

# Served Wedding Package One

## Beverages

Three-Hour House Open Bar Service  
Complimentary Champagne Toast for All of Your Guests

### Bottled Beer

Labatt's  
Labatt's Lite  
Budweiser  
Budweiser Light  
Coors Light  
O'Douls

### House Wine

Chardonnay  
Merlot  
Pinot Grigio  
White Zinfandel

### Liquors

Vodka – Seagram's  
Gin – Seagram's  
Canadian – Corby's  
Rum – Bacardi  
Bourbon – Old Forrester  
Tequila – Rosita's  
Scotch – Duggan's Dew

### Soda

Pepsi  
Diet Pepsi  
Sierra Mist  
Ginger Ale

Cordials that are featured include: Amaretto, Kahlua, Bailey's, and Peach Schnappes.

## Hors d'oeuvres

International & Domestic Cheese and Fruit Display with  
Cracker Assortment & House Mustard

~ and ~

Fresh Seasonal Vegetable Crudité with Craftsman Dipping Sauces

## First Course

Chef's Choice of Specialty Soup

~ or ~

Fresh Seasonal Fruit Compote with Mango and Kiwi Sauce

## Salad Course

Traditional Caesar Salad with Semolina Croutons and Asiago Cheese

~ or ~

Bouquet of Fresh Greens topped with Choice of Dressing

**THE CRAFTSMAN INN AND CONFERENCE CENTER**

7300 East Genesee Street, Fayetteville, NY 13066

*All prices are per person and subject to 8% tax and 19% service charge.*

## **Entrées**

(Select any Two Entrées as well as the Grilled Vegetable Napoleon.

All Entrées include Chef's Choice of appropriate Starch and Vegetable and Fresh Baked Bread.)

Pan Seared Natural Chicken Breast with Sweet Corn Thyme Broth...\$47.95

Pan Roasted Chicken Breast Stuffed with Fresh Spinach, Ricotta Cheese and Pine Nuts in a Toasted Sage Cream...\$48.95

Breast of Chicken Stuffed with a Rich Artichoke Mousse, Proscuitto and Gruyere Cheese Baked in Puffed Pastry...\$49.95

Pecan Crusted Atlantic Salmon with Fennel Pumpkinseed Broth...\$51.95

Sesame Crusted Atlantic Swordfish with Cilantro Tomato Broth...\$51.95

Stuffed Portobello Mushroom: Stuffed with seasonal Vegetables with Roasted Red Pepper, served on Garlic Basil Capellini...\$47.95

Pan Roasted Chilean Sea Bass with Sweet Tomato, Lemon and Thyme Relish...\$60.95

Grilled Petit Filet Mignon paired with an 8oz. Steamed Maine Lobster Tail...MARKET

Sliced Tenderloin of Beef with Cabernet Truffle Glaze...\$62.95

Slow Roasted 14oz. Prime Rib with, Rosemary, Garlic and Black Pepper crust served with au Jus...\$51.95

Grilled Choice 8oz. Filet Mignon with Forest Mushroom Demi...\$64.95

Grilled Choice 12 oz. NY Strip with Shallot Rosemary Compote...\$59.95

New Zealand Baby Rack of Lamb with Lemon Caperberry Oil...\$59.95

Lemon Rosemary Spiked Pork Loin with Roasted Garlic Pinot Noir Broth...\$47.95

Sliced Tenderloin of Beef paired with Pecan Crusted Atlantic Salmon...\$59.95

Grilled Petit Filet Mignon paired with Roasted Sea Bass...\$65.95

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## **THE CRAFTSMAN INN AND CONFERENCE CENTER**

7300 East Genesee Street, Fayetteville, NY 13066

*All prices are per person and subject to 8% tax and 19% service charge.*

# Served Wedding Package Two

## Beverages

Four-Hour House Open Bar Service  
Complimentary Champagne Toast for All of Your Guests

### Bottled Beer

Labatt's  
Labatt's Lite  
Budweiser  
Budweiser Light  
Coors Light  
O'Douls

### House Wine

Chardonnay  
Merlot  
Pinot Grigio  
White Zinfandel

### Liquors

Vodka – Seagram's  
Gin – Seagram's  
Canadian – Corby's  
Rum – Bacardi  
Bourbon – Old Forrester  
Tequila – Rosita's  
Scotch – Duggan's Dew

### Soda

Pepsi  
Diet Pepsi  
Sierra Mist  
Ginger Ale

Cordials that are featured include: Amaretto, Kahlua, Bailey's, and Peach Schnappes.

