



The **UGLY Rooster** Catering

Full Service CATERING

URC SIGNATURE WEDDING PACKAGE

\$90/Guest +tax and service 75+

Cocktail Hour

URC Seasonal Grazing Table (included)

Chef's selection of local, seasonal marinated grilled and raw vegetables, imported and local cheeses, breads, assorted dips and hummus, crostini, dried fruits and nuts

Select (4) Hand-Passed

- **Thai Coconut Chicken Skewer** w/dipping sauce
- **Fire Roasted Street Corn** w/Bell Pepper, Red Onion, Arugula & Black Beans served with/crispy corn tortilla
- **Open Faced BBQ Pulled Pork** on a grilled crostini topped with firecracker slaw
- **Stuffed Mushrooms** (spinach & parmesan or sausage)
- **Mini Street Cart Tacos** Slow roasted pulled chicken, braised beef, cucumber & pickled onion or Korean BBQ ***Add mini margaritas for \$3/guest**
- **Roasted Parmesan Carrot "Fries"** with spicy crema
- **Our Signature Meatballs** URC Signature BBQ or Sicilian Style
- **Spanakopita**
- **Mini Open Faced Reuben** (with corned beef, sauerkraut & thousand island on rye)
- **Roamin' Ramen** Asian noodles w/seasonal broths & vegetables
- **Bruschetta on Toasted Crostini** w/tomato, red onion and garlic ***Add avocado for \$2/guest**
- **URC's Famous Mac N' Cheese Cups**
- **Grilled Naan Flatbread** (with mascarpone, blueberry compost, local honey and basil OR whipped ricotta, fig jam, balsamic & mint)
- **Tabbouleh, Grilled Eggplant and Feta Salad Cup**
- **Crispy Fried Chicken & Waffles** w/ local Adirondack Maple Syrup
- **Cuban "Cigar" Eggroll** w/slow roasted pork, ham, melty cheese, dill relish & hint of mustard
- **Mini Grilled Caprese Sammies** w/fresh mozzarella, roasted peppers & pesto spread
- **Steamed Spanish Style Chorizo Wontons**
- **Pork Carnitas Cup** w/avocado cream & Cogito cheese crumbles ***Add \$2/guest**
- **Beef Brisket Skewer** w/peach BBQ ***Add \$2/guest**

Passed Pair-Ups *Add \$4/guest/selection

- **Sliders & Mini Milk Shakes or Local Craft Beer Shooter**
- **Braised Short Rib & Mini NY State Wine Pairing**
- **Seasonal Melon Wrapped in Prosciutto & NY State Sparkling Wine Selection**

***SEE OUR CUSTOM ADDITIONS SECTION FOR MORE GREAT OPTIONS!**

URC SIGNATURE WEDDING Continued

Buffet or Family Style Dinner

Select (1) Starter:

- **Winter Celebration Salad** (with poached pears, dried cranberries, pecans, red onion, goat cheese & apple cider vinaigrette)
- **Summer Celebration Salad** (with fresh seasonal berries, feta, sunflower seeds & lemon basil vinaigrette)
- **Caesar Salad**
- **Seasonal Soup**
- **Garden Salad** w/seasonal vinaigrette
- **Mediterranean Salad** w/arugula, romaine, Kalamata olives, shaved parmesan cheese, fresh squeezed lemon & olive oil vinaigrette
- **Add a shareable Antipasto Board to the table for \$45/each**

Select (2) Entrees:

- **Crispy Caprese Chicken** topped with cherry tomatoes, fresh mozzarella, basil & balsamic reduction
- **Slow Cooked Chicken Adobo** over rice
- **Thai Basil Pork or Chicken Skewers** w/spicy lime dipping sauce
- **Chicken Piccata or Marsala**
- **Ropa Viejas** (Cuban pot roast) w/white rice
- **Roasted Pork Loin** w/brandied apples, pan gravy or mango salsa
- **Grilled Pesto or Maple Bourbon BBQ Salmon**
- **Creole Jerk Shrimp** served over polenta
- **Baked Cod** in tomato basil cream
- **Sliced Marinated Flank Steak** w/Chimichurri sauce or horseradish crema
- **Slow Cooked Brisket**
- **Eggplant Rollatini**
- **Vegetable "Bolognese" over Cous Cous**
- **Creamy Lemon Ricotta Gnocchi**

**Looking for a plated option? Talk to your catering sales specialist about custom duet plate options!*

Select (2) Sides:

- **Lemon Parsley Yukon Gold Potatoes**
- **Garlic Mashed Potatoes**
- **Roasted Sweet Potatoes** w/candied walnuts
- **URC's Famous Mac n' Cheese**
- **Butternut Squash & Spinach Orzo**
- **Tomato Basil Cous Cous**
- **Balsamic Bacon Brussel Sprouts**
- **Seasonal Mixed Roasted Vegetables**
- **Sweet Honey Chili Green Beans**
- **Sweet & Spicy Asian Slaw**
- **Blackened Corn Salad** w/black beans, bell peppers, arugula, cilantro and red onion

Dessert Station

Select (1) Dessert:

