

176 S. Goodman Street
 Rochester, NY 14607
 (585) 545-4985

events@madhatterrochester.com
 www.madhatterrochester.com



Onsite Functions:

\$100 Room Rental Fee

Off Site Functions:

Delivery available (extra charge)
 Sternos and Disposable Pan Holders
 Included for Hot Food
 Table Settings \$.25 per person
 (Fork/Knife/Napkin/Plate)

Catering Menu

We can create a custom catering menu for any function, including gluten free, vegetarian and many more!

Hot Hor D'oeuvres

	Qty. 50 Pcs.	Qty. 100 Pcs.
Bacon Wrapped Chestnuts	\$55.00	\$93.00
Mini Quiche	\$55.00	\$93.00
Stuffed Mushrooms	\$59.00	\$95.00
Chicken Satay with a spicy peanut dipping sauce	\$69.00	\$99.00
Bacon Wrapped Scallop	\$69.00	\$115.00
Baked Crab Dip with assorted whole grain crackers	\$49.00	\$79.00
House Made Hummus with pita	\$39.00	\$65.00
Bruschetta	\$39.00	\$65.00
Baked 4 Cheese Dip with toasted baguettes	\$39.00	\$65.00
Spinach Artichoke Dip with Tortilla Chips	\$39.00	\$65.00

Cold Hor D'oeuvres and Side Dishes

	Serves 25	Serves 45
Cheese/Cracker Tray	\$24.99	\$44.99
Antipasto Salad Plate (assorted pickled vegetables, meats and fine cheeses)	\$39.99	\$59.99
Relish Tray	\$21.99	
Veggie Tray (with house made ranch dressing)	\$25.99	
House Salad (Choice of 2: Balsamic Vinaigrette, Ranch, Sesame Ginger, or Italian)	\$29.99	\$54.99
Fruit Tray	\$26.99 (serves 15)	\$45.99 (Serves 30)
Tri Colored Pasta Salad: includes cheddar cheese cubes, sliced black olives, roasted red peppers, cherry tomatoes in our house made Italian dressing	\$35.99	\$65.99
Shrimp Tray (90 Pcs.)	Call for Pricing	

Deli Trays

Assorted Tea Sandwiches: (Choose from: Dill Cream Cheese & Cucumber, Avocado Bacon & Field Greens, White Meat Chicken Salad, Turkey & Swiss, Fresh Mozzarella Roasted Red Pepper & Field Greens)	\$49.99 (40 pieces/triangles)
Assorted Wrap Tray: (Asian Chicken, Cobb, Chicken Caesar, SW style) prepared with fresh grilled chicken	\$59.99 (20 large halves)
Deli Meats (40 Count)	\$49.99
Deli Trays (Assorted deli meats, breads, cheeses, condiments. Serves 20)	\$45.99 (4lb) \$72.99(8lb) (rolls available \$4.99/dozen)

Hot Entrees and Sides:

priced for 20-25 people

Homemade Quiche: Your choice of Broccoli & Cheddar, Ham & Cheese, Lorraine, Four Cheeses, Roasted Red Pepper Spinach and Goat Cheese. All made in a homemade pie pastry. \$16-\$18 (8-inch pie shell, feeds 6-8 ppl)

Eggplant Parmesan \$50.

Chicken Parmesan \$65.

Chicken Marinara Grilled chicken breasts with a marinara sauce & sautéed peppers & onions \$55.

Pulled Pork (rolls provided) \$70.

Baked Ziti with Ricotta \$45.

Mac and Cheese with a bread crumb topping \$45.

Italian Sausage with peppers & onions \$60.

Chicken French \$65.

Roasted Chicken \$55. **Chicken BBQ Style** \$60.

Greens and Beans \$45.

Roasted Red Potatoes \$40.

Steamed Seasonal Vegetables \$40.

Steak or Chicken Kabobs \$70.

Dessert Options

Cookies: \$7.99/lb. -- Options include but not limited to: Assorted tea cookies with a dollop of frosting, Russian tea cookies, lindzor torte, butter sugar, almond meltaway, half dipped marble, coconut macarons, sesame logs, chocolate crinkles, pumpkin chip and many more!) Gluten Free Options available for an additional \$2.25 a pound

Cut Out Cookies: \$9.49/lb. -- Our homemade thick cutout cookies decorated with our signature frosting. Gluten Free Option available for additional \$2.99 a lb.

