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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!*

Ballroom Cocktail Hour

Handmade Fresh Hor D'oeuvres

Priced per guest

1 selection 6.00 2 selections 10.00 3 selections 13.00

Mac and Cheese Bites *Deep fried mac and cheese with chipotle ranch or sriracha sauce*

Bruschetta *Tomatoes, onion, parmesan, and basil balsamic glaze on toasted crostini*

Arancini *4oz deep fried cheese risotto bites with marinara dipping sauce*

Fire & Ice *Jalapeño chutney on cucumber slices*

Pot stickers *Chicken pot stickers with Thai sriracha aioli*

Canapes *Assortment of roasted red pepper mousse a top cucumber rounds and smoked salmon mousse filled tarts*

Deviled Eggs *Farm fresh hard-boiled eggs, nutmeg and paprika*

Fruit Platter *Sliced fresh fruit*

Charcuterie *Cured meats, cheeses and olives with whole grain mustard and crackers*

Chips and Salsa *House made tortilla chips with assorted toppings*

Flatbread *Chef's choice of seasonal flat bread (both vegetarian and non-vegetarian available)*

Lettuce Wraps *Choice of Buffalo chicken, Cajun steak or coconut shrimp(7.50) wrapped in romaine lettuce*

Potato Skins *Topped with bacon and Monterey jack cheese*

Caprese Skewers *Cherry tomatoes, fresh basil, baby mozzarella, spinach drizzled with pesto on skewers*

Antipasto Skewers *Capicola, red and green pepper, red onion, ham, swiss and provolone on skewer.*

Seafood & Meat Options

Priced per guest

Smoked Salmon Tray *Smoked salmon capers, boiled eggs, olives, baby gherkins dill cream cheese and bread crostini **6.50***

Smoked Salmon Bites *Served with capers, pickled gherkins and dill crema on fresh cucumber **6.50***

Crab cakes *4oz crab cake with red wine jicama slaw, sriracha remoulade **6.50***

Scallops *Bacon wrapped scallops **7.50***

Ceviche Shooters *Citrus marinated bay shrimp and scallops tossed with red onion and bell pepper*
6.50

Shrimp Cocktail *Lemon poached shrimp with the house made cocktail sauce* **7.50**

Chef Made Meatballs *Ground beef and Italian sausage topped with shaved parmesan and mushroom cream or marinara sauce* **6.50**

Bacon Chicken Bites *Chicken breast wrapped in crisp bacon choice of sesame or buffalo drizzle* **6.50**

Vegan options

Priced per guest **6.50**

Tofu choices *Cilantro lime grilled tofu skewers, Sriracha grilled tofu skewers, Fried tofu bites with curry and olive oil, Fried tofu bites seasoned with cinnamon and sugar*

Mushroom and Caramelized Onion Crostini *with balsamic glaze*

Roasted Vegetable Skewers *drizzled with herbs and olive oil*

Twice Baked Red Potatoes *with chives*

Stuffed Mushroom choices *Vegetable, Spinach and dill tofu, Garlic and basil potato, Sweet potato*

Black Bean Burger Sliders *with tomato, spinach, olives and caramelized onion*

Vegan Black Bean Tacos *tomato, onion, lettuce caramelized onion*

Cucumber Dill and Vegan Cheese Roll

Dippable Naan Triangles *choice of fresh guacamole, roasted red pepper hummus, black olive and basil hummus, tomato and citrus bruschetta*