- **Seasonal Brownie & Cookie Bar**
- **Mini Pie Station** (with (3) seasonal selections):
 - Triple Chocolate Mousse, Coconut Cream, Pumpkin Mousse, Mixed Berry, Apple Crumble, Banana Mousse, Peach Crumble
- **Parfait & Trifle Station** (with 4 seasonal selections)
- **Flourless Flavors Station**
 - Mini Watermelon "Cupcakes", Flourless Chocolate Torte, Assorted Seasonal Parfaits
- **Seasonal Turn Over Station** (with 3 seasonal selections and assorted sauces and pastry cream):
 - Guava (with cream cheese), Pineapple, Mango, Apple, Pear, Mixed Berry
- **Mini Cake Bar** (select (4) custom cake combos)
 - **Cakes:** white, chocolate, red velvet, lemon, spice, marble, rum, strawberry
 - **Frostings:** vanilla buttercream, chocolate buttercream, lemon butter cream, strawberry butter cream, peanut butter, salted caramel, French vanilla whipped cream, espresso cream, cream cheese
- **Churro Bar**
 - w/house made churros, fresh whipped cream, caramel & chocolate sauces
- **Hot or Iced Coffee & Hot Tea Bar (included)**

See our signature additions pages for additional dessert and late-night snack options!

***Please visit our Policies section for details on inclusions and further information.**



Available Between 10:00am-3:00pm Only

A BRUNCH WEDDING

\$70/Guest +tax and service 50+

Optional Mimosa Greeting Station (\$6/Guest)

Arrival Nosh (included)

- **Seasonal Vegetables** w/assorted dips
- **Seasonal Fruit & Berries**
- **Local, Imported Cheese Display**

Brunch Buffet

Select (1) Salad:

- **Garden Salad** w/house vinaigrette
- **Caesar**
- **Summer Sensations** assorted greens, seasonal berries, feta, sunflower seeds & lemon basil vinaigrette
- **Winter Celebration** poached pears, dried cranberries, candied pecans, red onion, goat cheese & apple cider vinaigrette
- **Cucumber, Feta & Tomato Salad**

Select (2) Mains:

- **Roasted Pork Loin** w/brandied apples or mango chutney
- **Pesto Salmon**
- **Chicken Piccata**
- **Chicken Marsala**
- **Slow Cooked Beef Brisket**
- **Eggplant Rollatini**
- **Meat Lovers Frittata**
- **Vegetarian Frittata**
- **Breakfast Sausage** (add Bacon for \$3/guest)
- **Assorted Tea Sandwiches**

Select (2) Sides:

- **Lemon Parsley Yukon Potatoes**
- **Garlic Mashed**
- **Fire Roasted Street Corn** w/bell peppers, arugula, black beans, red onion & cilantro
- **Sweet Chili Honey Green Beans**
- **Seasonal Mixed Vegetables**
- **Our Famous Mac n' Cheese**
- **Roasted Vegetable Orzo**
- **Penne in Tomato-Basil Cream**
- **Roasted Sweet Potatoes with Candied Walnuts**
- **Waffles**
- **French Toast**
- **Home fries**

Dessert

- **Assorted Breakfast Pastry Platter**
[or]
- **Seasonal Cookie and Brownie Bar**


Iced Tea, Lemon Water, Coffee & Hot Tea Station Included

- Plates, silverware, water glasses for up to 100 guests included.
- Travel & additional fees apply off-premise.
- Please see our Policies section for additional information



25 Guest minimum on-site at Venue 65, 50 guest minimum off-premise. 65 guest max

MICRO WEDDINGS

\$80/Guest +tax and service  50+*

*  25+ for on-site weddings at Venue 65

Cocktail Hour

Seasonal Grazing Table (Included)

Buffet Dinner

Select (1) Starter

- Garden, Caesar or Mediterranean Salad

Select (2) Entrées

- **Crispy Caprese Chicken** topped w/cherry tomatoes, fresh mozzarella, basil & balsamic reduction
- **Slow Cooked Chicken Adobo served over rice**
- **Chicken Piccata or Marsala**
- **Ropa Vieja (Cuban Pot Roast)** served over white rice
- **Roasted Pork Loin** w/brandied apples, pan gravy or mango salsa
- **Grilled Pesto or Maple Bourbon BBQ Salmon**
- **Baked Cod in Tomato Basil Cream Sauce**
- **Sliced Marinated Flank Steak** w/Chimichurri or choice of URC signature sauce
- **Slow Cooked Beef Brisket**
- **Eggplant Rollatini**
- **Seasonal Vegetable “Bolognese” over Cous Cous**
- **Creamy Lemon Ricotta Gnocchi**


Chef’s choice seasonal vegetable & starch pairings, rolls & butter included.
Iced Tea, Lemon Water, Iced or Hot Coffee & Hot Tea Stations included.

***Check out our Signature Additions pages for lots of additional options, desserts & more!**

Please see our Policies section for additional information and details.