Petite Cake Bars: .65 each -- Options include but are not limited to: Lemon Bars, Raspberry Oatmeal Bars, Apricot Almond Bars, Carmelita's, Mad Hatter Brownies, Pumpkin Crumble, Seven Layer, Cheesecake Bars. Gluten Free options available for an additional .60 each

Mini Scones Trays: \$1.50 each -- Flavors include but not limited to: Chocolate Chip, Tuxedo (white and chocolate chips), Apricot Almond, Currant, Cranberry Orange, Apple Cinnamon, Pumpkin Spice, Blueberry (seasonal), Raspberry (seasonal), Mixed Berry (seasonal). Gluten Free options available for an additional .60 each

Mini Crème Puffs: \$16.00 a dozen -- Filled with homemade vanilla mousse and topped with ganache

Mini Eclairs: \$16.00 a dozen -- Filled with homemade pastry crème and topped with ganache

Mini Cannoli's: \$12.00 a dozen -- A chocolate dipped cannoli shell filled with ricotta or pastry cream

Cake Truffles: \$1.85 each (Options: Red Velvet, Triple Chocolate, and Carrot cake)

Pies: (all made with homemade pastry crust-GF available additional \$4.00 per pie)

Cream: \$13.00 -- Chocolate, Coconut, Lemon Meringue, Banana Cream, Key Lime, Peanut Butter Mousse

Fruit & Nuts: \$15.00 -- Apple Crumb, Peach Crumb, Pumpkin and Pecan

Cupcakes: \$2.00 each/ \$22.00 a dozen (Options: Chocolate or Vanilla Cake with buttercream frosting, Red Velvet, Pumpkin or Carrot Cake with cream cheese frosting) Gluten Free options available for an additional \$.75 per cupcake.

Giant Muffins: \$3. each/\$33.00 a dozen Options include but are not limited to: Blueberry, Banana Nut, Cinnamon Crumble, Chocolate Chip, Chocolate Overload, Pumpkin. Gluten free options available for an additional \$1.25 per muffin.

Custom Cakes: Inquire within for options & pricing. Gluten Free Options available.



PACKAGE OPTIONS

\$18.00/per person buffet

- **Assorted Wrap Tray:** Asian Chicken, Cobb, Chicken Caesar, SW Style, Turkey and Cucumber (all fresh grilled chicken or fresh carved turkey breast) **OR Assorted Tea Sandwiches:** Dill Cream Cheese & Cucumber, Avocado Bacon & Arugula, White Meat Chicken Salad with granny smith apple, Turkey & Swiss, Fresh mozzarella roasted red pepper & field greens
- **Tri Colored Pasta Salad:** Includes cheddar cheese cubes, sliced black olives, roasted red peppers, cherry tomatoes in our house made parmesan Italian dressing **OR House Salad:** mixed greens topped with seasonal vegetables. Your choice of two house made dressings: Ranch, Italian, or Balsamic Vinaigrette.
- **Fresh Fruit Tray:** Sliced seasonal fruit
- **Beverage Station:** Coffee, iced tea, lemonade & cucumber water

\$19.50/per person buffet

- **Same options as above plus:**
- **House made Quiche:** Your choice of Broccoli & Cheddar, Ham & Cheese, Lorraine, Four Cheeses, Roasted Red Pepper Spinach and Goat Cheese or choose an assortment. Everything made with house made pie pastry.
- **Beverage station:** Punch bowl, coffee, iced tea, lemonade & cucumber water.

\$21.00/per person buffet

- **One Hot Entrée Options Choose From:** Chicken Parmesan, Eggplant Parmesan, Chicken Marinara (grilled chicken breasts with a marinara sauce & sautéed peppers & onions) Italian Sausage (with peppers & onions), Roasted Chicken or BBQ Style Chicken.
- **Two Side Dishes Options Choose From:** Greens and Beans, Roasted Red Potatoes, Steamed Seasonal Vegetables, Baked Ziti with Ricotta, Mac and Cheese (with a bread crumb topping) or Tri Colored Pasta Salad.
- **House Salad:** Mixed greens topped with seasonal vegetables. Your choice of two house made dressings: Ranch, Italian, or Balsamic Vinaigrette.
- **Fresh Fruit Tray:** Sliced seasonal fruit
- **Rolls and Butter**
- **Beverage Station:** Punch bowl, coffee, iced tea, lemonade & cucumber water

