

A MOVEABLE FEAST

by O'CONNOR'S

*Crossroads Plaza
8411 Seneca Turnpike
New Hartford, New York 13413
(315) 768-7037*

Hors d'Oeuvres

Average Serving is 4 pieces per person for a cocktail hour

Vegetarian Selection:

\$225.00 for 100 Pieces

\$117.50 for 50 Pieces

All Other Orders priced at \$2.50 per Piece

- Arugula, Goat Cheese & Olive Tartlet with Sweet Tomato Vinaigrette
- Pear & Goat Cheese in Phyllo with a Red Wine Reduction
- Sweet Potato Sadie: Won Ton filled with Sweet Potato, Sage, & Shallots topped with Blue Cheese & Candied Walnuts
- Eggplant Caviar with Roasted Red Pepper & Goat Cheese on Cucumber with Sweet Tomato Vinaigrette
- Fried Polenta Cake topped with Tomato Jam & Goat Cheese
- Feta and Spinach Stuffed Mushroom Caps
- Rosemary Scone stuffed with Honey Cream Cheese and Poached Pear
- Toasted Pita Points topped with Hummus and Brunoise-Roasted Red Peppers
- Asparagus wrapped with Asiago Cheese and Phyllo
- Cucumber Roll with Julienned Vegetables & a Tai Peanut dipping sauce
- Tomato & Pesto Bruschetta with Mozzarella
- Spinach, Artichoke and Cheese Tartlet
- Shiitake & Vegetable Spring Rolls
- Raspberry & Brie filled Phyllo Cup with a Balsamic Drizzle
- Caramelized Onion & Goat Cheese Tartlet
- Stuffed Grape Leaves
- California Roll

A MOVEABLE FEAST

by O'CONNOR'S

Hors d'Oeuvres

Average Serving is 4 pieces per person for a cocktail hour

Seafood Selection: MARKET PRICE

- Salmon Croque Monsieur
- Asparagus wrapped with Smoked Salmon and Wasabi Cream
- Shrimp Ceviche in Cucumber Cup
- Blini with Caviar topped with Zesty Mango-Scallion Slaw
- Crab and Avocado Crostini
- Coconut Shrimp with Spicy Orange-Dijon Sauce
- Ahi Tuna Egg Rolls with Sesame Honey Drizzle
- Blackened Scallop on Cucumber topped with Pickled Beets & Wasabi Cream
- "Fish & Chips": Beer Battered Haddock, Tartar Sauce & Lemon Zest on Red Potato "Chip"
- Smoked Salmon & Dill Crème Fraiche served on Cucumber
- Apple Barbeque Shrimp & Swiss Chard filled Phyllo Cup
- Smoked Salmon Bruschetta
- Crabmeat Stuffed Mushrooms
- O'Connor's Mini Crab Cakes topped with Chipotle Aioli
- Skewered Blackened Shrimp with a Green Goddess Sauce
- Bang Bang Shrimp
- Scallops Bouchet

A MOVEABLE FEAST

by O'CONNOR'S

Hors d'Oeuvres

Average Serving is 4 pieces per person for a cocktail hour

Meat Selection:

\$225.00 for 100 Pieces

\$117.50 for 50 Pieces

All Other Orders priced at \$2.50 per Piece

- Mini Duck Wellington: Grilled Duck, Poached Pear & Brie Cheese in a Puff Pastry
- Grilled Duck Crostini with Mango Chutney
- Mini Beef Wellingtons
- Peppered Beef Tartar with Scallion Aioli served on Fried Won Ton
- Beef en Croute stuffed with Mushrooms & Brie Cheese
- Shaved Tenderloin with Caramelized Onion on Red Potato Crisp topped with Chipotle Aioli
- Hibachi Beef Skewers
- Mini Chicken Wellington
- Chicken & Pineapple Brochettes
- Endive Filled with Curried Chicken Salad & Grilled Corn
- Sesame Chicken Satay with Asian BBQ Sauce
- Belgian Endive with Artichoke Pesto, Crispy Prosciutto and Arugula
- Grilled Baby Lamb Chops with Herb Aioli – MARKET PRICE
- Chorizo Leek Wellington with Twice Baked Potato
- Sausage Stuffed Mushrooms
- Cider Braised Pulled Pork with Bourbon BBQ Sauce served in a Phyllo Cup
- Prosciutto wrapped Asparagus
- Blue Cheese Stuffed Fig wrapped in Bacon
- Prosciutto, Brie and Apple rolled in Puff Pastry
- Assorted Pinwheel Sandwiches
- Lollipop Chicken Wings on Celery Skewers