A BBQ WEDDING

\$75/Guest +tax and service  75+

Cocktail Hour

Seasonal Grazing Table Included

Dinner Buffet

Select (2) Entrees:

- **BBQ Bone-In Chicken**
- **Slow Roasted Beef Brisket**
- **Pulled Pork**
- **Maple Bourbon Salmon**
- **Dry Rubbed Pork Ribs** URC custom sauces included
- **Grilled Marinated Vegetable Skewers**

Select (4) Sides:

- **Baked Beans** (with maple bacon)
- **Apple Cider Vinegar, Traditional or Firecracker Slaw**
- **Red Bliss Potato Salad or Roasted Lemon Parsley Yukon Potatoes**
- **Pasta Salad**
- **Blackened Corn Salad** w/blackened street corn, arugula, black beans, bell peppers, cilantro and red onion
- **Seasonal Roasted Vegetables**
- **Garden Salad** w/assorted dressings
- **Cucumber, Red Onion & Feta Salad** (with raspberry vinaigrette)
- **Our Famous Mac n' Cheese**

*Cornbread and butter included

Dessert Station

Select (1) Dessert:

- **Seasonal Brownie & Cookie Bar**
- **Mini Pie Station** (with (3) seasonal selections):
 - Triple Chocolate Mousse, Coconut Cream, Pumpkin Mousse, Mixed Berry, Apple Crumble, Banana Mousse, Peach Crumble
- **Flourless Flavors Station**
 - Mini Watermelon "Cupcakes"
 - Flourless Chocolate Torte
 - Assorted Seasonal Parfaits
- **Summer-Time Sweets Station**
 - **Seasonal Fruit & Shortcake Trifles**

**See our Signature Additions pages for TONS of great ways to create a custom experience for your guests!*

Iced Tea, Lemon Water, Coffee & Hot Tea Station Included

*High End disposable glassware


Travel & additional fees apply off-premise.

Please see our Policies section for additional information



Three (3) Dinner Stations and One (1) Dessert Station Included

STATIONS WEDDING

\$110/Guest +tax and service  75+

Cocktail Hour

URC Seasonal Grazing Table (included)

Chef's selection of local, marinated grilled & raw vegetables, imported & local cheeses, breads, assorted dips & hummus, crostini, dried fruits & nuts

Select (4) Hand-Passed

- **Thai coconut Chicken Skewer** w/dipping sauce
- **Fire Roasted Street Corn** w/bell pepper, red onion, arugula, black beans served w/crispy corn tortilla
- **Open Faced BBQ Pulled Pork** on a grilled crostini topped with firecracker slaw
- **Stuffed Mushrooms** spinach & parmesan or sausage
- **Mini Street Cart Tacos** slow roasted pulled chicken, braised beef, cucumber & pickled onion or Korean beef
- **Roasted Parmesan Carrot "Fries"** w/spicy crema
- **URC Signature Meatball** w/our house made BBQ or Sicilian Style
- **Spanakopita**
- **Mini Open Faced Reuben** w/corned beef, sauerkraut & thousand island on rye
- **Bruschetta** w/cherry tomato, red onion & garlic on toasted crostini
 - Add avocado for \$2/guest
- **Our Famous Mac N' Cheese Cups**
- **Grilled Naan Flatbread** w/mascarpone cheese, blueberry compote, local honey & basil OR whipped ricotta, fig jam, balsamic & mint
- **Tabbouleh, Grilled Eggplant and Feta Salad Cup**
- **Roamin'Ramen** Asian noodles w/seasonal broths & vegetables
- **Eggplant Caponata Phyllo Cup**
- **Mini Grilled Caprese Sammies** w/fresh mozzarella, roasted peppers & pesto
- **Crispy Fried Chicken & Waffles** w/local Adirondack Maple syrup
- **Cuban "Cigar" Eggroll** w/slow roasted pork, ham, melty cheese, dill relish & a hint of mustard
- **Steamed Spanish Style Chorizo Wontons**
- **Pork Carnitas Cup** w/avocado cream & Cogito cheese crumbles *Add \$2/guest
- **Beef Brisket Skewer** w/peach BBQ *Add \$2/guest

Passed Pair-Ups (\$4/guest/selection)

- Sliders & Mini Milkshakes or Local Craft Beer Shooter
- Braised Short Rib & Mini NY State Wine Pairing
- Seasonal Melon wrapped in Prosciutto & NY State Sparkling Wine Selection

**See our Signature Additions section for more ways to customize your Guest Arrival & Cocktail Hour experiences!*

Stations List - Select (3)



Southern Style Station (Select 3):

- **Glazed Country Ham**
- **Cajun Shrimp and Southern Style Cheese Grits**
- **Our Famous Mac n' Cheese**
- **Home Style Meatloaf**
- **Braised Local Collard Greens with Pork**
- **Creamy Chicken and Biscuits**
- **Deep South Butter Beans**

*Cornbread and butter included



Salad Bar:

- **Mixed Greens**
- **Assorted Cheeses, Bacon, Ham, Dried Cranberries, Raisins, Chickpeas, Sweet Peas, Croutons, Sunflower Seeds, Assorted Nuts & Dressings**

*Bread and butter included



BBQ Station (Select 3):

- **Pulled Pork or Chicken**
- **Bone-In BBQ Chicken**
- **Slow Cooked Beef Brisket**
- **Maple Bourbon Salmon**
- **Dry Rubbed Pork Ribs** (with assorted sauces)
- **Sweet Corn**
- **Pasta Salad, Slaw or Red Bliss Potato Salad**
- **Watermelon Slices** (June-August only)
- **Our Famous Mac n' Cheese**
- **Baked Beans** (with maple bacon)

*Rolls and butter included

Stations List Continues On Next Page

STATIONS WEDDING Continued

Stations List Continued

Herbivore Station (Select 3):

