



HOT SELECTIONS

Serving 50 pieces

Artichokes French \$70 Bacon Wrapped Scallops \$90 Bacon Cheddar Mushrooms \$70 BBQ Meatballs \$95 (100 per order) Beef Wellington \$70 Chicken Fingers \$65 Chicken Satay \$70 Clams Casino \$80 Chicken Wing Dip Wontons \$75 Italian Sausage Stuffed Mushrooms \$70 Jalapeno Fried Ravioli \$75 Jumbo Chicken Wings \$75 Mozzarella Sticks with Marinara \$70 Pulled Pork Wontons \$75 Seafood Stuffed Mushroom Caps \$75 Spring Rolls \$70 Sweet n Sour Meatballs \$95 (100 per order) Swedish Meatballs \$95 (100 per order) Vegetable Wontons \$70

COLD SELECTIONS

Serving 50 pieces

Asparagus Prosciutto Ham Rolls \$70
Assorted Deviled Eggs \$55
Melon Wrapped in Prosciutto Ham \$57
Shrimp Scampi Skewers \$125
Jumbo Shrimp Cocktail \$125
Caprese Skewers \$75
In-Season Fruit Skewers \$70
Bruschetta \$60

DISPLAYED SELECTIONS

Antipasto with Assorted Meats, Cheeses, Peppers & Olives with French Bread \$6 pp

Assorted Vegetables with Dipping Sauce \$3 pp

Fresh Seasonal Fruits and Berries \$4 pp

Imported & Domestic Cheeses with French Bread and Crackers \$4 pp



DELUXE BUILD YOUR OWN DINNER BUFFET - \$27 PP

YOUR CHOICE OF 2 SERVED

Assorted Rolls | Breadsticks House Salad | Caesar Salad

YOUR CHOICE OF 2 ENTREES

Chicken Cordon Blue | Herb Rosemary Seared Chicken Breast | Stuffed Chicken Breast | Chicken French Beer Braised Pot Roast | Stuffed Pork Tenderloin | Sliced Roast Beef with a Mushroom Pinot Sauce Italian Atlantic Cod | Seafood Stuffed Atlantic Cod | Mediterranean Cod

YOUR CHOICE OF 2 SELECTIONS

Pasta Genovese | Pasta Marinara | Pasta Alfredo Pasta a la Vodka | Potato du Jour | Vegetable du Jour (each additional item \$1.00 pp)

YOUR CHOICE OF 1 CARVED FEATURE

Glazed Ham | Roasted Turkey
Top Round of Beef | Roast Prime Rib of Beef (Add on \$5 pp)

THE TERRY HILLS BUFFET - \$23 PP

SOUP AND SALAD WILL BE SERVED

Italian Wedding Soup House or Caesar Salad

BUFFET INCLUDES:

Chicken French Stuffed Pork Tenderloin Italian Atlantic Cod Baked Pasta Red Skin Mashed Roasted Seasonal Vegetables



SERVED DINNER ENTREES

All served dinners include a House or Caesar salad with fresh bread, starch and vegetable You may add: Soup du Jour for \$2 pp - Pasta Course for \$2 pp

STUFFED CHICKEN BREAST | \$20

chicken breast - sausage bread stuffing - vegetable cream sauce

CHICKEN CORDON BLEU | \$20

breaded chicken breast - ham -Swiss cheese - Hollandaise sauce

BEER BRAISED POT ROAST | \$21

Angus beef - beer braised - blend of herbs & spices

GRILLED SALMON | \$25

8 oz. Grilled Atlantic salmon - scallion dill sauce

KIDS CHICKEN FINGERS | \$15

chicken fingers - bbq sauce -French fries - fruit cup

CHICKEN FRENCH | \$19

chicken breast - sautéed escarole - lemon - french sauce

STUFFED PORK TENDERLOIN | \$21

sliced roasted pork - sausage bread dressing - fried apples - pork gravy

NY STRIP STEAK | \$25

10 oz. grilled NY Strip - chimichurri sauce

COD PROVENCAL | \$21

Broiled filet - red sauce - peppers - tomatoes - olives - mushrooms

PASTA GENOVESE | \$18

grape tomato- pesto sauce mozzarella - linguine

CHICKEN PARMESAN | \$20

breaded chicken breast - provolone house red sauce - linguine

BACON WRAPPED FILET | \$29()

duo of 4 oz. bacon wrapped tenderloin tournedos - herb-seasoned mushrooms

CAJUN NY BLUE | \$27

10 oz. strip steak - Cajun seasoning - crumbly blue cheese - asparagus spears

PRIME RIB | \$28



10 oz. Prime Rib of Beef - au jus - horseradish

VEGETABLE LASAGNA | \$18

peppers - broccoli - carrots - ricotta - mozzarella - alfredo sauce



SPECIAL TOUCHES & SNACK STATIONS

We can work with you to customize any snack or dessert station

SWEETS TABLE | \$5

Freshly brewed coffee, assorted cookies & brownies, miniature pastries & whipped cream

