

TIMBERSTONE

GRILL



FEATURING LOCALLY
SOURCED INGREDIENTS, MEATS
& REGIONAL CUISINES

Thank you for considering Timber Stone Grill to cater your special event. We are a full-service Chef owned restaurant and offsite Catering Company based in Hammondsport New York. We can provide as little or as much as you may need to help execute your special event. We offer a full range of Food and Beverage planning, set up, rental and execution. We can provide linen, glassware, table, tent and chair rental, as well as a full range of Food and Beverage offerings. We believe in sustainability utilizing a bounty of Finger Lakes in season produce and offerings to create your perfect menu. Enclosed you will find a variety of menu items that we can provide for your event. These menus are a representation of our culinary expertise and in no way restrict what we can offer. We can design a menu to fit any size party, dietary restriction, palate or budget. As you browse our event menus please feel free to contact us with any questions that you may have.

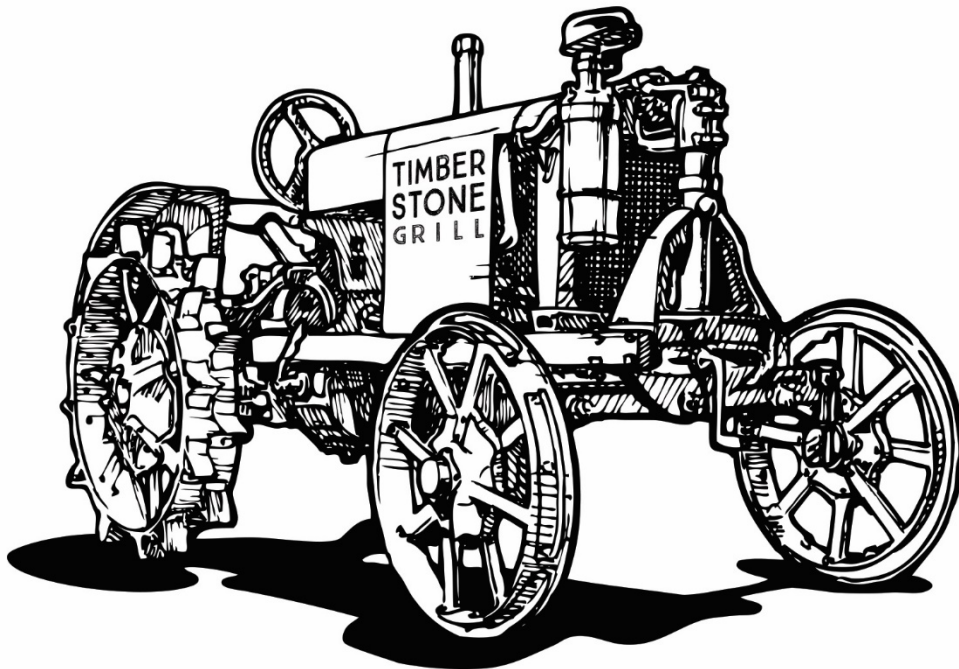
Thank you

Jeff Yaniak Executive Chef/Owner

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PLATED DINNER OPTIONS

Salad Course

(Choose 1 of the following)

Mélange of Artisan lettuces and baby spinach tossed in an aged sherry wine vinaigrette, roasted warm baby beets, toasted pecans, and Lively Run chèvre

Salad of baby greens, crumbled gorgonzola cheese, candied walnuts, shaved red onion and aged sherry wine vinaigrette

Strawberry Romaine salad with candied pecans, petite orange segments, Cayuga blue and Champagne vinaigrette

Classic garden salad Artisan lettuces English cucumber, grape tomato, and spiralized Carrot, aged balsamic vinaigrette

Classic Caesar with shaved parmesan and garlic croutons

Beef Options

Grilled petite filet mignon with Finger Lakes cabernet demi-glace

8oz Char grilled beef tenderloin with a roasted shallot demi-glace

Grilled ribeye Steak with a Cognac and roasted pepper cream

Black peppercorn crusted NY striploin with a Cayuga blue cheese cream

Seafood Options

Grilled swordfish with a tomato, artichoke caper beurre blanc

Filet of salmon with a honey chipotle glaze

Maryland style Crab cakes with a classic remoulade sauce

Pistachio crusted salmon served with a tri citrus butter sauce

Coriander crusted ahi tuna pan seared rare served with a citrus ginger glaze

Blackened Mahi Mahi with a pineapple mango salsa

Pan roasted Alaskan halibut with a ginger carrot puree and lemon butter

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Chicken Options

Boursin stuffed chicken roulade with roasted red pepper and fresh spinach finished with a Finger Lakes Chardonnay butter sauce

