



General Information



Thank you for considering the Burgundy Basin for your upcoming event. Our establishment offers a variety of options and a staff with the experience to provide you with an enjoyable and successful visit. The following guidelines and procedures will ensure that you are totally satisfied with your event.

Deposits

We require a deposit to secure your date as definite. Your deposit will be applied toward your final bill at full value. In the event that your scheduled function is canceled, your deposit will become property of the Burgundy Basin.

Guarantees and Pricing

On Saturday evenings there is a minimum dollar amount required for each room. All other times require a minimum number of guests.

We must have a tentative count 10 days prior to your event and a final guarantee the day before your event. The bill will be based on the final guarantee or the minimum room guarantee if less guests than expected should attend.

Menu prices are guaranteed 90 days prior to your event. There is a 17% Service Charge and applicable New York State Sales Tax on the total bill.

Payments are accepted in the form of check or cash only, **no credit cards are accepted.

Beverage and Food Service

We offer a complete selection of beverages to complement your event. Please note that alcoholic beverage sales are regulated by the State of New York. Burgundy Basin, as a licensee, is responsible for administration of these regulations. It is the law that no liquor, beer or wine be brought into the facility from outside sources. We **do not serve shots** on our bars and we do not serve anyone under the age of 21 any alcoholic beverages.

All Cakes and pastries must come from a Monroe County Health Department approved bakery. **No** other food items or beverages may be brought into or taken out of the establishment.

Security

Burgundy Basin will not assume responsibility for any merchandise prior to, during, or following your event.

Bands and Music

All special events should be coordinated with the Burgundy staff. Any special effects must be approved by management.

Banquet & Meeting Rooms

Burgundy Basin will not permit the use of any tape, staples, nails or any other substances used to affix items to the walls or ceiling.

The enclosed menus are offered as a guideline. The staff at the Burgundy Basin would be pleased to offer specially designed menus tailored to your specific taste.

For additional information or questions please call 248-2660

Burgundy Basin



Services and Amenities



*To make the arrangement of your event easier,
the Burgundy Basin also offers the following:*

Special Room Rates at the Brookwood Hotel and Hampton Inn
based on availability with their free shuttle service throughout your affair

An Experienced Professional Host to oversee your event

Complimentary PA, Podiums and Projection screens in each room

LCD Projectors available to rent

Choice of Classroom or Theater Seating for your meetings

Round Table Service for your guests

Choice of Linen Tablecloth and Napkin Colors

Silk Flower Centerpieces for each table

Complimentary Coat Check

Parking to accommodate up to 1500 guests

Complimentary Carver on Buffet Line

Bakery on premises with experienced Baker of over 25 years

Referrals for Bands, DJ's and other Services



Beverage Selections



BURGUNDY'S BAR PACKAGE (All Mixed Drinks) Included are:

Rye, Scotch, Gin, Vodka, Bourbon, Rum, Creme de Menthes, Amaretto, Apricot Brandy, Coffee Liqueur, Peppermint Schnapps, Peach Schnapps, Assorted Draft Beers, Wines, Soft Drinks, Non Alcoholic Beer, and Juices.

BAR PACKAGE PER PERSON

1 HOUR	\$10.25
2 HOUR	12.50
3 HOUR	13.75
4 HOUR	15.25
5 HOUR	16.95

We do not serve shots at our bars

All Bar Service ends
with your entertainment

ENHANCEMENTS

To add Bottled Beer and Bottled Wine to the Burgundy's bar package \$2.25 per person

To add Premium brands, Bottled Wines, and Beer to the Burgundy's bar pkg. \$3.75 per person

BEER, WINE & SODA PACKAGE

*Four assorted Draft Beers,
House wines, and sodas*

\$6.75 for one hour
\$1.50 each additional hour

SODA PACKAGE

(for 4 hours)

*Coke, Diet Coke, Sprite,
Ginger ale*

\$6.50 pp

PUNCHES

(30 drinks per gallon)

Raspberry Lemonade	\$20.00 gl.
Raspberry Ice Tea	20.00 gl.
Fruit Punch	28.00 gl.
A variety of alcoholic punches available	

