

# NOLAN'S

*Catering*

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2017

FULL SERVICE CATERING MENU

# OUR PROMISE

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The Nolan's catering team is fully committed to provide you superior quality food and outstanding customer service at a reasonable price. Our menu features Certified Angus Beef, seafood, and pasta all prepared fresh for your event. Local seasonal vegetables, fresh baked breads and desserts, Finger Lakes wines, and New York State craft beers will make your event extraordinary.

When you put your trust in Nolan's, you have our promise that we will exceed your expectations in order to create a relaxed and pleasureable experience for you and your guests. Our goal is to make your celebration a lasting memory long after it's over.

Sincerely,



Nick Violas

NICK VIOLAS, OWNER

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nickviolas@gmail.com  
(585) 202-1472

KRISTEN HARTER, EVENT COORDINATOR

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kristen.harter@gmail.com  
(585) 727-0993

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

# HORS D'OEUVRES

Price Per Person

SHRIMP COCKTAIL.....	\$ 4	CAPRESE SKEWERS.....	\$ 2
CRAB CLAW COCKTAIL.....	\$ 4	CHICKEN SKEWERS.....	\$ 3
BACON WRAPPED SCALLOPS.....	\$ 5	BEEF SKEWERS.....	\$ 4
MINI LOBSTER CRAB CAKES.....	\$ 4	BUFFALO CHICKEN DIP.....	\$ 3
TUNA TATAKI.....	\$ 4	HOMEMADE GUACAMOLE.....	\$ 3
NICK'S HOMEMADE MEATBALLS.....	\$ 3	ITALIAN SAUSAGE.....	\$ 3
SALAMI CORONET.....	\$ 3	BRUSCHETTA BREAD.....	\$ 3
3 CHEESE STUFFED MUSHROOMS.....	\$ 3	ASPARAGUS WRAPS.....	\$ 3
SELECT ANY 4.....			\$ 12

*With the purchase of Buffet or Served Dinner. Artisan Food Displays not included.*

# ARTISAN DISPLAYS

Price Per Person

CLASSIC CHEESE & CRACKERS.....	\$ 4
MEDITERRANEAN.....	\$ 6
<i>Specialty cheeses, assorted mediterranean olives, pepperoni, salami, sopressata, pickled asparagus, sweet peppadews, marinated artichoke hearts, mushrooms and stuffed grape leaves.</i>	
NOLAN'S SIGNATURE.....	\$ 10
<i>Our classic cheese and cracker display combined with our mediterranean display; in addition to fresh fruits, vegetables and Baked Brie.</i>	

All Food and Beverage is Subject to 20% Service Charge and Applicable NYS Sales Tax.

# SERVED DINNER

Price Per Person

CREATE YOUR MENU *Seasonal Vegetable, Chef's Choice of Starch, Rolls & Butter* ..... \$33

## CHOOSE 1 SALAD:


- Classic Garden: *Fresh Greens, Tomato, Cucumber, House Dressing.*
- Greek: *Romaine, Pepperoncini, Feta Cheese, Kalamata Olive, Greek Dressing.*
- Harvest: *Mixed Greens, Craisins, Sunflower Seeds, Apple Slice, Crumbly Gorgonzola, House Dressing.*

## CHOOSE 3 ENTRÉES:


*Your guests pre-order 1 entrée from your created menu.*

-  Bistro Tenderloin Marsala
- Seafood Stuffed Sole
- Chicken Parmesan
- Asiago Crusted Cod
- Cedar Plank Salmon
- Chicken Florentine
- 6 oz North Atlantic Lobster Tail
- Portabella Eggplant Tower
- Chicken French

12 oz. ROESMARY PORK CHOP ..... \$34 PER ORDER

 12 oz. PRIME RIB ..... \$36 PER ORDER

 8 oz. FILET MIGNON with button mushrooms ..... \$38 PER ORDER

 12 oz. NEW YORK STRIP ..... \$38 PER ORDER

6 oz. NORTH ATLANTIC LOBSTER TAIL ..... \$14  
*when added to any entrée*

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# THE CLASSIC BUFFET

Price Per Person

1 SALAD, 2 SIDES, 3 ENTRÉES, *Seasonal Vegetable, Rolls & Butter*..... \$30

CHOOSE

1.

- Classic Garden: *Fresh Greens, Tomato, Cucumber, House Dressing.*
- Greek: *Romaine, Pepperoncini, Feta Cheese, Kalamata Olive, Greek Dressing.*
- Harvest: *Mixed Greens, Craisins, Sunflower Seeds, Apple Slice, Crumbly Gorgonzola, House Dressing.*

CHOOSE

2.

- Penne with Vodka Blush Sauce • Penne Alfredo with Broccoli
- Potato Salad • Homemade Macaroni & Cheese
- Tortellini Pasta Salad • Rosemary Roasted Red Potatoes
- Potatoes Au Gratin • Mediterranean Couscous
- Smashed Potatoes • Lobster Macaroni & Cheese (Add \$2/Person)

CHOOSE

3.

