



The Fifth Season

BANQUET CENTER
& CATERING CO.

Catering Menu

www.thefifthseasonrestaurant.com



The Fifth Season

Catering Menu

Suggested Buffet Choices

Please note that all menu selections are suggestions and can be substituted with other menu items or added to accordingly. Applicable taxes and a 20% service fee apply to each listed price per person. Plated and served salads are available at an additional \$1.50 per person. Minimum charges may apply on certain dates and or times. Contact The Fifth Season for details.

Buffet I

Marinated and grilled boneless, skinless chicken breast
Slow-roasted beef sirloin with au jus - thin-sliced
Penne pasta with marinara sauce
Sauteed garlic green beans
Garlic-smashed redskin potatoes
Regular tossed salad with choice of three dressings
Soft dinner rolls with butter
Coffee and tea
\$15.25 per person

Buffet II

Parmesan-romano crusted chicken breast with spinach alfredo
Slow-roasted beef sirloin with au jus - thin-sliced
Penne pasta with marinara sauce
Sauteed garlic green beans
Garlic-smashed redskin potatoes
Regular tossed salad with choice of three dressings
Soft dinner rolls with butter
Coffee and tea
\$15.99 per person

Buffet III

Parmesan-romano crusted chicken breast with spinach alfredo
Slow-roasted beef sirloin with au jus - thin-sliced
Meatballs and sauce
Penne pasta with marinara sauce
Sauteed garlic green beans
Garlic-smashed redskin potatoes
Regular tossed salad with choice of three dressings
Soft dinner rolls with butter
Coffee and tea
\$17.25 per person



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Buffet IV

Parmesan-romano crusted chicken breast with spinach alfredo
Slow-roasted beef sirloin with au jus - thin-sliced
Broiled cod with a lemon sherry wine sauce
Penne pasta with marinara sauce
Sautéed garlic green beans
Garlic-smashed redskin potatoes
Regular tossed salad with choice of three dressings
Soft dinner rolls with butter
Coffee and tea
\$20.99 per person

Buffet V - Brunch or lunch menu

Parmesan-romano crusted chicken breast with spinach alfredo
Meatballs and sauce
Pasta marinara
Sautéed garlic green beans
Tossed salad with choice of three different dressings
Bread or rolls and butter
\$10.50 per person

Theme Buffets

Please note that all menu selections are suggestions and can be substituted as needed, price adjustments may apply.

Winter Feast

Steamship round of beef with horseradish and au jus - hand-carved
Spiral-sliced baked ham with pan gravy
Stuffed shells with red sauce
Sautéed italian greens
Baked cheese potato casserole
Green and yellow beans with baby carrots
Regular tossed salad with choice of three dressings
Soft dinner rolls with butter
Coffee and tea
\$20.25 per person

The steamship round of beef will be substituted for groups of less than 120 people



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Spring Feast

Chicken francaise in a lemon sherry wine sauce
BBQ beef brisket grilled and served with horseradish and au jus
Shrimp scampi with choice of pasta
Green beans almondine
Garlic-smashed redskin potatoes
Tomato bruschetta - appetizer
Traditional caesar salad
Soft rolls with butter
Coffee and tea
\$21.25 per person

Summer Feast

Slow-roasted prime rib of beef with horseradish and au jus - hand-carved
Grilled chicken caprese
Cod francaise in a lemon-sherry wine sauce
Scallion rice pilaf
Pasta primavera with seasonal vegetables in a garlic oil sauce
Green beans with pineapple and teriyaki
Bacon-wrapped sea scallop appetizer
Tomato bruschetta appetizer
Regular tossed salad with choice of three dressings
Soft dinner rolls with butter
Coffee and tea
Fruit platter with seasonal fruit and a cream cheese dip
\$29.99 per person

Fall Feast

Portabella chicken with a marsala-boursin cheese sauce
Broiled cod florentine in a lemon cream sauce
Pork shoulder roasted with pan gravy
Mashed sweet potato casserole with cinnamon-brown sugar butter and walnuts
Roasted redskins in a garlic herb butter
Glazed baby carrots
Regular tossed salad with choice of three dressings
Soft dinner rolls with butter
Coffee and tea
\$19.99 per person