## Stationary Hors d'oeuvres

International & Domestic Cheese and Fruit Display with  
Cracker Assortment & House Mustard

~and~

Fresh Seasonal Vegetable Crudit  with Craftsman Dipping Sauces

## Butler-Passed Hors d'oeuvres

*(Please select three hors d'oeuvres from the following)*

Crostini with Tomato, Basil, Garlic & Fresh Mozzarella  
Roasted Eggplant Confit with Aged Goat Cheese en Croute  
Melon wrapped in Proscuitto  
Skewered Thai Chicken Satays with Spicy Peanut Dipping Sauce  
Skewered Marinated Beef Satays with Thai Peanut Sauce  
Gianelli Sausage and Ricotta Stuffed Mushrooms  
Onion and Smoked Gouda Tart  
Smoked Chicken and Cheese Quesadilla  
Mini Golden Potato Pancakes with Sour Cream or Apple Sauce

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### *First Course*

Chef's Choice of Specialty Soup

~ or ~

Fresh Seasonal Fruit Compote with Mango and Kiwi Sauce

### *Salad Course*

Traditional Caesar Salad with Semolina Croutons and Asiago Cheese

~ or ~

Bouquet of Fresh Greens topped with Choice of Dressing

### *Entrées*

(Select any Two Entrées as well as the Grilled Vegetable Napoleon.

All Entrées include Chef's Choice of appropriate Starch and Vegetable and Fresh Baked Bread.)

Pan Seared Natural Chicken Breast with Sweet  
Corn Thyme Broth...\$57.95

Pan Roasted Chicken Breast Stuffed with Fresh  
Spinach, Ricotta Cheese and Pine Nuts in a  
Toasted Sage Cream...\$58.95

Breast of Chicken Stuffed with a Rich Artichoke  
Mousse, Proscuitto and Gruyere Cheese Baked in  
Puffed Pastry...\$59.95

Pecan Crusted Atlantic Salmon with Fennel  
Pumpkinseed Broth...\$61.95

Sesame Crusted Atlantic Swordfish with Cilantro  
Tomato Broth...\$61.95

Stuffed Portobello Mushroom: Stuffed with seasonal  
Vegetables with Roasted Red Pepper, served on  
Garlic Basil Capellini...\$57.95

Pan Roasted Chilean Sea Bass with Sweet  
Tomato, Lemon and Thyme Relish...\$70.95

Grilled Petit Filet Mignon paired with an 8oz.  
Steamed Maine Lobster Tail...MARKET

Sliced Tenderloin of Beef with  
Cabernet Truffle Glaze...\$72.95

Slow Roasted 14oz. Prime Rib with  
Rosemary, Garlic and Black Pepper  
crust served with au Jus...\$61.95

Grilled Choice 8oz. Filet Mignon with  
Forest Mushroom Demi...\$74.95

Grilled Choice 12oz. NY Strip with  
Shallot Rosemary Compote...\$69.95

New Zealand Baby Rack of Lamb with  
Lemon Caperberry Oil...\$73.95

Lemon Rosemary Spiked Pork Loin  
with Roasted Garlic Pinot Noir  
Broth...\$57.95

Sliced Tenderloin of Beef paired  
with Pecan Crusted Atlantic  
Salmon...\$69.95

Grilled Petit Filet Mignon paired  
with Roasted Sea Bass...\$75.95



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# Served Wedding Package Three

## Beverages

Four-Hour Premium Open Bar Service  
Complimentary Champagne Toast for All of Your Guests

### Bottled Beer

Labatt's & Labatt Lite  
Bud & Bud Light  
Coors Lite  
Amstel  
Heineken  
Sam Adams  
O'Douls  
Buckler

### House Wine

Chardonnay  
Merlot  
Pinot Grigio  
White Zinfandel  
Riesling  
Cabernet Sauvignon  
Shiraz

### Liquors

Tequila – Jose Cuervo  
Rum – Bacardi, Myers  
Gin – Beefeater, Tanqueray  
Bourbon – Jim Beam,  
Jack Daniels  
Vodka – Absolut, Stolichnaya, Ketel One  
Canadian – Seagram 7, Black Velvet, CC  
Scotch – Dewars, Johnny Walker Red, J&B

### Soda

Pepsi  
Diet Pepsi  
Sierra Mist  
Ginger Ale

Cordials that are featured include: Amaretto, Kahlua, Bailey's, and Peach Schnappes.

