

# The Loft

## Wedding Options

*First of all, congratulations on your engagement! What an exciting time for you and your families.*

*We at The Loft strive to make your day perfect with:*

- amazing views of Otisco lake and the surrounding countryside*
- beautifully appointed facilities*
- delicious and creative entrees prepared by professional chefs*
- professional and courteous staff*

**Menus:** *Below you will find some examples of our menu options for your event. We can accommodate all of your dietary needs and restrictions. If you have an idea, just ask and we will try to bring it to fruition. This lists our buffet option. If you wish a more formal sit-down or a more casual station event, please let us know and we can help you with that.*

**Deposits and Billing:** *A non-refundable deposit of \$500 is required at the time of confirmation of your wedding. A tentative count is required 3 weeks before the event. A final guaranteed count must be received 10 days before your event. If a guaranteed count is not received, The Loft will charge for the estimated number of people noted on the Contract.*

**Pricing:** *Due to the instability of food costs, our quoted prices are subject to change until 6 months prior to your wedding.*

**Beverages:** *Please be aware that New York State regulates alcohol sales and service. The Loft holds a liquor license and is therefore required to enforce those regulations. No liquor, wine, or beer may be brought into or carried out of our property.*

## Buffet Menus:

Our menu comes with a choice of two salads, one vegetable, and one starch plus rolls and butter. You may choose any two meat or pasta selections for \$36.00 plus tax and gratuity. Add a selection for \$5.00 per person. A carving station with either prime rib or whole beef tenderloin may be added for \$8.00 per person.

### Salad Selection: (choose two)

Mixed greens and Garden vegetable with Ranch, Italian, and 1000 Island dressings

Pasta or Elbow macaroni salad

Caesar Salad- croutons, creamy Caesar dressing and parmesan cheese over crisp Romaine

Tortellini Antipasto- Italian sausage, pepperoni, sweet peppers, olives, tomatoes, carrots, celery, red onion, parmesan, and cheese are all laced with Italian vinaigrette.

### Vegetable: (choose one)

Key West Blend: yellow & orange carrots, red pepper, and green beans

Glazed Carrots: maple and brown sugar glaze over carrots

Summer squash & plum tomatoes with a marinara sauce

Corn Marque Choux: sweet corn, roasted red peppers, and green onion

Ratatouille: zucchini, summer squash, onion, and plum tomatoes

### Starch: (choose one)

Roasted Red Bliss: red potatoes with garlic, olive oil, and rosemary

Chantilly: whipped potatoes with gruyere and cream

Loft Pilaf: rice pilaf with fresh mushrooms, beef broth, and oregano

Roasted Garlic Mashers

Wild Rice

## Proteins and Pastas:

### Chicken: (choose one)

Southwest Chicken: lime Tequila marinated chicken breasts; grilled and topped with ancho chili sauce & cheddar jack cheese

Chicken Broccoli: slices of chicken and broccoli with a creamy cheese sauce

Chicken Bombay: slices of grilled chicken sautéed with baby spinach, carrot ribbons, blistered tomatoes and a coconut curry sauce

Chicken Piccata: pan seared chicken cutlets with lemons, capers, and velouti sauce

### Pork: (choose one)

*Vesper Hills Pork Loin: oven roasted, sliced, and topped with sautéed apples, onions, and plums in a cider reduction*

*Jamaica Me Crazy Pork: jerk seasoned, oven roasted, and sliced with a crazy glaze and mango salsa*

*Sausage & Peppers: mild or hot Italian grilled and topped with peppers and onions*

*Teriyaki Pork: marinated, five-spiced, oven roasted, sliced, and presented with a pineapple teriyaki sauce*

### Beef: (choose one)

*Braised Sirloin Tips: with a mushroom red wine demi glaze*

*Sliced Sirloin: Top sirloin oven roasted and served with au jus*

*Italian Meatballs: House made, baked then simmered in our basil marinara sauce*

*Beef Stroganoff: sautéed strips of sirloin with onion and fresh mushrooms and a sour cream sauce*

### Pasta: (choose one)

*Pasta Primavera: medley of garden vegetables sautéed with olive oil and garlic tossed with pasta laced with a parmesan cream sauce*

*Baked Ziti: with house made basil marinara sauce and mozzarella cheese*

*Asian Noodles: Lo Mein noodles and Asian vegetables laced with either sweet Thai chili garlic or Pad Thai sauce*

*Cheesy or Vegetable Lasagna*

*Bolognese: a classic meat Ragu tossed with Pappardelle, Fettucini, or Rigatoni pasta*

### Fish/Seafood: (choose one)

*Maple Glazed Salmon: oven roasted and brushed with a cider maple glaze*

*Stuffed Filet of Sole: scallops, crab, and stuffing with a lemon dill cream sauce*

*Swordfish Veracruz: seared chunks of swordfish sautéed with tomatoes, onions, sweet peppers, hot peppers, olives, and artichokes served with a chimichurri sauce*

*Baked Cod: Union Oyster House fresh Atlantic fillet crowned with a piquant bacon, onion, and bread crumb stuffing*

### Carving Station: (\$8 per person for one of the following)

*Whole Beef Tenderloin: seared then oven roasted with a thyme, rosemary, and garlic crust. Served with port wine demi glaze, horseradish cream sauce, or marsala wild mushroom beef broth reduction*

*Oven Roasted Prime Rib of Beef: roasted with a garlic and horseradish crust. Served with au jus, Madeira sauce or horseradish sauce*

**Open Bar.** (\$/person per ascending hours)

*Beer, Wine, and Liquor (and of course soda)*  
*(\$/person per ascending hours)*

*For house 10, 15, 20, 25*  
*For premium 12, 17, 22, 27*

*Beer, Wine & Soda*  
*>>>> House 8,12,16,20*  
*>>>> Premium 10,14,18,22*

**Cash Bar or Pay as you go Charge:**

*>>>> House Cocktails \$5 Premium \$6*  
*>>>> House Wine \$5 Premium \$6*  
*>>>> Domestic Bottled and Draft Beer 3.50 Premium \$4.50*  
*>>>> Martinis & Manhattans \$7 Premium 9.00*  
*>>>> Signature Drinks 6/7 Premium 8/9*