-  Bistro Tenderloin Marsala •  Prime Rib of Beef (Add \$4/Person)
- Turkey Breast with Gravy • Cheese Lasagna • Seafood Stuffed Sole
- Cedar Plank Salmon • Asiago Crusted Cod • Chicken Florentine
- Chicken Parmesan • Chicken Marsala • Chicken French

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# GRAZING STATIONS

Price Per Person

Customize a casual and interactive experience for your guests.  
Choose 4 or more stations for your event, or  
add any station to your buffet or served dinner.  
Each station is priced per person for 2 hours of grazing.

## TACOS - \$6

CHEF ATTENDED

**Protein:** Pulled Chicken, Braised Beef,  
Chorizo, Chipotle Chicken

**Toppings:** Queso Blanco, Cr ma, Chives,  
Jalapenos, Shredded Lettuce, Tomatoes,  
Pickled Red Onion, Housemade Salsa, Salsa Verde

## CARVING TABLE - \$7

CHEF ATTENDED

**Choose 1 Protein For Carving:**



Bistro Tenderloin,  
Roasted Breast of Turkey,  
Honey Glazed Ham,



Filet Mignon (Add \$5 Per Person),



Slow Roasted Prime Rib (Add \$4 Per Person)

## SPUD BAR - \$5

CHEF ATTENDED

**Choose 1 Spud:**

Tater Tots, Smashed Potatoes, Potato Skins, French Fries

**Toppings:** Bacon, Cheese Sauce, Sour Cream,  
Chives, Jalapenos, Saut ed Mushrooms,  
Homemade Chili, Gravy, Cheese Curds

## PASTA STATION - \$12

CHEF ATTENDED

**Pasta:** Penne & Linguine.

**Sauce:** Marinara, Alfredo, Blush.

**Toppings:** Chicken, Shrimp, Mushrooms, Roasted Red Peppers,  
Banana Peppers, Broccoli, Sundried Tomatoes, Spinach, Red Onion,  
Asparagus, Kalamata Olives

\* Tater Tots & French Fries are not available for off-site events.\*

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# GRAZING STATIONS

Price Per Person

## MACARONI & CHEESE BAR - \$5

CHEF ATTENDED

### Toppings:

*Buffalo Chicken, Gorgonzola Crumbles, Lobster Meat,  
Bacon, Green Onion, Jalapenos, Meat Sauce*

## SLIDERS - \$5

SELF SERVE

### Choose 1 Protein:

*Nick's Homemade Meatballs, Pulled Pork,  
Italian Sausage with Peppers and Onions,  
Lobster Roll (Add \$3 Per Person)*



*Shaved Prime Rib on Weck (Add \$2 Per Person)*

## SALAD BAR - \$5

SELF SERVE

### Choose 2 Salads:

*Broccoli Salad, Beet & Goat Cheese Salad, Caesar Salad,  
Tortellini Pasta Salad, Mediterranean Couscous,  
Tomato Cucumber Caprese Salad*

**Select 3 - \$7**

## FROM THE SEA - \$15

CHEF ATTENDED

### Includes:

*Shrimp Cocktail, Lobster Crab Cakes, Tuna Tataki,  
Crab Claw Cocktail, Smoked Mussels*

**Add Oysters on the 1/2 Shell, Oyster Shooters,  
Steamed Clams & Smoked Scallops - \$7**

## OFF THE GRILL - \$8

CHEF ATTENDED

### Choose 1 Protein Skewer - Served From The Grill:



*Bistro Tenderloin, Chicken,  
Grilled Shrimp, Grilled Scallops, Grilled Salmon*

**Select 2 Protein Skewers - \$14**

## LOCAL SWEETS - \$6

CHEF ATTENDED

### Choose 1 Dessert:

*Cheesecakes, Pies,  
Gelato*

**Select 2 Desserts - \$10**

## LATE PLATES

TO GO

ROCHESTER GARBAGE PLATES ..... \$10

**INCLUDES:** Grilled Cheeseburgers, Zweigles: Red OR White Hot Dogs, French Fries, Macaroni Salad, Housemade Meat Sauce

THIS ROCHESTER TRADITION IS BOXED UP FOR YOUR GUESTS TO ENJOY ON SITE OR TO TAKE WITH THEM

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# BEVERAGE SERVICE

Price Per Person

	2 HOURS	3 HOURS	4 HOURS	5 HOURS
WINE & BEER	\$15	\$19	\$22	\$25
LEVEL 1 SPIRITS	\$21	\$25	\$28	\$31
LEVEL 2 SPIRITS	\$25	\$29	\$32	\$35

## SELECTIONS

Select 4 wines and 4 beers:

WINE:

