



2026-2027 MENU



FOOD & BEVERAGE SERVICE

At Fare Catering, we believe your event should reflect the same quality and care as a fine dining experience. That's why we've designed a streamlined planning process that makes it easy from start to finish. As you explore our menu, you'll see thoughtful, intentional offerings for every part of the day—from breakfast through dinner and everything in between.

Our offerings are both creative and flexible—we strive for an elevated take on traditional catering fare. With us, there are no limits—just imagine, and we'll bring it to life. Let us help you create a menu that will make your event memorable.

MENU STANDARDS

All menu items and pricing are subject to change based on seasonality, availability of product and fluctuating market price for perishable items. Fare Catering reserves the right to make a product substitution in the case that the factors listed above deem the product out of our reasonable control. Menus are designed for indoor functions. Specialty curated menus will be provided for functions held outdoors.

TIMING OF BANQUET FUNCTIONS

Buffet services and stations are designed for a maximum of 90 minutes. Additional fees may apply for requests to exceed these service time standards of 15% for every additional 30 minutes.

TAXES & SERVICE CHARGES

8% New York State sales tax applies to all events and is independent of any administrative fee that may be applied.

fare.

BREAKFAST & BRUNCH

priced per person

BRUNCH BUFFET

Choice of 1 Egg, 1 Protein, 2 sides | \$22
Choice of 1 Egg, 2 Proteins, 3 sides | \$26

EGGS:

Scrambled, Quiche, Frittata

PROTEINS:

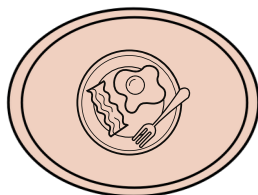
Bacon, Sausage, Turkey Bacon

SIDES:

Mixed Green Salads
Fruit Salad
Home Fries
Hash Browns
French Toast Casserole
Waffles
Sliced Seasonal Fruit
Yogurt Berries & Granola
Gourmet Pastries
Cinnamon Buns
Biscuits and Gravy

ENHANCEMENTS | Market Price

Carved Ham or Pork Belly
Chef Manned Egg Station
Steak and Eggs
Omelette Bar



BREAKFAST BUFFET

Continental Breakfast | \$19

Cinnamon Buns
Pastries
Assorted Bagels
Sliced Fruit
Individual Yogurt with Granola

Grand Breakfast | \$23

Assorted Muffin
Fruit Salad
Build Your Own Yogurt Parfait
Seasonal Vegetarian Quiche
Assorted Bagels
Cinnamon Rolls
Hard Boiled Eggs

A LA CARTE

Mini Cereal and Milk | \$5
Bagels and Lox | \$12
Fruit Salad | \$4
Whole Fruit | \$2
Individual Yogurt | \$4
Candied Bacon | \$4
Breakfast Sandwich with Meats | \$10
Ham, Egg, and Cheese
Bacon, Egg, and Cheese
Breakfast Sandwich | \$7
Egg and Cheese
Bagels and Cream Cheese | \$40/dozen
Muffins | \$30/dozen
Cinnamon Buns | \$30/dozen

fare.

LUNCH

priced per person

LUNCH BUFFET

Continental Lunch | \$22

Rolls & Butter
Mixed Green Salad
Pesto Glazed Chicken Breast
Seasonal Vegetables
Roasted Potatoes

Italian Lunch | \$23

Mixed Green Salad
Sliced Fruit
Assorted Rolls & Butter
Your choice of Meat or Vegetable Lasagna
Chicken Parmesan

Deli Lunch | \$20

Assorted Breads
Casear Salad
Pasta Salad
Roast Turkey Breast, Virginia Ham, Roast Beef
Swiss, Provolone, Sharp Cheddar
Tomatoes, Lettuce, Onion, Pickles
Mustard, Mayonnaise
Chips

Picnic Lunch | \$20

Assorted Wraps
Chips
Mixed Green Salad
Cookie Tray

BOXED or Tray LUNCHES

Choice of Sandwich or Salad | \$19

Up to 3 Selections | Individually or Trayed
Served with Fresh Fruit, Bagged Chips, Cookies,
Assortment of Condiments, Utensils, and Napkins.