Chicken bruschetta vine ripe tomato, basil pesto, whole milk mozzarella and balsamic reduction

Parmesan crusted chicken topped with an artichoke and sundried tomato cream

Herb pesto rubbed bone in chicken breast with fire roasted tomato coulis

Duel Entrée Selections

Saffron honey glazed beef tenderloin and crab cake with red pepper & corn relish

Petite beef tenderloin and blackened Norwegian salmon filet with merlot demi

Chicken and shrimp tender breast of chicken and sautéed gulf shrimp in a lemon beurre blanc

Vegetarian and Vegan Options

Grilled portobello mushroom filled with toasted organic faro, garlic sautéed spinach, melted onions and peppers and Gouda fondue on a bed of roasted red pepper coulis

Local Heirloom tomato filled with toasted quinoa, wilted baby kale, accompanied by fresh seasonal petit vegetables in a tarragon beurre blanc

Baked herb polenta (Vegan) with artichoke hearts, wild mushroom and tomato ragout

Choose your Sides (Pick 2 of the following)

Roasted garlic whipped potatoes

Vegetable risotto

Applewood bacon roasted Brussel sprouts

Herbed fingerling potatoes

White Cheddar Duchess Potato

Potato and Havarti gratin

Roasted seasonal vegetables

Dessert

Classic vanilla or dark chocolate Crème Brule

New York style cheesecake

Seasonal fruit crumble

Triple chocolate cake

*All plated dinner options include an assortment of artisan baked breads, creamery butter, gourmet coffee and water service

*menu alterations based on dietary restrictions or guest preference available for many menu items

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Dinner Buffets

Salad Course (choose two)

Salad of organic baby kale and fresh spinach, vine ripened tomato, Imported Feta cheese and Kalamata olives, shaved red onion, fresh oregano and lemon vinaigrette

Caprese salad with local vine ripened tomatoes, fresh buffalo mozzarella, whole basil leaves, aged Balsamic vinegar and extra virgin olive oil

Strawberry Romaine Salad with candied pecan, petite orange segments, Cayuga blue and Champagne vinaigrette

Classic Garden salad Artisan lettuces, English cucumber, grape tomato, and spiralized Carrot, aged balsamic vinaigrette

Classic Caesar with shaved parmesan and garlic croutons

Beef Options (choose one chef attended)

Black peppercorn crusted NY striploin with a Cayuga blue cheese cream

Slow roasted sirloin of beef with a Finger Lakes Cabernet demi-glace

Hand carved prime rib of beef with a natural au jus

Whole roast tenderloin of beef, Chef carved to order, accompanied by a rich Cabernet Sauvignon demi-glace

Seafood Options (choose one)

Grilled swordfish with a tomato, artichoke caper beurre blanc

Filet of salmon with a honey chipotle glaze

Pistachio crusted salmon served with a tri citrus butter sauce

Blackened Mahi Mahi with a pineapple mango salsa

Filet of snapper with a lobster cream sauce

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Chicken Options (choose one)

Boursin stuffed chicken roulade with roasted red pepper and fresh spinach, finished with a Finger Lakes Chardonnay butter sauce

Chicken bruschetta vine ripe tomato, basil pesto, whole milk mozzarella and balsamic reduction

Parmesan crusted chicken topped with an artichoke and sundried tomato cream

Herb rubbed chicken breast with fire roasted tomato coulis

Vegetarian and Vegan Options

(Served plated let us know how many meals are required or substitute as one of your side choices)

Grilled portobello mushroom filled with toasted organic faro, garlic sautéed spinach, melted onions and peppers and Gouda fondue on a bed of roasted red pepper coulis

Local heirloom tomato filled with toasted quinoa, wilted baby kale, accompanied by fresh seasonal petit vegetables in a tarragon beurre blanc