DELUXE DESSERT STATION | \$8

Freshly brewed coffee, assorted mini desserts, Cannolis, chocolate dipped strawberries & whipped cream

BASIC COFFEE STATION | \$2

Freshly brewed coffee put out at the conclusion of dinner

NACHO BAR | \$5

Tortilla chips, warmed nacho cheese, salsa, sour cream, black olives and jalapenos

CHOCOLATE FOUNTAIN | \$8

Assorted cakes, cookies, fresh fruit, & snacks served with warm chocolate fondue

ICE CREAM SUNDAE STATION | \$5

Chocolate, Vanilla & Strawberry Ice cream served with cherries, assorted sprinkles, whipped cream, nuts & chocolate sauce

DELUXE COFFEE STATION | \$4

Freshly brewed coffee with flavored creamers, cherries, chocolate shavings, whipped cream, cinnamon & sugar sticks

GARBAGE PLATE | \$5

Burger & dogs, macaroni salad, french fries, meat sauce, condiments

S'MORES BAR | \$75 per 50 S'mores

Marshmallows for roasting, graham crackers & assorted chocolates

ICE CREAM SERVED WITH CAKE | \$1

Your choice of Chocolate, Vanilla ice cream served along with your wedding cake

SHEET PIZZA | serves 60 pcs

CHEESE | \$32 VEGETARIAN | \$34 MEAT & CHEESE | \$37 SUPREME | \$42

JUMBO CHICKEN WINGS \$75 FOR 50

MOZZARELLA STICKS

\$70 FOR 50



COCKTAIL SERVICE

OPEN BAR PACKAGES

Includes House Draft Beer, House Wine, and Soda

HOUSE LIQUOR	CALL LIQUOR	PREMIUM LIQUOR
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Three Hours | \$20 Four Hours | \$22 Five Hours | \$24

Three Hours | \$23 Four Hours | \$25 Five Hours | \$27

Three Hours | \$26 Four Hours | \$28 Five Hours | \$30

BEER. WINE. & SODA BAR

Includes House Draft Beer, House Wine, and Soda

Three Hours | \$17 Four Hours | \$19 Five Hours | \$21

OPEN BAR UPGRADES

Bottled Beer \$6

Premium Bottled Beer \$8

Premium Draft Beer \$5

WINE & CHAMPAGNE

Champagne Toast Sparkling Grape Juice Toast \$2

UNDER 21 BAR

Coke

Diet Coke

Sprite

Root Beer

Ginger Ale

Lemonade.

Unsweetened & Raspberry Iced Tea

Juice

\$15 PER PERSON



TERRY HILLS HAS A NO SHOT, ROCKS, NEAT OR DOUBLES POLICY WITH OPEN BAR PACKAGES

HOUSE:

CALL:

VODKA

HOUSE: Barton CALL: Smirnoff

PREMIUM: Titos

GIN

HOUSE: Barton
CALL: Bombay

PREMIUM: Beefeaters

WHISKEY

SCOTCH

PREMIUM: Dewars

Barton

J&B

HOUSE: Barton

CALL: Seagram's 7 **PREMIUM:** Jack Daniels

RUM

HOUSE: Barton

CALL: Trader Vic's

PREMIUM: Bacardi Silver

BOURBON

HOUSE: Barton

CALL: 1792

PREMIUM: Jim Beam

TEQUILA

HOUSE: Barton

CALL: Cuervo Silver

PREMIUM: Milagro

HOUSE DRAFT

Bud Light | Coors Light | Labatt Blue Labatt Blue Light | Miller Lite Yuengling Lager

HOUSE BOTTLED

Budweiser| Bud Light Coors Light | Labatt Blue Labatt Blue Light | Michelob Ultra Miller Light | O'Doul's

PREMIUM DRAFT

Sam Adams Seasonal Ale Southern Tier Seasonal Ale 5 Rotating Drafts

PREMIUM BOTTLED

Rotating

HOUSE WHITE WINE

Copperidge Chardonnay, Ca | Copperidge Pinot Grigio, Ca Anthony Hill Riesling, Ca

HOUSE RED WINE

Copperidge Cabernet, Ca | Anthony Hill Rich Red, Ca Anthony Hill Pinot Noir, Ca

HOUSE BLUSH WINE

Gallo White Merlot, Ca

BANQUET POLICIES & PROCEDURES

QUOTATIONS AND PRICING

All quotations herein are subject to a proportionate increase to meet increased cost of food, beverage, commodity prices, labor cost, taxes, or currency values. All pricing is calculated at a per person rate unless otherwise noted.