## Stationary Hors d'oeuvres

Mission Market Display featuring:

A Beautiful Harvest of Fresh, Colorful Crudites with Dips,  
Imported and Domestic Cheeses to include  
Wheels of Fontina, Cheddar, Provolone, and Gorgonzola,  
Cascades of Red and White Grapes, Assorted Melons and Berries,  
Marinated Mushrooms, Bowls of Marinated Imported Olives,  
Roasted Red Peppers, and Marinated Artichoke Hearts,  
Served with Assorted Artisan Breads

## Butler-Passed Hors d'oeuvres

*(Please select three hors d'oeuvres from the following)*

Crostini with Tomato, Basil, Garlic & Fresh Mozzarella  
Artichoke Tempura with Oriental Dipping Sauce  
Smoked Salmon Pinwheel with Saffron Aioli  
Crab Salad Profiteroles  
Skewered Thai Chicken Satays with Spicy Peanut Dipping Sauce  
Skewered Marinated Beef Satays with Thai Peanut Sauce  
Gianelli Sausage and Ricotta Stuffed Mushrooms  
Smoked Chicken and Cheese Quesadilla  
Mini Golden Potato Pancakes with Sour Cream or Apple Sauce  
Mini Maryland Crab Cake with Spicy Plum Sauce

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### **First Course**

Chef's Choice of Specialty Soup

~or~

Fresh Seasonal Fruit Compote with Mango and Kiwi Sauce

### **Salad Course**

Baby Spinach Salad with Aged Goat Cheese, Roasted Bosc Pear  
and Honey Vinaigrette

~or~

Mesclun Greens with Shaved Cucumber Ribbon, Vine Ripe Tomato,  
Chive Oil and Mustard Seed Vinaigrette

### **Entrées**

(Select any Two Entrées as well as the Grilled Vegetable Napoleon.

All Entrées include Chef's Choice of appropriate Starch and Vegetable and Fresh Baked Bread.)

Pan Seared Natural Chicken Breast with Sweet  
Corn Thyme Broth...\$68.95

Pan Roasted Chicken Breast Stuffed with Fresh  
Spinach, Ricotta Cheese and Pine Nuts in a  
Toasted Sage Cream...\$69.95

Breast of Chicken Stuffed with a Rich Artichoke  
Mousse, Prosciutto and Gruyere Cheese Baked in  
Puffed Pastry...\$70.95

Pecan Crusted Atlantic Salmon with Fennel  
Pumpkinseed Broth...\$72.95

Sesame Crusted Atlantic Swordfish with Cilantro  
Tomato Broth...\$72.95

Stuffed Portobello Mushroom: Stuffed with seasonal  
Vegetables with Roasted Red Pepper, served on,  
Garlic Basil Capellini ...\$68.95

Pan Roasted Chilean Sea Bass with Sweet  
Tomato, Lemon and Thyme Relish...\$80.95

Grilled Petit Filet Mignon paired with an 8oz.  
Steamed Maine Lobster Tail...MARKET

Sliced Tenderloin of Beef with  
Cabernet Truffle Glaze...\$82.95

Slow Roasted 14oz. Prime Rib with  
Rosemary, Garlic and Black Pepper  
crust served with au Jus...\$72.95

Grilled Choice 8oz. Filet Mignon with  
Forest Mushroom Demi...\$84.95

Grilled Choice 12oz. NY Strip with  
Shallot Rosemary Compote...\$79.95

New Zealand Baby Rack of Lamb with  
Lemon Caperberry Oil...\$83.95

Lemon Rosemary Spiked Pork Loin  
with Roasted Garlic Pinot Noir  
Broth...\$68.95

Sliced Tenderloin of Beef paired  
with Pecan Crusted Atlantic  
Salmon...\$79.95

Grilled Petit Filet Mignon paired  
with Roasted Sea Bass...\$85.95



## **THE CRAFTSMAN INN AND CONFERENCE CENTER**

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# Served Wedding Packages

## **Additional Information for All Served Wedding Packages**

An Intermezzo Course of Sorbet may be added for an additional fee of \$2.00 per person.

The Craftsman has special menus and pricing for Vendor meals (photographer, DJ, videographer) and children ages 10 and younger.

A third meat entrée can be selected for an additional fee of \$1.00 per person.

All evening wedding receptions are based on five hours of use of the Mission Ballroom. The wedding reception can be extended for a sixth hour for an additional fee of \$150.

## **Additional Information: Served Package One**

- ✧ Additional Hours of Open Bar may be purchased for \$5.00 per person, per hour.
- ✧ The Open Bar can be upgraded to include all Premium Brand Liquors and Imported Beers for an additional fee of \$6.00 per person.
- ✧ There will be a \$10.00 discount for each person under 21 years of age.

## **Additional Information: Served Package Two**

- ✧ Additional Hours of Open Bar may be purchased for \$5.00 per person, per hour.
- ✧ The Open Bar can be upgraded to include all Premium Brand Liquors and Imported Beers for an additional fee of \$8.00 per person.
- ✧ There will be a \$12.00 discount for each person under 21 years of age.