Baked herb polenta (Vegan) with artichoke hearts, wild mushroom and tomato ragout

Choose your Sides (Pick 3 of the following)

Roasted garlic whipped potatoes

Vegetable risotto

Applewood bacon roasted Brussel sprouts

Herbed fingerling potatoes

Potato and Havarti gratin

Roasted seasonal vegetables

Roasted Red Bliss Potatoes with Rosemary and Shallots

Sautéed Green Beans with Bacon and Caramelized Shallots

Baby Broccoli with Shallot Butter

Warm Quinoa and vegetable pilaf

Baked penne pasta with basil, plum tomatoes, and three cheeses

Cavatappi primavera with fire roasted vegetables, spinach portabella and a red pepper cream

Greens and beans escarole tomato, white bean, Finger Lakes Chardonnay and parmesan

Cheese filled tortellini with a spinach roasted vegetables in a robust tomato cream sauce

Dessert

Assorted elegant pick-up pastries which may include:

Mini fresh fruit tarts, Petit fours, Cupcake bites, assorted dessert bars, Hand dipped Strawberries, cheesecake bites and other delectable mini treats

*All dinner buffets include an assortment of artisan baked breads, creamery butter, gourmet coffee and water service

*menu alterations based on dietary restrictions or guest preference available for many menu items

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PASSED HORS D'OEUVRE SELECTIONS

Premium Selection (Available in 50 or 100 ct)

Ahi tuna poke spoons with wakame seaweed, pickled ginger, and wasabi

Smoked salmon mousse rosette on English cucumber

Crab filled mushroom caps with Havarti gratin

Asian marinated prawn salad spoons

Apple wood smoked bacon wrapped scallops

Mini Maryland style crab cakes with caper remoulade

Rack of lamb "lollipops"

Teriyaki chicken and grilled pineapple skewer

Pork tenderloin satay with red Thai coconut curry dipping sauce

Traditional Selection (Available in 50 or 100 ct)

Teardrop tomato, mozzarella and fresh basil skewer

Seasonal fresh fruit skewers

Spanakopita tartlet with spinach and feta cheese

Tomato artichoke and parmesan filled mushroom caps

Italian sausage and Parmesan filled mushroom caps

Spinach and feta filled mushroom tops

Buttermilk Chicken and waffle canapé with maple syrup drizzle

Prosciutto di Parma wrapped asparagus

Barbecued pulled pork on crispy tortilla round with green apple slaw

Grilled fennel, Italian sausage, goat cheese and sun dried tomato flatbread pizzettas

Mini flat bread with hummus and Moroccan chicken, tahini puree

Baby new potato filled with French goat's cheese and sun dried tomato mousse

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STATIONARY HORS D'OEUVRE DISPLAYS

Premium Selection

Gourmet antipasto display of cured meats, grilled and roasted vegetables and accoutrements

Scottish smoked salmon accompanied by rye breads, honey mustard and classic garnishing

Deluxe seafood bar with oysters, prawns, and snow crab w/ mignonette and cocktail sauces

Jumbo prawn cocktail display with cocktail sauce and fresh lemon

Traditional Selection

Sliced seasonal fresh fruit presentation

Display of fresh vegetable crudité with dipping sauces

Imported and Domestic cheese display with crackers and baguette

Hot artichoke and three-cheese fondue served with baguette

Steuben brewing dark beer and Gruyere cheese fondue with baguette

Hot crab and cheese fondue with baguette

Hummus dip with pita wedges

Spinach and sun-dried tomato dip accompanied by baguette

Caramelized onion and shallot dip accompanied by baguette

- CROSTINI BAR -

Accompanied by baskets of fresh baked toasted garlic and herb baguette
(Choose three)

Black olive tapenade

French goat's cheese artichoke and sun dried tomato mousse

Classic tomato Pomodoro

Chicken with Gorgonzola cheese, caramelized onions and walnuts

Eggplant caponata

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- SLIDERS AND MINI SANDWICHES -

(Available in 50 or 100 ct)

