

GRILLE & BAR



GUARANTEES

To ensure we are able to fully accommodate your function, a final head count is requested at least 7 days prior to your event date. This head count will also serve as your MINIMUM guests. In the event that more people show up than anticipated and agreed upon Greenway Grille & Bar will do its best to accommodate those extra guests up to a reasonable point. Final payment will be calculated based on the minimum guarantee unless more guests arrive and in such will be adjusted accordingly

DEPOSITS

In order to guarantee your event date a non-refundable deposit of 50% is required. Your deposit will be credited towards the final bill. In the event of cancellation, your deposit will be forfeited as other functions may have been booked during your reserved date.

MENUS

Menu price is guaranteed at time of deposit. Greenway Grille & Bar reserves the right to adjust any menu prices at any time

PAYMENT POLICY

A deposit must be made to reserve your function date and final payment can be made at this time also if you prefer. A final head count and final payment is due **7** days prior to your event. Greenway Grille & Bar accepts cash, bank certified checks and all major credit cards. Any cash payment will receive a 3% discount

SERVICE CHARGE/SALES TAX

All functions are subject to a 20% service charge. This includes event set up, clean up, linen expense, and staffing. New York State Sales Tax of 8% will also be charged to your final bill. If desired any additional gratuity left will go directly to your servers.

RULES

Greenway Grille & Bar does allow guests to decorate for an event however we prohibit any sort of adhesive tape, tacks, glitter, and/or confetti. If this rule is broken a fee of up to a \$200 may apply

ADDITIONAL INFORMATION

The following menu is a guideline only, if there is something you would like changed or that is not shown here our chef will be more than happy to customize your menu for your special occasion!

In addition, you may bring in a cake, cookies, pastries, etc. Your dessert must be from a certified bakery with a receipt and the name of where it came from. If dessert is brought in you can avoid a plating/serving fee if you supply your own paper plates and plastic ware. If you do not provide paper plates and plastic ware for your brought in desserts a \$3 plating fee per person applies

New York State Health Law prohibits a guest from bringing in anything baked at home, no exceptions. No other food or beverages can be brought into the establishment.

New York State Health Law prohibits any leftovers from a buffet to be taken home.

HORS D'OEUVRES

ALL PRICES ARE BY 50 PIECES.

ORDER 2 OR MORE OF THE SAME ITEM RECEIVE A 10% DISCOUNT ON THAT ITEM

Artichoke French \$130
Baked Stuffed Jalapeños with Bacon & Cheese \$125
Boneless Wings (*Choice of 2 Sauce per 50 Hot, Medium, Mild Buffalo Mango Habenero, Country Sweet, BBQ, Carolina Mustard BBQ*) \$70
Buffalo Egg Rolls \$105
Chicken French Bites \$125
Clams Casino \$160
Coconut Crusted Shrimp with a Pina Colada Drizzle \$150
Crab Cakes with Remoulade Sauce \$170
Chicken Cordon Bleu Bites \$125
Chicken Fingers \$90
Chicken Wings (*Choice of 2 Sauce per 50 Hot, Medium, Mild Buffalo Mango Habenero, Country Sweet, BBQ, Carolina Mustard BBQ*) \$90
Fried Mac & Cheese Bites \$85
Fried Pickles with Remoulade Sauce \$75
Fried Pizza Logs \$95
Fried Zucchini Sticks \$85
Fried Okra \$95
Fried Buffalo Pierogies filled Potatoes and Cheese (Hot, Medium, Mild) \$95
Hog Wings with BBQ Sauce \$150
Loaded Potato Skins \$125
Mini House Made Meatballs with Marinara \$95
Mini House Made Meatballs with Vodka \$105
Mini Pretzels with Beer Cheese \$85
Mozzarella Sticks \$95
Onion Petals \$85
Onion Rings \$85
Panko Crusted Stuffed Mushrooms with Cheddar & Bacon \$150
Panko Crusted Shrimp \$140
Reuben Fritters \$120
Scallops Wrapped in Bacon - **Market Price**
Shrimp Cocktail with cocktail sauce \$130
Slider Cheese Burgers on mini Pretzel Rolls \$125
Spanakopita \$120
Spinach and Artichoke Dip (1/2 Tray) with 50 toasted Crostinis \$115
Stuffed Jalapeños Poppers \$130
Swedish House Made Meatballs \$105
Taquitos \$105
Thai Spring Rolls with Soy Sauce \$115
Tomato Basil Bruschetta on Toasted Crostinis \$65

COLD PLATTERS - BY PERSON

Vegetable Crudités \$5
Fruit Tray - **Seasonal Market Price**
Cheese & Crackers \$6
Antipasto \$7

