

The
HIDEAWAY

Customize our menu options to create your own perfect selection!

Every element of your wedding or event should be completely catered to you! This doesn't stop at the menu. We are a custom caterer and we tailor every event to make it exactly what you're looking for. Please contact our events manager to begin designing a menu catered to your preferences and budget.

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Breakfast

Continental

Croissants, Bagels and Muffins
Cream Cheese, Fruit Preserves and Butter
Fresh Orange, Cranberry and Grapefruit Juice
Regular and Decaffeinated Coffee and Tea

Chilled Enhancements

Seasonal Fruit
Yogurt, Berries and Granola
Fruited Yogurt, Assorted Cereal and Milk
Gourmet Pastries
Soft Drinks

Hot Enhancements

Breakfast Burrito
Breakfast Sandwiches with Bacon, Egg and Cheddar Cheese
Oatmeal
Buttermilk Pancakes
Scrambled eggs and bacon
Coffee
Tea

Lunch

Seated Lunch

Soup

French Onion
Chicken Noodle
Italian Wedding

Entrees

Classic Caesar Salad

Romaine, garlic croutons, parmesan and traditional dressings
with either grilled chicken breast, salmon, shrimp, steak

Chicken Wrap

Roasted chicken, spinach and arugula, red onions, cheddar cheese, dried cranberries, with
a maple mustard vinaigrette.

Harvest Salad

Candied walnuts, sliced apples, hardboiled egg, ham, bacon, cheddar cheese, crumbled
bacon, dried cranberries, red onion served over a bed of mixed greens, with a house made
maple mustard vinaigrette.

Shrimp and Scallop Risotto

Shrimp and scallops served over risotto with a white wine butter sauce.

Flat Iron Steak

with Fingerling Potatoes, asparagus and house made demi glaze

Turkey BLTA Wrap

Turkey, avocado, bacon, lettuce, tomato, mayonnaise, served in a roasted red pepper
wrap.

Tomato Bolognese

Tomato sauce, bacon, capicola, Italian sausage, sautéed mixed bell peppers and onions,
with an Italian cheese blend.

Enhancements

Chocolate Truffles

Cheesecake Bites

Crème Brûlée

Buffet Lunch

Classic Buffet

- White and Wheat Rolls with Butter
- Mixed Green Salad
- Marinated Flank Steak
- Pesto Glazed Chicken Breasts
- Grilled Seasonal Vegetables
- Roasted Fingerling Potatoes
- Chocolate Truffles

Deli Buffet

- Classic Caesar Salad with Garlic Croutons, Parmesan Cheese and Dressing
- Potato Salad
- Assorted Breads and Rolls
- Roasted Turkey Breast, Virginia Ham and Corned Beef
- Tuna Salad
- Swiss, Provolone and Sharp Cheddar Cheese
- Tomatoes, Onion and Lettuce
- Kosher Pickles and Peperoncino
- Brown and Honey Mustard, Mayonnaise, Thousand Island Dressing and Cranberry Aioli
- House Made Chips
- Cookies

French Country

- White and Wheat Rolls with Butter
- Imported Cheese and Marinated Olives
- Petite Mixed Greens with Champagne Vinaigrette
- Roasted Fingerling Potatoes
- Green Beans with Toasted Almonds
- Dijon Roasted Chicken Breasts
- Pan Roasted Salmon with Couscous, Melted Leeks and Red Wine Jus
- Chocolate Mousse

Bar-B-Que

- Corn Bread with butter
- Coleslaw
- Sweet Corn, Red Peppers and Black Bean Trio
- Rice and Beans
- Fried Chicken
- Barbequed Pulled Pork
- Strawberry Shortcake with Whipped Cream

Italian

- Mixed Green Salad
- Sliced Fruit
- Assorted Rolls with Butter
- Your Choice of Meat or Vegetable Lasagna
- Seasonal Vegetables
- Chicken Parmesan
- Cannolis

Hors d'oeuvres

Stationary Hors d'oeuvres

Imported and Domestic Cheeses

Served with Assorted Crackers and Breads, Nuts, and Grapes

Crudite

A Selection of Crisp Seasonal Vegetables with Bleu Cheese Dressing and Hummus

Antipasto

A Variety of Cheeses, Roasted and Marinated Vegetables, Cured Meats, Olives, Peppers and Hummus Served with Assorted Crackers and Breads

Charcuterie

A Selection of Cured Meats, Terrines, Pates, and Rillettes, Served with Pickles, Mustards and an Assortment of Artisan Breads

Raw Bar

A Variety of Premium Poached and Raw Seafood Items including Chilled Alaskan King Crab, Poached Shrimp, Raw Clams and Oysters. Raw Bar Selections are Served on Ice and are accompanied by Oyster Crackers, Cocktail Sauce, Garlic Aioli, Mignonette, Tabasco, and Lemon Wedges.

