

Nugget Hill, LLC

Food and Beverage Services

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Thank you for your consideration.

HORS D'OEUVRES

COLD SELECTIONS

Fresh Garden Crudités

Assortment of Fresh Vegetables w/ Ranch Dip \$2.75

Assorted Fresh Fruit Display

Assortment of Seasonal Fresh Fruit \$2.75

Bruschetta

Toasted Baguette topped w/ fresh, diced tomatoes, Italian spices, basil, olive oil and parmesan cheese \$95/100pieces

Mediterranean Platter

Original Hummus and Roasted Red Pepper Hummus served w/ Olives, Pepperoncini, Feta Cheese and Pita Points \$3.5

Assorted Domestic Cheese and Crackers

*Assorted Domestic Cheese, Crackers \$2.75
w/ Grapes and Strawberries \$3.75
w/ Pepperoni \$3.75*

Pan Asian Display

*Red Pepper Strips, Sugar Snap Peas, Celery, Wasabi Cucumbers, Edamame, and Orange Slices
w/ a Peanut Dipping Sauce \$4.5*

Traditional Relish Tray

*Assortment of Olives, Roasted Red Peppers, Italian Marinated Vegetables, Carrot and Celery Sticks \$3.25
w/ Pepperoncini, Salami and Pepperoni \$4.75*

NH Nugget Hill Antipasto Tray

Assorted Cheese, Crackers, Salami, Pepperoni, Olives, Italian Marinated Vegetables, Grapes, Carrot and Celery Sticks \$9.25

HOT SELECTIONS

NH Mini Cajun Chicken Cakes

w/ horseradish aioli \$95/100piece

NH Mini Italian Cheese Pie

*Italian Cheese Blend w/ Ham baked in a Pie Shell
\$90/100pieces*

NH Mini Italian Meatballs

Homemade Meatballs in Marinara \$95/100pieces

NH Hot Spinach and Artichoke Dip

Creamy cheese dip served w/ Tortilla Chips and Bread \$3.5

NH Pulled Pork BBQ Sliders

w/ 2 BBQ Sauce Selection \$3.5/each

NH Spinach and/or Artichoke Balls

Served w/ Parmesan Aioli \$85/100pieces

Sweet & Sour Kielbasa Bites

*Browned Kielbasa slow cooked in Sweet & Sour Sauce
\$75/100pieces*

Breaded Mozzarella Sticks


Served w/ Marinara Sauce \$75/100pieces

Mini Assorted Quiche

\$85/100pieces

Mini Chicken Egg Roll Bites

Served w/ Sweet and Sour Sauce \$75/100pieces



HORS D'OEUVRES

PASSED BUTLER-STYLE \$25

A special indulgence for your guests – Butler Style Passed Hors D'oeuvres by white gloved Banquet Staff.

Mini Cajun Chicken Cakes --- Pork BBQ Sliders --- Mini Italian Cheese Pies
Bruschetta --- Italian Meatballs--- Mini Assorted Quiche
Spinach or Artichoke Balls --- Chicken Egg Rolls

LIGHT SNACKS

<i>Assorted Snack Mix</i>	<i>\$8.5/lb</i>	<i>Potato or Tortilla Chips</i>	<i>\$8/lb</i>
<i>Assorted Nut</i>	<i>\$18/lb</i>	<i>Trail Mix (Raisins, M&Ms, Peanuts)</i>	<i>\$14/lb</i>

Grazing Stations

A casual alternative to a standard Buffet Dinner Party, a Grazing Station is designed for Guests to mingle while enjoying a unique variety of food. Stations will remain open for a two-hour period or until fully consumed. Butler Passed Hors D'oeuvres greatly enhance this experience. Additional Grazing Stations may be created using any Menu Selection herein.

