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The Ballroom
AT CAREY LAKE

2023 Wedding Pricing

Congratulations and thank you for choosing The Ballroom at Carey Lake for your special day! We LOVE weddings and spare no effort to make YOUR day the best it can be. We work with you to create a wedding ceremony and reception package based on your needs and by adding everything separately. Please note any events booked after 8/1/21 will require \$10,000 minimum room, food and beverage total before tax and gratuity.

Let's get started:

1. Pick your date *Friday, Saturday or Sunday?*
2. Choose ceremony *Onsite ceremony or reception only?*
3. Choose Ballroom for Reception *How many guests?*
4. Select Hors d'oeuvres/Cocktails *Hour 1 of open bar goes here!*
5. Select Dinner *What do you want to serve guests?*

Ballroom Dining Options

*All dinners include assorted cheese and cracker display and fresh vegetable crudités served during cocktail hour
Dinner includes house salad, dressings, rolls, butter, coffee, tea and hot chocolate station*

Buffet Menu

Choose three entrees and two side dishes
Take off 4.00 per guest for Friday, Sunday, off season Saturday

Bacon Crusted Chicken 49.00

House breaded bacon crusted chicken topped with honey Dijon cream sauce

Chicken Asiago 49.00

House breaded chicken breast covered with fresh Asiago cream sauce

Chicken Parmigiana 49.00

House breaded Chicken breast finished with red sauce, mozzarella, and provolone

Tequila Lime Chicken 49.00

Grilled chicken breast finished with a Tequila lime Bruschetta and fresh Monterey Jack cheese

Glazed Ham 49.00

Pecan applewood smoked ham

Vegetable Primavera 55.00

*Portobello mushrooms, roasted red peppers, summer squash, Spanish onion, spinach
sautéed in white wine, garlic and butter sauce served over pasta*

Portobello French 55.00

*5-inch portobello mushroom cap pan seared with
a sherry butter sauce over a bed of spaghetti and parmesan*

Ratatouille 55.00

Eggplant, zucchini, tomato and bell pepper sautéed in herb butter sauce

Carved Prime Rib 59.00

Crusted and slowly roasted in red wine garlic reduction

Lemon Dill or Teriyaki Salmon 59.00

Fresh Chef Cut 6oz Salmon fillet oven roasted

Side Dishes

Potatoes Au Gratin, *Garlic mashed, Roasted or mashed sweet potatoes, Roasted fingerlings*

Pasta *with herb butter sauce or pasta with red sauce*

Seasonal Medley *Seasonal vegetables tossed with garlic, shallots and white wine*

Broccoli and Cauliflower *Roasted and finished with a butter sauce*

Brussel Sprouts *Roasted with pancetta and finished with a candied bacon glaze*

Twice Baked Potato *Twice baked potato with bacon, cheddar, chives or garlic whip*

Garlicky Green Beans *with Slivered Almonds*

Rice *Vegetable Pilaf, Basmati Rice, Long Grain Wild Rice*

Mushroom Risotto *moonlight button mushrooms sliced in a creamy risotto sauce*

Plated Selection Menu

Choose three meals

Take 3.00 off per guest for Friday, Sunday, off season Saturday

Bacon Crusted Chicken 47.00

6oz Bacon breaded chicken breast topped with honey Dijon cream sauce

Served with Basmati Rice and fresh green beans

Chicken Asiago 47.00

6oz House breaded chicken breast topped with fresh Asiago cream

Served with spaghetti and garlic butter sauce, your choice of vegetable

Continued...

Chicken Bruschetta 47.00

6oz Grilled chicken breast topped with tequila lime bruschetta, Roma tomatoes and cilantro

Served over basmati rice with mixed vegetables

Chicken French 47.00

6oz Chicken breast egg battered with a lemon sherry butter sauce

Served with spaghetti, parmesan cheese and seasonal vegetable melody

Chicken Blush 47.00

6oz Marinated chicken breast with fresh marinara vodka blush sauce

Served with pasta, your choice of vegetable

Glazed Ham 47.00

Honey smoked ham, choice of two sides

Vegetable Napoleon (Vegan) 57.00

Layers of eggplant, summer squash, zucchini, portabella mushrooms, and roasted red peppers on a bed of quinoa finished with a tomato coulis

Stuffed Portobello (Vegan) 57.00

Fresh vegetable and tarragon stuffed mushroom cap

topped with fresh basil pesto and roasted red pepper coulis

Lemon Dill Salmon or Teriyaki Salmon 57.00

Chef Cut 6oz Salmon fillet oven roasted, topped with sauce

Served with wild long grain rice and fresh steamed broccoli

Pork Pinwheel 57.00

Pork tenderloin layered with ricotta cheese, fresh herbs, roasted red peppers, onions and raisins, topped with mushroom Marsala sauce, Served with garlic mashed potatoes and candied carrots

Bone-in Loin Chop 57.00

6oz seasoned bone in pork chop grilled, topped with bourbon pork gravy

Served with seasoned sweet potatoes and steamed broccoli

Beef Tips Diane 57.00

Sautéed beef tips with cremini mushrooms and garlic in Dijon mustard, Worcestershire bordelaise sauce, served over pasta, your choice of vegetable

Delmonico Steak 65.00

Seasoned and flame grilled to perfection served with an herb compote

Served with your choice of two sides

Seafood Marinara 65.00

Fresh blue mussels, clams, and bay shrimp poached in a basil seafood marinara sauce over linguine or spaghetti topped with a fresh asiago and fresh herb

N.Y. Strip 66.00

10oz Chef Carved NY strip steak flame grilled to perfection

Served with mushroom risotto and mix vegetable

Stuffed Sole 66.00

Stuffed sole fillet stuffed with bay scallops, bay shrimp, stuffing, baked and topped with fresh hollandaise sauce, served with basmati rice and fresh asparagus

Filet Mignon 68.00

6oz Filet flame grilled and seasoned

Served with herb roasted potato fingerlings, your choice of vegetable

Sea Bass 70.00

6oz Sea Bass pan seared in white wine and lemon juice topped with a lemon lime jicama and carrot slaw garlic aioli on a bed of zucchini, squash and spaghetti

group tastings are available at an extra cost of \$100 per couple

Extras

(To be added to existing package, not stand alone items)

Late night pick three 10.00 per guest

Cheeseburger sliders, French Fries, Chicken Fingers, Mozzarella Sticks, Mac N Cheese Bites, Soft Pretzels

Taco Stations 10.00 per guest

build your own

Garbage Plates 12.00 per guest

build your own

Chocolate Fountain \$8 per guest

Pretzel Sticks, Marshmallows, Strawberries, Cherries, Rice Crispy Squares

Ice Cream Sundae Bar \$7 per guest

Chocolate and Vanilla Ice Cream with assorted toppings