- **Vegetable “Bolognese”** cauliflower, squash, zucchini, eggplant in a tomato basil sauce over cous cous
- **Meatless Meatballs and Marinara or Vegan “Chicken” Piccata**
- **Butternut Squash, Wild Mushroom & Spinach Orzo**
- **Sweet Honey Chili Green Beans**
- **Mediterranean Salad** w/arugula, romaine, Kalamata olives, shaved parmesan cheese, fresh squeezed lemon & olive oil vinaigrette
- **Spicy Asian Slaw**
- **Creamy Lemon Ricotta Gnocchi**

Slider Station (Select 2):

- **Classic Beef or Cheeseburger Slider** w/lettuce, tomato and onion (meatless options available)
- **Ground Turkey Slider** w/cheddar, greens and cranberry aioli
- **Pulled Pork Slider** w/our Signature BBQ & Firecracker slaw
- **Caprese Slider** w/fresh mozzarella, roasted red peppers and pesto
- **Mini Reuben** on Rye w/sauerkraut, Swiss & thousand island

Saratoga Chips, mustard, mayo and ketchup included.

**Add live-action milkshakes for \$5/guest!*

Ariel's Home Town Favorites Station (Select 3):

- **Ropa Viejas** (Puerto Rican style slow roasted beef with traditional pairing of white rice)
- **Beef or Vegetarian Empanada**
- **Pernil** (slow roasted marinated pork shoulder)
- **Spanish Style Chicken and Rice**
- **Spiced Cabbage Salad**
- **Red Beans and Rice with Chorizo**

Jalapeno corn bread and butter included.

Stations List Continued

Pasta Bar:

- **URC Seasonal Pasta & Sauce Combos** (GF & alternative pastas available)

Mediterranean Salad, Crusty House Baked Bread, Butter & Olive Oil included

Taqueria Station (Select 2):

- **Pulled Roasted Chicken** w/bibb lettuce, tomato jam and queso fresco
- **Braised Short Rib** w/pepper salad & Manchego
- **Seared Shrimp** w/summer slaw & shaved aged cheddar
- **Cucumber & Pickled Tomato** w/grilled corn on a jicama wrap
- **Korean Beef BBQ** w/purple cabbage slaw & spicy mayo

Tortilla Chips, Salsa, Sour Cream, Hot Honey, Siracha & Hot Sauces included



Three (3) Dinner Stations and One (1) Dessert Station Included

STATIONS WEDDING Continued

Stations List Continued



Mac n' Cheese Bar:

- **Our Famous, Award-Winning Mac n' Cheese** (with optional toppings: bacon, tomatoes, broccoli, chorizo & assorted cheese)



Ramen Bar

- **Assorted Seasonal Raw & Steamed Veggies**
- **(Select 2 Proteins) Brisket, BBQ Pulled Pork, Sweet Honey Chili Shrimp, Thai Coconut Chicken**
- **Sesame Seeds, Crunchy Fried Wonton, Green Onion, Hard Boiled Eggs**
- **Assorted Sauces**
- **Served in Take Out Containers with Chopsticks (and forks)**



Paella Station:

- **Vegetarian, Seafood or Chicken**

**Make it a Live-Action, Chef Attended Station for an additional fee.*



Dessert Station (Select 1):

- **Seasonal Brownie & Cookie Bar**
- **Mini Pie Station** (with (3) seasonal selections):
 - Triple Chocolate Mousse, Coconut Cream, Pumpkin Mousse, Mixed Berry, Apple Crumble, Banana Mousse, Peach Crumble
- **Parfait & Trifle Station** (with 4 seasonal selections)
- **Flourless Flavors Station**
 - Mini Watermelon "Cupcakes", Flourless Chocolate Torte, Assorted Seasonal Parfaits
- **Mini Cake Bar (select 4 custom cake creations)**
 - **Cakes:** white, chocolate, red velvet, lemon, spice, marble, rum, strawberry
 - **Frostings:** vanilla buttercream, chocolate buttercream, lemon butter cream, strawberry buttercream, peanut butter frosting, salted caramel frosting, French vanilla whipped cream, espresso cream, cream cheese
- **Churro Bar**
 - House made churros, fresh whipped cream, caramel and chocolate sauces

Iced or Hot Coffee & Hot Tea Station Included.

**Check out our Signature Additions pages for more ways to add fun and custom touches to your celebration!*

See our Policies section for additional information and details.



January 1st-April 10th ONLY

A WINTER WEDDING

\$75/Guest +tax and service 75+

Cocktail Hour

URC Seasonal Grazing Table Included

Buffet Dinner

Select (1) Starter

- Garden or Caesar Salad

Select (2) Entrées

- **Ropa Viejas** (Cuban pot roast)
- **Roasted Pork Loin** (with brandied apples or pan gravy)
- **Pesto Salmon**
- **Chicken Piccata or Marsala**
- **Sliced Marinated Flank Sirloin** (with Chimichurri sauce)
- **Penne w/Choice of Sauce** (tomato basil cream, a la vodka, alfredo, pesto)

Chef's choice seasonal vegetable & starch pairings, rolls & butter included.

Seasonal Cookie and Brownie Station

Iced Tea, Lemon Water, Iced or Hot Coffee & Hot Tea Station Included

**Check out our Signature Additions pages for tons of options for greeting, cocktail hour, late-night and more!*

See our Policies pages for additional details and information.