Angus burger sliders with aged cheddar and caramelized onion confit

French dip sliders with tender beef, creamed horseradish and au jus

Teriyaki burger slider with grilled pineapple relish

Meatball slider with marinara and melted Provolone

Rueben slider with pastrami, sauerkraut, Swiss cheese and 1000 island

Lamb-burger slider with crumbled feta and Kalamata-Tzatziki yogurt

Carolina pulled pork sliders with green apple slaw

Cubano slider with roast pork, ham, Swiss cheese and pickles

Grilled Portobello slider with roasted red peppers, baby spinach, crumbled feta and sundried tomato-Kalamata olive aioli

Fried chicken slider with pickles and honey Dijon

Chicken Parmesan slider with provolone and marinara

Salmon burger slider with cucumber-avocado relish, honey-mustard

Sushi grade Albacore tuna slider, Asian slaw, wasabi aioli

Maryland crab cake slider with caper remoulade

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- ACTION STATIONS -

Let our Culinary team prepare the following for your guests
(30 guest minimum *an additional Chef fee required)

The Carvery

Your selection of meats, Chef carved to order
The Carvery always includes silver dollar rolls and gourmet sauces*

Whole Roast Tenderloin of Beef

Prime Rib of Beef

Herb Crusted New York Strip

Grilled Tender Sirloin of Beef

Whole Roast Pork Loin

Whole Roast Pork Tenderloin

Greek Marinated Leg of Lamb

Roast Breast of Turkey

Spiral Sliced "on the bone" Brown Sugar and Honey Baked Ham

Salad Station

Choose your own perfect salad, choices include traditional garden, caprese, Strawberry Romaine salad with candied pecan, petite orange segments, Cayuga blue and Champagne vinaigrette, or Classic Caesar with shaved parmesan and garlic croutons

Pasta Station

Farfalle and penne with Alfredo, basil pesto and marinara

Accompaniments to include sautéed mushrooms, peppers and onions

Seafood medley, Mediterranean vegetables and crumbled Italian sausage*

Chef attended Mac and Cheese Station

Cheddar, fontina, and smoked Gouda cheeses with assorted toppings to include

Smoked bacon, green onion, tomato, asparagus, and forest mushroom*

South of the Border Station

Shaved chicken, and braised beef, corn and flour tortillas, pico de gallo,

Shredded artisan lettuce, sharp cheddar, jalapeno and more

Quesadilla Station

Beef, chicken, shrimp, roasted peppers and onions, guacamole, sour cream

And pico de gallo

Charcuterie station

Our Chefs selection of Imported and Domestic cured Meats and cheeses

With marinated olives pickled vegetables, garlic crostini, and locally sourced accoutrements

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Asian Stir Fry Station

Bok choy, celery, carrots, green beans, water chestnuts, peppers, scallion, chicken, tofu, flank steak, and shrimp white rice, Asian noodles, and an array of sauces*

Mashed Potato Bar

Roasted garlic whipped potato, brown sugar baked sweet potato
Assorted toppings to include cheddar cheese, sour cream, bacon bits, chives and more

Sushi Bar

All your favorites with wasabi, wakame, pickled ginger and an array of Asian sauces,

Soft Pretzel Station

Soft baked pretzels with three dipping sauces local amber beer cheese, honey wholegrain mustard,
And a roasted garlic and red pepper cream cheese

Risotto Station

Chef attended with classic toppings to include forest mushroom, sweet peas, tomato, asparagus,
shrimp, chicken, tomato, artichoke hearts and more*

Dessert Stations

Crème brulee Station, Chef “torched” to order

Flambé station, bananas foster, cherries jubilee, crepe Suzette

Cheesecake Station with dessert sauces freshly whipped cream and an array of toppings

Salted caramel brownie bar freshly whipped cream and an array of toppings

S’mores station graham crackers, chocolate bars and marshmallows with
Skewers and flame for toasting

Pastry station mini cream puffs and éclairs chocolate dipped strawberries
Petit fours, mini cupcakes, mini assorted truffles, and more

Gourmet coffee and tea station

Assorted freshly roasted local coffee, and assortment of teas, shaved chocolate, cinnamon sticks,
Chantilly cream, tea cookies and flavored syrups

*All station style menus include an assortment of artisan baked breads, creamery butter, gourmet coffee and water
service *menu alterations based on dietary restrictions or guest preference available for many menu items