DEPOSIT AND PAYMENT

A deposit of \$1,000.00 is required to guarantee the date and time of your event. The deposit will be applied to the balance due on your final bill. A payment of \$3000 of is due at the time of the wedding tasting, 50% of your total bill will be due 20 business days prior to the event. The balance of your final bill will be due the day before your event.

CANCELATION POLICY

If client cancels the event for any reason, the deposit and all previous payments made are non-refundable. In the event of Force Majeure, (meaning any cause not within the reasonable control of Terry Hills which precludes Terry Hills from carrying out, in whole or in part, its obligations under the Agreement, including, but not limited to, Acts of God; pandemics or plagues, national emergencies, winds; hurricanes; tornadoes; fires; epidemics; landslides; earthquakes; floods; other natural catastrophes; strikes; lock-outs or other industrial disturbances; acts of public enemies; acts, failures to act or orders of any kind of any Governmental Authority acting in its regulatory or judicial capacity; insurrections; military action; war, whether or not it is declared; sabotage; riots; civil disturbances or explosions), Terry Hills may give notice and details of the Force Majeure to the Client as soon as practicable and shall then be excused from the performance of its obligations under this agreement.

In the event of Force Majeure, the event may be rescheduled within a twelve (12) month time period following the event's originally-scheduled event. However, if the Force Majeure continues for consecutive period of twelve (12) calendar months or longer, the client may cancel the Event, and Terry Hills will return all but the initial \$1000 deposit.

CATERING

Due to New York State Health Department and insurance regulations, all foods except wedding cakes must be purchased from Terry Hills and served by our staff. Also due to New York State Health Department and insurance regulations, remaining food items from a catered function cannot be taken off the premises for consumption. This policy applies to all perishable food, including entrees from guaranteed guests unable to attend.

GUARANTEE POLICY

An estimated number of guests must be given when booking your event. The final guaranteed guest count is required 20 days prior to the event. A 5% allowance over your guarantee will be permitted. The host will be billed for the guaranteed number of guests or number of guests served, whichever is greater.

RESPONSIBILITY AND DAMAGES

Terry Hills reserves the right to refuse to serve alcoholic beverages to anyone who may jeopardize his or her safety and the safety of others. In an effort to create a pleasurable experience for everyone, Terry Hills has a no shot policy for all open bar packages. Any damages to our facility or equipment during your event will be billed to the host of the event. No rice or other materials may be thrown inside or outside of the facility. All items not owned by Terry Hills Restaurant and Banquet Facility must be removed from the building at the conclusion of the event.

Client accepts and assumes such risks and responsibility for any losses and/or damages sustained by Client, however caused and whether caused in whole or in part by the negligence of Terry Hills, its officers, agents and employees. Client further releases, waives, discharges and covenants not to sue Terry Hills, its officers, agents and employees, from all liability to the Client, Client's personal representatives, assigns, executors, heirs and next of kin for any and all claims, demands, losses or damages on account of any injury, including but not limited to the death of the participant or damage to property, caused or alleged to be caused in whole or in part by the negligence of Terry Hills, its officers, agents and employees.

FACILITY FEES

A facility fee of \$900.00 will be applied to your final bill to cover the costs associated with linen rentals, setting up and breaking down all favors, decorations, centerpieces, place cards etc. for your event. A wedding ceremony held at Terry Hills will be subject to a \$600.00 set up fee. This covers the cost of set up and break down and a ceremony walk thru prior to the event. Typical time allotted for your reception is a total of 6 hours.

MINIMUMS

All weddings at Terry Hills are subject to a minimum amount you must spend before tax and administrative fee.

ADMINISTRATIVE FEE AND TAX

We compensate our staff above the legal minimum wage and, therefore, do not charge any gratuity for the service they render. We do charge a 20% administrative charge for all events; this charge covers various administrative costs related to your event and is not distributed to our employees as a gratuity. In addition, New York State sales tax (at the applicable rate) is charged for all events.