\$24.00/per person buffet

- **Two Hot Entrée Options Choose From:** Chicken Parmesan, Eggplant Parmesan, Chicken Marinara (grilled chicken breasts with a marinara sauce & sautéed peppers & onions) Italian Sausage (with peppers & onions), Roasted Chicken or BBQ Style Chicken.
- **Two Side Dishes Options Choose From:** Greens and Beans, Roasted Red Potatoes, Steamed Seasonal Vegetables, Baked Ziti with Ricotta, Mac and Cheese (with a bread crumb topping) or Tri Colored Pasta Salad.
- **House Salad:** Mixed greens topped with seasonal vegetables. Your choice of two homemade dressings: Ranch, Italian, or Balsamic Vinaigrette.
- **Rolls and Butter**
- **Fresh Fruit Tray:** Sliced seasonal fruit
- **Beverage station:** Punch bowl, coffee, iced tea, lemonade & cucumber water



Offsite Catering Packages

(per person)

Whether it's an office meeting, a wedding, or a bridal shower, we are happy to personally deliver our food to you!

Breakfast Menu

All include orange juice & bottled water

Sweet Alice

\$9 Per Person

House Made Breakfast Pastries
(Choose 2: Cinnamon Buns, Danish, Scones,
Sticky Buns and/or Muffins)
Fresh Fruit Slices

The Queen of Hearts

\$10.50 Per Person

House Made Quiche: Your choice of Broccoli & Cheddar,
Ham & Cheese, Lorraine, Four Cheeses, or
Roasted Red Pepper Spinach & Goat Cheese
Fresh Fruit Slices

The White Rabbit

\$12.00 Per Person

Eggs Florentine With
Swiss Cheese
Roasted Red potatoes
Fresh Fruit Slices

The Queens Fiesta

\$12.50 Per Person

Breakfast Burritos Served With
Sour Cream and Salsa
Roasted Red Potatoes
Fresh Fruit Slices

The Healthy Hatter

\$12.50 Per Person

Steel cut oatmeal with toppings
Variety of yogurts
Fresh berries & granola
Mini bagels & cream cheese

Quick as a Rabbit

\$13.00 Per Person

Assortment of Breakfast Sandwiches
(Bacon, Banger, & Ham)
Variety of Yogurts
Fresh Fruit Slices

The Hatters Feast

\$16.00 Per Person

Scrambled Eggs With Cheddar, Tomatoes and Fresh
Parsley
House Made Buttermilk Pancakes or
Challah French Toast
Roasted Red Potatoes
Bacon & Bangers
Fresh Fruit Tray

Custom Order

Priced Per Person

Contact our special event planner
to customize a menu for your special event. We have
experience with Gluten Free and Vegan options as well.



Brunch Menu

All include orange juice & bottled water

Down the Rabbit Hole

\$16 Per Person

House Made Mini Black Bean & Veggie Burgers or
Cheeseburger Sliders
Fresh Fruit Slices
Field Green Tossed Salad With
Your Choice of Dressing

Alice's Brunch

\$19 Per Person

Eggs Florentine With Swiss Cheese
Peach Stuffed French Toast
Roasted Red Potatoes
Chicken Salad on Mini Croissants
Deviled Eggs
Fresh Fruit Tray

The Queen's Garden

\$17 Per Person

House Made Quiche
Beet & Goat Cheese or
Pear Pecan Gorgonzola Salad
Mini BLT Biscuits
Fresh Fruit Slices
Assorted Scones

Beverages

To Go Fresh Brewed Coffee (Regular/Decaf)
\$30 per 20 Cup Box

To Go Hot Water With Assorted Organic Loose Leaf Tea
Sacks
\$25 per 20 Cup Box



Casual Lunch Menu

Backyard Picnic

\$14 Per Person

Zweigle's Red & White Hots
Cheeseburgers
Rolls & Condiments
Macaroni Salad
Deviled Egg Platter
Watermelon Wedges

Italian Picnic

\$16 Per Person

Italian Sausage w/ Peppers 7 Onions
Rolls & Condiments
Tortellini Salad
Field Green Tossed Salad
Fresh Fruit Slices

This Little Piggie Went Home

\$18 Per Person

Pulled BBQ Pork With Slider Rolls
Cajun Corn
Roasted Red Potatoes
Baked Beans
Field Green Tossed Salad
Corn Bread & Butter

Deli Delight

\$15 Per Person

Assorted Deli Meat & Cheese Platter
Rolls 7 Condiments
Antipasti Platter
Potato Salad
Fresh Fruit Slices

Chicken Little

\$17 Per Person

BBQ or Roasted Chicken
Baked Beans
Tri-Colored Pasta Salad
Field Green Tossed Salad
Fresh Fruit Slices
Rolls & Butter

Beverages

Upon Request