Cold Appetizer Station

Assorted fresh Vegetable crudités and domestic Cheese display w/ garnish of Fresh Fruit and Crackers. \$6.5

Antipasto Station

Assorted Cheese & Crackers, Salami, Pepperoni, Olives, Italian Marinated Vegetables, Pepperoncini, Grapes, Carrots and Celery. \$8.5 w/ Tossed Salad \$10.75

Mediterranean Station

Mediterranean Platter (Hummus w/ Pita Wedges, Olives, Pepperoncini, & Feta Cheese) served w/ Fresh Greek Salad. \$8.5

Pan-Asian Station

Grilled Teriyaki Chicken Tenders, Edamame and Mini Chicken Egg Rolls. \$11

Tea Time

Assorted Finger Sandwiches and Mini Quiche served w/ Fresh Grapes. \$10.5

Nacho Bar

Tortilla Chips served with Seasoned Ground Beef, Shredded lettuce, Cheddar Cheese, Sour Cream, salsa, and Jalapenos. \$8

Hot Dog Stand

Grilled Hot Dogs served w/ Potato Chips and a wide assortment of toppings to include: Chili, Onions, Cheese, Mustard(s), Ketchup, Boss Sauce, and Relish \$7

Meatball Sub Station

Mini Italian Meatballs in Marinara Sauce, mini sub rolls, mozzarella cheese and parmesan cheese. \$8.5

Taste of Nugget Hill

Mini Cajun Chicken Cakes w/ Garlic Horseradish Aioli, Mini Italian Cheese Pies and Hot Spinach & Artichoke Dip served w/ Pita Points and Tortilla Chips. \$14.5

Grazing Stations

Pulled Pork BBQ Sliders

Nugget Hill's Signature Pulled Pork served w/ Cole Slaw, Dinner Rolls, House BBQ Sauce and Spicy-Sweet Red Sauce. \$7.5

Mini Cajun Chicken Cakes

Nugget Hill's Signature Mini Cajun Chicken Cakes w/ Garlic Aioli Sauce served w/ Mashed Potatoes. \$8.5

Mashed Potato Bar

Homemade Mashed Potatoes with the following "mix-ins": Scallions, Chopped Bacon, Steamed Broccoli, Jalapenos, Olives, Sharp Cheddar Cheese, and Sour Cream. \$6.75

Mac-n-Cheese Bar

Homemade 6 Cheese Baked Macaroni and Cheese served w/ an assortment of toppings to include: ham, bacon, tomatoes, sour cream, and ketchup. \$7

Pasta Station

Tricolored Rotini w/ Alfredo Sauce and Penne Pasta w/ Marinara Sauce served with Crushed Red Pepper, Parmesan Cheese and Italian Bread. \$8.5

Italian Station.

Italian Meatballs -OR- Sausage served w/ choice of Penne Pasta w/ Marinara -OR- Caesar Salad \$10

Grilled Chicken Salad

Grilled Chicken Tenders served with Garden Salad. \$10.5

Hungry Man

Choice of Meat Entrée and either Macaroni and Cheese or Mashed Potatoes. \$tbd

Suggested Menu Options

Traditional Wedding starting at \$26.5

Catered to your Taste

2 Meat Entrees
Pasta
Potato
Vegetable
Tossed Salad
Dinner Rolls and Butter

All American \$26.5

Choice of 2 Meats:

Grilled Chicken Breast Tenders, Roasted Pork Loin,
Baked Ham, -OR- Roast Beef (add \$5)
Baked Macaroni and Cheese
Salt Potatoes
Green Beans Almandine
Tossed Salad
Dinner Rolls and Butter

Classic BBQ \$19

Grilled Chicken Breast Tenders
Pulled Pork BBQ
Homemade BBQ Sauce Selections (2)
Salt Potatoes
Baked Beans -OR- Buttered Corn
Homemade Cole Slaw
Cornbread and Butter

Holiday Buffet \$30

Choice of 2 Meats: Herb Roasted Pork Loin,
Oven Roasted Turkey Breast -OR- Baked Ham
Ziti with Garlic Butter Sauce
Sweet Potato Casserole (Seasonal)
Green Beans w/ Bacon Balsamic Vinaigrette
Tossed Salad
Dinner Rolls and Butter

Classic Italian \$22.5

Choice of 1 Meat: Bruschetta Chicken,
Italian Sausage (w/ Peppers and Onions),
-OR- Home Made Meatballs (add \$.75)
Baked Ziti
Italian Green Beans
Garlic Mashed Potatoes
Tossed Salad
Bread and Butter

Italian Medley \$26

Homemade Italian Meatballs
Italian Sausage w/ Tomato Cream Sauce & Bowtie Pasta
Rigatoni w/ Marinara -OR- Garlic Mashed Potatoes
Steamed Broccoli w/ Garlic, Olive Oil & Parmesan
Tossed Salad
Dinner Rolls and Butter

Taste of Nugget Hill \$34

Cajun Chicken Cake w/ Horseradish Garlic Aioli
Pork BBQ w/ 2 Sauce Selections
Italian Cheese Pie
Salt Potatoes
Green Bean w/ Bacon Balsamic Vinaigrette
Mixed Greens Salad w/ Fresh Vegetables
Dinner Rolls -OR- Corn Bread and Butter

Prices are per Person unless otherwise noted and are subject to NY Sales Tax & 20% Service Fee.