BAR CHIP

Burgundy House Brands

\$3.75 ea

Premium Brands

\$4.25 ea

WINE LIST

White Wines

<i>House Chardonnay per Carafe</i>	\$10.50
<i>Canyon Road Chardonnay</i>	15.75
<i>Marcus James Reisling</i>	15.75

Red Wines

<i>House Merlot per Carafe</i>	\$10.50
<i>Beringer's Merlot</i>	15.75

Blush Wines

<i>House Blush per Carafes</i>	\$10.50
<i>Beringer White Zinfandel</i>	15.75

Champagne

<i>House Champagne</i>	\$12.95
<i>Asti Spumante</i>	19.25

Please add 17% Service Charge and 8.00 % New York State Sales Tax to all listed prices.

Burgundy Basin '12



Hors d'oeuvres Menu



For ALL Cocktail parties when a meal is not included, there is a base charge of \$4.25 pp. This includes assorted cheeses, spreads, crackers, snack mixes, nuts, chips, and pretzels. If a meal is included, then the charge for the assorted snacks is \$2.05pp

Price per 100 pieces: minimum order is 100 pieces

Recommended Amount: For Hors d'oeuvres with Full Meal 5 to 6 pieces per person
 For Hors d'oeuvres only 10 to 12 pieces per person
 Attendant to pass \$50.00 per server

Platters

Imported Cheese <i>and Crackers</i>	\$140.00
Domestic Cheese <i>and Crackers</i>	95.00
Seasonal Fresh Fruit <i>w/ Yogurt Dip</i>	98.00
Fresh Vegetables <i>w/Creamy Dip</i>	80.00
Antipasto	149.00
Bruschetta <i>Olive & Tomato</i>	98.00

Seafood

Breaded Coconut Shrimp	\$ 95.00
Fresh Shrimp <i>100 medium shrimp</i>	125.00
Baked Clams Casino	115.00
Scallops wrapped in Bacon	115.00
Mini Crab cakes	115.00

Beef

Beef Hibachi Skewers	\$115.00
Italian Sausage <i>w/ Peppers & Onions</i>	80.00
Cocktail Franks, <i>w/Sweet & Sour Sauce</i>	70.00
Swedish Meatballs	70.00
Sausage Stuffed Mushroom Caps	115.00

Vegetable

Broccoli Cheese in Tempura	\$70.00
Jalapeno Cheddar Potato Coins	65.00
Vegetarian Spring Rolls	75.00
Spinach in Filo	95.00

Chicken

Mini Chicken Cordon Bleu	\$85.00
Chicken Wings	80.00
Chicken Tenders	90.00
Chicken Quesadillas	95.00

Other Suggestions

Assorted Mini Quiches	\$87.00
Hot Hors d'oeuvre Assortment	85.00
Breaded Mozzarella Sticks	80.00
Mini Deep Dish Pizzas	87.00

Hors d'oeuvres Package I

Fresh Vegetable Platter	
Swedish Meatballs	2 of each pp
Broccoli Cheese in Tempura	2 of each pp
Cocktail Franks	2 of each pp

\$3.75 per person
 (\$5.70 per person value)

Hors d'oeuvres Package II

Fresh Vegetable Platter	
Scallops wrapped in bacon	2 of each pp
Mini Chicken Cordon Bleu	2 of each pp
Spinach in Filo	2 of each pp

\$5.95 per person
 (\$7.40 per person value)

Packages must be purchased in conjunction with a meal.

No substitutions are allowed

Station Party Menus are available upon request

Please add 17% Service Charge and 8.00% New York State Sales Tax to all Listed Prices.

