

THREE-COURSE LIMITED MENU*

Choice of one item from each course. \$55.00 ++ per person • Available all day!

FIRST COURSE

Mixed House Greens • Caesar Salad

SECOND COURSE

Pan Roasted Free Range Chicken

Served with Buttery Parmesan Mashed Potatoes, Seasonal Vegetable and Pan Jus

Shrimp Tagliatelle

Jumbo Shrimp, Pancetta, Cherry Tomatoes, Spinach, Fresh Basil, White Wine Garlic Sauce, topped with Lively Run Feta Cheese

Ribeye

Served with a Cheddar and Chive Mashed Potato Croquette and a Cabernet Sauce

Seasonal Vegetarian Option

THIRD COURSE

Classic Crème Brûlée • Chocolate Cheesecake

DINNER BUFFET*

Dinner Buffet prepared for a minimum of 25 people \$45.00 ++ per person • Available all day!

Served Mixed Greens Salad

Seasonal Vegetable

Choice of Two:

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

Choice of Two:

- Chicken Marsala
- Grilled Herbed Chicken
- Chicken French
- Grilled Salmon Filet
- Sliced Top Round
- AHI Tuna with a Tarragon Butter Sauce
- Pork Medallions Provençal

Dessert Choice:

- Mini Dessert Assortment
- Plated Dessert

DEPOSITS

A deposit of \$100 for upstairs banquet room or \$100 for downstairs private dining room 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.

PAYMENTS AND SERVICE CHARGES

All food and beverage is subject to a 20% service charge and applicable New York State sales tax. Payment of total bill (less deposits) must be submitted upon completion of function.

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.

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 schedules. 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.

WARFIELD'S
Restaurant, Lounge & Bakery

7 WEST MAIN STREET • CLIFTON SPRINGS



WARFIELD'S

Restaurant, Lounge & Bakery

Event Information

(315) 462-7184

www.warfields.com

COURSE MENU*

from each course. \$55.00+++ per person • Available all day!

COURSE

se Greens • Caesar Salad

COURSE

d Free Range Chicken

tery Parmesan Mashed Potatoes, Seasonal Vegetable

liatelle

Pancetta, Cherry Tomatoes, Spinach, Fresh Basil,
lic Sauce, topped with Lively Run Feta Cheese

Cheddar and Chive Mashed Potato Croquette and a

vegetarian Option

COURSE

me Brûlée • Chocolate Cheesecake

BUFFET*

pared for a minimum of 25 people
erson • Available all day!

ed Greens Salad

vegetable

NO:

ted New Potatoes • Wild Rice Pilaf
inara • Farfalle Primavera

ed Red Potatoes

potatoes

NO:

arsala • Grilled Herbed Chicken
ench • Grilled Salmon Filet

Round

with a Tarragon Butter Sauce

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oice:

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