

Deposits

A non-refundable deposit of 20 percent of the estimated total bill is required to secure space availability. Deposits are to be settled no less than thirty 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. An additional deposit of 50 percent of the estimated total bill is required two weeks prior to said function.

Payments and Service Charges

All food and beverage is subject to an 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 3 business 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.

Menus

Menus (with the exception of buffets) are limited to 4 entree selections, unless special arrangements have been made. Dietary substitutions are available upon request. Special menus can be planned with Warfield's management upon request. All menu prices are subject to change and will be guaranteed 45 days prior to a function.

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.

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 \$2.50/ Person

Single Wheel of Brie Baked in Puff Pastry

Raw Bar \$450 / 100 Pieces

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

Chilled Hors d'oeuvre Selection

(50 Piece Min. @ \$75, 100 Pieces @ \$145)

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 Min. @ \$75, 100 Pieces @ \$145)

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 Min. @ \$250)

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 @ \$325

Premium Hot Hors d'oeuvre Selection

(100 Piece Min. @ \$250)

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 @ \$350

Beverage Service

Coffee and Tea Station \$1.75 per person
Soda and Juice Station \$3.00 per person

Bar Options:

Open Bar	1 Hour	2 Hours	3 Hours	4 Hours
Call Brands	\$10.00	\$17.00	\$23.00	\$28.00
Premium Brands	\$14.00	\$21.00	\$27.00	\$32.00
Beer, Wine, Soda	\$8.00	\$13.00	\$17.00	\$20.00

Cash Bar & Consumption Bar available upon request

Beer Included in Open Bar:

Corona, Samuel Adams, Heineken, Guinness and Labatt's Blue Light

Other Beers Available by the Case (*must be ordered one week in advance*)

Liquor Used for Banquet Bar:

Absolut Citron, Absolut, Bombay, Bacardi, Captain Morgan, Jim Beam, Seagrams "7", Dewars, Peach Schnapps, Amaretto, Triple Sec, Kahlua

Other Liquors Available When Requested Prior to Event

Toasts

Champagne Toast \$3.75/Glass Wine Toast \$4.75/Glass

Punches

	(per gallon)
Fruit Punch (non-Alcoholic)	\$24.00
Bloody Mary	\$48.00
Milmosa	\$45.00
Fuzzy Navel	\$68.00
Wine Punch	\$35.00
Whisky Sour Punch	\$48.00

Equipment Rental

Screen	\$25.00
Easel with Pad and Markers	\$25.00
TV and VCR	\$50.00
LCD Projector	\$125.00

Specialty Cake List

All Orders Include Choice of Cake Size, Cake Type, And Icing

Other Options and Requests May Incur Additional Charges

All Custom Ordered Cakes Require a Minimum of 48 Hours Advanced Notice

Specialty Cakes

Cake Size	Price	Approximate Servings
6"	\$15.00	4-6
8"	\$25.00	8-10
10"	\$35.00	10-16
12"	\$45.00	16-22
1/4 Sheet Cake - 9"x13" - 1 Layer	\$25.00	20-25
1/4 Sheet Cake - 9"x13" - 2 Layers	\$45.00	20-25
1/2 Sheet Cake - 12 1/4"x18 1/4" - 1 Layer	\$50.00	45-60
1/2 Sheet Cake - 12 1/4"x18 1/4" - 2 Layers	\$75.00	45-60
Full Sheet Cake - 24 1/2"x 16 1/2" - 1 Layer	\$100.00	90-105
Full Sheet Cake - 24 1/2"x 16 1/2" - 2 Layer	\$175.00	90-105

Wedding Cakes

Special Decorations May Incur Additional Charges

Servings are Based on a 1 1/2"x 2" Serving

Cake Size	Price	Approximate Servings
8"	\$78.00	24
10"	\$123.50	38
12"	\$182.00	56
14"	\$253.50	78
16"	\$325.00	100
8", 10" & 12" Tier Cake	\$395.00	110
10", 12" & 14" Tier Cake	\$575.00	230

Cake Type: (Please Choose One)

Almond Genoise	Angel Food	Carrot
Chocolate Genoise	Ginger Spice	Hazelnut Genoise
Orange Almond	Vanilla Genoise	

Icing: (Please Choose One)

French Buttercream	Whipped Cream	Chocolate Ganache
Cream Cheese	Chocolate Whipped Cream	Chocolate Buttercream

Filling (\$10 for 6" or 8" Cake, \$20 for 10" or 12" Cake)

Fresh Fruit	Apricot	Pastry Cream
Raspberry	Chocolate Ganache	Lemon Curd
Strawberry	Chocolate Mousse	

Breakfast Station

(Breakfast parties require a minimum of 50 people)

Omelet Station \$8 / Person

To include: a selection of ham, bacon, goat cheese, cheddar cheese, peppers, onions, mushrooms, tomatoes and artichokes
Made to order: \$35 / Hour Culinary Fee

Continental Breakfast Station \$7 / Person

Selection of fresh fruit juices, sliced seasonal fruit, assorted breakfast pastries and breads, cream cheese, butter and preserves

Lunch / Dinner Grazing Stations

(Lunch / Dinner station parties require a minimum of 25 people)

Pasta Station \$9 / Person

Chef's choice of two home-made pasta dishes using your choice of two pastas: farfalle, ziti, penne, or tortellini
Made to order: \$35 / hour culinary fee

Salad Station \$7/ Person

Your Choice of Two:

Caesar Salad

To include: roasted red pepper, croutons, black olives, anchovies, crispy apple wood smoked bacon, grated parmesan cheese and zesty Caesar dressing

House salad

To include: grape tomatoes, cucumber, slivered red onion, crumbled bleu cheese and tarragon dill dressing

Classic Spinach Salad

To include: red onions, cherry tomatoes, roasted shiitake mushrooms, goat cheese and bacon sherry vinaigrette

Dessert Station \$7 / Person

An assortment of mini pastries, tartlets, and cookies

Carving Board

(Carved options include house made rolls and condiments)

Tenderloin of Beef	\$250 serves 15 persons
Slow Roasted Prime Rib of Beef	\$300 serves 30 persons
Dry Rubbed Roast Sirloin of Beef	\$175 serves 30 persons
Slow-Roasted Turkey Breast	\$145 serves 30 persons

Luncheon Buffet

(Luncheon buffet prepared for a minimum of 25 people)
\$14.95 ++ per person

Select Two:

Fresh Fruit Salad, Potato Salad, Marinated Vegetable Salad,
Pasta Salad, Mixed Green Salad with Creamy Tarragon-Dill Dressing

Select Two:

Wild Rice Pilaf, Seasonal Vegetable, Herb Roasted New Potatoes,
Penne Marinara

Select Two:

Grilled Herbed Chicken, Hunan Sesame Chicken, Chicken French,
Pork Medallions Provencal, Broiled Sole with Lemon-Herb Beurre Blanc,
Grilled Salmon with Lentil Ragout and Red Wine Jus

Dinner Buffet

(Dinner buffet prepared for a minimum of 25 people)
\$28.95 ++ per person

Served Mixed Greens Salad
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 Provencal

Choice of One Carved Item:

Prime Rib, Roast Turkey Breast, Glazed Ham, Roasted Pork Loin

Three-Course Limited Menu

(Menu shown is an example; preparation will change according
to our seasonal ala carte menu)
\$35.00 ++ per person
Choice of one item from each course

Warfield's Restaurant & Bakery

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



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