Burgundy Basin '12



Station Party Menu

(minimum of 50 people)



Appetizer Station

Assorted Imported and Domestic Cheeses
w/Cracker Assortment
Nuts, Snack Mixes
Fresh Vegetable Platter w/dip

\$3.50 per person

Hot Hors d'oeuvres Station

Two (2) pieces per person
Broccoli Cheese in Tempura
Sausage Stuffed Mushrooms
Mini Chicken Cordon Bleu
Scallops wrapped in Bacon

\$6.50 per person

Raw Bar

Fresh Shrimp \$125.00 per 100
Crab Claws \$136.00 per 100
Raw Oysters on the half shell
\$140.00 per 100
Raw Clams \$95.00 per 100

You may want to add an additional selection from our Hors d'oeuvre menu to enhance your station

Pasta Station

Tricolored Rotini w/ Alfredo Sauce
Penne Pasta w/Marinara Sauce
Aglio Romano Cheese
Crushed Red Pepper
Garden Salad with dressings
Garlic Breads

\$7.95 per person (Attendant required)

Pasta Station Options

Substitute Cheese Tortellinis for either pasta \$1.25pp

Add on to Pasta Station

Enhancements- Meatballs, Sausage, Baby Shrimp,
Chicken, Mushrooms, Broccoli, Olives \$2.25pp
Vegetable Lasagna
w/Marinara Sauce \$1.95 pp

Hot Carving Station

Hot Breast of Turkey w/Gravy
Hot Baked Virginia Ham
Petite Rolls
Condiments

\$9.95 per person (Attendant required)

Deluxe Enhancements

Add to the Carving Station

Roast Sirloin of Beef \$3.00pp
Prime Rib of Beef w/Au Jus \$5.25 pp
Filet of Sole Fish
Stuffed w/Crab and Scallops \$2.95 pp

Dessert Station

Java Coffee Bar \$1.00pp
Cookie Tray \$1.25pp
Deluxe Pastry Table, with Cookies and Coffee \$5.00pp
Lite Delight \$2.65pp
Seasonal Fresh Fruit Platter w/Yogurt Dip \$1.00pp
Chocolate Dipped Strawberries \$1.25pp
Old Fashioned Cookies \$1.25pp

Station Side Dishes

Add to enhance any station

Garlic Smashed Potatoes \$.95 pp
Rice Florentine \$.95 pp
Rosemary Potatoes \$.95 pp
Hot Vegetables Medley \$1.25 pp

All station pricing is based on a 2 hour serving time.

(Additional serving time may incur additional costs)

Cost of each attendant for stations as listed is \$50.00 per station, per attendant

All pricing is calculated by using at least four of the stations

Please add 17% Service Charge and 8% New York Sales tax to the total bill



Buffet Menus



Deluxe Buffet

Virginia Baked Ham
 Chicken Parmesan
 Italian Sausage with
 Peppers and Onions
 Steamed Mixed Vegetables
 Rosemary Potatoes
 Penne Pasta Marinara
 Individual Tossed Salads
 (served at the table)
 Fresh Fruit Salad
 Assorted Seasonal Salads
 Fresh Baked Rolls & Butter
 Coffee, Tea or Milk
 Ice Cream or Sherbet

(Not included when cake served as dessert)

Above with:

Roast Prime Rib of Beef with Au Jus
\$24.45
Roast Sirloin of Beef with Au Jus
\$21.45

International Buffet

Chicken French
 Seafood Stuffed Filet of Sole
 Steamed Mixed Vegetables
 Rosemary Potatoes
 Rice Florentine
 Penne Pasta Marinara
 Individual Tossed Salads
 (served at the table)
 Fresh Fruit Salad
 Assorted Seasonal Salads
 Fresh Baked Rolls & Butter
 Coffee, Tea or Milk
 Ice Cream or Sherbet
 (Not included when cake served as dessert)

Above with

Roast Prime Rib of Beef with Au Jus
\$24.70
Roast Sirloin of Beef with Au Jus
\$21.70

Classic Buffet

Virginia Baked Ham
 Chicken Marsala
 Steamed Mixed Vegetables
 Rice Florentine
 Penne Pasta Marinara
 Individual Tossed Salads
 (served at the table)
 Fresh Fruit Salad
 Assorted Seasonal Salads
 Fresh Baked Rolls & Butter
 Coffee, Tea or Milk
 Ice Cream or Sherbet
 (Not included when cake served as dessert)