Note: Some Items may be priced at Current Market Price

A MOVEABLE FEAST

by O'CONNOR'S

Breakfast Buffet

All Breakfast Buffets served with Appropriate Condiments

Coffee/Decafe/Tea, Assorted Juices, Danish and Fresh Fruit
\$8 per person

Coffee/Decafe/Tea, Assorted Juices, Bagels & Cream Cheese and Fresh Fruit
\$8 per person

Coffee/Decafe/Tea, Assorted Juices, Bagels with Cream Cheese, Assorted Danish and Fresh Fruit
\$10 per person

Coffee/ Decafe/Tea, Assorted Juices, Bagels with Cream Cheese, Assorted Cold Cereals and Fresh Fruit
\$9 per person

Coffee/Decafe/Tea, Assorted Juices, French Toast, Sausage and Fresh Fruit
\$12 per person

Coffee/Decafe/Tea, Assorted Juices, Assorted Danish, Scrambled Eggs, Home Fried Potatoes, Bacon, Sausage & Fresh Fruit
\$13 per person

Hot Breakfast Buffet

\$17 per person

Includes the Following:

- Assorted Juices
- Fresh Fruit Tray
- Scrambled Eggs
- Bacon
- Home Fried Potatoes
- Coffee/Tea/Decafe
- Danish & Muffin Selections
- French Toast OR Pancakes with Syrup
- Sausage
- Sausage, Gravy and Biscuits

A MOVEABLE FEAST

by O'CONNOR'S

Brunch Buffet Menu

\$25 Per Person

Children 12 and under Half Price

25 Person Minimum

Your Choice of Two (2) Hot Breakfast Items from the following:

- Eggs Benedict
- Fluffy Scrambled Eggs
- Cinnamon Vanilla French Toast with Peaches
- Blueberry and Apple Crepes with Vanilla Mascarpone
- Apple Pancakes

... In Addition to One (1) Hot Luncheon Item from the following:

- Champagne Chicken
- Salmon with Dill Sauce
- Stuffed Pork Loin with a Bourbon Glaze
- Sliced Sirloin of Beef with Mushroom Au Jus

... Along with Your Choice of:

- Breakfast Sausage
- Sliced Baked Ham
- Hickory Bacon (*additional \$1 per person*)
- Sausage, Gravy and Biscuits (*additional \$2 per person*)

Also Included in the Brunch Buffet:

- Home Fried Potatoes
- Fresh Fruit Tray
- Fresh Steamed or Grilled Vegetables
- Buttery Croissants, Bagels & Assorted Muffins
- Whipped Butter, Cream Cheese, and Preserves
- A Variety of Chilled Fruit Juices, Coffee, Decaffeinated Coffee & Tea

A MOVEABLE FEAST

by O'CONNOR'S

Luncheon Buffet

25 Person Minimum

Luncheon Options Available 11am – 2pm Only

Deli Buffet

\$16 per person

Includes Sliced Turkey, Baked Ham, Roast Beef, Chicken Salad, Tuna Salad, Swiss and American Cheeses, Sliced Tomato, Onion, Lettuce, Chips, Assorted Breads and Condiments, Salad Du Jour and Fresh Fruit Tray

Hot Luncheon Buffet

Your Choice of Two (2) of the Following Items:

Hot Luncheon Buffet choices Include House Salad and Rolls & Butter

Waterford Level - \$18 Per Person

- Pan Seared Salmon with Dill Cream Sauce
- Roasted Rosemary Chicken
- Roasted Pork Stuffed with Dried Fruits
- Spiced Honey Ham
- Mediterranean Pasta
- Sliced Sirloin with Mushroom Au Jus and Creamy Horseradish

Dublin Level - \$20 Per Person

- Chicken Alexander Roulades
- Broiled Salmon with Lobster Sauce
- Tenderloin Tips Dianne
- Roast Pork Tenderloin with Apple Bourbon Sauce
- Chicken Lucia