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Wedding package Menus

Thank you for considering Timber Stone Grill to help plan your most Special occasion. Planning a Wedding can be a very exciting and detailed Endeavor. There are so many details to navigate and choices to make to execute your event. With our onsite wedding and event coordinators we can help make your event as seamless As possible. We can assist with everything from tent, chair, and table rental, complete Food, bar and beverage packaging, as well as wedding cakes, vendors and photographers. Additionally all wedding bookings will receive a complimentary dinner certificate for two To be used when you choose. Premium level wedding bookings include a Complimentary anniversary package with dinner for two at our Trip Advisor rated Restaurant in Hammondsport NY (voted Americas coolest Small Town). As well as an Overnight stay with one of our lodging partners *(Advanced reservations required). Many Of our menu items are sustainable and sourced locally representing the best that the Finger Lakes region has to offer. We can design a menu to fit any size party, dietary Restriction, palate or budget. All wedding packages include an onsite Executive Chef to Oversee the execution as well as our professional culinary and service team. As you Browse our Wedding packages please contact us for questions, pricing, and availability.

Thank you

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- PREMIUM RECEPTION BUFFET -

Hors d'oeuvres

Choose three hand passed and one stationary from the premium or traditional selection

Salad Course (choose two)

Salad of organic baby kale and fresh spinach, vine ripened tomato, local feta cheese and Kalamata olives, shaved red onion, fresh oregano and lemon vinaigrette

Caprese salad with local vine ripened tomatoes, fresh buffalo mozzarella, whole basil leaves, aged Balsamic vinegar and extra virgin olive oil

Strawberry Romaine Salad with candied pecan, petite orange segments, Cayuga blue and Champagne vinaigrette

Classic Garden salad Artisan lettuces, English cucumber, grape tomato, and spiralized Carrot, aged balsamic vinaigrette

Classic Caesar with shaved parmesan and garlic croutons

Beef Options (choose one chef attended)

Black peppercorn crusted NY striploin with a Cayuga blue cheese cream

Hand carved prime rib of beef with a natural au jus

Whole roast tenderloin of beef, Chef carved to order, accompanied by a rich Cabernet demi-glace

Seafood Options (choose one)

Grilled swordfish with a tomato, artichoke caper beurre blanc

Filet of salmon with a honey chipotle glaze

Pistachio crusted salmon served with a tri citrus butter sauce

Blackened Mahi Mahi with a pineapple mango salsa

Filet of snapper with a lobster cream sauce

Maryland Style Crab Cakes with a sweet corn, tomato, and red pepper relish

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Chicken and Pork Options (choose one)

Boursin stuffed chicken roulade with roasted red pepper and fresh spinach, finished with a Finger Lakes Chardonnay butter sauce

Chicken bruschetta vine ripe tomato, basil pesto, whole milk mozzarella and balsamic reduction

Parmesan crusted chicken topped with an artichoke and sundried tomato cream

Herb rubbed chicken breast with fire roasted tomato coulis

Breast of chicken Marsala with a savory mushroom and red pepper sauce

Herb crusted pork loin with a tomato rosemary pan sauce

Vegetarian and Vegan Options

(Served plated let us know how many meals are required or substitute as one of your side choices)

Grilled Portobello mushroom filled with toasted organic faro, garlic sautéed spinach, melted onions and peppers and Gouda fondue on a bed of roasted red pepper coulis

Local Heirloom tomato filled with toasted quinoa, wilted baby kale, accompanied by fresh seasonal petit vegetables in a tarragon beurre blanc

Baked herb polenta (Vegan) with artichoke hearts, wild mushroom and tomato ragout

Choose your Sides (Pick 3 of the following)

Roasted garlic whipped potatoes

Vegetable risotto

Applewood bacon roasted Brussel sprouts

Herbed fingerling potatoes

Potato and Havarti gratin

Roasted seasonal vegetables

Roasted Red Bliss Potatoes with Rosemary and Shallots

Sautéed Green Beans with Bacon and Caramelized Shallots

Baby Broccoli with Shallot Butter

Warm Quinoa and vegetable pilaf

Baked penne pasta with basil, plum tomatoes, and three cheeses

Cavatappi primavera with fire roasted vegetables, spinach portabella and a red pepper cream