Above with

Roast Prime Rib of Beef with Au Jus
\$22.25
Roast Sirloin of Beef with Au Jus
\$19.25

Traditional Buffet

Whole Breast of Turkey
 with gravy
 Baked Virginia Ham
 Italian Meatballs
 Steamed Mixed Vegetables
 Rosemary Potatoes
 Penne Pasta Marinara
 Individual Tossed Salads
 (served at the table)
 Fresh Fruit Salad
 Assorted Seasonal Salads
 Fresh Baked Rolls & Butter
 Coffee, Tea or Milk
 Ice Cream or Sherbet
 (Not included when cake served as dessert)

\$17.75

Please add 17% service charge and 8.00% New York State sales tax to all listed prices.

Burgundy Basin '12



Buffet Menus



Olde World Buffet

Baked Virginia Ham
 Italian Roasted Chicken
 with Rosemary Potatoes
 Steamed Mixed Vegetables
 Rice Florentine
 Penne Pasta Marinara
 Individual Tossed Salads
 (served at the table)
 Fresh Fruit Salad
 Assorted Seasonal Salads
 Fresh Baked Rolls & Butter
 Coffee, Tea or Milk
 Ice Cream or Sherbet
 (Not included when cake served as dessert)

\$15.95

Portofino Buffet

Chicken Cacciatore
 Meatballs in Pomodoro Sauce
 Green Beans Almondine
 Fusilli Pasta Alfredo
 Rosemary Potatoes
 Individual Tossed Salads
 (served at the table)
 Fresh Fruit Salad
 Assorted Seasonal Salads
 Fresh Baked Rolls & Butter
 Coffee, Tea or Milk
 Ice Cream or Sherbet
 (Not included when cake served as dessert)

\$16.50

All Meats are carved at the Buffet

Specialty Menus are available upon request

Enhancements

To Add a Served Soup course *choose from variety of Homemade Soups* \$1.50pp

To Substitute

Roast Tenderloin of Beef in place of Prime Rib **2.75pp**
 Garlic Mashed Potatoes for Rice or Rosemary Potatoes \$1.00pp
 Chicken French, Chicken Parmesan or Chicken Marsala for Baked Chicken 1.75pp
 Cheese Tortellini Alfredo for Penne Pasta Marinara 1.00pp

To Add to the Buffet:

Greens and Beans *an Italian tradition* \$1.75pp
 Eggplant Parmesan *Breaded Eggplant w/ Tomato sauce and Provolone Cheese* 1.95pp
 Vegetable Lasagna *Layers of Pasta, Assorted Vegetables, and Cheeses w/ Marinara sauce* 1.95pp
 Seafood Stuffed Sole *Filet of Sole Fish stuffed with a Crab, Shrimp, and Bread Stuffing* 2.75pp
 Salmon Fillet *w/ Bernaise Sauce* 2.75pp
 Italian Meatballs *w/ Marinara Sauce* 1.75pp
 Italian Sausage *w/ Peppers and Onions* 1.75pp
 Cheese Tortellini Alfredo 1.50pp

Please add 17% service charge and 8.00% New York State sales tax to all listed prices.

Burgundy Basin '12

Served Dinner Menu

All Dinners include:

Salad Course: Individual tossed salad with assorted dressings, Homemade Rolls and Butter

Main Course: The following includes:

Choice of Rice Florentine, Rosemary Potatoes, Baked Potato, or Garlic Mashed Potatoes and Steamed Mixed Vegetables, Coffee, Tea, or Milk, Sherbet

Combination

Petite Filet and Sea Bass	\$27.95
Sirloin Steak and Marinated Chicken Breast	20.95
Surf and Turf	quoted

Beef

Filet Mignon (8oz) topped w/ Wild Mushroom Au Jus	\$26.75
Roast Prime Rib of Beef (15-16 oz.) Slow roasted and served w/ Au Jus	23.50
Roast Sirloin of Beef Thinly sliced beef topped w/ Savory Brown Sauce	18.75

All Steaks cooked to order

Seafood

Poached Salmon Filet w/ Lemon Garnish	\$20.50
Seafood Stuffed Sole w/ our creamy Burgundy Sauce	20.50
Haddock Stephanie w/Buttered Bread Crumbs and Creamy Bernaise Sauce	19.95