Hot Luncheon Buffet Includes Your Choice of One (1) Starch & One (1) Vegetable

Starch Selections

- Mashed Potato Martini Bar *(add \$5 per guest)*
- Roasted Red Bliss Potatoes with Fresh Herbs
- Whipped Potatoes
- Blended Wild Rice
- Garlic Mashed Potatoes

Vegetable Selections

- Grilled Seasonal Vegetables
- Steamed Mixed Vegetables
- Asparagus with Lemon Butter
- Honey Glazed Carrots
- Roasted Green Beans, Parsnips & Carrots

****Add additional Starch or Vegetable for \$1 per guest***

Prices are subject to change without notice

Prices do not include 8.75% Sales Tax and 20% Administrative Service Charge

Page 6

A MOVEABLE FEAST

by O'CONNOR'S

Sit-Down Dinner

~Appetizers~

Napoleon

\$10

A "Tower" of Eggplant Medallions, Roasted Red Peppers, and Goat Cheese, Complimented with a Lemon Shallot Vinaigrette

O'Connor's Crab Cakes

\$12

Twin Pan-Seared Crab Cakes made with Jumbo Lump Blue Crab Meat Served over a Bed of Spinach Fettuccini finished with a Roasted Red Pepper Buree Blanc

Wild Mushroom Risotto

\$10

Creamy Arborio Rice cooked with Pan Seared Wild Mushrooms, Fresh Herbs, Parmesan Cheese and finished with White Truffle Oil

Sweet Potato Sadie

\$11

Fried Won Ton Filled with Roasted Sweet Potato, Shallots and Mascarpone Cheese finished with Toasted Butter, Candied Walnuts and Crumbly Blue Cheese

Clams Casino

\$15

Clams baked in its Original Shell topped with Bacon and Breadcrumbs

A MOVEABLE FEAST

by O'CONNOR'S

~Salads~

Warm Goat Cheese Salad

\$10

Fresh Herb and Cracked Black Pepper encrusted Goat Cheese served over a bed of delicate Baby Greens and Honey Poached Pears drizzled with Black Currant Vinaigrette

Grilled Fruit Salad

\$9

Grilled and Caramelized Fresh Fruits tossed with Feta Cheese, Candied Walnuts and Balsamic Vinaigrette Dressing served over a bed of Arugula

Spinach Salad

\$9

Fresh Spinach tossed with Poppy Seed Dressing, Apple Wood Smoked Bacon, Hard Poached Egg and Ripe Cherry Tomatoes

Treasurer's Salad

\$10

Romaine, Spinach, Walnuts, Toasted Coconut, Fresh Mushrooms, Mozzarella and Mandarin Oranges tossed with our homemade Creamy Garlic Dressing

Chopped Salad

\$10

Chopped Spinach, Romaine, Tomato, Turkey, Bacon, Mozzarella, Egg and Red Onion, Tossed with our Champagne Vinaigrette Dressing

President's Salad

\$12

Arcadian Lettuce, Arugula, Roasted Tomatoes, Pine Nuts, Pickled Mango, Avocado, Fire Roasted Corn, Crumbly Blue and Fried Leeks finished with a Star Fruit Vinaigrette

Asian Fusion Salad

\$14

Baby Spinach, Baby Bok Choy, Kale and Red Oak Leaf Lettuce topped with Carrots, Bamboo Shoots, Baby Corn, Sugar Snap Peas, Daikon Radishes, Mung Bean Sprouts, Mandarin Oranges, and Slivered Almonds with a Sesame Ginger Sauce

A MOVEABLE FEAST

by O'CONNOR'S

~Entrees~ (Your Choice of Three)

Roast Rack of Lamb \$36

Oven Roasted, Herb Crusted New Zealand Rack of Lamb served over a bed of Ratatouille and finished with a Black Plum Reduction

Chicken Alexander Roulade \$30

Seared Breast of Chicken stuffed with Prosciutto, Spinach and Mushrooms tossed with Sun-Dried Tomatoes in a Rich Marsala Reduction and topped with fresh Parmesan Cheese

Chicken Waterford \$32

Chicken Breast stuffed with Spinach, Shiitake Mushrooms, Roasted Red Peppers and Smoked Gouda Cheese baked in a Flaky Puff Pastry