Greens and beans escarole tomato, white bean, Finger Lakes Chardonnay and parmesan

Cheese filled tortellini with spinach and roasted vegetables in a robust tomato cream sauce

*All reception menus include an assortment of artisan baked breads, creamery butter, gourmet coffee and water service

*menu alterations based on dietary restrictions or guest preference available for many menu items

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- TRADITIONAL RECEPTION BUFFET -

Hors d'oeuvres

Choose three hand passed and one stationary from our traditional selections

Salad Course (choose two)

Salad of organic baby kale and fresh spinach, vine ripened tomato, local feta cheese and Kalamata olives, shaved red onion, fresh oregano and lemon vinaigrette

Strawberry Romaine Salad with candied pecan, petite orange segments, Cayuga blue and Champagne vinaigrette

Classic Garden salad Artisan lettuces, English cucumber, grape tomato, and spiralized Carrot, aged balsamic vinaigrette

Classic Caesar with shaved parmesan and garlic croutons

Beef Options (choose one chef attended)

Black peppercorn crusted NY striploin with a Cayuga blue cheese cream

Hand carved prime rib of beef with a natural au jus

Slow roasted sirloin of beef with a Finger Lakes Cabernet demi-glace

Seafood Options (choose one)

Grilled swordfish with a tomato, artichoke caper beurre blanc

Filet of salmon with a honey chipotle glaze

Pistachio crusted salmon served with a tri citrus butter sauce

Blackened Mahi Mahi with a pineapple mango salsa

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Chicken and Pork Options (choose one)

Boursin Stuffed Chicken roulade with roasted red pepper and fresh spinach, finished with a Finger Lakes Chardonnay butter sauce

Chicken bruschetta vine ripe tomato, basil pesto, whole milk mozzarella and balsamic reduction

Parmesan crusted chicken topped with an artichoke and sundried tomato cream

Herb rubbed chicken breast with fire roasted tomato coulis

Breast of chicken Marsala with a savory mushroom and red pepper sauce

Herb crusted pork loin with a tomato rosemary pan sauce

Vegetarian and Vegan Options

(Served plated let us know how many meals are required or substitute as one of your side choices)

Grilled Portobello mushroom filled with toasted organic faro, garlic sautéed spinach, melted onions and peppers and Gouda fondue on a bed of roasted red pepper coulis

Local Heirloom tomato filled with toasted quinoa, wilted baby kale, accompanied by fresh seasonal petit vegetables in a tarragon beurre blanc

Baked herb polenta (Vegan) with artichoke hearts, wild mushroom and tomato ragout

Choose your Sides (Pick 3 of the following)

Roasted garlic whipped potatoes

Vegetable risotto

Applewood bacon roasted Brussel sprouts

Herbed fingerling potatoes

Potato and Havarti gratin

Roasted seasonal vegetables

Roasted Red Bliss Potatoes with Rosemary and Shallots

Sautéed Green Beans with Bacon and Caramelized Shallots

Baby Broccoli with Shallot Butter

Warm Quinoa and vegetable pilaf

Baked penne pasta with basil, plum tomatoes, and three cheeses

Cavatappi primavera with fire roasted vegetables, spinach portabella and a red pepper cream

Greens and beans escarole tomato, white bean, Finger Lakes Chardonnay and parmesan

Cheese filled tortellini with spinach and roasted vegetables in a robust tomato cream sauce

*All reception menus include an assortment of artisan baked breads, creamery butter, gourmet coffee and water service

*menu alterations based on dietary restrictions or guest preference available for many menu items

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SIT DOWN / PLATED SERVICE -

Salad Course

(Choose 1 of the following)

Mélange of Artisan lettuces and baby spinach tossed in an aged sherry wine vinaigrette, roasted warm baby beets, toasted pecans, and Lively Run chèvre

Salad of baby greens, crumbled Gorgonzola cheese, candied walnuts, shaved red onion and aged sherry wine vinaigrette

Strawberry Romaine Salad with candied pecan, petite orange segments, Cayuga blue and Champagne vinaigrette

Classic Garden salad Artisan lettuces English cucumber, grape tomato, and spiralized Carrot, aged balsamic vinaigrette

