

FULL PACKAGE

(3 Hours, Choose from Plated or Buffet)

\$49

per person



All prices are plus
NYS tax only.

PLATED

FIRST HOUR: Fusion Table - Imported and Domestic Cheeses, Fried Chickpeas, Century Signature Cheese Skillet, Charcuterie Board, Roasted Pea Pods, Crostini, Crackers, Slow Roasted Artichokes, Tomatoes, Hummus Trio
Hot Chafers - Saratoga Chips with Cheese Mornay, Rotating Chafer

DINNER:

SALAD (CHOOSE 1): Century Caesar, Seasonal Wedge
Rolls and Butter

ENTRÉES (CHOOSE 2):

BEEF:

Beef Short Rib *Roasted Asparagus, Savory Bread Pudding*
Bistro Steak *Herb Butter, Roasted Skinny Potatoes*
Balsamic Bistro *Vegetable Stuffed Portebello*
Soy Honey Pub Steak *Broccoli Puree, Steak House Fries*
Deconstructed Beef Wellington

CHICKEN:

Chicken Cobb *Scallopini Egg Battered, all the Greens Puree, Potato and Asparagus Hash, Bacon Bleu Tomato Crumble*
Sesame Chicken *Candy Lemon Artichoke and Multi Grain "Rice"*
Au Gratin Chicken *Mushroom Bread Pudding and Roasted Broccoli Stalk*
Chicken Natalie *Pear Brined Chicken, Fresh Burrata and Tomatoes. Pesto Shmear*
Chicken Eric *Chicken Cutlet, Fresh Tomato, Mozzarella, Pomodoro, Italian Potatoes*
Pan Roasted Chicken *Warm Fennel and Potato Salad*
Chicken Oscar *Century with Roasted Asparagus and New Potato and Hollandaise*
Chicken Sausage Rigatoni *Pan Sauce*

SEAFOOD & FISH:

Salmon BLT *Black and Green Rice*
Ginger Miso Salmon *Kimchi Rice, Roasted Asparagus*
Citrus Catch *Roasted Broccoli, Skinny Potatoes*
Unstuffed Sole *Blood Orange Buerre Blanc, Pan Vegetables, Chefs Rice*
Watercress Monkfish *Tarragon Potatoes, Roasted Vegetables*
Roasted Red Fish *Cauliflower Puree, Tabbouleh*
Limoncello Shrimp *Pasta, Hearty Greens*
20th Century Seafood Newburg *Grilled Vegetable*

(ENTRÉES CONTINUED)

VEGETARIAN:

Ravioli *Tomato Wine*

Vegan Ravioli *Asparagus and Mushrooms*

Potato and Asparagus Napoleon Caprese (Vegan Available)

DESSERTS (CHOOSE 1): Petite Loaf with Crystalized Fruit and Scented Whip Cream, Salted Caramel Cheesecake, Chocolate Mousse Trio (maximum 40), Latte Tart, Lemon Napoleon, Banana Split Cups, Seasonal Cream Puff

BEVERAGES: Coffee, Tea included
(Make it Both - Add soda for \$4 per person)

This menu requires a minimum of 25 people or the price will increase by \$3.00 per person.
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