

Open Bar

Price Includes:

Buffet or dinner, sales tax, gratuity, bartender, champagne toast for head table and all draft beer, blended whiskey, bourbon, gin, W. & G. Crème de Menthe, scotch, vodka, Smirnoff lemon vodka, Smirnoff raspberry vodka, rum, spiced rum, vermouth, peach schnapps, wine & soft drinks for a 4 hour reception.

Wine List:

White Zinfandel, Chardonnay, Cabernet, Resling and Pinot Grigio

House Bar

Price Includes:

Buffet or dinner, sales tax, gratuity, bartender, champagne toast for head table and all draft beer, wine and soft drinks for a 4 hour reception.

Wine List:

White Zinfandel, Chardonnay, Cabernet, Resling and Pinot Grigio

Prices w/* are Plus Sales Tax & Service Charge

\$75 Bartender fee for receptions with less than 100 guests

Champagne or Wine Toast

\$3.99*

Premium Bar Package

Bottle Beer

Bud, Coors Light, Labatt, Michelob Light

M&R Sweet and Dry Vermouth

VO & Canadian Club Whisky

Dewars & Johnnie Walker Red Scotch

Absolut, Sky & Flavored Vodka

Bacardi & Captain Morgan Rum

Tanqueray & Beefeater Gin

Southern Comfort, Jack Daniels,

Jim Beam Bourbon

Peach Schnapps

White Zinfandel, Chardonnay,

Cabernet, Merlot

Pinot Grigio & Shiraz Wines

Champagne Toast for all guests

\$7.25 per person plus tax and gratuity

added to open bar package

Prices w/* are Plus Sales Tax & Service Charge

\$75 Bartender fee for receptions with less than 100 guests



Rehearsal Dinner

Main Entrée with Potato & Vegetable
Family Style Chef Salad ~ Italian Bread & Butter
Coffee ~ Tea ~ Ice Cream
Choice of Three

Baked Chicken Parmigiana or Eggplant Parmigiana with Ziti \$17.99 *

Chicken Francaise with Lemon Butter Wine Sauce \$17.99 *

Cape Cod Haddock w/a cracker crumb-grated cheese & parsley coating \$17.99 *

Baked Salmon Fillet with Our Lime Dill Butter \$18.99 *

NY Sirloin with Onion Rings \$19.99 *

Prime Rib Au Jus \$22.99 *

Must have Dinner Selection indicated on name card

\$399.00 fee for onsite ceremonies which includes reserving one of two areas and set-up of 50 chairs. Extra chairs \$3 each.

Borio's Restaurant
8891 McDonnells Pkwy.
Cicero, NY 13039
(315) 699-2249
www.borios.biz

Overlooking Oneida Lake
BORIOS
RESTAURANT

Serving Syracuse since 1945



Reception Menu
featuring
Dinners and Buffets

"Receptions with a View"

Two Reception Rooms
Overlooking Oneida Lake
Accommodations for 300 People

Phone: (315) 699-2249
Fax: (315) 699-4563
www.borios.biz

Guest Welcoming Table

First Hour of Reception

Assorted Cheese Trays & Crackers

Assorted Vegetable Arrangement
with Ranch Dip

Fresh Fruit Medley

\$3.99 per person*

Appetizers

Chicken Skewers

\$110.00*

Grilled marinated chicken tenders per 100 count
skewered & seasoned with our spicy plum sauce

Coconut Shrimp

\$140.00*

With our double "H" sauce of honey per 100 count
and horseradish

Garlic Pizza

\$10.00*

Homemade fresh dough pizza per pie

Baked Stuffed Mushroom Caps

\$110.00*

Served with our own casino stuffing per 100 count

Chilled Shrimp

\$140.00*

Served with cocktail sauce per 100 count

Petit Maryland Style Crab Cakes

\$150.00*

With our Dijon horseradish sauce per 100 count

Scallops

\$150.00*

Fresh sea scallops wrapped in hickory per 100 count
smoked bacon

Prices w/ are Plus Sales Tax & Service Charge*

~ Prices are valid for the year 2012.
Subject to change for following year

Buffet No. 1

Hot Roast Beef
Fried or Roasted Chicken
Baked Cape Cod Haddock
Fried Shrimp
Chef Salad
Two Side Selections
Relish Tray
Italian Bread & Butter
Coffee ~ Tea

Open Bar ~ \$53.75

House Bar ~ \$50.75

Buffet No. 3

Hot Roast Beef
Fried or Roasted Chicken
Hot Baked Ham
Hot Meatballs & Hot Italian Sausage in Sauce
Chef Salad
Three Side Selections
Relish Tray
Italian Bread & Butter
Coffee ~ Tea

Open Bar ~ \$54.50

House Bar ~ \$51.50

Three Selections

Selected From:

Potato Salad	Penne Pasta & Sauce
Macaroni Salad	Oven Roasted Potatoes
German Potato Salad	Mixed Garden Vegetable
3 Grain Meterraian Salad	Seasoned Rice
Mashed Potatoes	Baked Beans

*Extra Choice 50¢ per person**

*Tax and Gratuity Included in
Buffet, Dinner and Stations Packages*

Guest Request Buffet

Sliced Montreal Seasoned Pork Loin
or Sliced Prime Rib Au Jus + \$2.99 per person

Chicken Francaise or Chicken Parmigiana

Baked Salmon with Our Lime Dill Butter or
Cape Cod Haddock

Chef Salad ~ Mixed Vegetables
Roasted Red Skin Potatoes ~ Seasoned Rice

Penne Pasta & Sauce

Italian Bread

Coffee & Tea

Open Bar ~ \$57.99

House Bar ~ \$54.99

Dinner Packages

Fresh Roasted Prime Rib

Baked Stuffed Chicken Breast

Baked Salmon With Lime Dill Butter

Includes:

Main Entrée with Potato & Vegetable
Family Style Chef Salad ~ Italian Bread & Butter
Coffee ~ Tea

Must have Dinner Selection indicated on name card

Open Bar ~ \$56.99

House Bar ~ \$53.99

Reception Stations Menu

Display

To be served the first hour

Deluxe Cheese Board
Vegetable Crudités with Dip
Fruit Kabobs

Passed Hors D'Oeuvres

Choose one from column A and one from column B

Column A	Column B
Chilled Cocktail Shrimp	Stuffed Mushrooms
Scallops wrapped in Bacon	Vegetable Quesadilla
Beef Wellington	Bruschetta
Coconut Shrimp	on Grilled Artisan Bread

Each additional item \$1.95 per piece

Salads

Caesar

3 Grain Meterraian Salad

Tomato, Cucumber with Red Onion

Vegetables & Potatoes

House Potato, Garlic Mashed,
Seasoned Rice

Glazed Carrots, Green Beans

Pasta Station

Chicken Riggies, Penne Alfredo,

Linguine with Roasted Vegetables
in Garlic & Olive Oil

Carving Station

Choice of 2

Turkey Breast, Top Round of Beef,
Baked Ham, Roasted Pork Loin

Slow Roasted Prime Rib *(add \$2.99 per person)*

Beef Tenderloin *(add \$4.99 per person)*

Open Bar ~ \$62.99

House Bar ~ \$58.99