Classic Caesar with shaved parmesan and garlic croutons

Beef Options

Grilled petite filet mignon with Finger Lakes cabernet demi-glace

8oz Char grilled beef tenderloin with a roasted shallot demi-glace

Grilled ribeye steak with a Cognac and roasted pepper cream

Black peppercorn crusted NY striploin with a Cayuga blue cheese cream

Seafood Options

Grilled swordfish with a tomato, artichoke caper beurre blanc

Filet of salmon with a honey chipotle glaze

Maryland Crab cakes with a classic remoulade sauce

Pistachio crusted salmon served with a tri citrus butter sauce

Coriander Crusted Ahi Tuna pan seared rare served with a citrus ginger glaze

Blackened Mahi Mahi with a pineapple mango salsa

Pan roasted Alaskan Halibut with a ginger carrot puree and lemon butter

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Chicken Pork and Lamb Options

Chicken roulade with boursin, spinach and roasted pepper, Finger Lakes Chardonnay butter sauce

Chicken Bruschetta vine ripe tomato, basil pesto, whole milk mozzarella and balsamic reduction

Parmesan crusted chicken topped with an artichoke and sundried tomato cream

Herb pesto rubbed bone in chicken breast with fire roasted tomato coulis

Breast of chicken Marsala with a savory mushroom and red pepper sauce

Herb crusted pork loin with a tomato rosemary pan sauce

Rosemary balsamic and mint marinated lamb chops with a tomato chutney

Duel Entrée Selections

Saffron honey glazed beef tenderloin and crab cake with red pepper & corn relish

Petite beef tenderloin and blackened Norwegian salmon filet with merlot demi

Chicken and shrimp tender breast of chicken and sautéed gulf shrimp in a lemon beurre blanc

Vegetarian and Vegan Options

Grilled Portobello mushroom filled with toasted organic faro, garlic sautéed spinach, melted onions and peppers and Gouda fondue on a bed of roasted red pepper coulis

Local Heirloom tomato filled with toasted quinoa, wilted baby kale, accompanied by fresh seasonal petit vegetables in a tarragon beurre blanc

Baked herb polenta (Vegan) with artichoke hearts, wild mushroom and tomato ragout

Choose your Sides (Pick 2 of the following)

Roasted garlic whipped potatoes

Applewood bacon roasted Brussel sprouts

Herbed fingerling potatoes

White Cheddar Duchess Potato

Potato and Havarti gratin

Roasted seasonal vegetables

Roasted Red Bliss Potatoes with Rosemary and Shallots

Sautéed Green Beans with Bacon and Caramelized Shallots

Baby Broccoli with Shallot Butter

Warm Quinoa and vegetable pilaf

*All plated dinner options include an assortment of artisan baked breads, creamery butter, gourmet coffee and water service

*menu alterations based on dietary restrictions or guest preference available for many menu items

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- SOCIAL STATIONS -

Let our Culinary team prepare the following for your guests
(30 guest minimum *an additional Chef fee may be required)

The Carvery

Your selection of meats, Chef carved to order
The Carvery always includes silver dollar rolls and gourmet sauces*

Whole Roast Tenderloin of Beef

Prime Rib of Beef

Herb Crusted New York Strip

Grilled Tender Sirloin of Beef

Whole Roast Pork Loin

Whole Roast Pork Tenderloin

Greek Marinated Leg of Lamb

Roast Breast of Turkey

Spiral Sliced "on the bone" Brown Sugar and Honey Baked Ham

Salad Station

Choose your own perfect salad, choices include traditional garden, caprese, Strawberry Romaine salad with candied pecan, petite orange segments, Cayuga blue and Champagne vinaigrette, or Classic Caesar with shaved parmesan and garlic croutons

Pasta Station

Farfalle and penne with Alfredo, basil pesto and marinara
Accompaniments to include sautéed mushrooms, peppers and onions
Seafood medley, Mediterranean vegetables and crumbled Italian sausage*

Chef attended Mac and Cheese Station

Cheddar, fontina, and smoked Gouda cheeses with assorted toppings to include
Smoked bacon, green onion, tomato, asparagus, and forest mushroom*

Charcuterie station

Our Chefs selection of Imported and Domestic cured Meats and cheeses
With marinated olives pickled vegetables, garlic crostini, and locally sourced accoutrements