Catering Menu

The Fifth Season Feast

Parmesan-romano crusted chicken breast with spinach alfredo
Hand-carved beef tenderloin with a red wine demi-glaze
Linguine with white clam sauce (please specify if you don't want it spicy)
Penne pasta with vodka cream sauce
Bleu cheese-smashed redskin potatoes
Grilled asparagus spears
Grilled portabella with roasted red peppers and balsamic glaze - appetizer
Tomato bruschetta - appetizer
The wedge salad with roasted shallot gorgonzola, french, balsamic and walnuts
Fresh sliced italian bread and butter
Coffee and tea
\$32.99 per person

Other information and policies

- Security deposit of \$3.00 per person is needed to hold the date of choice.
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Please talk to your coordinator for more details.
- A charge of \$.65 per person will be charged if plastic dishes, paper napkins and plastic flatware are needed for takeout.
 - No confetti or tape on walls permitted at banquet center
- If outside desert is brought in, you must supply desert plates and napkins.
 - If punch is brought in, you must supply cups.
- The Fifth Season will tray cookies that are fully prepared. You must have all ingredients and toppings on the cookies. You must also have all cookies cut and sliced.



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Ala Carte Menu

(Priced per person)

Design your own buffet from our extensive list of food items or choose our standard buffet for any occasion, pre-priced for your convenience.

Appetizers

If you choose 3 or more appetizers for your event the pricing will be less expensive than the below listed price, please inquire for more details.

Sautéed Italian greens (2½ oz. per person).....	\$2.25
Tomato bruschetta (2 per person).....	\$1.35
Fresh cut potato chips.....	\$1.05
The bleu season chips with tangy bleu cheese sauce.....	\$1.35
Hot peppers in oil with Italian bread).....	\$2.50 (1/2 pint)
Stuffed banana peppers (2 per person).....	\$2.50
Sweet and sour meatballs (3 per person).....	\$1.25
Roasted garlic with Italian bread.....	\$2.25
Parmesan-romano skewers with Alfredo sauce.....	\$3.00
Bacon wrapped chicken with roasted reds and balsamic glaze.....	\$3.25
Spanikopita (2 per person).....	\$3.00
Fried mozzarella cheese (hand breaded) with marinara sauce.....	\$3.00
Filet tips with sautéed mushrooms in a red wine demi-glaze (4oz.).....	\$5.75
Beef filet satay with Thai dipping sauce.....	market
Rib-eye steak martini.....	market
Crab cakes (2 per person).....	\$4.25
Fried calamari with marinara sauce.....	\$4.25
Regular hummus with pita bread.....	\$1.75
Roasted red pepper hummus with pita bread.....	\$2.00
Stuffed grape leaves (meat and rice).....	\$2.00 (3 per person)
Stuffed mushrooms – crabmeat stuffing (2 per person).....	\$2.50
Stuffed mushrooms – cheese stuffing (2 per person).....	\$2.25
Roasted vegetable bruschetta on asiago bread with boursin cheese.....	\$4.00
Grilled and marinated portabella mushrooms with roasted reds.....	\$2.00
Escargot in garlic scampi sauce.....	\$3.00
Shrimp scampi (4 per person).....	\$4.25
Skewered tiger shrimp with a teriyaki glaze.....	\$4.50
Crabmeat stuffed tiger shrimp (2 per person).....	\$4.50
Shrimp cocktail (4 per person).....	\$4.25
Bacon wrapped scallops with sun-dried tomato pesto (3 per person).....	\$3.00
Pork pot stickers (2 per person).....	\$2.25
Vegetable pot stickers (2 per person).....	\$2.00
Seasonal fresh vegetable platter with ranch dip.....	\$2.15
Seasonal fruit platter (add \$0.25 for fresh strawberries).....	\$2.25
Seasonal fruit platter w/ cream cheese dip (add \$0.25 for fresh strawberries).....	\$2.50
Cheese and crackers – (no meat).....	\$2.25
Cheese and crackers – (with meat).....	\$2.50



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Salads

Regular tossed salad.....	\$1.40
Caesar salad.....	\$1.55
Mini iceberg wedges.....	\$3.00
Mini Caesar wedges.....	\$3.50
Hearts of palm salad.....	\$3.00
Spinach salad.....	\$2.75
Ashley salad.....	\$3.50
Strawberry salad.....	\$3.50
Pear salad.....	\$4.50
Tomato, sweet pepper and onion salad.....	\$2.50
Cobb Salad.....	\$5.00
Pasta salad.....	\$2.25
Pasta salad with meat and cheese.....	\$3.00
Macaroni salad.....	\$2.25
Potato salad.....	\$2.25

Pasta

(Pasta choices include penne, rigatoni, bowtie, linguine, fettuccine, spaghetti and angel hair.)