## **Additional Information: Served Package Three**

- ✧ Additional Hours of Open Bar may be purchased for \$6.00 per person, per hour.
- ✧ There will be a \$14.00 discount for each person under 21 years of age.

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# Buffet Wedding Package One

## Beverages

Three-Hour House Open Bar Service  
Complimentary Champagne Toast for All of Your Guests

### Bottled Beer

Labatt's  
Labatt's Lite  
Budweiser  
Budweiser Light  
Coors Light  
O'Douls

### House Wine

Chardonnay  
Merlot  
Pinot Grigio  
White Zinfandel

### Liquors

Vodka – Seagram's  
Gin – Seagram's  
Canadian – Corby's  
Rum – Bacardi  
Bourbon – Old Forrester  
Tequila – Rosita's  
Scotch – Duggan's Dew

### Soda

Pepsi  
Diet Pepsi  
Sierra Mist  
Ginger Ale

Cordials that are featured include: Amaretto, Kahlua, Bailey's, and Peach Schnappes.

## Hors d'oeuvres

International & Domestic Cheese and Fruit Display with  
Cracker Assortment & House Mustard

~and~

Fresh Seasonal Vegetable Crudit  with Craftsman Dipping Sauces

## Dinner Buffet Menu

House Field Greens with Fresh Vegetables and Choice of Dressing  
Roasted Vegetable Pasta Salad with Sage and Roasted Garlic  
Fresh Seasonal Fruit Salad  
Chef-Carved Top Round of Angus Beef with au Jus and Creamy Horseradish Sauce  
Pan Seared Chicken Breast with Wild Mushroom Madeira Sauce  
Cheese Tortellini with Toasted Pinenuts, Fresh Basil, and Marinara  
Herb Roasted Baby Red Potatoes  
Chef's Fresh Seasonal Vegetables  
Freshly Baked Bread with Creamy Butter  
Freshly Brewed Coffee and Tea

**\$52.95**

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# Buffet Wedding Package Two

## Beverages

Four-Hour House Open Bar Service  
Complimentary Champagne Toast for All of Your Guests

### Bottled Beer

Labatt's  
Labatt's Lite  
Budweiser  
Budweiser Light  
Coors Light  
O'Douls

### House Wine

Chardonnay  
Merlot  
Pinot Grigio  
White Zinfandel

### Liquors

Vodka – Seagram's  
Gin – Seagram's  
Canadian – Corby's  
Rum – Bacardi  
Bourbon – Old Forrester  
Tequila – Rosita's  
Scotch – Duggan's Dew

### Soda

Pepsi  
Diet Pepsi  
Sierra Mist  
Ginger Ale

Cordials that are featured include: Amaretto, Kahlua, Bailey's, and Peach Schnappes.

## Stationary Hors d'oeuvres

International & Domestic Cheese and Fruit Display with  
Cracker Assortment & House Mustard

~and~

Fresh Seasonal Vegetable Crudité with Craftsman Dipping Sauces

## Butler-Passed Hors d'oeuvres

*(Please select three hors d'oeuvres from the following)*

Crostini with Tomato, Basil, Garlic & Fresh Mozzarella  
Roasted Eggplant Confit with Aged Goat Cheese en Crouete  
Melon wrapped in Proscuitto

Skewered Thai Chicken Satays with Spicy Peanut Dipping Sauce

Skewered Marinated Beef Satays with Thai Peanut Sauce

Gianelli Sausage and Ricotta Stuffed Mushrooms

Onion and Smoked Gouda Tart

Smoked Chicken and Cheese Quesadilla

Mini Golden Potato Pancakes with Sour Cream or Apple Sauce

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**Dinner Buffet Menu**

House Field Greens with Fresh Vegetables and Choice of Dressing  
Rosemary-scented Grilled Italian Vegetables with Marinated Country Olives  
Hot Broccoli Salad with Mushrooms, Sun-dried Tomatoes, Pinenuts and Garlic  
Fresh Seasonal Fruit Salad  
Pecan Crusted Atlantic Salmon with Fennel Pumpkinseed Broth  
Ricotta Stuffed Shells with Fresh Thyme, Smoked Mozzarella, and Marinara  
Chef-carved Slow Roasted Prime Rib of Beef  
Spinach and Gruyere Stuffed Breast of Chicken with Sweet Pepper Thyme Glaze  
Herb Roasted Baby Red Potatoes  
Chef's Fresh Seasonal Vegetables  
Freshly Baked Bread with Creamy Butter  
Freshly Brewed Coffee and Tea

**\$62.95**



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# Buffet Wedding Package Three