- Cavit Pinot Grigio •Heron Hill Semi Dry Riesling •Kim Crawford Sauvignon Blanc
- Rosatello Moscato •Woodbridge Chardonnay •Sutter Home White Zinfandel
- Rex Goliath Pinot Noir •Hazlitt Red Cat •Blackstone Merlot •Woodbridge Cabernet Sauvignon

BEER:

- Bud Light •Coors Light •Michelob Ultra •Budweiser •Miller Lite •Blue Light •Shock Top •Corona •Heineken

WINE  
&  
BEER

LEVEL 1  
SPIRITS

Includes: House Liquors & Mixers, your choice of 4 Wines & 4 Beers from the Wine & Beer bar  
•Tito's •Tanqueray •Sauza •Bacardi •Black Velvet •Dewars

LEVEL 2  
SPIRITS

Includes: Level 1 Spirits, House Liquors & Mixers, your choice of 4 Wines & 4 Beers from the Wine & Beer bar  
•Grey Goose •Bombay Sapphire •Jack Daniels •Captain Morgan •Johnnie Walker Black •Patron

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# ENHANCEMENTS

Price Per Person

CRAFT COCKTAIL STATION..... \$8

*Entertain your guests with made-to-order craft cocktails with fresh juices, berries & herbs and housemade syrups.*

DINNER HOUR WINE SERVICE..... \$6

*Choose one white and one red wine for your guests during the dinner hour.*

CHAMPAGNE TOAST..... \$3

*Prosecco Sparkling Wine.*

NYS CRAFT BEER..... Market Price

*Available upon request.*

# NON-ALCOHOLIC

Price Per Person

SODA BAR..... \$4

LEMONADE & ICED TEA..... \$2

COFFEE STATION..... \$2.50

# CASUAL BUFFETS

Price Per Person

## NEW YORK DELI.....\$15

*Includes: Assorted Deli Rolls & Cookie Tray*

CHOOSE 2: • Tortellini Pasta Salad • Potato Salad • Chili  
• Garden Salad • Fresh Fruit • Soup Du Jour

CHOOSE 3: • Turkey • Ham • Roast Beef • Seafood Salad  
• Riesling Festival Chicken Salad • Tuna Salad

..... ADD BRUNCH - \$5 .....

*Includes: Juice & Coffee*

CHOOSE 2: • French Toast • Mini Quiche • Scrambled Eggs  
• Yogurt Bar • Home Fries • Western Scrambled Eggs

## FINGER LAKES PICNIC.....\$20

*Includes: Assorted Condiments, Cookie Tray*

CHOOSE 3: • Italian Sausage with Peppers & Onions  
• Zwiegles: Red or White Hots • Pulled Pork Sliders  
• Grilled Hamburgers • Cornell BBQ Chicken

CHOOSE 3: • Salt Potatoes • Macaroni Salad • Coleslaw  
• Tuna Macaroni Salad • Italian Pasta Salad  
• Potato Salad • Home Fries • Seasonal Vegetables

## ITALIAN.....\$25

• Cheese Lasagna • Homemade Meatballs • Chicken Riggies  
• Chicken Parmesan • Grilled Zucchini • Garlic Bread  
• Garden Salad with House Dressing • Italian Cookie Tray

## NOLAN'S BBQ.....\$25

• Baby Back Ribs • Pulled Pork • Barbeque Chicken • Corn Bread  
• Coleslaw • Potato Salad • Homemade Macaroni & Cheese

## LOBSTER BAKE.....\$35

• Whole Maine Lobster with Drawn Butter  
• Seasonal Vegetables • Italian Sausage with Peppers & Onions  
• Salt Potatoes • Garden Salad with House Dressing

STEAMED CLAMS (PER DOZEN).....\$7

GRILLED CHEESEBURGERS.....\$4



8 OZ FILET MIGNON.....\$20



18 OZ T-BONE.....\$20

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# FULL SERVICE CATERING OPTIONS

Terms & Conditions

## At The Canandaigua Country Club

Let us host your event at the Canandaigua Country Club located on the northern shores of Canandaigua Lake.

Our intimate setting includes the following amenities:

- Exclusive use of our 40' x 80' lakeside tent that accommodates up to 200 guests
- Standard color linens with place settings
- 6' round or 8' rectangle tables and white folding chairs
- Use of lakeside fire pit and Adirondack chairs
- One of a kind, unobstructed view of Canandaigua Lake

A non-refundable \$500 deposit and signed contract are required to secure your event.

Saturday evening events require a minimum food/beverage spend of \$5,000 before tax and gratuity.

For facility fee schedule please call Kristen Harter at (585) 727-0993

## Off-Site

Our full service catering team comes to your chosen location.

Off site catering is subject to a travel fee of \$500 Friday - Sunday and \$200 Monday - Thursday.

There is a \$1,000 minimum food/beverage spend before tax and gratuity, with the exception of a \$3,000 minimum for Saturday events June - October.

NICK VIOLAS, OWNER

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