

*Captain Jack's*

*Banquets*

*on the*

*Bay*



*Thank you for considering us to host your event.*

*We are open all year long.*

*Please consider the following information regarding Banquets on the Bay:*

- *Our hours of operation are flexible depending on the event.*
- *A lunch event - 4 hours and must conclude by 4pm, or a room fee may apply.*
- *An evening event, ordering sit-down or a buffet meal, is allowed no more than 5 hours and must conclude by midnight, or a room fee may apply.*
  - *Potential Room Fees:*
    - *Room fees vary depending on usage.*
    - *\$75.00/hour weekdays, \$100.00/hour weekends.*
    - *\$50.00 Set up for Open Bar Packages*
    - *Set up fees may apply for special situations (i.e. a wedding ceremony)*
- *Extended hours must be agreed upon in advance.*
- *Sit-down lunch or dinner gratuity will be 20%, all other services will include an 18% gratuity.*
- *A 3% service charge will be added to the final invoice total when a charge card is used.*
- *Current New York Sales Tax will be applied to all services.*
- *Parking for events is allowed along the street, in parking lot south east or in the public parking lot south west of Captain Jack's Banquets on the Bay.*
- *Lodging is plentiful in Sodus Point. Our area offers a variety from rustic single rooms to beautiful cottages and 'Bed and Breakfast's.*

*If at any time you have questions, ideas or changes, please contact the event coordinator via phone or e-mail.*

*Thank you,*

*Ronda J. Nelson/ Banquet Coordinator*

*Banquetsonthebay@hughes.net*

*315-945-5877*



# Hand Made and Hand Passed Hors D'oeuvres

## Mushroom Vol-Au-Vent

*Flaky puff pastry filled w/ succulent Portobello and domestic mushrooms, creamy Fontina cheese, seasoned w/ onion, fresh thyme and chopped parsley.*

*Serving: 25 - \$69 / 100 - \$220*

## Beef and Duxelle En Croute

*Beef tenderloin medallions w/ a shiitake and oyster mushroom cream duxelle, seasoned w/ shallots, garlic and a hint of sherry wine, all nestled in a flaky puff pastry.*

*Serving: 25 - \$79 / 100 - \$270*

## Chicken Sate

*Chicken breast glazed w/ a light teriyaki sauce on six inch skewers.*

*Serving: 25 - \$69 / 100 - \$220*

## Brie and Raspberry in Phyllo with Almonds

*Buttery soft Brie cheese w/ a sweet raspberry sauce and chopped almonds wrapped in a flaky phyllo dough.*

*Serving: 25 - \$75 / 100 - \$230*

## Crispy Asparagus with Asiago

*Carefully selected asparagus tips combined w/ a seasoned blend of sharp Asiago and a creamy Fontina cheese, delicately wrapped in a flaky phyllo dough.*

*Serving: 25 - \$55 / 100 - \$170*

## Parmesan Artichoke

*Tender artichoke heart stuffed w/ cream cheese, goat cheese, and Parmesan cheese. Seasoned w/ a touch of garlic and lightly breaded.*

*Serving: 25 - \$75 / 100 - \$230*

# *Hors D'oeuvres*

## *Assorted Cheese and Cracker Platter*

- *Serving 25 / \$60*
- *Serving 50 / \$100*
- *Serving 100 / \$160*

## *Assorted Fresh Vegetables*

*(with Ranch Dip)*

- *Serving 25 / \$60*
- *Serving 50 / \$100*
- *Serving 100 / \$160*

## *Assorted Fresh Fruit Platter*

- *Serving 50 / \$100*
- *Serving 100 / \$175*

## *Combination Platter of Fresh Vegetables and Cheese and Cracker Platter*

- *Serving 25 / \$60*
- *Serving 50 / \$100*
- *Serving 100 / \$160*

# Hors D'oeuvres

(Continued)

## Additional Hors D'oeuvres

(100 pieces each)

- Sausage Stuffed Mushrooms \$140
  - Mini Quiche \$130
- Boneless Chicken Wings \$125
  - Chicken Wings \$100
  - Chicken Tenders \$140
- Fried Mac-and-Cheese Triangles \$85
  - Fried Ravioli \$85
  - Swedish Meatballs \$95

## Seafood

(market price; served per person)

- Bacon Wrapped Scallops
- Shrimp Jumbo Shrimp Cocktail
  - Peel and Eat Shrimp
  - Fried Shrimp

## Pizza

- 1/2 Sheet Cheese \$20.00
- Additional toppings \$3.00 each

## Dips

(serving 25)