Pasta with marinara.....	\$1.25
Pasta with meatballs.....	\$2.50
Pasta Bolognese (meat or sausage).....	2.50
Pasta with pancetta sauce.....	\$3.00
Cavatelli and marinara.....	\$2.25
Cavatelli and meatballs.....	\$3.50
Cheese tortellini with Alfredo.....	\$2.75
Pasta with Alfredo.....	\$1.65
Pasta with Vodka cream sauce.....	\$1.85
Pasta with sauce Diablo.....	\$1.80
Pasta with Cajun cream sauce.....	\$1.90
Pasta with roasted red pepper sauce.....	\$1.90
Pasta primavera with in red sauce.....	\$2.75
Pasta primavera with Alfredo sauce.....	\$3.25
Pasta primavera with aglio olio sauce.....	\$2.50
Pasta with mushrooms in a marsala wine sauce.....	\$1.80
Pasta broccolini in aglio oili sauce or lemon sherry sauce.....	\$3.00
Pasta with shrimp scampi sauce.....	\$5.50
Pasta with white clam sauce.....	\$3.00
Pasta with red clam sauce.....	\$3.00
Stuffed shells.....	\$3.75
Stuffed eggplant.....	\$3.50
Baked eggplant parmesan.....	\$3.00
Cheese or meat ravioli.....	\$3.00
Baked penne pasta (vegetarian).....	\$3.60
Baked penne pasta (meat and sausage).....	\$4.35
Lasagna with meat, sausage and cheese.....	\$4.35
Lasagna with spinach and cheese, (no meat).....	\$3.50
Seafood lasagna with white sauce.....	\$8.25



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Poultry and Veal

Parmesan-Romano crusted chicken with spinach Alfredo.....	\$4.40
Marinated and grilled chicken breast.....	\$3.60
Chicken Francaise.....	\$4.40
Breaded chicken parmesan.....	\$4.40
Chicken marsala.....	\$4.40
Grilled chicken caprese.....	\$4.50
Bacon wrapped chicken w/roasted red peppers and balsamic glaze.....	\$4.50
Cajun blackened chicken breast with a spicy creole cream sauce.....	\$4.50
Baked panko-parmesan chicken Florentine.....	\$4.50
Chicken cacciatore.....	\$4.40
Chicken picatta with mushrooms, capers and lemon sherry sauce.....	\$4.40
Hungarian chicken (spicy).....	\$4.40
Mediterranean chicken.....	\$4.60
Stuffed chicken breast with mushrooms and cheese.....	\$4.65
Portabella chicken with marsala and boursin.....	\$5.50
Marinated and roasted Cornish game hens.....	\$3.00
Marinated and roasted chicken pieces.....	\$2.25
BBQ chicken pieces (bone-in).....	\$2.25
Fried chicken pieces (bone-in).....	\$2.35
Turkey breast Francaise.....	\$3.50
Smoked boneless turkey breast.....	\$3.25
Whole bone-in turkey.....	\$3.25 per lb.
Boneless roasted turkey breast – thin sliced.....	\$2.85
Boneless roasted turkey (light and dark meat).....	\$2.65
Spicy veal.....	\$4.65
Veal marsala.....	\$4.65
Veal Francaise.....	\$4.65
Veal parmesan....	\$4.65
Veal portabella with boursin.....	\$5.65
Veal osso buco (mini).....	market

Beef

Roasted beef sirloin with beef demi-glaze– thin sliced.....	\$4.75
Beef prime rib with au jus – sliced ¼" inch.....	\$9.00
Whole beef tenderloin, grilled and roasted with au jus.....	\$13.00
Steamship round of beef – groups of 150 people or more – hand carved.....	\$4.75
Beef filet tips grilled with mushrooms in a red wine demi-glaze (7oz.).....	\$8.75
Boneless braised beef short rib with roasted tomato demi-glaze.....	\$4.75
BBQ beef brisket – sliced thin.....	\$4.00
Corned beef brisket –sliced thin.....	\$4.00
Marinated and grilled skirt steak-sliced thin.....	\$4.00
Marinated and grilled flank steak-sliced thin.....	\$4.00