A VEGAN WEDDING

\$90/Guest +tax and service

75+

Cocktail Hour

Seasonal Grazing Table (Included)

- Seasonal Hummus & Assorted Dips, Vegan Crackers, Seasonal Grilled & Raw Local Vegetables, Tabouleh Salad, Marinated Olives & Chef's choice additions

Select (4) Hand-Passed:

- **Vegan Roasted Tomato Basil Bisque Shooter**
- **Roasted Ginger Cauliflower Mini Cups**
- **Meatless Meatballs** URC BBQ or Sicilian Style
- **Cucumber, Pickled Tomato & Grilled Corn** (on a Jicama Wrap)
- **Mini Vegan Mac n' Cheese Cups**
- **Blackened Street Corn** w/black beans, bell peppers, red onion, arugula & cilantro
- **Sesame & Poppy Seed-Crusted Tofu & Beet Skewers** (with balsamic reduction)
- **Classic Bruschetta** (on vegan crostini)

Family Style Dinner

Select (4) Items:

- **Vegan "Chicken" Piccata**
- **Vegetable "Bolognese"** (roasted eggplant, squash, zucchini & cauliflower in a tomato basil sauce over cous cous)
- **Meatless Meatballs Marinara**
- **Quinoa Stuffed Peppers**
- **Marinated, Grilled Tofu & Seasonal Vegetable Skewers**
- **Sweet Honey Chili Green Beans**
- **Lemon Parsley Yukon Potatoes**
- **Red Beans & Rice**
- **Roasted Sweet Potatoes** with candied walnuts
- **Seasonal Vegetables**
- **Southern Style Collard Greens**
- **Balsamic Brusselss Sprouts**

Dessert

- **Mini Watermelon Cupcakes**
- **Seasonal Dessert Cups**

Iced Tea, Lemon Water, Hot or Iced Coffee & Hot Tea Bar Included

Check out our Signature Additions pages for tons of options for greeting, cocktail hour, late-night and more!

See our Policies pages for additional details and information.

FARM TO TABLE WEDDING

Cocktail Hour

Stationary Grazing Table

- *Chef curated selections of local seasonal marinated grilled & raw vegetables, imported & local cheeses, cured meats, breads, assorted dips & hummus, crostini, dried fruits & nuts.*

Select (4) Hand-Passed

- **Seasonal Gazpacho**
- **Spanakopita**
- **Lemongrass Marinated Chicken Satay**
- **Olive Tapenade on Garlic Crostini**
- **Mini Seasonal Fish Taco** (with shaved local red cabbage, grilled street corn & avocado crema)
- **Beet & Goat Cheese Bites** (served in a phyllo cup with beet marmalade, goat cheese, pesto & pine nuts)
- **Roasted Local Carrot "Fries"** (with spicy crema)
- **Grilled Naan** (with mascarpone, blueberry compote, local honey & basil OR whipped ricotta, fig jam, balsamic reduction & mint)
- **Tabbouleh, Grilled Eggplant & Feta Salad Cup**
- **Mini Open-Faced Reuben** (on toasted house-baked rye with kraut & thousand island dressing)
- **Spanish Creamed Local Street Corn** (with cogito cheese & sliced brisket)
- **Fried Goat Cheese Balls** (with balsamic reduction)
- **Our Signature Bruschetta** (with local tomatoes, shaved red onion, avocado, feta & garlic on a garlic crostini)
- **Mini Vermont Farms Chicken & Waffles** (with maple sriracha glaze)

Passed Pair-Ups (Add \$4/guest/selection)

- Sliders & Mini Milkshakes or Local Craft Beer Shooters
- Braised Short Rib & Mini NY State Wine Pairing
- Seasonal Melon wrapped in Imported Prosciutto & NYS Sparkling Wine Selections

Family Style Dinner

Select (1) Starter:

- **Southern Comfort Salad** (with grilled peaches, buffalo mozzarella, arugula & white balsamic)
- **Summer Celebration Salad** (with mixed local greens, seasonal berries, feta, sunflower seeds & lemon basil vinaigrette)
- **Spinach Salad** (with house-grown spinach, shaved almonds, crumbled bleu cheese, red onion, Hudson Valley Cider vinegar and extra virgin olive oil)
- **Pasta Pomodoro**

Select (2) Entrees (Family style):

- **Braised Short Ribs** (in Saratoga Winery red wine reduction)
- **Marinated, Sliced Flank Steak** (with Chimichurri & horseradish cream)
- **Slow Roasted Brisket**
- **Roasted Pork Loin** (with local jams, pan gravy or Indian Ladder Farms roasted apples)
- **Crispy Panko Caprese Coleman Natural Chicken** (topped with cherry tomato, fresh mozzarella, sea salt, olive oil & balsamic vinegar)
- **French Country Chicken** (with whole grain local mustard & herb marinade)
- **Faroe Island Salmon** (Choose Hudson Valley bourbon maple glaze, basil mango salsa or sesame-crusted)
- **Seasonal White Fish** (in a tomato, caper & olive sauce)
- **Vegetarian/Vegan Options**
 - **Vegetable "Bolognese"** (roasted cauliflower, zucchini, squash, eggplant in tomato basil sauce over cous cous)
 - **Crispy "Chicken" Caprese**

Select (2) Sides (Family style):

- **Braised Local Greens** (contains pork-optional)
- **Roasted Sweet Potatoes** (choose honey glazed w/toasted walnuts, smoked Paprika or Chile lime)
- **Lemon & Parsley Yukon Gold Potatoes**
- **Ginger Roasted Cauliflower**
- **Haricot Verts** (with dill & tomato butter)
- **Grilled Local Corn** (with basil butter)
- **Blackened Corn Salad** (with black bean, bell pepper, red onion & cilantro salad)
- **Balsamic Bacon Roasted Brusselss Sprouts**
- **Sweet Honey Chile Green Beans**
- **Spanish Style Yellow Rice**
- **Cavatappi** (with fresh spinach, asiago and chick peas)

House-made bread or Corn Bread, local butter included.