HANDHELDS:

Chicken Salad Wrap | *Scallion, Arugula, Grape Tomato*
Turkey Club | *Bacon, Lettuce, Tomato*
Buffalo Chicken Wrap | *Blue Cheese Crumbles, Tomato*
Roast Beef | *Smoked Gouda, Lettuce Tomato Burger | 8oz Burger, Lettuce, Tomato, Onion*
Chicken BLT Wrap | *Pickled Onion, Lettuce, Tomato, Dill Ranch, Pickles*
Falafel Wrap | *Crispy Falafel, Cucumber, Red Onion, Tomato, Vegan Dill Cucumber Sauce*

SALADS:

Caesar Salad | *Chopped Romaine Lettuce, Shaved Parmesan, Garlic and Herb Crispy Chickpeas*
House Salad | *Mixed Greens, Carrots, Red Onion, Radishes, Crispy Chickpeas, Choice of Protein, House Balsamic Vinaigrette*
Southwest Grain Bowl | *Black Beans, Radishes, Pickled Jalapeños, Pickled Onions, Tortilla Chips, Verde Sauce*
Seasonal Salad | *Ask about our options*

PROTEIN SELECTIONS:

Chicken, Pork Belly, Tofu, Hard Boiled Egg, Avocado, Steak

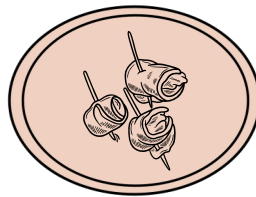
fare.

HAND PASSED APPETIZERS

priced per person

SERVED CHILLED

-Beef Tenderloin Crostini with Horseradish Aioli	\$ 6	-Shrimp Cocktail Shooter	\$ 9
-Bruschetta	\$ 5	-East Coast Oysters	\$ 9
-Prosciutto Wrapped Asparagus with Aged Balsamic	\$ 6	-Spicy Tuna Tartare	\$ 9
-Deviled Eggs with Smoked Paprika	\$ 6	-Smoked Salmon Canapés	\$ 8
-Whipped Honey Goat Cheese Crostini with Strawberries and Mint	\$ 6	-Cucumber Canapés	\$ 6
		-Ceviche Shooters	\$ 9
		-Cranberry Brie Tartlets	\$ 6
		-Sun Dried Tomato, Ricotta Crostini	\$ 6



SERVED HOT

-Meatballs with Marinara	\$ 6	-Arancini w/ Marinara	\$ 6
-Roasted Chicken Brochette	\$ 8	-Lamb Skewer Lollipops	\$ 9
-Grilled Cheese Sandwiches with Tomato Soup	\$ 5	-Mini Quesadillas	\$ 6
-Bacon Wrapped Scallops	\$ 7	-Chicken & Waffles	\$ 7
-Artichoke French Bites	\$ 6	-Gulf Shrimp w/ Romesco Sauce	\$ 8
-Potato Croquettes	\$ 6	-Crab Cakes	\$ 6
-Asian Chicken Meatballs	\$ 8	-Pigs In a Blanket	\$ 6
-Fried Mac & Cheese Bites	\$ 6	-Mini Taco	\$ 6
-Vegetable Croquettes	\$ 6	-Classic Sliders	\$ 7
-Vegetable Pot Stickers	\$ 8	-Specialty Sliders	\$ 8
-Bacon Wrapped Dates	\$ 8	-Falafel Bites	\$ 6
		-Garabage Plate Egg Rolls	\$ 8

fare.