Pork Osso Bucco \$36

Slow Roasted Pork Shank braised in Olive Oil and Garlic, finished with a Vine Ripened Pear Tomato Marinara

Duck Breast \$34

Seared Duck Breast served over Whipped Sweet Potato and finished with a Ruby Port Wine Demi Glaze

Salmon St. George \$30

Pan Seared fillet of Atlantic Salmon served over a Three Cheese Polenta finished with a White Wine and Shallot Cream Sauce topped with Gulf Shrimp

Yellow Fin Tuna \$34

Thai Rubbed Pan Seared Tuna fillet served over sautéed Asian Greens and finished with a Coconut-Lime Beurre Blanc

All Dinner Entrees are served with House Salad of Choice, Vegetable, Starch, Rolls and Butter.

A MOVEABLE FEAST

by O'CONNOR'S

~Entrees~ (Your Choice of Three)

Stuffed Haddock **\$30**

Haddock stuffed with Jumbo Lump Blue Crabmeat and Lobster Claw meat finished with a Lemon & Tarragon infused Hollandaise

Filet Mignon **\$38**

An 8oz Cut of Beef Tenderloin seasoned and charbroiled over a Chimicurri Sauce and topped with Crispy Tumbleweed Onions

Stuffed Lobster Tail **Market Price**

8oz Lobster Tail Stuffed with our O'Connor's Crab Cakes, complimented with a Sherry Cream Sauce and topped with perfectly cooked Shrimp

Sea Bass **Market Price**

Oven Broiled Sea bass with a Sesame Honey Glaze

Vegetable Lasagna Roulade **\$25**

Roasted Vegetables and Various Cheeses Rolled into an individual Lasagna Roulade finished with a Sun-Dried Tomato Béchamel

All Dinner Entrees are served with House Salad of Choice, Vegetable, Starch, Rolls and Butter.

A MOVEABLE FEAST

by O'CONNOR'S

Dinner Buffet

25 Person Minimum

All Buffets include O'Connor's House Salad, Rolls and Butter

Entrees Include

Your Choice of Two (2)
\$35 Per Person

OR

Your Choice of Three (3)
\$39 Per Person

Choices Include:

Rosemary Roasted Chicken

Salmon St. George

Chicken Marsala

Chicken Alexander

Broiled Salmon with Dijon Dill Sauce

Crab Stuffed Breast of Chicken

Chicken Lucia

Vegetable Lasagna Roulade

Sliced Pork Loin with Bourbon Glaze

Stuffed Haddock with Hollandaise

Eggplant Parmesan

Champagne Chicken

Chef Carved Prime Rib (*additional \$4*)

Beef Tenderloin with Brandied

Mushrooms (*additional \$4*)

The Dinner Buffet also Includes One (1) Starch and One (1) Vegetable Option from the following.

Should you desire an additional Starch or Vegetable option, there will be a charge of an additional \$1 per guest, per item

Vegetable Selections:

Grilled Seasonal Vegetables

Steamed Mixed Vegetable Medley

Asparagus with Lemon Butter

Roasted Green Beans, Parsnips & Carrots

Honey Glazed Carrots

Starch Selections:

Roasted Red Bliss Potatoes

Whipped Potatoes

Blended Wild Rice

Garlic Mashed Potatoes

Mashed Potato Martini Bar (*\$5 per guest*)

A MOVEABLE FEAST

by O'CONNOR'S

Stations

*Displayed for Two (2) Hours
Minimum of 25 Guests*

Pasta Station

\$9 Per Person

Includes Your Choice of Two (2) Pasta Types and Two (2) Choices of Sauce from the following

Pasta Type	Fresh Sauces
Penne	Spicy Marinara
Rigatoni	Blush Sun-Dried Tomato
Fettuccini	Tomato Vodka Sauce
Orecchiette	Wild Mushroom Cream (<i>Add Chicken \$2</i>)
Bow Ties	Alfredo Sauce
Cheese Tortellini	White Wine and Roasted Garlic with Broccoli
Cheese Ravioli	Pesto
	Primavera

Carving Station

Roasted Meats served with Roasted Red Potatoes, Rolls and Appropriate Condiments

Baked Sugar Cured Ham	\$7 per person
Oven Roasted Turkey	\$8 per person
Hot Pastrami.....	\$7 per person
Marinated Pork Loin	\$7 per person
Stuffed Pork Loin with Irish Mist Glaze.....	\$9 per person
Tenderloin of Beef	\$14 per person