FARM TO TABLE WEDDING Continued

Dessert Station

Select (1) Dessert:

- **Mini Assorted Pastries** (from local bakery)
- **Seasonal Brownie & Cookie Bar**
- **Seasonal Build-Your-Own Shortcake Bar** (with fresh strawberries, blueberries and mixed seasonal fruit for Spring/Summer or roasted apples, blackberries and raspberries for Fall/Winter)
- **Mini Pie Station** (with (3) seasonal selections):
 - Triple Chocolate Mousse
 - Coconut Cream
 - Pumpkin Mousse
 - Mixed Berry
 - Apple Crumble
 - Banana Mousse
 - Peach Crumble
- **Lakeside Farms Apple Cider Donuts & Hot Cider**

Hot or Iced Coffee & Hot Tea Bar included

Lemonade, Iced Tea & Cucumber Water Station Included

*Check out our **Signature Additions** pages for tons of options for greeting, cocktail hour, late-night and more!*

See our Policies pages for additional details and information.



SIGNATURE ADDITIONS

Getting Ready

- **Wedding Party Breakfast Boxes**

\$10 per box

- Includes juice, whole seasonal fruit, 4 oz. yogurt, bagel with cream cheese, and utensils/napkins.
- The perfect way to start the big day! Individually packaged for each guest. Available for pick up or delivery within a 10 mile radius.

- **Wedding Party Lunch Platters**

\$75 Small, \$125 Large

- Includes choice of (3) Assorted Wraps (turkey, ham, tuna, chicken salad, or grilled vegetable), pretzels, bottled water and utensils/napkins.

Wedding days are LONG... this is a GREAT way to keep everyone going!

- **Add coffee-to-go** (for up to 10 guests)

\$15

The Basics

- **Champagne or Prosecco Toast**

\$6/guest

- **Additional Protein/Entree** (must be specific to your package list)

\$6/guest

- **Additional Side Dish** (must be specific to your package list)

\$4/guest

- **Additional Hand-Passed Selection**

\$3-\$4/guest/item

Guest Arrivals/Greeting

- **Select Your Sparkle Station**

\$7/guest

- Saratoga Sparkling & Flat Water
- Blueberry, Orange, Strawberry & Vanilla Syrups
- Grenadine, Lemon & Lime Juices
- Fresh Fruit (seasonal), Blueberries, Strawberries, Orange, Lemon & Lime Slices
- Fresh Basil & Mint
- **Add Prosecco, Aperol, Campari or Chambord for \$3/guest/selection**

- **Hot Apple Cider**

\$4/guest

- Hot, Local Apple Cider, Cinnamon Sticks & Orange Slices perfect for outdoor ceremony location, here in Upstate NY.
- **Add Spiced Rum, Orange Liqueur or Vanilla Brandy for \$3/guest/selection**

- **Infused Water:**

\$3/guest

- Cucumber, Lemon & Seasonal Fruit Infused Waters to keep your guests cool and refreshed on those hot summer days!

- **Margarita Bar**

\$10/guest/hour

- Gold & Silver Tequila
- (Select 3) Strawberry, Pineapple, Watermelon, Peach, Pomegranate, Coconut, Blood Orange, Spicy Cucumber, Classic, Key Lime, Blue, Cranberry, Blueberry, Jalapeno, Apple Cider
- Assorted Salts & Sugars

SIGNATURE ADDITIONS Continued

Cocktail Hour, Dinner or Late Night

• Passed Pair-Ups

- Sliders & Mini Milkshakes or Local Craft Beer Shoots
- Braised Short Rib & Mini NY State Wine Pairing
- Seasonal Melon wrapped in Imported Prosciutto & NY State Sparkling Wine Selection

\$4/guest/selection

• Taqueria (Select 3)

- Pulled Roasted Chicken, Bibb Lettuce, Tomato Jam & Queso Fresco
- Braised Short Rib, Pepper Salad & Manchego
- Seared Shrimp, Summer Slaw & Shaved Aged Cheddar
- Cucumber, Pickled Tomato & Grilled Corn on Jicama Wrap
- Korean Beef BBQ, purple cabbage slaw & spicy crem

\$10/guest

• Slider Madness (Select 3)

- Beef or American Cheeseburger w/lettuce, tomato & onion
- Ground Turkey w/cheddar, greens & cranberry aioli
- Pulled Pork with URC Signature BBQ & Firecracker Slaw
- Mini Reuben on Rye w/sauerkraut, Swiss & thousand island
- Caprese Slider w/fresh mozzarella, roasted reds & pesto
- *Saratoga Chips, mustard, mayo & ketchup included*

\$8/guest

- **Stationary or Hand-Passed**
- **Add Mini Milkshakes for \$5/guest**

• Build Your Own Mac n' Cheese Bar

- URC's Award Winning Mac n' Cheese
- Toppings
 - Bacon, Ham, Tomato, Broccoli, Chorizo & Assorted Cheeses

