

Catering From



Special Luncheon Events Menu

With this picturesque setting in the heart of the Finger Lake's Region and a menu planned especially for you by Cookie, Pumpkin Hill bistro is the ideal setting for your special event. Our staff will assist you in every detail, from the menu to the flowers, linens, tents and even entertainment.

We have compiled the following selections and combinations to provide an idea of the cost for your event. Each event is unique and we would be glad to arrange a special menu just for you. It's all about you and your guest!

When requesting information for your event, the following details are helpful in providing you an estimate:

Do you have a Budget (approximate amount you would like to spend on your event)

- The date and time of your event
- The number of guests
- The theme and type of menu desired
- Fine details such as flowers, linens, tents etc...

We look forward to the opportunity to take great care of you and your guests!

Cookie and Staff

Luncheons

For Parties of 20 or more...\$6.99 Per perso

- 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 Luncheons Banquets include the following:

- Homemade rolls and butter
- Choice of Soup Du Jour or house salad**
- Selection of up to three Main Entrees*
- Iced tea or Lemonade

* Main Entrees with an asterisk are available at an additional charge of \$4.00

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

*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.

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.

If you supply your own wine or champagne, a \$10.00 Corkage fee applies to each bottle opened. This must be pre arranged with management.

Appetizers

(6.95 and up pp)

Each guest receives a plated course

- 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/ Spanakopita/ 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

Main Entrées

- Paninis: are prepared on Ciabatta bread and are served with a daily side. Wheat berry and Country White breads are available upon request.
- American~ Smoked Turkey, Blue Cheese, Bacon and Caramelized Onions
- East meets West~ Curried Chicken Salad and Moroccan Chutney
- European~ Ham, Tomato and Gouda
- Milano~ Thin sliced Prosciutto, Pesto, Spinach and fresh Mozzarella

- Mediterranean~ Spinach, Roasted Red Peppers, Feta Cheese and Portobello Mushrooms
- Caprese~ Spinach, Tomato, Fresh Mozzarella and Basil Pesto

Entrée Salads

- Grilled Chicken, Grilled Shrimp or Curried chicken salad may be added to all of our Entrée salads for an additional \$2.00 per salad
- 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 Black Beans, Corn, Fresh Tomatoes, Red onions and Scallions over mixed greens with Tortilla Wedges and Cilantro dressing

Entrée Selections

- Cookies Chicken Pot Pie~ Poached Chicken, Carrots, Celery and Peas in Thyme laced Veloute finished with a tender crust
- Shepherd's Pie~ Comfort food at its best! Local Ground Beef, Carrots, Portobello Mushrooms, Corn and Peas simmered in a rich Brown sauce, Topped with garlic smashed Potatoes and Asiago cheese.
- Chicken Rosemary~ a Tender Sautéed Chicken Breast finished with a Vodka Sour cream Rosemary Sauce
- Tilapia Caprese~ a moist White fish topped with a sautéed blend of Tomatoes, Fresh Basil and garlic
- Quesadilla ~ a variety of savory fillings overstuffed in a grilled flour tortilla and served with sour cream and homemade salsa
- Tortellaci~ Our three cheese stuffed pasta with a variety of sauces available
- Crab Cake ~Maryland style crab cakes served over mixed greens with our House Remoulade
- Orecchiette Pasta ~ Tossed with fresh Tomatoes, Garlic and Basil with Feta Cheese
- Mediterranean Chicken~ Sautéed Chicken Breast with spinach, tomatoes, kalamata olives, garlic and feta cheese
- Vegetable Tower~ Layers of grilled vegetables and Cheeses
- Stacked high and served in a pool of Marinara
- Vegetable filled Phyllo Cups~ Assorted grilled or sautéed vegetables served in a fresh baked Phyllo cup finished with Asiag

- Charred Salmon* ~Sugar Crusted with Asparagus Spears and Risotto cakes, finished with a Citrus Buerre Blanc
- Grilled Tenderloin*~with grilled Portobello Mushrooms and Garlic Smashed Potatoes, finished with a Bourbon Reduction sauce
- Maple Farm Duck Breast*~ Pan Seared and served in a Spicy Raspberry Glaze with Caramelized Apples and Onions over Rice Pilaf
- Chicken Roulade*~ a boneless chicken breast stuffed with Goat Cheese, Spinach and Roasted Red Peppers over Rice Pilaf, finished with an Herbed Veloute'
- Seafood Newburg*~a blend of crab, shrimp and scallops in a lobster laced sauce served with a Puff Pastry

Dessert Additions:

- Dessert features (full size desserts from our menu) \$6.99 and up pp
- Mini Desserts (smaller versions of our dessert features) \$5.95
- Brownies/Cookies \$2.95pp an assortment of Home-made cookies and brownies
- Dessert sampler (a variety of miniature bite size desserts such as petit fours, mini decadence, bite size cheesecake) \$7.95pp
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As always, the previous suggestions can be modified to meet individual needs or requirements.

Pumpkin Hill

2051 Route 90, Aurora NY 13026
(Top of the First Hill South of the Village of Aurora)
(315)364-7091

Pumpkin Hill Favorites*:

- Available for an additional \$4.00 per person
- Farm House Pot Roast*~ slow cooked Pot roast with jardinière vegetables and garlic smashed potatoes