- Spinach and Artichoke w/ Warm Pita Triangles \$95
  - Rye Bread Bowl \$55
- Buffalo Chicken Wing Dip w/ Pita Chips \$65

# SMOKER/BBQ

## Smoker Packages

<i>Pig Roast w/three sides</i>	<i>\$16.00/person</i>
<i>¼ Chicken BBQ w/three sides</i>	<i>\$12.00/person</i>
<i>¼ Chicken and Rib combo w/three sides</i>	<i>\$16.00/person</i>
<i>Ribs w/three sides</i>	<i>\$18.00/person</i>

## Sides

*\$2.00 per person for each additional side*

- *Salt Potatoes*
- *Coleslaw*
- *Baked Beans*
- *Macaroni Salad*
  - *Corn*
  - *Cornbread*
  - *Potato Salad*
- *Steamed Veggies*
- *Tossed Salad w/choice of two dressings*

*\$100.00 fee for delivery*

*Contact us for additional pricing of catered events.*

# Banquet Brunch/Lunch Buffets

(Noon to 3 pm, 30 person minimum, priced per person)

## Stack or Wrap - Create your own

\$13.99

- Sliced Ham, Turkey and Roast Beef
  - Tuna Fish Salad
- White, Wheat and Rye Bread
- Spinach and Herb-Garlic Wraps
  - Assorted Cheeses
  - Various Condiments
- Red Skinned Potato Salad
  - Macaroni Salad
- Tossed Salad with choice of Three Dressings
  - Homemade Soup
  - Regular and Decaf Coffee

*Premade Sandwiches/wraps - \$1.00 additional per person*

## Soup and Fresh Salad Bar

\$11.99

- Assorted Field Greens and Salad Toppers
  - Caesar Salad
  - Macaroni Salad
- Red Skinned Potato Salad
  - Cottage Cheese
  - Fresh Fruit Bowl
- Two Homemade Soups
- Assorted Warm breads
- Regular and Decaf Coffee

# Hot Brunch/Lunch Buffet

## Additional Options

(additional charge per person)

### Breakfast /Brunch Buffet Menu

- Scrambled Eggs \$1.00
- Bacon/Sausage \$1.75
- Muffins/Biscuits/Bagels \$1.25
  - French Toast \$2.00
  - Home fries \$1.50
  - Fruit \$2.00
  - Biscuits and Gravy \$2.00
- Breakfast Pizza \$30.00/half sheet, \$45.00/sheet

### Entrees

- Baked Marinated Chicken \$2.50
- Chicken Castaway w/ mushrooms, artichoke hearts, roasted red peppers & Swiss cheese \$3.50
  - Baked Haddock w/ butter crumb topping \$3.50
  - Seared Salmon w/ a raspberry reduction \$4.50
    - Seafood Stuffed Sole \$3.00
    - Roast Beef w/ rosemary au jus \$4.00
    - Sliced Honey Baked Ham \$2.50
- Jack's Famous Smoked BBQ Pork Ribs \$4.00

### Hot Side Dishes

- Rice Pilaf \$1.00
- Mashed Potatoes \$1.50
- Baked Penne Pasta w/ Marinara and mozzarella \$1.00
  - Steamed Vegetable Medley \$1.50
  - Whipped Sweet Potatoes \$1.50

# Grazing Stations

*(Priced per Person: Choice of 2, \$28;  
Choice of 3, includes our dessert table, \$39)*

*This is a unique option that is both casual and classy. It is designed to create a more social atmosphere as you and your guests go from station to station sampling various cuisines.*

## Sauté - Pasta Station

- *Sautéed Veggies*
- *Choice of three Pastas*
  - *Tortellini, Penne, Rotini, Farfella, Linguini*
- *Choice of two Sauces*
  - *Vodka, Scampi, Alfredo, Marinara*

## Carving Station

- *One Meat Choice, Starch and Vegetable*
- *Aged Prime Rib w/ au jus*
- *Pork Loin w/ apricot glaze*
  - *Roast Beef*
- *Oven Roasted Turkey Breast*
  - *Honey Baked Ham*

## Salad Station

- *Tossed Salad w/fresh mixed greens*
  - or
  - *Caesar Salad*
  - *Pasta Salad*
  - *Anti Pasta*
- *Mushroom and Artichoke Salad*
  - *Macaroni Salad*

# Banquet Dinner Buffet Options

(35 person minimum, priced per person)

## Buffet #1

\$25

- Choice of 2 Salads
- Choice of 2 Hot Entrees
- Choice of 1 Vegetable
- Choice of 1 Starch
- Fresh Fruit Bowl
- Rolls and Butter
- Regular and Decaf Coffee