\$6/guest

• Pasta Bar

- URC Seasonal Pasta & Sauce combos (GF & alternative pastas available)
- Mediterranean Salad w/arugula, romaine, Kalamata olives, shaved parmesan cheese, fresh squeezed lemon & olive oil vinaigrette
- Crusty House-Made Tuscan Bread w/whipped butter & herbed oils

\$8/guest

• Paella Station

- Vegetarian, Seafood or Chicken
- **Make it a Live-Action, Chef-Attended Station for an additional fee!**

\$10/guest

• Ramen Bar Stationary or Passed

- Ramen Noodles
- Assorted Sautéed, Raw & Steamed Veggies
- (Select 2) Brisket, BBQ Pulled Pork, Sweet Honey Chili Shrimp, Thai Coconut Chicken
- Sesame Seeds, Crunchy Fried Wonton, Green Onions, Hard Boiled Eggs
- Assorted Sauces
- Served in Take Out Containers with chopsticks (and forks)

\$8/guest

• Adirondack Brew Pub

- Large Warm Soft Pretzels, Warm Pretzel Bites
- Brown's Brewery Maple Stout Sauce
- Druthers Pale Ale Cheddar Sauce
- Bare Naked Amber Ale Mustard

\$8/guest*

• Popcorn Bar

- Cheddar, Caramel, Movie Theater Butter & "Skinny" Plain Popcorns
- Assorted Salts, Nuts & Candies
- Served in Popcorn Bags
- **Ask us about hand-passing these fun snacks to keep the dance floor packed!**

\$4/guest

Late Night Only

• Hand-Passed

- Waffle or French Fry Boxes w/assorted squeeze bottle sauces
- Ramen To-Go boxes (1 flavor)
- Cannoli Shells & Custom Creams
- Saratoga's Famous Esperanto's "Oh Boys" w/hot sauce
- Mini Biscotti + Mini Espresso Martini
- Seasonal Giant Cookie + King's Dairy Milk Shooters

\$6-8/guest/selection

• Mucho Nacho

- Warm House Made Tortilla Chips
- Select (1): Shredded Chicken, Seasoned Beef or Refried Beans (add a 2nd for \$2.00 additional per guest)
- Shredded Greens, Tomatoes, Jalapeños, Salsa, Sour Cream
- Warm Cheese Sauce

\$5/guest

SIGNATURE ADDITIONS Continued

Desserts

- **Seasonal Dessert Grazing Table** _____ **\$10/guest**
 - Assorted Cookies and Wafers, dessert dips, fruits, parfaits, chocolates and pastry in a lavish charcuterie-style table display.
- **Assorted Mini Pastry Trays** _____ **\$49 Sm., \$89 Lg.**
 - Small (feeds 15)
 - Large (feeds 30)
- **Donuts** _____ **\$22-\$24/dozen**
 - Hot Apple Cider Donuts (dozen)
 - Assorted Donuts (dozen)
- **Choros and Cream** Stationary or Passed _____ **\$6/guest**
 - Warm, crispy choro served with fresh whipped cream
- **Mini Cake Bar (Select 4 custom cake combinations)** _____ **\$10/guest**
 - **Cakes:** white, chocolate, red velvet, lemon, spice, marble, rum, strawberry
 - **Frosting:** vanilla buttercream, chocolate butter cream, lemon butter cream, strawberry butter cream, peanut butter frosting, salted caramel frosting, French vanilla whipped cream, espresso cream, cream cheese
- **Wedding & Celebration Cakes**
 - Custom creations available. Please speak to your sales representative

- **Mini Pie Station (Select 3):** _____ **\$6/guest**
 - Triple Chocolate Mousse
 - Coconut Cream
 - Pumpkin Mousse
 - Mixed Berry
 - Apple Crumble
 - Banana Mousse
 - Peach Crumble
- **Flourless Flavors Station (Select 3):** _____ **\$6/guest**
 - Mini Watermelon "Cupcakes"
 - Flourless Chocolate Torte
 - Assorted Seasonal Parfaits



All Guests Consuming Alcohol Must be Over 21 Years of Age

BAR PRICING

Bar Packages

Beer & Wine Package

\$38/guest

5 Hour Service

- 3 Beer Selections
- 3 Wine Selections
- Iced Tea, Lemonade
- Water
- Add Soda \$2/guest

House Open Bar Package

\$42/guest

5 Hour Service

- Well Gin, Vodka, Rum, Whiskey, Scotch, Bourbon, Gold Tequila, Triple Sec
- 3 Beer Selections
- 3 Wine Selections
- Cola, Diet, Lemon-Lime Soda, Ginger ale, Club, Tonic, OJ, Cranberry Juice, Lemon & Lime Juices, Water
- Lemons, Limes, Cherries, Olives, Cherries
- Ice

Premium Open Bar Package

\$46/guest

5 Hour Service

- Grey Goose, Patron Silver, Maker's Mark, Hendrick's Gin, Bacardi, Captain Morgan, Johnny Walker Black, Sweet & Dry Vermouths, Amaretto, Campari, Triple Sec
- 3 Beer Selections
- 4 Wine Selections
- Cola, Diet, Lemon-Lime Soda, Ginger ale, Club, Tonic Pineapple Juice, Cranberry Juice, OJ, Water, Grenadine
- Lemons, Limes, Onions, Olives, Oranges, Cherries
- Ice

Signature Cocktails

\$5-8/guest/selection

- Bourbon Peach Iced Tea
- Strawberry & Minit Vodka Lemonade
- Blueberry Sage Sparkling Punch
- Elderflower Rosemary Lemonade
- Strawberry Basil Margarita
- Blackberry Mint Julep
- Moscow Mule
- Negroni Punch
- Bourbon Rosemary Punch
- Jalapeno Blood Orange Margarita
- Whiskey Sour
- Cranberry Orange Crush
- Ruby Red Cosmopolitan
- Blueberry Passionfruit Spritz
- Aperol Spritz
- Espresso Martini
- Whiskey Lemonade w/infused Local Honey
- "Mint to Be" (rum)
- "Blushing Bride" (tequila)
- "Man of Honor" (whiskey)

Interested in a Cash Bar? Available on-site at Venue 65 **only**. \$200 set up fee.