STATIONARY APPETIZERS

priced per person

CHARCUTERIE BOARDS:

Classic Display | \$9

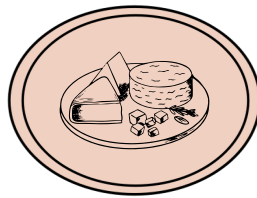
Variety of Cheeses, Cured Meats, Crostini, Pickled Vegetables and Fruit

Grand Display | \$12

Artisan Cheeses, Cured Meats, Crostini, Pickled Vegetables, Fruit, Olives,
Artichoke Hearts, Crostini, Crackers, and Hummus

Cheese Display | \$9

Sliced & Cubed Cheeses with Crostini & Crackers



Bruschetta Bar | \$6

Crostini with Heirloom Tomatoes, Olive Tapenade, Grapes,
Roasted Garlic and Artichoke Pesto Spread

Crudites | \$6

Selection of Crisp Seasonal Vegetables with Bleu Cheese
Dressing and Hummus

Fresh Fruit Display | \$8

Assortment of Fresh Seasonal Fruit

Shrimp Cocktail Display | \$14

Chilled Jumbo Shrimp on Ice with Cocktail Sauce
and Lemon Wedges

Raw Bar | Market Price

Variety of Premium Seafood: Alaskan King Crab, Shrimp,
Raw Clams and Oysters served on Ice. Accompanied by
Assorted Sauces and Garnishes.

fare.

DINNER

priced per person

DINNER BUFFET

Graze Buffet | \$51

Stationary Charcuterie Display (Cocktail Hour)

Plated Caesar Salad

Family Style Rolls & Butter

Oven Roasted Chicken

Carved Sirloin Steak

Pomodoro Pasta

Seasonal Vegetables

Roasted Potatoes with Rosemary

Dine Buffet | \$56

Stationary Charcuterie Display (Cocktail Hour)

Plated Mixed Green Salad

Family Style Rolls & Butter

Chicken French

Carved Prime Rib

Vodka Pasta

Seasonal Vegetables

Mashed Potatoes

Feast Buffet | \$60

Stationary Charcuterie Display (Cocktail Hour)

Plated Seasonal Salad

Family Style Rolls & Butter

Carved Tenderloin

Salmon

Alfredo Pasta

Seasonal Vegetables

Scallop Potatoes

fare.

PLATED DINNER

Choice of 3 Entrees, 2 sides | \$64

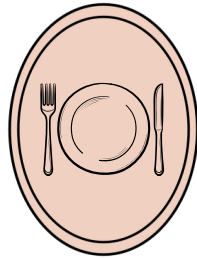
Give your guests the option to choose between 3 different entrees. Includes rolls, a stationary charcuterie display, and your choice of either mixed greens salad or caesar salad.

PLATED DUO DINNER

Choice of 2 Entrees, 2 sides | \$59

A way to simplify a plated meal so your guests get both protein options instead of choosing one.

Includes rolls, a stationary charcuterie display, and your choice of either mixed greens salad or caesar salad.



ENTREES:

Prime Rib
Sirloin
Salmon
Catch of the Day (Market)
Chicken French
Oven Roasted Chicken
Pesto Chicken
Tomato Bolognese
Vegetable Wellington
Braised Cauliflower
Braised Short Ribs

VEGAN:

Pasta Pomodoro
Quinoa Grain Bowl
Vegetable Wellington

SIDES:

Sweet Potato Mash
Salt Potatoes
Mashed Potatoes
Roasted Potatoes
Pasta
Mac & Cheese
Vegetable Medley
Roasted Asparagus
Rice
Scalloped Potatoes

fare.

DINNER STATIONS

Minimum of 2 stations.

Includes rolls, a stationary charcuterie display, and your choice of either mixed greens salad or caesar salad.