## Beverages

Four-Hour Premium Open Bar Service  
Complimentary Champagne Toast for All of Your Guests

### Bottled Beer

Labatt's & Labatt's Lite  
Bud & Bud Light  
Coors Lite  
Amstel  
Heineken  
Sam Adams  
O'Douls  
Buckler

### House Wine

Chardonnay  
Merlot  
Pinot Grigio  
White Zinfandel  
Riesling  
Cabernet Sauvignon  
Shiraz

### Liquors

Tequila – Jose Cuervo  
Rum – Bacardi, Myers  
Gin – Beefeater, Tanqueray  
Bourbon – Jim Beam,  
Jack Daniels  
Vodka – Absolut, Stolichnaya, Ketel One  
Canadian – Seagram 7, Black Velvet, CC  
Scotch – Dewars, Johnny Walker Red, J&B

### Soda

Pepsi  
Diet Pepsi  
Sierra Mist  
Ginger Ale

Cordials that are featured include: Amaretto, Kahlua, Bailey's, and Peach Schnappes.

## Stationary Hors d'oeuvres

Mission Market Display featuring:

A Beautiful Harvest of Fresh, Colorful Crudites with Dips,  
Imported and Domestic Cheeses to include  
Wheels of Fontina, Cheddar, Provolone, and Gorgonzola,  
Cascades of Red and White Grapes, Assorted Melons and Berries,  
Marinated Mushrooms, Bowls of Marinated Imported Olives,  
Roasted Red Peppers, and Marinated Artichoke Hearts,  
Served with Assorted Artisan Breads

## Butler-Passed Hors d'oeuvres

*(Please select three hors d'oeuvres from the following)*

Crostini with Tomato, Basil, Garlic & Fresh Mozzarella  
Artichoke Tempura with Oriental Dipping Sauce  
Smoked Salmon Pinwheel with Saffron Aioli  
Skewered Thai Chicken Satays with Spicy Peanut Dipping Sauce  
Skewered Marinated Beef Satays with Thai Peanut Sauce  
Gianelli Sausage and Ricotta Stuffed Mushrooms  
Smoked Chicken and Cheese Quesadilla  
Mini Golden Potato Pancakes with Sour Cream or Apple Sauce  
Mini Maryland Crab Cakes With Spicy Plum Sauce

## **THE CRAFTSMAN INN AND CONFERENCE CENTER**

7300 East Genesee Street, Fayetteville, NY 13066


*All prices are per person and subject to 8% tax and 19% service charge.*



***Dinner Buffet Menu***

Field Greens and Belgian Endive with Roasted Pears, Gorgonzola and Balsamic Vinaigrette  
Sweet Cherry Tomato and Watercress Salad with Dijon Thyme Vinaigrette  
Hot Broccoli Salad with Mushrooms, Sun-dried Tomatoes, Pine nuts, and Garlic  
Seasonal Fresh Fruit Salad  
Grilled Atlantic Swordfish with Roasted Tomato Ginger Compote  
Gnocchi with Roasted Wild Mushrooms, Sweet Peppers and Toasted Sage Cream  
Chef-carved Roast Tenderloin of Beef with Cabernet Truffle Glaze  
Roasted Stuffed Chicken with Roasted Garlic, Oyster Mushrooms and  
Fresh Mozzarella with Chardonnay Thyme Bouillon  
Herb Roasted Baby Red Potatoes  
Chef's Fresh Seasonal Vegetables  
Freshly Baked Bread with Creamy Butter  
Freshly Brewed Coffee and Tea

**\$72.95**



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# Buffet Wedding Packages

## Additional Information for All Buffet Wedding Packages

The Craftsman has special menus and pricing for Vendor meals (photographer, DJ, videographer) and children ages 10 and younger.

All evening wedding receptions are based on five hours of use of the Mission Ballroom. The wedding reception can be extended for a sixth hour for an additional fee of \$150.

### **Additional Information: Buffet Package One**

- ✧ Additional Hours of Open Bar may be purchased for \$5.00 per person, per hour.
- ✧ The Open Bar can be upgraded to include all Premium Brand Liquors and Imported Beers for an additional fee of \$6.00 per person.
- ✧ There will be a \$10.00 discount for each person under 21 years of age.
- ✧ Slow Roasted Prime Rib of Beef can be substituted for the Chef-carved Top Round of Angus Beef for an additional fee of \$5.00 per person.
- ✧ Carved Roast Tenderloin of Beef can be substituted for the Chef-carved Top Round of Angus Beef for an additional fee of \$7.00 per person.