Iced Gulf Shrimp

Chilled Jumbo Gulf Shrimp on Ice with Cocktail Sauce and Lemon Wedges

Bruschetta Bar

Thinly Sliced and Toasted Baguette Served with heirloom tomatoes, artichoke pesto, and olive tapenade

Fruit Tray

Assorted Seasonal Fruit

Soft Pretzels

Giant Bavarian Soft pretzels

Hand Passed Hors d'oeuvres

Chilled Hors d'oeuvres:

Poached Gulf Shrimp with Cocktail Sauce
East Coast Oysters on the Half Shell
Spicy Tuna Tartare
Smoked Salmon with Pickled Cucumber and Kimchi Crème Fraiche
Beef Tenderloin Crostini with Horseradish Aioli
Vegetable Frittata with Red Pepper Aioli
Aged Parmesan Cheese Wedges
Tea Sandwiches please choose 3 selections (Chicken Salad, Proscuitto-Arugula-Provolone, Smoked Salmon-Watercress, Cucumber-Dill Cream Cheese, Ham or Tuna Salad)
Bruschetta please choose 1 selection
(Tomato-Basil, Beet-Goat Cheese, mushroom, Rapini-White Bean, Roasted Pepper-Olive)
Roasted Asparagus with Proscuitto and Aged Balsamic
Deviled Eggs with Smoked Paprika Dust

Hot Hors d'oeuvres:

Crab Cakes with Remoulade Sauce
Meatballs with Marinara, Parmesan, and Basil
Roast Chicken Brochette with Grilled Lemon Aioli
Sliders; beef, crab cake, turkey, or veggie
Gulf Shrimp Skewer with Romesco Sauce
Grilled Cheese Sandwiches with tomato soup shooters
Mini "Tacos" (open-face bite)
please choose 1 selection (Pork Belly, Fish, Steak, Chicken, or Vegetable)
Assorted Mini Quiche
Crispy Spring Rolls (Duck or Vegetable)
Arancini with Marinara, Parmesan, and Basil
Lamb "Lollipops" with Minted Mustard Sauce
Mini Quesadillas
Spanakopita

Dinner

Stations:

Salad

(Included with the purchase of 2 or more stations)

Pasta

Station Includes: Parmesan and Crushed Red Pepper

Additional Sides of Meatballs and Italian Sausage

Enhancement: Chef tossed pasta to order

Garbage Plate

Our take on a Rochester Classic. With this build your own station the possibilities are endless

Bar-B-Que

A Selection of Pulled Pork or Slow Roasted Chicken. Traditional Sides: Baked Beans, Coleslaw, Corn, Salt Potatoes, or Corn Bread

Tacos

Pulled Pork or Chicken with Guacamole, Sour Cream, Beans and Rice, Salsas, Corn and Flour Tortillas

Middle Eastern

Build your own Gyros. Sliced lamb, chicken, peppers, onion, cucumbers, tomato, feta cheese.

Carving

Carved items include rolls and appropriate condiments, and are subject to an additional charge per chef per hour.

Tenderloin

Prime Rib

Corned Beef

Turkey

Pork

Glazed Ham
Leg of Lamb

Coffee Station

Regular and Decaffeinated Coffee, Tea, and Hot Chocolate Available Upon Request
Displayed at a Self-Serve Station

Dessert Station

Chef's Selection of Mini Desserts

Plated Dinner

Salad

Beets and Greens
Classic Caesar Salad
Mixed Greens with grape tomato, red onion, cheeses and croutons

Entrees

Braised Cauliflower

Seared cauliflower, mushrooms, seasonal vegetables, mushroom demi puree, topped with mushrooms, and tarragon sauce

Catch of the Day

Catch of the day over a bed of ginger carrot puree, blistered tomatoes, and french green beans.

Chicken Cutlet

Breaded chicken served over local greens with a citrus vinaigrette.

Chicken French

Classic preparation

Steak

Market steak served with mashed potatoes and seasonal vegetables.

Ratatouille

Served in an oven baked skillet, made with squash, zucchini, peppers, and eggplant.

Steak Sandwich

Flat iron steak, topped with peppers, onion, mushrooms, provolone, and a mushroom demi sauce. Served with a mixed green salad.

Scallops

Wilted greens, seasonal green vegetable, seasonal berry vinaigrette.

Shrimp and Scallop Risotto

Shrimp and scallops served over risotto with a white wine butter sauce.

Tomato Bolognese

Tomato sauce, bacon, capicola, Italian sausage, sautéed mixed bell peppers and onions, with an Italian cheese blend.