Chicken

Chicken French <i>Full Breast of chicken sauted in a Traditional Lemon, Garlic, and Wine Sauce</i>	\$19.95
Stuffed Breast of Chicken - Artichoke Parmesan <i>Boneless Chicken filled w/artichokes, spinach, and red peppers, finished in a zesty parmesan sauce</i>	19.95
Chicken Marsala <i>Boneless Breast of Chicken sauted w/ mushrooms in a rich Marsala Wine Sauce</i>	19.95
Chicken Parmesan <i>Full Breast of Breaded Boneless Chicken topped w/Tomato Sauce and Provolone Cheese</i>	19.50
Stuffed Breast of Chicken <i>Boneless Chicken filled w/Herbed Bread Stuffing topped w/ Peppercorn Madagascar Sauce</i>	18.95

Vegetarian

Vegetarian Lasagna topped w/ our own Marinara Sauce	\$17.50
Penne Rigate w/ Fresh Artichokes, Mushrooms, Tomatoes and Onions mixed w/ our Zesty Marinara Sauce	17.50
Cheese Tortellini Alfredo	17.50

Additional Course Selections

Homemade Soup Course	\$1.25
Lemon Ice Intermezzo or Raspberry Sorbet	1.50
Cheese Tortellini <i>with choice of Alfredo or Marinara</i>	2.25
Fresh Shrimp Cocktail - 3 Large Shrimp	3.95

Please add 17% service charge and 8.00% New York State Sales Tax to all listed prices.

Burgundy Basin '12



Picnic Menus



All American Picnic

Red & White Hots *Zweigles*
 Hamburgers
 Salt Potatoes
 Baked Beans
 Cole Slaw
 Macaroni Salad
 Zesty Southwest Bean Salad
 Assorted Relishes
 Coffee, Iced Tea

\$13.25pp

The Barbecue

Barbecued Chicken
 Beef Barbecue
 Macaroni and Cheese
 Corn
 Cole Slaw
 Macaroni Salad
 Zesty Southwest Bean Salad
 Assorted Relishes
 Coffee, Iced Tea

\$14.25pp

Premium Grill

8 oz. N.Y. Strip Steak (*one per person*)
 Grilled Chicken Breast
 Roasted Rosemary Potatoes
 Green Beans
 Tossed Salad on buffet
 Fresh Fruit Salad
 Macaroni Salad
 Zesty Southwest Bean Salad
 Assorted Relishes
 Coffee, Iced Tea

\$17.95pp

All Picnic Pricing is based on a one hour serving time and is served one hour after arrival
 later serving times may incur additional charges

Entree Additions

Penne Rigate Pasta *w/ Marinara Sauce*, Italian Sausage *w/ peppers and onions*, Vegetarian Burgers,
 Barbecue Pulled Pork, or Grilled Chicken Breasts to any of the above **\$1.75 pp**

Starters

Potato Chips & Pretzels (<i>Individual Bags</i>)	\$1.00pp	Chicken Wings (100 pieces)	80.00
Domestic Cheese and Cracker Tray	\$95.00	Italian Sausage (100 pieces)	80.00
Seasonal Fresh Fruit <i>with Yogurt Dip</i>	98.00	Mini Hog Ribs (100 pieces)	95.00
Vegetable Platter <i>with Creamy dip</i>	80.00		

Picnic Enhancements

Corn on the cob	\$.95pp
Watermelon Slices	.95pp
Sliced Cheese	.50pp
Tossed Salad	1.25pp

Desserts

Dixie Cups	\$1.00pp
Ice cream novelties	\$1.00pp
Chocolate chip ice cream cookiewich	1.95pp
Assorted Old Fashioned Cookies (2pp)	1.25pp