Please note:

- High end, disposable glassware included.
- Additional fees may be applicable for rentals and/or glassware if needed.
- For off-premises events, please include the \$40 licensing fee and \$200 set up fee.
- Don't see what you're looking for? Ask us about customizing your bar selections!



POLICIES & DETAILS

MENU TASTINGS:

Menu tastings are offered to contracted clients, once a signed contract and deposit have been received, please see your contract for pricing. This fee will be subtracted from your final invoice. Additional guests may attend for an additional per person price, which will not be deducted from your final invoice. Alcoholic beverages or items added outside of your package, may incur additional fees, i.e. add-on stations, cake tasting etc. Tastings are typically conducted between January-March annually.

RENTALS:

Additional items such as but not limited to; chairs, tables, guest/kitchen tents, equipment, plate/flat/glassware generators etc. may be necessary at certain venues or with specific guest counts/menu selections. These items are NOT included in your event package, unless specifically stated. Please consult your coordinator for possible rental additions and quotes. It is HIGHLY recommended that you include your caterer or planner in the venue and menu selection processes to help keep these items to a minimum or eliminate if possible.

ALCOHOL:

Bar options may be added to any off premises catering package, if allowed by each specific venue. It is the client's responsibility to provide URC with a floor plan showing the location of bars, restrooms and exits along with a Landlord Authorization Form (both will be available from your venue) so that we may apply for a Day-Of Permit from the State Liquor Authority. URC will not serve alcohol without a license, as it is illegal for us to do so. This includes pouring champagne toasts, cocktailing alcoholic beverages to the bridal party and clearing glassware containing alcoholic beverages. Should URC provide the license and alcohol to your event, please be advised that no outside alcohol will be permitted and URC reserves the right to refuse service to any guest at any time. Per person fees, based on your package as well as bartender/set up fees applicable.

STAFFING:

URC Management and Ownership reserve the right to determine and provide the appropriate staffing levels for any event. The client will please note that these levels are based on several factors including venue, bar package, service level, guest count, menu style etc. The client and/or venue will acknowledge that additional labor fees may be required (for example if additional staffing is needed to set up or break down your ceremony).

OFF PREMISE EVENTS:

Each venue has its own rules, regulations allowances, challenges and limitations. URC is responsible for adhering to said parameters and ask that our clients please work side by side with our coordinators to ensure your vision can be accomplished within the standards set by your specific property. Additional fees may be applied, following a site visit, if URC has not previously worked at your selected venue and determines additional rentals etc. will be needed to provided agreed upon service.

PLEASE SEE YOUR PERSONAL PROPOSAL FOR DETAILS SPECIFIC TO YOUR EVENT

POLICIES & DETAILS Continued

ADDITIONAL PRICING + FEES (not all are applicable at all every venue):

- Additional place settings over 100 guests: \$1.75 per person. This does not include upgraded options.
- Cloth Napkins: \$1.00 each (standard colors/fabric)
- Linen: Prices vary by size, color & fabric. Please see your coordinator for details.
- Ceremony Set Up/Breakdown Labor Fee: \$250.00 (this may vary based on specific location)
- Travel Fee/Kitchen Set Up Fees (please see your contract for breakdown)
- Garbage Removal \$150.00 (this may vary based on seasonal rates)

***Please ask your coordinator about pricing for kitchen, tenting, tables/chairs and more as these vary based on season, type, delivery times and location etc. Please remember that rentals are handled through a third party and URC is NOT responsible for payment on rentals for your event. Please speak to your coordinator for further details.**

PAYMENTS:

A 30% non-refundable retainer is due to secure event date. Final payment is due two-weeks prior to event with final count. Your contract will be considered null and void should payments not be received in full and on time. URC Catering LLC reserves the right to terminate any contract should payments not be received in full and on time with the client reserving no claim to further services.

The following payment types are accepted: Personal or Cashier's Check, Money Order or Cash. All advance payments are credited to the final bill.

Personal Checks are not accepted for final payment.

SERVICE FEE & TAX:

22% catering or service fee is applied to all pre-tax charges on food and bar. The monies collected from the service fee are used to pay the wages for the catering staff, kitchen staff, chefs, servers, set up crew and anyone who contributed to the execution of your event. The service fee is not a gratuity. Although an additional tip or gratuity is not required, it is greatly appreciated. 8% New York State Sales Tax is applicable to all events and products.

THIS IS JUST AN OVERVIEW. FOR ADDITIONAL POLICIES, REQUIREMENTS AND OBLIGATIONS, PLEASE SEE THE SPECIFIC TERMS OF YOUR CONTRACT.