## Buffet #2

\$28

- Choice of 2 Salads
- Choice of 3 Hot Entrees
- Choice of 1 Vegetable
- Choice of 1 Starch
- Rolls and Butter
- Assorted Cookie / Brownie Tray
- Regular and Decaf Coffee

## Buffet #3

\$33

- Choice of Tossed Salad, Caesar Salad or Soup (served at table)
  - 2 Hot Entrees
- Choice of 1 Carving Station, 1 Vegetable and 1 Starch
  - Fresh Fruit Bowl
  - Rolls and Butter
  - Regular and Decaf Coffee

# Dinner Buffet Selections

## Hot Entrees

- *Baked Marinated Chicken*
- *Traditional Stuffed Chicken Breast w/ sage gravy*
  - *Chicken French*
  - *Chicken Marsala*
  - *Chicken Parmesan*
- *Chicken Castaway w/ mushrooms, artichoke hearts, roasted red peppers & Swiss cheese (add \$1)*
  - *Sliced Roasted Turkey w/ sage gravy*
- *Almond Crusted Salmon w/ raspberry reduction (add \$1)*
  - *Seared Salmon w/ lemon dill sauce (add \$1)*
    - *Seafood Stuffed Sole*
  - *Baked Butter Crumb Haddock*
- *Roast Beef w/ rosemary au jus*
- *Aged Prime Rib, sliced w/ au jus (add \$2)*
  - *Sliced Honey Baked Ham*
  - *Vegetable Lasagna*
  - *Pasta Primavera*

*(Penne Pasta tossed w/fresh vegetables & garlic herb or tomato cream sauce)*

# Dinner Buffet Selections

(continued)

## Carving Station

- *Aged Prime Rib with Au Jus*
- *Top Round Roast Beef*
- *Oven Roasted Turkey Breast*
- *Honey Baked Ham*
- *Pork Loin (w/ apricot preserves)*

## Salads

- *Tossed salad w/ fresh mixed greens*
- *Caesar salad*
- *Pasta Salad*
- *Mushroom and Artichoke Salad*
- *Anti Pasta Salad*
- *Macaroni Salad*
- *Red Skinned Potato Salad*

## Vegetables

- *Steamed Vegetable Medley*
- *Cajun Corn*
- *Honey Glazed Carrots*
- *Chef's Choice of Seasonal Vegetable*

## Starch

- *Rice Pilaf*
- *Mashed Potatoes w/ gravy*
- *Parsley Salt Potatoes*
- *Garlic Red Roasted Potatoes*
- *Whipped Sweet Potatoes*
- *Baked Penne Pasta (tossed with Marinara & cheese)*

# "Sit-Down" Dinner Selections

You may choose up to 4 options for your guests. Entrée includes salad, choice of vegetable and starch (same for all dishes), rolls and butter, coffee and tea station.

- *Chicken French* \$22
- *Chicken Marsala* \$22
- *Chicken Castaway* \$22  
(w/ mushrooms, artichoke hearts, roasted red peppers and Swiss Cheese)
- *Chicken Parmesan* \$22
- *Traditional Stuffed Chicken w/ sage gravy* \$23
- *14 oz. NY Strip Steak w/ mushrooms* \$29 (Limit - 35 guests)
- *16 oz. Grilled Delmonico Steak* \$31 (Limit - 35 guests)
  - *14 oz. Aged Prime Rib* \$27
  - *8 oz. Filet Mignon* \$34
- *8 oz. Filet Mignon and 4 Jumbo Shrimp* \$42
- *8 oz. Filet Mignon and 8 oz. Brazilian Lobster Tail* \$50
- *8 oz. Brazilian Lobster Tail* (Single \$34, Double \$58)
  - *Seared Salmon w/lemon dill sauce* \$27
  - *Almond Crusted Salmon w/ raspberry reduction* \$28
    - *Seafood Stuffed Sole* \$23
    - *Battered Haddock* \$17
    - *Baked Butter Crumb Haddock* \$19
- *Center Cut Pork Chops w/ Grand Marnier apple chutney* \$25
- *Pasta Primavera w/ a tomato-cream or garlic herb sauce* \$17
  - *Seasonal Vegetable Skewer* \$17  
(marinated and grilled over rosemary rice pilaf)

# *Children's Sit-Down Menu*

*(All Prices are \$10 per child, ten and under)*

- *Pasta Marinara*

- *Pasta Primavera*

*served w/ vegetables and a tomato-cream sauce)*

- *Single Marinated Chicken Breast*

*served w/vegetable and starch*

- *Mini Strip Steak*

*served w/ vegetable and starch*

- *Grilled Deli Sandwich,*

*(Choice of ham or turkey w/ American on white,  
served w/ vegetable and starch)*

