



# 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**

## ► LUNCH 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 25 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 2 main entrees plus a vegetarian dish if needed.
- An accurate count 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 count of 25 is required at time of deposit for all luncheons. 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:**

- 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 Paul de Lima coffee, decaf or tea
- A dessert of ice cream or champagne cake
- A bud vase of fresh flowers at each table

**PRICES SUBJECT TO CHANGE.**

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## ► LUNCH BANQUET MENU ◀ (minimum 25 guests)

### *Entrees*

<b>Chicken Wellington</b> .....	<b>\$14.95</b>
boneless breast of chicken with a mushroom florentine stuffing is baked in a flaky puff pastry and served with a chive cream sauce.	
<b>Chicken Picatta</b> .....	<b>\$13.95</b>
boneless chicken breast sauteed with lemon, white wine, capers and dijon cream served with fresh asparagus.	
<b>Stuffed Breast of Chicken</b> .....	<b>\$13.95</b>
with apple and walnut stuffing, chicken supreme sauce.	
<b>Grilled Chicken Salad</b> .....	<b>\$13.95</b>
marinated chicken breast is grilled and sliced. Served over specialty greens with fresh fruit and toasted almonds topped with our honey mustard & poppy dressing. (A first course of soup is served with this entree.)	
<b>Sirloin Steak</b> .....	<b>\$14.95</b>
a grilled sirloin filet is wrapped with double smoked bacon, topped with sauteed mushrooms and whole grain mustard sauce.	
<b>Vegetarian Pasta</b> .....	<b>\$13.95</b>
imported pasta tossed with roasted vegetables, plum tomatoes and a Mediterranean vinaigrette sauce.	
<b>Roast Tenderloin of Beef</b> .....	<b>\$16.95</b>
served medium rare with mushroom wine sauce.	
<b>Broiled N.Y. Strip Steak</b> .....	<b>\$15.95</b>
on garlic toast, topped with sauteed mushrooms.	
<b>Baked Boston Scrod</b> .....	<b>\$13.95</b>
with lemon butter and crumb topping	
<b>Stuffed Boston Sole</b> .....	<b>\$14.95</b>
baked with crab stuffing and lemon wine sauce.	
<b>Children's Selections</b> .....	<b>\$7.95</b>
choice of chicken tenders or pasta.	

Please select a maximum of two main entrees per event.

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## ► LUNCH BANQUET MENU ◀



**THE FOLLOWING ARE AVAILABLE AT AN ADDITIONAL COST AS NOTED.**

*For the cocktail or reception time before lunch....*

### **COLD PLATTERS:**

**Assorted Cheese Tray** with smoked meats, fresh fruit and crackers . . . . . \$1.50 per guest

**Crisp Vegetable Platter** with herb dipping sauce . . . . . \$1.25 per guest

**Baked Brie in Puff Pastry** with fruit sauce . . . . . \$1.50 per guest

**Jumbo Shrimp Platter** with two dipping sauces . . . . . \$1.75 per shrimp

### **Assorted Appetizers**

served butler-style, the chef will select a minimum assortment of any 4 priced at .....\$4.50 per guest

**OR** order individually at .....\$1.25 per each

Smoked chicken quesadillas

Walnut & cheddar stuffed mushrooms

Mini beef Wellington's

Bacon wrapped scallops

Mini crab cakes

Vegetable stuffed Asian beef rolls

Coconut shrimp

Sausage & cheese stuffed mushrooms

Wild mushroom tartlets

Thai chicken spring rolls

Portabella phyllo purses

Vegetable quesadillas

Stuffed phyllo triangles

Fruit Punch (approximately 20 servings) . . . . . \$30.00 per bowl

Wine Punch (approximately 20 servings) . . . . . \$40.00 per bowl

Champagne Toast . . . . . \$2.50 per guest

Shrimp Cocktail (4) . . . . . \$6.95 per guest

Lobster Bisque (soup) . . . . . \$3.95 per guest

Soup of the Day . . . . . \$1.95 per guest

An Individual Selection from Our Dessert and Pastry Tray . . . . \$3.95 per guest

Special Occasion Cake from our own pastry shop . . . . . \$1.50 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 17% service charge and NYS sales tax.*

**Penny Cesta, Banquet Manager**

**Christopher J. Cesta, Certified Executive Chef**

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