FORMAL SIT DOWN DINNER SERVICE

For Parties of 20 or more

All entrées include your choice of House or (Caesar salad - \$3 extra per person) and fresh baked rolls
**Please pick 3 choices (10 minimum per choice)*

ENTRÉES

Rib Eye

Grilled 14 oz. USDA Choice cut rib eye served with smashed red skin potatoes and a vegetable du jour
\$29.99

With sautéed mushrooms \$34.99

NY Strip Steak

Grilled 14 oz. USDA Choice Strip Loin served with smashed red skin potatoes and a vegetable du jour
\$24.99

With sautéed mushrooms \$27.99

Chicken French Florentine

Egg battered chicken sautéed in lemon butter sherry wine sauce with wilted fresh spinach over angel hair pasta \$17.49

Lemon Basil Chicken

Twin Panko crusted chicken cutlets topped with a lemon basil cream sauce. Served with smashed red skin potatoes and a vegetable du jour \$18.99

Pecan Crusted Salmon

Atlantic salmon encrusted with pecans and served with smashed red skin potatoes and also a vegetable du jour \$22.99

Blackened Haddock

Topped with a roasted red pepper cream sauce
served with smashed red skin potatoes and a vegetable du jour \$21.99

Chicken Carciofo

Grilled chicken, artichokes, chopped kalamata olives, sundried tomatoes, fresh spinach in a lemon wine sauce tossed in linguini finished with crumbled feta cheese \$18.49

Chicken Parmesan

Twin breaded chicken cutlets topped with our house marinara sauce, melted provolone served over angel hair pasta \$17.99
with Vodka Sauce \$18.99

Veal Parmesan

Twin breaded veal cutlets topped with our house marinara sauce, melted provolone served over angel hair pasta \$26.99
with Vodka Sauce \$27.99

Eggplant Parmesan

Breaded eggplant wheels topped with our house marinara sauce, melted provolone served over angel hair pasta \$16.49
with Vodka Sauce \$17.99

Greenway Grille & Bar

2771 Scottsville Road, Scottsville, NY 14546

Phone: 585.889.1400 | Fax: 585.889.7751 | info@greenwaygrilleandbar.com

BUFFET MENUS

All buffets require a minimum of 20 people

Prices listed are per person

DINNER BUFFET

The **BRONZE**, **SILVER** and **GOLD** packages all include the following:

House Salad w/ Italian Dressing **OR** (Caesar Salad add \$2pp) **OR** (Cranberry Apple Salad – Add \$2 pp)

Roasted Potatoes

Penne Marinara or Penne & Broccoli tossed with garlic butter

Vegetable Du Jour

Fresh Rolls & Butter

BRONZE

Choice of 1 Meat

\$20.99

SILVER

Choice of 2 meats

\$23.99

GOLD

Choice of 3 meats

\$25.99

Meat Choices:

Chicken French, Roasted Lemon Pepper Chicken, Chicken Parmesan, Chicken Marsala, Grilled Chicken

Cutlets, Baked Ham, Roast Beef Au Jus, Italian Sausage with Peppers & Onions, Eggplant Parmesan

(Veal Parmesan add \$5)

LUNCH BUFFET

Offered between 11-3

THE MIDDAY

Assorted Wraps

Macaroni or Potato Salad

House Chips or House Salad

Assorted cookies

\$14.99

THE ITALIAN

Chicken French

Penne Marinara

House Salad

\$16.99

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BREAKFAST BRUNCH BUFFET

Available until 2pm

THE CLASSIC GREENWAY

Scrambled eggs
Sausage or Bacon

Pancakes or French toast

Home fries
Fresh Fruit
Assorted Pastries
Coffee, Tea and Juice

\$17.99

GRILLE & BAR

THE MONTE

Monte Cristo Sandwiches

Eggs Benedict (Crab cake Benedict add \$3 per person)

Roasted Potatoes
Stuffed French Toast
Fresh Fruit
Assorted Pastries
Coffee, Tea and Juice

\$23.99

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BEVERAGE SERVICES

Prices are on a per person basis
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WINE & LIQUOR

Well Bar

\$14 1st hour
each additional hour \$8

Call Bar

\$16 1st hour
each additional hour \$10

Top Shelf Bar

\$20 1st hour
each additional hour \$13

Beer & House Wine Only

\$15 1st hour
each additional hour \$8

Coffee, Tea, Soda and Juice

\$4

PUNCH BOWLS

ALL PUNCH BOWLS ARE RECOMMENDED FOR 20 PEOPLE

Classic Punch

Non-Alcoholic \$50

Mimosa

\$70

Wine Punch

\$70

Rum Punch

\$80