### **Additional Information: Buffet Package Two**

- ✧ Additional Hours of Open Bar may be purchased for \$5.00 per person, per hour.
- ✧ The Open Bar can be upgraded to include all Premium Brand Liquors and Imported Beers for an additional fee of \$8.00 per person.
- ✧ There will be a \$12.00 discount for each person under 21 years of age.
- ✧ Carved Roast Tenderloin of Beef can be substituted for the Chef-carved Slow Roasted Prime Rib of Beef for an additional fee of \$7.00 per person.

### **Additional Information: Buffet Package Three**

- ✧ Additional Hours of Open Bar may be purchased for \$6.00 per person, per hour.
- ✧ There will be a \$14.00 discount for each person under 21 years of age.

**THE CRAFTSMAN INN AND CONFERENCE CENTER**

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*All prices are per person and subject to 8% tax and 19% service charge.*

# Stations Wedding Package One

## Beverages

Four-Hour House Open Bar Service  
Complimentary Champagne Toast for All of Your Guests

### Bottled Beer

Labatt's  
Labatt's Lite  
Budweiser  
Budweiser Light  
Coors Light  
O'Douls

### House Wine

Chardonnay  
Merlot  
Pinot Grigio  
White Zinfandel

### Liquors

Vodka – Seagram's  
Gin – Seagram's  
Canadian – Corby's  
Rum – Bacardi  
Bourbon – Old Forrester  
Tequila – Rosita's  
Scotch – Duggan's Dew

### Soda

Pepsi  
Diet Pepsi  
Sierra Mist  
Ginger Ale

Cordials that are featured include: Amaretto, Kahlua, Bailey's, and Peach Schnappes.

## Hors d'oeuvres

International & Domestic Cheese and Fruit Display with  
Cracker Assortment & House Mustard

~ and ~

Fresh Seasonal Vegetable Crudité with Craftsman Dipping Sauces

**THE CRAFTSMAN INN AND CONFERENCE CENTER**

7300 East Genesee Street, Fayetteville, NY 13066

*All prices are per person and subject to 8% tax and 19% service charge.*



### **Salad Station**

*(Please select three salads from the following)*

House Mixed Greens with Tomato, Cucumber, Carrots, Red & Green Bell Peppers, served with Chef's Choice of Dressing

Romaine Lettuce tossed with our House Caesar Dressing and topped with Asiago Cheese and Semolina Croutons

Red Oak and Endive with Bleu Cheese, Toasted Spicy Walnuts and Smokehouse Bacon with Pink Peppercorn Vinaigrette

Baby Spinach with Roasted Bosc Pears, Aged Goat Cheese and Champagne Mustard Seed Vinaigrette

Field Greens with Shaved Fennel, Parma Proscuitto and Kalamata Olives with Lemon Scented Oregano Vinaigrette

Grilled Italian Vegetables (eggplant, Portobello mushrooms, zucchini, and hot peppers) served with Balsamic Vinaigrette

Sliced Beefsteak Tomato, Fresh Basil & Mozzarella drizzled with Extra Virgin Olive Oil

### **Pasta Station**

Your Choice of Two Pastas, Cooked-to-Order: Penne, Orchietta, Gemelli, or Farfalle

Tossed with your Choice of Two Sauces: Pink Tomato Vodka Sauce, Lemon Chive, Alfredo, Pomodoro Marinara, Creamy Pesto, Primavera Olio and Calamari Ragout

### **Carving Station**

*Our Premium Meats are Hand-Carved to Order and Served on Fresh Baked Mini-Rolls with Mustard, Mayonnaise and Appropriate Chef's Condiments*

Choice of Two:

Top Round of Angus Beef with Creamy Horseradish Sauce  
Roast Turkey Breast Accompanied by Cranberry Mayonnaise  
Baked Honey Glazed Spiral Ham served with Whole Grain Mustard  
Roasted Pork Loin with a Sun-dried Cherry and Merlot Glaze

**\$54.95**



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# Stations Wedding Package Two

## Beverages

Five-Hour House Open Bar Service  
Complimentary Champagne Toast for All of Your Guests

### Bottled Beer

Labatt's  
Labatt's Lite  
Budweiser  
Budweiser Light  
Coors Light  
O'Douls

### House Wine

Chardonnay  
Merlot  
Pinot Grigio  
White Zinfandel

### Liquors

Vodka – Seagram's  
Gin – Seagram's  
Canadian – Corby's  
Rum – Bacardi  
Bourbon – Old Forrester  
Tequila – Rosita's  
Scotch – Duggan's Dew

### Soda

Pepsi  
Diet Pepsi  
Sierra Mist  
Ginger Ale

Cordials that are featured include: Amaretto, Kahlua, Bailey's, and Peach Schnappes.

