



THE INN BETWEEN RESTAURANT

2290 West Genesee Turnpike

Camillus, New York 13031

(315) 672-3166 (315) 672-5408 FAX

Office & Sales Hours: Tuesday – Saturday 10:00 AM – 4:00 PM

Restaurant Hours: Tues – Sat from 5:00 PM

Sunday from 2:00 PM Closed Mondays

Award winning quality food and exceptional service since 1972

► DINNER BANQUET MENU ◀

Thank you for considering The Inn Between for your special event. The following menu offerings include the same high level of quality and service we have been providing to our guests for over 30 years.

This packaged menu also reflects discounted pricing and is offered to groups of 25 or more. With this we ask that the following policies be noted; however, we will be very receptive to any alterations that you wish to make in order to suit your individual preferences.

- Please select a maximum of three main entrees, typically one beef, one chicken, and one seafood plus a vegetarian dish if needed.
- An accurate count of all 3 items must be ordered no less than 10 days prior to your event. This count will be considered a minimum guarantee not subject to reduction.
- A \$100.00 non-refundable deposit is required to reserve the date and confirm your function.
- Minimum guaranteed guest counts are required *at time of deposit* for all Friday and Saturday dinner banquets. If there are major fluctuations in the guaranteed guest count after deposit, The Inn Between cannot guarantee a private or specific requested dining room.
- All food and beverage must be supplied by The Inn Between.

THE FOLLOWING ITEMS ARE INCLUDED WITH ALL BANQUETS:

- Fresh seasonal fruit (spring/summer) or hot homemade soup (fall/winter)
- Our assorted homemade rolls and date nut bread with whipped butter
- A garden salad with your choice of one of the following specialty dressings: raspberry vinaigrette, *or* honey mustard & poppy seed, *or* balsamic vinaigrette
- Duchess potato and fresh vegetable medley
- Fresh brewed Colombian coffee, decaf or tea
- A dessert of gourmet ice cream or white chocolate champagne cake
- A bud vase of fresh flowers at each table

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Entrees

BEEF SELECTIONS

Black Angus Roast Prime Rib of Beef served with au jus sauce	\$25.95
Filet Mignon prime tenderloin steak topped with sauteed button mushrooms and our award winning country mustard sauce.	\$29.95
Filet and Stuffed Shrimp filet mignon accompanied by three crab stuffed shrimp.	\$31.95
Filet and Lobster Maine lobster with grilled tenderloin steak	\$39.95
Filet Neptune tenderloin steak topped with Maine lobster meat bearnaise and port wine demi-glaze sauce	\$30.95
Grilled New York Cut steak topped with a mushroom and red wine steak sauce	\$27.95
Beef Wellington a tender filet mignon topped with a mushroom, roasted garlic duxelle and baked in puff pastry, with port wine sauce	\$27.95
Veal Marsala tender veal scaloppinis sauteed with mushrooms, roasted peppers and green onions in a marsala wine sauce	\$27.95
Veal Oscar sautéed medallions of veal topped with crabmeat, asparagus and a lemon tarragon sauce	\$29.95

CHICKEN SELECTIONS

Chicken Cordon Bleu stuffed with ham and Swiss cheese, served with a chicken supreme sauce	\$24.95
Chicken Wellington stuffed with a spinach and mushroom duello, baked in puff pastry and served with an herb cream sauce.	\$24.95
Baked Stuffed Breast of Chicken with apple and almond stuffing and chicken supreme sauce	\$23.95
Chicken Oscar grilled breast of chicken topped with king crab meat, asparagus and a lemon tarragon sauce	\$26.95
Chicken Piccata sautéed chicken breast with artichokes, capers & green onions in a lemon dijon wine sauce.	\$23.95
Chicken Marsala with roasted peppers, portabello mushrooms and a marsala wine sauce	\$23.95
Chicken Francias parmesan and herb battered chicken with asparagus and lemon wine sauce	\$24.95
Boneless Roast Duckling with savory stuffing and orange sauce; an Inn Between speciality	\$25.95

SEAFOOD SELECTIONS

Baked Fillet of Sole with crabmeat stuffing and a light butter sauce.	\$24.95
Baked Boston Scrod with toasted crumb topping and a lemon wine sauce.	\$23.95
Salmon Fillet with fresh asparagus and dill sauce	\$24.95
Chilean Sea Bass oven roasted with herb butter sauce.	\$27.95
Baked Stuffed Shrimp jumbo shrimp with crab stuffing and herb butter	\$25.95
Vegetarian Pasta imported pasta with roasted vegetables and Greek vinaigrette sauce (olive oil, feta, black olives)	\$23.95

YOUR REQUEST FOR A SPECIFIC ENTREE IS WELCOMED.

Children's selections available on request.

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THE FOLLOWING ARE AVAILABLE AT AN ADDITIONAL COST AS NOTED.



For the cocktail or reception time before dinner....

COLD PLATTERS:

- Assorted Cheese Tray** with smoked meats, fresh fruit and crackers \$1.75 per guest
- Crisp Vegetable Platter** with herb dipping sauce \$1.50 per guest
- Baked Brie in Puff Pastry** with fruit sauce \$1.50 per guest
- Jumbo Shrimp Platter** with two dipping sauces \$1.95 per shrimp

Assorted Appetizers

served butler-style, the chef will select a minimum assortment of any 5 priced at\$6.95 per guest
OR order individually at\$1.50 per each

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| Smoked chicken quesadillas | Clams casino |
| Bacon wrapped scallops | Mini crab cakes |
| Coconut shrimp | Mushroom & asiago pastries |
| Spinach stuffed phyllo triangles | Sausage & cheese stuffed mushrooms |
| Vegetable & cheese stuffed beef roulades | |

(Other selections available on request)

CHAMPAGNE TOAST \$4.00 per guest

FIRST COURSE PLATED APPETIZERS *(in place of soup or fruit cup)*

- Shrimp Cocktail (4)** \$7.95 per guest
- Lobster Bisque** (soup) \$4.95 per guest

ADDITIONAL DESSERTS *(in place of ice cream)*

- An Individual Selection from Our Dessert and Pastry Tray** \$4.95 per guest
- Special Occasion Cake** from our own pastry shop \$1.95 per guest
- Bananas Foster** caramelized bananas flamed with rum, served over vanilla ice cream.. \$3.50 per guest
- Individual Baked Alaska** \$2.50 per guest

OUR SUGGESTED BEVERAGE ARRANGEMENTS

BEVERAGE TAB - All drinks will be placed on one check to be included in the dinner check

LIMITED BEVERAGE TAB - You, as the host, can select a limited time and/or selection of beverages and/or a pre-determined budget for bar beverages

CASH BAR - All guests will pay for their own drinks

All pricing is subject to a 20% service charge and 8% NYS sales tax.

Christopher J. Cesta, Certified Executive Chef

Penny Cesta, Banquet Manager