# *Desserts*

## *Assorted Mini Cheesecakes Tray*

*(Chocolate Cappuccino, Silk Tuxedo, Vanilla, Chocolate Chip, Lemon-Raspberry, and Almond Amaretto)*

*\$7 per person*

## *Assorted Dessert Bars Tray*

*(Rocky Road, Dutch Apple, Tropical and Peanut Butter Chocolate)*

*\$7 per person*

## *Chocolate Chip Cookie & Brownie Tray*

*\$2.75 per person*

## *Chocolate Peanut Butter Pie*

*\$7 per person*

## *Irish Cream Cake*

*\$7 per person*

## *Caramel Turtle Cheesecake*

*\$7 per person*

## *Carrot Cake*

*\$7 per person*

# Beverage Selection

## Open Bar Policy

- Open bar prices are per person for total number of guests over twenty-one. No exceptions.
- Guests must be 21 years of age to purchase or consume alcohol.
- For people under 21, there is an option for a 4 hour juice and soda bar.
- There is a minimum of 25 guests required to access bar.
- You may opt for a cash bar - all guests will pay and tip the bartender for drinks as ordered.
- Open bar packages are subject to a bar set-up fee of \$50.
- All beverage selections are subject to 18% gratuity.

## House Select Package

- Well Liquors: vodka, rum, whiskey, bourbon, gin, tequila
- House Wines: Night Harvest Chardonnay, Rex Goliath Pinot Grigio, Sutter Home White Zinfandel, Flip Flop Merlot, Hardy's Stamp Shiraz and Woodbridge Twin Oaks Cabernet Sauvignon
  - Draft Beers: Bud Light, Coors Light, Labatts, and Molson Canadian
    - Juice and soda

1 hour: \$11    2 hours: \$13    3 hours: \$15    4 hours: \$17    5 hours: \$19

## Premium Package

- All Well liquors
- Select premium liquors: Absolut, Amaretto, Bacardi, Black Velvet, Bombay, Canadian Club, Captain Morgan, Dewars, Jack Daniels, Jim Beam, Kahlua, Three Olives, Schnapps, Seagrams 7, Smirnoff, Tanqueray, V.O.
- All house wines and Jacobs Creek Moscato, Toasted Head Chardonnay, Rex Goliath Pinot Noir, Cooks Spumante, Great Western Extra Dry
  - All draft beer
    - Bottles of beer: Budweiser, Coors Light, Coronas, Labatts, and Michelob Ultra.

1 hour: \$16    2 hours: \$18    3 hours: \$20    4 hours: \$22    5 hours: \$24

## 4 hour Wine and Beer - \$14

- House Wines: Night Harvest Chardonnay, Rex Goliath Pinot Grigio, Sutter Home White Zinfandel, Flip Flop Merlot, Hardy's Stamp Shiraz and Woodbridge Twin Oaks Cabernet Sauvignon
  - Draft Beers: Bud Light, Coors Light, Molson Canadian
    - Juice and soda.

## 4 hour Juice and Soda Bar \$4

- Includes Juice, soda, iced tea, lemonades

# Beverage Selection

*If you opt not to open the bar for service, this selection of beverages can be purchased as a separate station*

## *Unlimited pitchers of soda, iced tea, lemonade, and juice*

*Choice of 2 - \$2.50 per person*

*Choice of 3 - \$3.50 per person*

*Soda options:*

*Pepsi, Diet Pepsi, Ginger ale, Sierra Mist, Mountain Dew,  
lemonade, tonic and soda water.*

*Non-Alcoholic Punch for 25: \$28*

*Sweet Wine Spritzer for 25: \$65*

*Champagne Punch for 25: \$75*

*Sangria - \$8.00 per person*

*Whiskey Sour for 25: \$62*

### *White wines*

*Jacob's Creek Moscato \$21*

*Kendall-Jackson "Advant" Chardonnay \$33*

*Rex Goliath Pinot Grigio \$18*

*Relax Riesling \$22*

### *Blush*

*Sutter Home White Zinfandel \$18*

*Hazlitt Red Cat \$20*

### *Sparkling Wine*

*Cook's Spumante \$20*

*Martini & Rossi Asti 187 ml \$5*

### *Red Wines*

*Flip Flop Merlot \$18*

*Woodbridge "Twin Oaks" Cab/Sauv \$18*

*Rex Goliath Pinot Noir \$20*

*Hardy's "Stamp" Shiraz \$18*

*We will purchase cases of your favorite libation, or quote case price for above listed.*