## Hors d'oeuvres

International & Domestic Cheese and Fruit Display with  
Cracker Assortment & House Mustard

~ and ~

Fresh Seasonal Vegetable Crudité with Craftsman Dipping Sauces

### Butler-Passed Hors d'oeuvres

*(Please select three hors d'oeuvres from the following)*

Crostini with Tomato, Basil, Garlic & Fresh Mozzarella

Roasted Eggplant Confit with Aged Goat Cheese en Crouete

Melon wrapped in Proscuitto

Skewered Thai Chicken Satays with Spicy Peanut Dipping Sauce

Skewered Marinated Beef Satays with Thai Peanut Sauce

Gianelli Sausage and Ricotta Stuffed Mushrooms

Onion and Smoked Gouda Tart

Smoked Chicken and Cheese Quesadilla

Mini Golden Potato Pancakes with Sour Cream or Apple Sauce

**THE CRAFTSMAN INN AND CONFERENCE CENTER**

7300 East Genesee Street, Fayetteville, NY 13066

*All prices are per person and subject to 8% tax and 19% service charge.*



**Salad Station**

*(Please select three salads from the following)*

House Mixed Greens with Tomato, Cucumber,  
Carrots, Red & Green Bell Peppers, served  
with Chef's Choice of Dressing

Romaine Lettuce tossed with our House  
Caesar Dressing and topped with Asiago  
Cheese and Semolina Croutons

Red Oak and Endive with Bleu Cheese,  
Toasted Spicy Walnuts and Smokehouse  
Bacon with Pink Peppercorn Vinaigrette

Baby Spinach with Roasted  
Bosc Pears, Aged Goat Cheese and  
Champagne Mustard Seed Vinaigrette

Field Greens with Shaved Fennel,  
Parma Prosciutto and Kalamata Olives with  
Lemon Scented Oregano Vinaigrette

Grilled Italian Vegetables (eggplant,  
Portobello mushrooms, zucchini, and hot  
peppers) served with Balsamic Vinaigrette

Sliced Beefsteak Tomato, Fresh Basil &  
Mozzarella drizzled with Extra Virgin Olive Oil

**Pasta Station**

Your Choice of Two Pastas, Cooked-to-Order:  
Penne, Orchietta, Gemelli, or Farfalle

Tossed with your Choice of Two Sauces:  
Pink Tomato Vodka Sauce, Lemon Chive, Alfredo, Pomodoro Marinara,  
Creamy Pesto, Primavera Olio and Calamari Ragout

**Carving Station**

*Our Premium Meats are Hand-Carved to Order and Served on Fresh Baked Mini-Rolls  
with Mustard, Mayonnaise and Appropriate Chef's Condiments*

Choice of Two:

Slow Roasted Prime Rib of Beef with Rosemary, Garlic and Black Pepper Crust  
Roast Turkey Breast Accompanied by Cranberry Mayonnaise  
Baked Honey Glazed Spiral Ham served with Whole Grain Mustard  
Roasted Pork Loin with a Sun-dried Cherry and Merlot Glaze

**\$64.95**



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# Stations Wedding Package Three

## Beverages

Five-Hour Premium Open Bar Service  
Complimentary Champagne Toast for All of Your Guests

### Bottled Beer

Labatt's & Labatt Lite  
Bud & Bud Light  
Coors Lite  
Amstel  
Heineken  
Sam Adams  
O'Douls  
Buckler

### House Wine

Chardonnay  
Merlot  
Pinot Grigio  
White Zinfandel  
Riesling  
Cabernet Sauvignon  
Shiraz

### Liquors

Tequila – Jose Cuervo  
Rum – Bacardi, Myers  
Gin – Beefeater, Tanqueray  
Bourbon – Jim Beam,  
Jack Daniels  
Vodka – Absolut, Stolichnaya, Ketel One  
Canadian – Seagram 7, Black Velvet, CC  
Scotch – Dewars, Johnny Walker Red, J&B

### Soda

Pepsi  
Diet Pepsi  
Sierra Mist  
Ginger Ale

Cordials that are featured include: Amaretto, Kahlua, Bailey's, and Peach Schnappes.