Prices are subject to change.

Suggested Menu Options

Deluxe Deli Buffet \$19.5

Assortment of Sliced Meats:
(Roast Beef, Oven Roasted Turkey & Ham)
Assortment of Cheeses:
(Swiss, American & Provolone)
Baked Ziti
Salt Potatoes
Italian Pasta Salad
Tossed Salad
Sandwich Rolls
Relish Tray and Condiments

Fajita /Taco /Burrito Bar \$21

Fajita Chicken w/ Peppers & Onions
Taco Meat (seasoned ground beef)
Taco Shells
Flour Tortillas
Spanish Rice
Seasoned Black Beans
Shredded Lettuce, Sour Cream, & Cheese
Tossed Salad
Chips and Salsa
\$16 Taco Meat Only

Create Your Own

Personalize your Menu by selecting from Nugget Hill's a la carte Menu Items.

À La Carte Menu Options

The following Menu Items may be selected a la carte.

Meat Entrées

***NH* Southern Pulled Pork BBQ**

Pork Shoulder rubbed with a unique spice blend, slow cooked in Nugget Hill's signature sauce. Served with NH House Sauce and Sweet Red Sauce.

***NH* Roasted Balsamic Pork Loin**

Tender Pork Loin marinated in an herbal Balsamic Vinaigrette and roasted to perfection. Minimum 15 people.

Herb Rubbed Roast Pork Loin

***NH* Cajun Chicken Cakes w/ Horseradish Aioli**

Unique blend of ground chicken breast, Cajun spices, chives and whole wheat bread crumbs baked into meal sized Cake.

***NH* Grilled Chicken Breast or Chicken Breast Tenders**

Grilled Chicken Breast/Tenders Marinated in Nugget Hill's signature House Marinade.

***NH* Bruschetta Chicken**

Lightly Breaded Chicken Breast topped w/ Fresh Tomato Bruschetta and sprinkled w/ Italian Cheese Blend.

Sweet or Hot Italian Sausage

w/ Sautéed Peppers and Onions

***NH* Homemade Italian Meat Balls**

w/ Marinara Sauce

***NH* Roast Beef w/ au Jus**

Herb rubbed Roast Beef (cooked to Medium) thinly sliced and served w/ Au Jus

Prime Rib w/ au Jus and Horseradish Sauce (10oz)

Seasoned Choice Prime Rib slow cooked to perfection. Rare/Med Rare Center to Med Rare/Medium ends. Minimum 15 people.

Baked Ham

Oven Roasted Turkey Breast

Tender Oven Roasted Turkey Breast served with homemade gravy.

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Prices are subject to change.

Pasta Entrées

Italian Sausage w/ Tomato Cream Sauce and Bowtie Pasta

Crumbled Italian Sausage with Tomatoes, Mushrooms (optional), and Garlic in a Cream Sauce served over Bowtie Pasta

Lasagna

Lasagna noodles layered with marinara sauce, parmesan, mozzarella and ricotta cheeses.

Choice of Cheese Lasagna, Vegetable Lasagna, or Meat Lasagna

Fettuccine Alfredo

Fettuccine noodles smothered in a homemade, rich, creamy alfredo sauce.

Choice of Traditional Alfredo, w/ Broccoli, w/ Chicken or w/ Shrimp

Baked Ziti

Blend of Ziti Macaroni, marinara sauce and a Italian Cheese blend; topped with melted mozzarella cheese.

Traditional Baked Ziti or Baked Ziti w/ Meat Sauce

Alternative Entrées

***NH* Italian Cheese Pie**

Unique blend of Italian cheeses (ricotta, mozzarella, and asiago) and ham baked in a pastry pie shell.

***NH* Six Cheese Baked Macaroni & Cheese**

Homemade macaroni and cheese.