Beverages

BEER, WINE & SODA PACKAGE

*Four Assorted Draft Beers,
 House Wines, and Sodas.*

\$6.75 for one hour

\$1.50 each additional hour

SODA PACKAGE

Self Serve

Coke, Diet Coke, Sprite

\$1.95 pp for first hour

\$.95 pp each additional hour

Wine

Liters	\$10.50 ea
5 liter Mega Keg	52.50 ea

Draft Beer

Budweiser, Labatt's,		
Blue Light or Yuengling	1/2 Keg	\$150.00
	1/4 Keg	99.00
Bottled Labatts Non-Alcoholic		1.50ea

Soda

Liters	\$3.65ea
Cans	1.00ea
Raspberry Ice Tea	20.00gl.
Raspberry Lemonade	20.00gl.
Individual Bottled Water (per bottle)	1.00ea

Bartenders are required to serve beer and wine.

at \$10.00 per hour per bartender for service without bar package

We recommend 1 bartender per 100 Guests.

Please add 17% service charge and 8.00% New York State Sales Tax to all prices listed

Burgundy Basin '12



Clambake Options



Social Hour

New England Clam Chowder
Manhattan Clam Chowder
Salt Potatoes
Asst. Cheese, Crackers
\$3.95pp

Steamed Little Neck Clams

(Served per dozen Bagged)

5.95dz

(Price of Clams is subject to change)

Raw Bar (per 100 pieces)

Fresh Shrimp	\$125.00
Crab Claws	136.00
Raw Oysters on the half shell	140.00
Raw Clams	95.00

Additional Options (per 100 pieces)

Breaded Coconut Shrimp	\$95.00
Baked Clams Casino	115.00
Scallops wrapped in Bacon	115.00
Mini Crab Cakes	115.00

Please consider our Cocktail Menu for other options

**Please refer to our Picnic Menu for
Buffet and Beverage Selections**

Please add 17% service charge and 8.00% New York State Sales Tax to all listed prices

Burgundy Basin '12



Meeting and Seminar Package



Morning Welcome

Fresh Brewed Coffee, Decaf, Hot Tea,
Assorted Danish,
Grape, Orange, Cranberry and Grapefruit Juice

Mid morning break

Fresh Brewed Coffee Refill

Lunch Buffets choice of one menu

Deli	Executive	Enhanced	Portofino
Soup du Jour Sliced Ham, Turkey, and Roast Beef Sliced Swiss and Provolone Cheese	Baked Virginia Ham Chicken Marsala Mixed Vegetable Rice Florentine Penne Pasta Marinara	Vegetable Lasagna Roasted Chicken Mixed Vegetables Rosemary Potatoes Rice Florentine	Chicken Cacciatore Meatballs in Pomodoro Sauce Green Beans Almondine Rosemary Potatoes Fusilli Pasta Alfredo
Tossed Salad (on the buffet) Assorted Seasonal Salads Corn Chips Bread & Rolls Coffee, Tea, & Milk	Tossed Salad (on the buffet) Assorted Seasonal Salads Rolls & Butter Coffee, Tea, & Milk	Tossed Salad (on the buffet) Assorted Seasonal Salads Rolls & Butter Coffee, Tea, & Milk	Tossed Salad (on the buffet) Assorted Seasonal Salads Rolls & Butter Coffee, Tea, & Milk

Also Available in season: All American Picnic menu

Mid afternoon break

Fresh Coffee, Decaf, Hot Tea,
and assorted Sodas

**Price for all above with no options
\$25.50pp**

**These prices include one meeting room, and one room for lunch only.
Podiums, PA and Screens are available on a first reserved basis.
Wireless Internet Service in all rooms.**

Lunch and Break Options

Yogurt <i>added to Morning Welcome</i>	.95pp	Old Fashioned Cookies (2pp)	1.25pp
Bagels <i>added to Morning Welcome</i>	1.25pp	Chocolate Mousse	1.15pp
Fresh Fruit Salad <i>added to Morning Welcome</i>	1.25pp	Cheesecake <i>with Raspberry Melba Sauce</i>	1.95pp
Granola Bars	.75pp	Lite Delight Cake Selection	2.65pp
Cans of Soda or Bottled Water	1.00ea		
Assorted Sodas <i>Add to Lunch service</i>	1.00pp		

Other varieties of Desserts are available please ask for details

Please add 17% Service Charge and 8.00% New York State sales tax to all listed prices.