## Stationary Hors d'oeuvres

Mission Market Display featuring:

A Beautiful Harvest of Fresh, Colorful Crudites with Dips,  
Imported and Domestic Cheeses to include  
Wheels of Fontina, Cheddar, Provolone, and Gorgonzola,  
Cascades of Red and White Grapes, Assorted Melons and Berries,  
Marinated Mushrooms, Bowls of Marinated Imported Olives,  
Roasted Red Peppers, and Marinated Artichoke Hearts,  
Served with Assorted Artisan Breads

## Butler-Passed Hors d'oeuvres

*(Please select three hors d'oeuvres from the following)*

Crostini with Tomato, Basil, Garlic & Fresh Mozzarella  
Artichoke Tempura with Oriental Dipping Sauce  
Smoked Salmon Pinwheels with Saffron Aioli  
Skewered Thai Chicken Satays with Spicy Peanut Dipping Sauce  
Skewered Marinated Beef Satays with Thai Peanut Sauce  
Gianelli Sausage and Ricotta Stuffed Mushrooms  
Smoked Chicken and Cheese Quesadilla  
Mini Golden Potato Pancakes with Sour Cream or Apple Sauce

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### **Salad Station**

*(Please select three salads from the following)*

House Mixed Greens with Tomato, Cucumber, Carrots, Red & Green Bell Peppers, served with Chef's Choice of Dressing

Romaine Lettuce tossed with our House Caesar Dressing and topped with Asiago Cheese and Semolina Croutons

Red Oak and Endive with Bleu Cheese, Toasted Spicy Walnuts and Smokehouse Bacon with Pink Peppercorn Vinaigrette

Baby Spinach with Roasted Bosc Pears, Aged Goat Cheese and Champagne Mustard Seed Vinaigrette

Field Greens with Shaved Fennel, Parma Prosciutto and Kalamata Olives with Lemon Scented Oregano Vinaigrette

Grilled Italian Vegetables (eggplant, Portobello mushrooms, zucchini, and hot peppers) served with Balsamic Vinaigrette

Sliced Beefsteak Tomato, Fresh Basil & Mozzarella drizzled with Extra Virgin Olive Oil

### **Pasta Station**

Your Choice of Two Pastas, Cooked-to-Order:  
Penne, Orchietta, Gemelli, or Farfalle

Tossed with your Choice of Two Sauces:  
Pink Tomato Vodka Sauce, Lemon Chive, Alfredo, Pomodoro Marinara,  
Creamy Pesto, Primavera Olio and Calamari Ragout

### **Carving Station**

*Our Premium Meats are Hand-Carved to Order and Served on Fresh Baked Mini-Rolls with Mustard, Mayonnaise and Appropriate Chef's Condiments*

Choice of Two:

Slow Roasted Tenderloin of Beef, accompanied by Bernaise Sauce & Horseradish Sauce  
Roast Turkey Breast Accompanied by Cranberry Mayonnaise  
Baked Honey Glazed Spiral Ham served with Whole Grain Mustard  
Roasted Pork Loin with a Sun-dried Cherry and Merlot Glaze

**\$74.95**

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# Stations Wedding Packages

## Additional Information for All Stations Wedding Packages

The Pasta Station can be upgraded by adding Grilled Boneless Breast of Chicken as an accompaniment for an additional fee of \$3.00 per person.

The Carving Station can be upgraded by substituting out one of the meat selections and replacing it with one of the following suggestions. (Please note additional cost per person.)

Slow Roasted Tenderloin of Beef accompanied by Bernaise Sauce and Horseradish Sauce...\$7.00

Roasted NY Strip Loin with Creamy Horseradish Sauce...\$5.00

Smoked Turkey Breast with Pommeray Mustard and Lemon Herb Mayonnaise...\$3.00

Salmon Fillet en Croute with Honey Mustard, Lemon Dill Crème Fraiche and Roasted Garlic Olive Tependade...\$5.00

The Craftsman has special menus and pricing for Vendor meals (photographer, DJ, videographer) and children ages 10 and younger.

Stations are based on a maximum 1.5 hour serve time and a minimum number of 40 guests.

All evening wedding receptions are based on five hours of use of the Mission Ballroom. The wedding reception can be extended for a sixth hour for an additional fee of \$150.

## **Additional Information: Stations Package One**

- ✧ Additional Hours of Open Bar may be purchased for \$5.00 per person, per hour.
- ✧ The Open Bar can be upgraded to include all Premium Brand Liquors and Imported Beers for an additional fee of \$8.00 per person.
- ✧ There will be a \$12.00 discount for each person under 21 years of age.

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### **Additional Information: Stations Package Two**

- ✧ Additional Hours of Open Bar may be purchased for \$5.00 per person, per hour.
- ✧ The Open Bar can be upgraded to include all Premium Brand Liquors and Imported Beers for an additional fee of \$10.00 per person.
- ✧ There will be a \$14.00 discount for each person under 21 years of age.

### **Additional Information: Stations Package Three**

- ✧ Additional Hours of Open Bar may be purchased for \$6.00 per person, per hour.
  - ✧ There will be a \$16.00 discount for each person under 21 years of age.
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