Pasta Side Dishes

Spaghetti or Rigatoni w/ Marinara Sauce --- Fettuccine Alfredo

Ziti w/ Garlic Butter Sauce --- Broccoli Ziti w/ Garlic Butter Sauce

Vegetable Side Dishes

***NH* Green Beans w/ Bacon Balsamic Vinaigrette**

Green Beans with bacon balsamic vinaigrette

Green Bean Almandine

Green Beans with lemon butter and toasted almonds

Steamed Vegetable w/ Seasoned Butter Sauce, Lemon Pepper or Cheese Sauce

Vegetable Selection: Vegetable Medley, Broccoli, or Green Beans

Italian Green Beans or Broccoli

Choice of Vegetable seasoned w/ olive oil, garlic and Italian Seasoning

Buttered Sweet Corn

Potato Side Dishes

Homemade Mashed Potatoes (Buttered or Garlic) ----- Salt Potatoes

Baked Potato (with Butter and Sour Cream)

Side Salads

Macaroni Salad --- *NH* Seasoned Baked Beans -- Broccoli Salad

Tossed Salad --- Nugget Hill House Salad --- Caesar Salad

Italian Pasta Salad w/ Fresh Vegetables

Rotini pasta with broccoli, assorted peppers, Bermuda onion, grape tomatoes and parmesan cheese dressed with Italian seasonings, olive oil and vinegar.

***NH* Asian Noodle Salad**

Noodles, bok choy, carrots and snow peas tossed in an Asian peanut sauce.

Beverage Services

NON-ALCOHOLIC BEVERAGES

Coffee Service-Unlimited (<i>Regular or Decaf</i>)	\$3/person
Coffee Urn- Regular or Decaf (<i>60 cups</i>)	\$85.00/Urn
Hot Tea (<i>Assorted Tea Bags</i>)	\$1.5/person
Hot Tea Station (<i>8 Cup Hot Water Urn w/ Asst Tea Bags</i>)	\$12.00/Urn
Reg. Coffee and Decaffeinated Coffee	\$4.25/person
Reg. Coffee, Decaffeinated Coffee and Hot Tea	\$5/person
Keurig Station <i>Assorted Flavored, Coffee and Tea K-Cups, Minimum 25 K-Cups</i>	\$2.00/each
Canned Soda or Bottled Water	\$2.00/each
Lemonade / Iced Tea (<i>Min. 3 gallons</i>)	\$18.00/gal
Punch – Non Alcoholic (<i>Min. 3 gallons</i>)	\$25.00/gal

BAR OPTIONS

Cash Bar

Assorted Beverages are made available for Guest purchase. NH Bar Tender Required. Minimum 2 Hr. Open Bar Bar Tender \$20/Hr.

Host Bar

Client pays for Guest Beverages at Cash Bar prices, based on actual consumption. NH bartender required (\$20/hr). Minimum 2 Hr. Open Bar

Soda Bar

Unlimited glasses of Soft Drinks for a specified period of time. Client may select up to 4 Sodas. NH Bartender required (\$20/hr).

Open Bar Options

Includes Bar Tender and unlimited beverages for a specified time period. Inc. Bottled Beer, House Wine, Soft Drinks & Bottled Water. Mixed Drinks optional.

Nugget Hill offers a complete selection of beverages to complement your Event. Alcoholic beverages are regulated by the State of New York. Nugget Hill, LLC as a licensee is responsible for the administration of NY State regulations. **It is a policy that no liquor, beer, or wine may be brought into the Facility or onto the Property from outside.** If you do so, it will be confiscated. New York State law states that no person under the age of 21 may be served, consume, or have possession of alcoholic beverages. No straight shots are permitted.



Enhancements

Linens

Round, White Cotton Table Cloth 108"	\$ 16.00
Banquet: Round, White Cotton Table Cloth 90"	\$ 11.00
Rect., White Cotton Table Cloth 90"x132"	\$ 14.00
Rect., White Cotton Table Cloth 90"x156"	\$ 18.00
12" Brown Linen Napkins	\$ 1.00
Disposable Plastic Table Covers	\$ 4.00
14' White, Table Skirt	\$ 30.00

Decorations

Walnut Wood Round	\$ 3.50
Oak Wood Round	\$ 2.50
12"x12" Table Mirror	\$ 2.00
Decorative Table Number Set	\$25.00