Burgundy Basin '12



Meeting and Seminar



Break Options

Assorted Danish and Breakfast Pastry with Coffee, Decaf, and Tea	\$4.95pp
Bagels and Cream Cheese, Yogurt with Granola, Fresh Fruit Salad with Coffee, Decaf and Tea	\$6.25pp
Grape, Orange, Cranberry and Grapefruit Juice	\$.95pp
Assorted Cheese, Cheese Dips, Crackers, Nuts, Chips and Pretzels	\$2.05pp

Old Fashioned Cookies or Brownies	\$1.25pp
Sweet Delights- Rich and delicious Pies, Cakes and Tortes <i>Choice of Reese's Peanut Butter Pie, Carrot Cake, Chocolate Raspberry Bash, or Caramel Apple Pie,</i>	\$3.75pp
Lite Delights- A lighter version of our Sweet Delight <i>Choice of Carrot Cake, Red Velvet Cake, & Chocolate Confusion Cake</i>	\$2.65pp
Cheesecake <i>with a Raspberry Melba Sauce</i>	\$1.95pp

Assorted liters of Soda	\$3.65 ea
Assorted cans of Soda	\$1.00 ea
Individual Bottled Water	\$1.00 ea
Coffee	\$1.00 ea
Coffee and Assorted Soda	\$1.95pp

Room rental charges may apply when not purchasing our Meeting and Seminar Package- Ask for details

Please add 17% Service Charge and 8.00% New York State Sales tax to all listed prices

Burgundy Basin '12



Grande Finale



Deluxe Dessert Table

Pastries, Cookie Tray and Coffee bar

We begin with a delicious assortment of Pastries prominently displayed on tiered trays and mirrors.

Cookie Tray and our Java Coffee Bar complete the table. All are served with full china service, served by an attendant.

\$5.00 pp

The Finishing Touch

Cookies and Coffee

*Choose either Italian cookie tray or Burgundy Basin's Old Fashioned Cookies,
-Accompanied by our Java Coffee Bar*

\$2.15 pp

Cookies

Italian Cookie Tray

An assortment of traditional favorite Italian cookies arranged into an "eye catching cake".

\$1.25 pp

Burgundy's Old Fashioned Cookies

Including Traditional Chocolate Chunk, Oatmeal Raisin, M & M, & Macadamia Nut

\$1.25pp

Java Coffee Bar

Coffees *Fresh brewed Columbian coffee, decaf coffee, regular and decaf tea served with flavored creamers on china service*

\$1.00 pp

Homemade Cakes and Pies

Homemade Sheet Cakes

<i>Chocolate or vanilla cake</i>	1/2 sheet serves 30	\$30.00
<i>choice of strawberry, lemon, custard, chocolate custard or raspberry filling</i>		35.00
<i>Personalized for your party,</i>	Full Sheet serves 70	50.00
<i>Additional charges for intricate designs</i>	with filling	60.00

Sweet Delights

A Choice of delectable Fancy Pies, Cakes and Tortes to enhance your dinner.

Please ask about our selections.

\$3.75 pp

Lite Delights *A lighter version of our Sweet Delights*

2.65pp

Cheesecake *with a Raspberry Melba Sauce*

1.95pp

Enhancements

Chocolate Dipped Strawberries

Fresh Berries dipped in White and Dark Chocolate (seasonal only May-Oct)

\$125.00 for 100

Fresh Fruit Platter *A Seasonal Fresh Fruit tray with Yogurt dip*

\$98.00 per tray

Chocolate Mousse *Rich, light, and fluffy dark chocolate*

\$1.15pp

Pastries provided by Customer

Your pastries will be elegantly arranged on Burgundy's tiered trays and mirrors and served on china with our Java Coffee Bar. Our Attendant will be provided.

\$2.00pp

All Cakes, Cookies and Pastries must come from a Health Department Approved Source

Please add 17% Service Charge and 8.00% New York State Sales Tax to all listed prices

Burgundy Basin '12