

Catering From

Dinner Events

For parties of 20 or more

- All Dinner events include choice of Soup du Jour or a House salad, freshly baked bread or rolls and coffee
- Please Select a Maximum of Three Main Entrees including one Vegetarian Entrée if needed.
- An Accurate Count must be received 14 days prior to the event.
- A Deposit of \$100.00 dollars is needed to confirm your reservation and secure the date, time and space.
- If the guaranteed count fluctuates greatly, Pumpkin Hill Bistro cannot guarantee a private or specifically requested dining area.

All Dinner Functions include the following:

- Homemade rolls and butter
- Choice of Soup Du Jour or house salad*
- Selection of up to three Main Entrees
- Coffee
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Additional Charges:

*A Specialty salad may be substituted for an extra \$2.00 pp.

Beverage Arrangements

Beverage Tab~ All drinks are placed on one check to be included in the dinner check.

Limited Beverage Tab~ You, as the host, can pre determine what you would like to offer your guests and the tab will be added to the dinner check. All other beverages would be the responsibility of the guest ordering.

Cash Tab~ Each guest would be responsible for their own Beverages.

*8% tax and 20% gratuity will be added to the total bill

**Room Charges may apply to private parties that are booked during peak hours, based on the number of guests and times booked

Appetizers

(6.95 and up pp)

- Sautéed Shrimp in a Zesty Citrus BBQ Butter served with a Grilled French Bread
- Baked Phyllo with a wide selection of fillings
- (Crab with a trio of cheese/ Spanako-pita/ goat cheese and fresh herbs)
- Goat Cheese Purses/ Tartlets
- A blend of goat cheese and Fresh herbs in either puff pastry purses or in a pastry crust
- Homemade Flatbread with assorted toppings
- Boursin stuffed Mushroom Caps
- Seasonal Stuffed Ravioli finished with a house sauce
- Maryland Style Crab cake finished with spicy lemon vinaigrette and greens
- Spinach and artichoke dip topped with blended cheese and served with toasted tortilla crisps or crostinis
- Optional Salads
- Please add \$2.00 per person
- Aurora- Spinach tossed with Fresh Apples, Cheddar Cheese, Bacon and Maple Vinaigrette, finished with Candied Walnuts
- Zeus-A mixture of fresh Diced Tomatoes and Cucumbers in an Herbed Vinaigrette, finished with Kalamata Olives, Feta Cheese and Red Onions over Mixed Greens
- Garden Party- A lively blend of Corn, Black Beans, fresh Tomatoes, Red and Green Onions and Cilantro served over Mixed Greens with Tortilla Wedges and Cilantro Dressing

Main Entrees

Includes: Choice of Soup or House Salad, Chef's recommended starch, Seasonal Vegetables, Fresh Baked Rolls, coffee

Poultry, Pork and Beef Entrees	19.99
Seafood Entrees	20.99
Vegetarian Selections.....	18.99

Pumpkin Hill

2051 Route 90, Aurora NY 13026

(Top of the First Hill South of the Village of Aurora)

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