Bar-B-Que Station | \$29

Pulled Pork or Slow Roasted Chicken, Tomato and Cucumber Salad, Coleslaw, Corn, Salt Potatoes, Macaroni & Cheese, Cornbread

Taco Station | \$22

Chicken or Pulled Pork, Guacamole, Sour Cream, Lettuce, Pico De Gallo & Salsas, Beans & Rice, Flour and Corn Tortillas

Gyro Station | \$24

Choice of Sliced Lamb or Chicken, Peppers & Onions, Cucumbers & Tomato, Feta Cheese, Tzatziki Sauce, Pita (flatbreads)

Carving Station | \$36

Prime Rib, Roasted Potatoes, Vegetable Medley, Mixed Green Salad, Rolls & Butter

Garbage Plate Station | \$24

Burger, Red & White Hots, Mac Salad, Diced Yellow Onion, Meathot, Sliced Loaf Bread & Butter, Seasoned Fried Potatoes, Ketchup, Mustard, Hot Sauce

Mac & Cheese Station | \$24

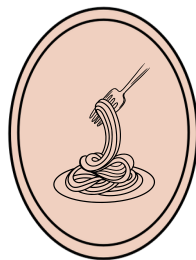
Fried Chicken Bites, Broccoli, Bacon Bits, BBQ Sauce, Hot Sauce

Asian Station | \$29

Sesame Chicken, Beef & Broccoli, White Rice, Lo Mein, Steamed Vegetables, Housemade Pot Stickers

Pasta Station | \$26

Pomodoro, Alfredo, Broccoli, Bacon Bits, Sliced Grilled Chicken, Sautéed Mushrooms, Red Peppers, Grated Parmesan, Crushed Red Pepper, Garlic Knots **Additional sauce options upon request*



fare.

DINNER STATIONS

Minimum of 2 stations.

Includes rolls, a stationary charcuterie display, and your choice of either mixed greens salad or caesar salad.

Classic Burger Slider Station | \$19

Beef Burger, Rolls, House Pickles, Burger Sauce, Ketchup, Mustard, Hot Sauce, Tomato, Shredded Lettuce, Red Onion

Classic Chicken Slider Station | \$19

Chicken Breast, Rolls, Rosemary Aioli, Hot Sauce, Shredded Lettuce, Tomato, Red Onion

Chicken Parm Slider Station | \$21

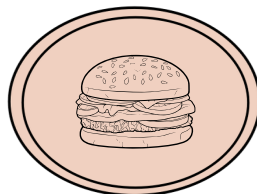
Fried Chicken Breast, Rolls, Red Sauce, Melted Mozzarella, Crushed Red Pepper, Grated Parmesan

Philly Cheesesteak Slider Station | \$21

Shaved Steak, Rolls, Sautéed Peppers & Onions, Melted Provolone, Horseradish Aioli

Grand Slider Station | \$26

Beef Slider, Rolls, House Pickles, Burger Sauce, Ketchup, Mustard, Hot Sauce, Chicken Breast, Rosemary Aioli, Shredded Lettuce, Tomato, Red Onion, American Cheese, Buffalo Sauce, Creamy Blue Cheese



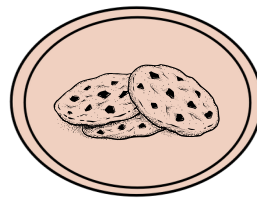
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DESSERT & LATE NIGHT

priced per person

DESSERT

-S'mores Bar	\$ 6
-Chocolate Truffles	\$ 3
-Mini Cheesecakes	\$ 4
-Chocolate Chip Dipped Mini Cannolis	\$ 3
-Seasonal Tartlets	\$ 6
-Cake Pops	\$ 3
-Chocolate Chip Cookies	\$ 2
-Brownies	\$ 3
-Cupcakes	\$ 4
-Chocolate Chips Dipped Cannolis	\$ 3
Walking Cannoli Station	\$ 5 0 0



LATE NIGHT

-Soft Pretzels	\$ 6
-Savory Fondue	\$ 8
-Sweet Fondue	\$ 8
-Nacho Bar	\$ 10
-Mini Garbage Plates	\$ 8
-Bacon Bar	\$ 4
-Breakfast Sandwiches	\$ 7
-Taco Bar	\$ 12