A MOVEABLE FEAST

by O'CONNOR'S

Build Your Own Taco Station

\$11 per person

Hard and Soft Taco Shells with the following:

- Lettuce
- Onion
- Sour Cream
- Cheese
- Hot Peppers
- Seasoned Chicken & Beef
- Tomato
- Salsa
- Guacamole
- Olives
- Fajita Style Peppers, Onions and Mushrooms
- Refried Beans

O'Connor's Mashed Potato Martini Bar

\$9 per person

Yukon Gold or Sweet Potatoes Served Hot in a Martini glass and accompanied by the following Toppings for Your Guests:

- Classic Gravy
- Sour Cream
- Chives
- Salsa
- Cheddar Cheese
- Peas
- Crumbly Blue Cheese
- Mini Marshmallows
- Butter
- Bacon
- Broccoli
- Crab Meat
- Corn
- Candied Walnuts
- Brown Sugar
- Caviar

Sweet Potato Sadie Station

\$8 per person

Won Tons stuffed with Sweet Potatoes Sautéed for Your Guests with Crumbly Blue Cheese and Candied Walnuts

A MOVEABLE FEAST

by O'CONNOR'S

Pad Thai Station

\$12 per person

Made to Order Rice Noodles Sautéed with Selections of Fresh Vegetables in our House Made Pad Thai Sauce with choices of:

Egg, Peanuts, Chicken, Beef or Shrimp

Add Vegetable Fried Rice (*additional \$1 per person*)

Add Ginger Beef and Broccoli (*additional \$3 per person*)

Sesame Chicken (*additional \$2 per person*)

Fresh Sushi (*Market Price*)

Mac N' Cheese Station

\$8 per person

Made to Order with Choices of the following for Your Guests:

- Broccoli
- Scallions
- Roasted Red Peppers
- Dried Ham
- Asparagus
- Bacon
- Crab Meat
- Diced Tomatoes
- Grilled Chicken
- Lobster (*\$2 per person*)

Slider Station

\$12 per person

The following Sliders Made to Order:

- Tenderloin of Beef with Caramelized Onions & Creamy Horseradish
- Grilled Chicken with Dill Havarti & Chipotle Aioli
- Seared Tuna with Asian Slaw & Wasabi Cream
- Black Bean Burger with Avocado and Fresh Salsa

A MOVEABLE FEAST

by O'CONNOR'S

Displays

Minimum of 25 Guests

Salad and Vegetable Displays

Grilled Vegetable Display

\$8 per person

Grilled Sweet Red and Yellow Bell Peppers, Asparagus Spears, Eggplant, Zucchini, Summer Squash and Red Onion

Chopped Salad

\$6 per person

Chopped Spinach, Romaine, Tomato, Turkey, Bacon, Mozzarella, Egg and Red Onion, Tossed with our Champagne Vinaigrette Dressing, Served with Rolls and Butter

Caesar Salad

\$6 per person

Crisp Romaine Lettuce tossed with O'Connor's Caesar Dressing, Olive Oil, Chopped Fresh Garlic, Egg, Anchovies, Dijon Mustard, Worcestershire Sauce and Parmesan Cheese, Served with Rolls and Butter

Both Chopped Salad and Caesar Salad may be available for Your Guests at the cost of \$10 per person

Antipasto

\$10 per person

Sliced Meats and Assorted Cheeses with Fresh Cut Lettuces, Roasted Red Peppers, Artichoke Hearts, Kalamata Olives, Hot Peppers, Pepperoncini, Tuna, Fresh Grilled Vegetables, Baguettes, Assorted Dressing and Dipping Oils

Fresh Vegetable Crudités with Assorted Dips

\$5 per person

A MOVEABLE FEAST

by O'CONNOR'S

Cold Displays

Fruit & Cheese Display

\$6 per person

Imported and Domestic Cheeses and Seasonal Fruit with Assorted Crackers

Assorted Pates and Accompaniments

\$6 per person

Duck Liver, Chicken Liver and Vegetable Terrine

Smoked Salmon Display

Market Price

Red Onion, Egg, Capers, Lemon Aioli, Dill Crème Fraiche & Crostini

Raw Bar Display

\$45 per person – *Unlimited Supply*

Littleneck Clams, Alaskan Crab Claws, Shucked Oysters, Jumbo Shrimp Cocktail,
Marinated Mussels, Calamari Salad