Dessert

Brownie
Seasonal Creme Brûlée
Assorted Cookies
Chocolate Truffles
Mini cheesecake
Mini cannolis

Buffet Dinner

Alexander

- Mixed Baby Greens with Assorted Sides and Dressings
- or
- Classic Caesar Salad with Garlic Croutons, Parmesan Cheese and Dressing
- Garlic and Herb Marinated Steak
- Pesto Glazed Chicken Breasts
- Seasonal Pasta Primavera
- Grilled Seasonal Vegetables
- Roasted Rosemary Potatoes
- Cookies and Brownies

Park

- Mixed Greens with sides of Grape Tomato, Red Onion, Cheeses and Croutons
- or
- Classic Caesar Salad with Garlic Croutons, Parmesan Cheese and Dressing
- Seasonal Roasted Vegetable Medley
- Mashed Potatoes
- Oven Roasted Chicken Breast with Green Beans and Lemon Butter Sauce
- Salmon over Brussels Sprouts
- Tomato Bolognese
- Assorted Mini Desserts

Goodman

- Mixed Greens with Grape Tomato, Red Onion, Cheeses and Croutons
- or
- Classic Caesar Salad with Garlic Croutons, Parmesan Cheese and Dressing
- Seasonal Roasted Vegetable Medley
- Mashed Potatoes
- Prime rib
- Turkey
- Assorted Artisan Rolls
- Assorted Condiments,
- Rigatoni in Vodka Tomato Sauce with Parmesan and Crushed Red Pepper
- Assorted Mini Desserts

BUFFET DINNER ENHANCEMENTS

Starter Course (See Previous Pages)

Seasonal Soup

Mac and Cheese

Sushi

On-Site Sushi Bar

5 types of fish (Tuna, Salmon, Shrimp, Crab, Spicy Tuna)
Soy sauce, chopsticks, sushi refrigeration equipment and chef
All rice, seaweed, vegetables, and condiments
(Special fish are available for an extra cost)

Sushi Platters

56 pieces per Platter

Veggie Roll Platter

Includes an assortment of vegetarian rolls

Kohai Platter

Pokedelphia, California, Spicy Tuna, Hella Yella
Includes salmon, snowcrab, spicy tuna, and yellow tail

Sensei Platter:

Johny Cashew, Tunha-Mi, Freel, Rainbow Roll
Includes fried shrimp, tuna, bacon, yellow tail, salmon

Made to order platters available upon request

Sushi Enhancements

Edamame
Seaweed Salad
Miso Soup

Beverages / Bar Packages
PRICED PER PERSON
UNLIMITED CONSUMPTION

Soda, Juice and Water

Assorted soft drinks, sparkling and spring waters and assorted fruit juices

2 Hours

3 Hours

4 Hours

5 Hours

Wine, Beer and Soda

Red and white wines, domestic and imported options, assorted soft drinks, spring waters and fruit juices

2 Hours

3 Hours

4 Hours

5 Hours

Full Bar, Local Brands

Call liquors, red and white wines, domestic and imported beers, assorted soft drinks and assorted fruit juices

2 Hours

3 Hours

4 Hours

5 Hours

Full Bars, Premium Brands

Premium liquors, red and white wines, domestic and imported beers, assorted soft drinks and assorted fruit juices

2 Hours

3 Hours

4 Hours

5 Hours

Consumption Bar

Host Pays for Beverages Consumed

Wine Service per bottle

One red and one white wine to be offered to guests during dinner service

Sparkling Wine Toast

Welcome half glasses of sparkling wine or champagne served while guests enter or already served at the tables.

General Information

Rentals

The Hideaway will provide all plates, flatware, glassware and linen for onsite events up to 150 people. If additional rentals are necessary, The Hideaway will work with you to make sure they are provided to your specifications. If other supplies are needed such as audio visual, tents, tables and chairs, our well versed references will be standing by. Rental costs will be applied to the client's final bill. If you have any questions regarding this, please contact your event coordinator.

Operations Charge, Labor Fees and Tax

An operations charge of 20% is automatically added to your invoice. This is not a gratuity but does cover all labor and administrative costs. Additional labor charges may apply for offsite events and chef attendants. Bartender fees will apply if bar is requested for cash sales only.

All food, beverage and operations charge are subject to 8% state and local taxes unless documented proof of exemption is provided. Should your organization be tax exempt, we will need advanced notice and a copy of your tax exempt form for our records.

Outside Food and Beverages

The Hideaway is responsible for the quality and freshness of the products we serve to our guests. With the exception of specialty desserts, all food served at our establishments must be prepared by our staff. All cakes must come from a licensed bakery. Food may not be taken off the premises after it has been served.

Guest Count

A guaranteed guest count is to be submitted 14 days prior to the event. If there is a change in the count please contact your event coordinator who will try to accommodate the changes if guest counts increase. This count is a guarantee and not subject to reduction if your guest count decreases.

Cuisine

Menu items and prices are subject to change based on season, availability and market fluctuations. To ensure the quality of your event, not all menu items will be available at certain offsite locations.

Payment

In order to ensure event, a credit card must be kept on file. There is a cancellation fee (50% of event total) if events are cancelled within two weeks of the events. Final payment of the event is due two days before the event. Additional charges/incidentals are due upon completion of the event. This can either be paid via credit card, cash or personal/corporate check. In the event that the host leaves without finalizing payment, the remainder will be automatically charged to the credit card on file. Should prior payment arrangements exist, they must be approved by management prior to the function.