Asian Stir Fry Station

Bok choy, celery, carrots, green beans, water chestnuts, peppers, scallion, chicken, tofu, flank steak,
and shrimp white rice, Asian noodles, and an array of sauces*

Mashed Potato Bar

Roasted garlic whipped potato, brown sugar baked sweet potato
Assorted toppings to include cheddar cheese, sour cream, bacon bits, chives and more

Sushi Bar

All your favorites with wasabi, wakame, pickled ginger and an array of Asian sauces,

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Risotto Station

Chef attended with classic toppings to include forest mushroom, sweet peas, tomato, asparagus, shrimp, chicken, tomato, artichoke hearts and more*

Dessert Stations

Crème brulee station, Chef “torched” to order

Flambé station, bananas foster, cherries jubilee, crepe Suzette

Cheesecake Station with dessert sauces freshly whipped cream and an array of toppings

Salted caramel brownie bar freshly whipped cream and an array of toppings

S’mores station graham crackers, chocolate bars and marshmallows with
Skewers and flame for toasting

Pastry station mini cream puffs and éclairs chocolate dipped strawberries
Petit fours, mini cupcakes, mini assorted truffles, and more

Gourmet coffee and tea station

Assorted freshly roasted local coffee, and assortment of teas, shaved chocolate, cinnamon sticks,
Chantilly cream, tea cookies and flavored syrups

TIMBERSTONE

GRILL



FEATURING LOCALLY
SOURCED INGREDIENTS, MEATS
& REGIONAL CUISINES

PASSED HORS D'OEUVRE SELECTIONS

Premium Selection (Available in 50 or 100 ct)

Ahi tuna poke spoons with wakame seaweed, pickled ginger, and wasabi

Smoked salmon mousse rosette on English cucumber

Crab filled mushroom caps with Havarti gratin

Asian marinated prawn salad spoons

Apple wood smoked bacon wrapped scallops

Mini Maryland style crab cakes with caper remoulade

Rack of lamb "lollipops"

Teriyaki chicken and grilled pineapple skewer

Pork tenderloin satay with red Thai coconut curry dipping sauce

Traditional Selection (Available in 50 or 100 ct)

Teardrop tomato, mozzarella and fresh basil skewer

Seasonal fresh fruit skewers

Spanakopita tartlet with spinach and feta cheese

Tomato artichoke and parmesan filled mushroom caps

Italian sausage and Parmesan filled mushroom caps

Spinach and feta filled mushroom tops

Buttermilk Chicken and waffle canapé with maple syrup drizzle

Prosciutto di Parma wrapped asparagus

Barbecued pulled pork on crispy tortilla round with green apple slaw

Grilled fennel, Italian sausage, goat cheese and sun dried tomato flatbread pizzettas

Mini flat bread with hummus and Moroccan chicken, tahini puree

Baby new potato filled with French goat's cheese and sun dried tomato mousse

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STATIONARY HORS D'OEUVRE DISPLAYS

Premium Selection

Gourmet antipasto display of cured meats, grilled and roasted vegetables and accoutrements

Scottish smoked salmon accompanied by rye breads, honey mustard and classic garnishing

Deluxe seafood bar with oysters, prawns, and snow crab w/ mignonette and cocktail sauces

Jumbo prawn cocktail display with cocktail sauce and fresh lemon

Traditional Selection

Sliced seasonal fresh fruit presentation

Display of fresh vegetable crudité with dipping sauces

Imported and Domestic cheese display with crackers and baguette

Hot artichoke and three-cheese fondue served with baguette

Steuben brewing dark beer and Gruyere cheese fondue with baguette

Hot crab and cheese fondue with baguette

Hummus dip with pita wedges

Spinach and sun-dried tomato dip accompanied by baguette

Caramelized onion and shallot dip accompanied by baguette

- CROSTINI BAR -

Accompanied by baskets of fresh baked toasted garlic and herb baguette
(Choose three)

Black olive tapenade

French goat's cheese artichoke and sun dried tomato mousse

Classic tomato Pomodoro

Chicken with Gorgonzola cheese, caramelized onions and walnuts

Eggplant caponata

TIMBERSTONE

GRILL



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