Condiments Include:

Cocktail Sauce, Lemon Wedges, Tabasco Sauce, Remoulade Sauce, Lemon Saffron Aioli
and Green Goddess Sauce

Bruschetta Display

Crostini Served with the following for Your Guests:

- Grilled Chicken
- Salsa
- Pesto
- Salmon
- Red Onion
- Pulled Pork
- Cheddar & Mozzarella Cheese
- Roasted Tomatoes
- Capers
- Spinach & Artichoke Dip

A MOVEABLE FEAST

by O'CONNOR'S

Dessert Displays

Minimum of 25 Guests

Crème Brule Station

\$8 per person

Traditional French Vanilla, Chocolate and Mixed Berry Crème Brule Caramelized and Garnished before Your Guests

Build Your Own Shortcake Display

\$8 per person

Homemade Shortcakes to be topped with Seasonal Fruit Toppings and Whipped Cream

S'mores Station

\$6 per person

Traditional Graham Crackers, Chocolate and Marshmallows with the addition of some non-traditional options to be Assembled and Cooked over the Fire by Your Guests

We Also Offer:

Champagne Punch.....\$55 per bowl

Fruit Punch.....\$45 per bowl

Our Staff of Creative Chefs will be more than happy to create a Dining Station to meet your budget, taste and personalized theme. We can customize a menu with your ideas, creativity and vision in mind. Don't hesitate to ask, we love hearing new ideas!

A MOVEABLE FEAST

by O'CONNOR'S

Barbeque Menu

\$29 per person

Buffet Style Barbeque Display Including:

- BBQ Ribs
- BBQ Chicken
- Salt Potatoes
- Coleslaw
- Pickles
- Grilled Salmon
- Macaroni Salad
- Baked Beans
- Fresh Fruit
- Rolls & Corn Bread

Also served with Garden Salad with Dressings, Butter, Hot Sauce, Ketchup, Mustard and Wet Wipes

High Tea:

\$22 per person

Selection of Tea (and coffee) served with Scones accompanied by Jams and Honey as well as Strawberries with Grand Marnier and Orange Zest

Also accompanied by Assorted Tea Sandwiches including the following:

- Curry Chicken on Rye Round
- Cucumber, Chive and Cream Cheese
- Asparagus wrapped in Prosciutto on a Toast Point with Dijon Mustard
- Smoked Salmon on Cucumber with Crème Fraiche
- Sesame Egg on Rye Round with Horseradish Mayo

Our High Tea Menu is a great option for baby or bridal showers!!

A MOVEABLE FEAST

by O'CONNOR'S

Late Night Menu

*Minimum of 25 guests
Available after 9pm*

Snack Options to fill Your Guests before the trip home

The All-American **\$6 per person**

Our Classic Hamburger Sliders served with Cheese, Lettuce, Tomato, Onions and Condiments served with Tater Tots

I'll Take a Slice **\$5 per person**

A selection of Grilled Pizzas with your choice of Toppings, make it as simple or as gourmet as you would like

Flappin' Jack **\$6 per person**

Mini Pancakes fresh off the griddle served with selection of Blueberries, Bananas, Strawberries and Caramelized Apples with warmed Maple Syrup

Most Important Meal of the Day **\$6 per person**

A Hot Selection of Breakfast Sandwiches with choices of English Muffin or Bagel, Sausage, Canadian Bacon, Cheese & Egg

Load 'em Up **\$7 per person**

Our Nacho Station features warmed and freshly made Tortilla Chips with toppings of Chili, Cheese, Onions, Hot Peppers, Salsa, Guacamole and Sour Cream

Take Me Out to the Ball Park **\$8 per person**

Grilled Hoffman Hot Dogs served on a Fresh Roll featuring Chili, Diced Onion, Relish Shredded Cheese, Mustard and Ketchup

Poutine Station **\$10 per person**

A Canadian Classic, French Fries topped with Warm Gravy and Cheese Curd, with selection of Scallions, Bacon, Salsa, and Corn