilled Vegetables with an Assortment of House-Made Dips

### Fruit Platter \$4/person

Fresh Seasonal Fruit and Berries with Yogurt Dip

### Baked Brie \$4.50/person

Single Wheel of Brie Baked in Puff Pastry

### Raw Bar \$525/100 Pieces

Chilled Crab Claws, Raw Clams, Raw Oysters, PEI Mussels on the Half Shell Chilled

## Chilled Hors d'oeuvre Selection

(50 piece minimum at \$100, 100 pieces at \$190)

Smoked Salmon Roulades

Classic Duck Rillettes on Country Toast

Chicken Salad on Crispy Wontons

Deviled Egg with Truffle

Ratatouille Tartlet with Goat Cheese Fondue

Pepper Seared Beef Roulade

Prime Sirloin Steak Tartar Crostini

Smoked Salmon and Watercress Sandwiches

Herbed Goat Cheese on Parmesan Tuile

Citrus Dill Cured Salmon on Cucumber Round

Roasted Pepper and Olive Crostini

Vegetable Frittata with Pecorino Romano

Belgian Endive with Gorgonzola and Spiced Pecans

Melon and Prosciutto

Fresh Fruit Brochettes

Smoked Trout and Pickled Red Onion

Tomato Jam Bruschetta

Prosciutto Wrapped Asparagus

## Hot Hors d'oeuvre Selection

(50 piece minimum at \$100; 100 pieces at \$190)

Thai Chicken Spring Rolls

Crispy Vegetable Spring Rolls with Ponzu Dipping Sauce

Cajun Potato Wedges with Romesco Sauce

Chicken Satay with Peanut Sauce

Beef Satay with Horseradish Sauce

Spinach-Bacon-Goat Cheese Stuffed Mushroom Caps

Spanakopita

Chicken Quesadilla

Truffled Wild Mushroom Polenta Cakes

Mini Grilled Cheese Sandwiches

Risotto Fritters with Parmesan and Herbs

Potato Pancakes with Smoked Salmon and Crème Fraiche

Homemade Meatballs with Spicy Tomato Sauce

Artichoke French

Pork Dumplings with Garlic Sauce

## Premium Chilled Hors d'oeuvre Selection

(100 piece minimum at \$325)

Traditional Shrimp Cocktail

Maine Crab Salad in a Phyllo Tart Shell

“Cassoulet Crostini” Duck Confit and White Beans

Tuna Tartar on Crispy Wontons

Crab and Mango Salad on a Marinated Cucumber

Smoked Salmon on House-Made Brown Bread with Dill and Capers

Maine Lobster Roll at \$325

## Premium Hot Hors d'oeuvre Selection

(100 piece minimum at \$325)

Mini Seafood Cakes with Remoulade Sauce

Shrimp Skewers with Herbed Garlic Drizzle

Scallops Wrapped with Bacon

Clams Casino

Mini Beef Wellington

Lamb Lollipops with Minted Mustard Drizzle at \$350

## Carving Board

(Carved options include house made rolls and condiments)

Tenderloin of Beef	\$300 serves 15 persons
Slow Roasted Prime Rib of Beef	\$350 serves 30 persons
Dry Rubbed Roast Sirloin of Beef	\$225 serves 30 persons
Slow-Roasted Turkey Breast/Ham	\$195 serves 30 persons

## Dinner Buffet

(Dinner buffet prepared for a minimum of 25 people)

\$35.00 ++ per person

Served Mixed Greens Salad and Seasonal Vegetable

### Choice of Two:

Herb Roasted New Potatoes, Wild Rice Pilaf, Penne Marinara,  
Twice-Baked Red Potatoes, Lyonnaise Potatoes, Farfalle Primavera

### Choice of Two:

Chicken Marsala, Chicken French, Grilled Herbed Chicken, Prosciutto and Pesto Stuffed  
Chicken with Roasted Red Pepper Beurre Blanc, Grilled Salmon Fillet with Lentil Ragout  
and Red Wine Jus, Broiled Sole with Fresh Herb Beurre Blanc, Pork Medallions Provençal

### Choice of One Carved Item:

Prime Rib, Roast Turkey Breast, Glazed Ham, Roasted Pork Loin  
Prime rib additional \$10.00 per person

## Three-Course Limited Menu

(Menu shown is an example; preparation will change according to our seasonal ala carte menu)

\$45.00 ++ per person

Choice of one item from each course

### First Course

Mixed House Greens  
Caesar Salad

### Second Course

*Pan Roasted Free Range Chicken*  
Buttery Parmesan Mashed Potatoes, Spinach & Pan Jus

### *Filet Mignon*

Potato Gnocchi, Port Wine Reduction, Maytag Blue Cheese Butter

### *Pan Seared Atlantic Salmon*

Crabmeat Mashed Potatoes, Grapefruit Beurre Blanc

### *Mushroom Risotto*

Roasted Shiitakes, Shallots, Parmesan Cheese & Truffle Oil

### Third Course

Classic Crème Brûlée  
Flourless Chocolate Cake

## Wedding Cakes

**Available — call for prices.**

*Special decorations may incur additional charges.*

*Servings are based on a 1.5" x 2" serving size.*

*Various fillings, flavors and frostings available.*

## Beverage Service

Coffee and Tea Station	\$2.25 per person
Soda	\$2.25 per person

## Bar Options

<b>Open Bar</b>	<b>One Hour</b>	<b>Two Hours</b>
Call Brands	\$13.00	\$20.00
Premium Brands	\$17.00	\$24.00
Beer, Wine, Soda	\$10.00	\$17.00

*Cash bar and consumption bar available upon request.*

*Other liquors available when requested prior to event.*

## Toasts

Champagne Toast	\$6.00/glass
Wine Toast	\$5.50/glass

## Equipment Rental

Screen	\$25.00
Easel with pad and markers	\$25.00
TV and VCR	\$50.00
LCD Projector	\$125.00

## *Room Rates*

Private downstairs room: \$150.00

Private garden: \$200.00

Upstairs banquet room: \$300.00

## *Terms and Conditions*

### **Deposits**

A deposit of \$150 for the upstairs Banquet Room or \$100 for the downstairs Private Dining Room is required to secure space available. Deposits are to be settled no less than 30 days prior to said function. In the event of a cancellation, deposits are non-refundable. This is excluding cancellations in which the scheduled space can be rebooked. In the event of this scenario, deposit refund is left to Warfield's management discretion.

### **Payments and Service Charges**

All food and beverage is subject to a 20 percent service charge and applicable New York State sales tax. Payment of total bill (less deposits) must be submitted upon completion of function. In cases where credit cards are used, a 4 percent transaction fee will be required. Management reserves the right to assess a room rental fee for use of any private room.

### **Guarantees**

An approximate count of people attending is required two weeks prior to function. A final guarantee is necessary 7 days in advance of the function. Warfield's will bill for the guaranteed number of guests, or the actual number of guests, whichever is greater.

### **Confirmations**

Final menu items and details pertaining to the function must be received 15 days prior to the function. Warfield's reserves the right to change function space at any point in planning should the number of attendees increase or decrease.

### **Guest Responsibilities**

The client organizing the function agrees to assume full responsibility for the conduct of its participants, and to comply with the rules of Warfield's and all applicable laws, ordinances and regulations.

Function must be confined to the space rented and scheduled. Warfield's reserves the right to exclude or evict any and all objectionable persons from function and premises without liability.

The client is responsible for any damages to facilities or equipment caused by patron or guests.



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