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Lamb

- Boneless leg of lamb roasted and sliced with au jus.....\$6.50
- Stuffed leg of lamb with spinach, garlic and feta cheese.....\$8.35
- New Zealand lamb lollipop rib chops with a rosemary red wine sauce.....market
- Australian rack of lamb with a rosemary red wine reduction.....market
- Braised lamb shanks.....market
- Grilled lamb loin chops.....market

Pork

- Mild Italian sausage with peppers and onions.....\$2.55
- Hot Italian sausage with pepper and onions.....\$2.55
- Pork shoulder roast with au jus – thin sliced.....\$2.65
- Smoked boneless pork shoulder.....\$3.65
- Pulled pork with BBQ sauce.....\$2.65
- Stuffed pork tenderloin.....\$4.35
- Roasted pork loin chops with white wine demi-glaze.....\$3.50
- Stuffed bone-in pork chops (7 oz.).....\$5.50
- Spiral sliced baked ham with brown sugar glaze.....\$3.15
- Cranberry glazed spiral sliced ham.....\$3.15
- Baby back ribs – Barbecue or Hawaiian sesame-teriyaki.....\$4.75
- Country style boneless pork ribs.....\$5.50
- Pork osso buco (when available).....market
- Kielbasa and sauerkraut.....\$2.65

Wild Game

- Roasted whole duck.....market
- Teriyaki duck breast – boneless.....market
- Wild boar tenderloin.....market
- Grilled kangaroo tenderloin.....market
- Whole buffalo tenderloin – roasted and grilled with demi-glaze.....market
- Slow roasted buffalo prime rib with au jus – sliced ¼” inch.....market
- Grilled elk rib chops with rosemary red wine reduction.....market
- Alligator tenderloin (please inquire about different preparations).....market
- Venison meatloaf (please specify spicy or regular).....\$8.50
- Venison strip loin medallions with a red wine demi-glaze.....market
- Wild game sausages.....market (please inquire about varieties)
- Frog legs.....\$5.50



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Seafood

Broiled cod with lemon sherry wine sauce.....	\$5.00
Broiled cod Florentine with lemon cream sauce.....	\$5.25
Cod Francaise.....	\$5.25
Baked scrod with lemon sherry wine sauce.....	\$4.75
Baked panko-parmesan walleye Florentine.....	\$5.75
Orange roughy baked with crab stuffing.....	\$6.75
Sautéed Atlantic salmon with tomatoes, basil and feta cheese.....	\$6.35
Cajun blackened Mako shark with creole cream sauce (seasonal).....	\$5.75
Teriyaki grilled mahi-mahi.....	\$3.75
Fried beer-battered haddock with tartar sauce.....	\$5.00
Broiled haddock with lemon sherry wine sauce.....	\$4.50
Grilled tiger shrimp (choice of scampi sauce or teriyaki glaze).....	\$5.25
Grilled jumbo sea scallops with horseradish teriyaki glaze.....	market

Potatoes

Roasted redskins in garlic herb butter.....	\$1.40
Garlic smashed redskins.....	\$1.40
Cheese potato casserole.....	\$2.35
Regular mashed potatoes with gravy (beef,turkey,chicken or pork).....	\$1.40
Yukon gold mashed potatoes.....	\$1.60
Bleu cheese smashed redskins.....	\$2.25
Horseradish smashed redskins.....	\$1.60
Loaded mashed potatoes.....	\$2.45
Tri-color roasted herbed potatoes.....	\$2.00
Parsley redskin potatoes.....	\$1.65
Scalloped potatoes.....	\$2.25
Baked sweet potato with cinnamon-brown sugar butter.....	\$1.65
Mashed sweet potato casserole w/walnuts.....	\$1.75
Baked potato with butter and sour cream.....	\$1.35
Loaded baked potato with a bacon, cheese, scallions, butter and sour cream.....	\$1.75
French fries.....	\$1.25
Sweet potato French fries.....	\$2.00
Baked potato or mashed potato bar.....	market
German potato salad (warm).....	\$1.40



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Vegetables

Sautéed green beans.....	\$1.40
Vegetable medley with seasonal vegetables.....	\$1.40
Frank's grilled and roasted vegetable medley.....	\$2.00
Green beans almondine.....	\$1.60
Sautéed sugar snap peas.....	\$1.60
Sauteed snow peas.....	\$1.75
Sugar snap pea medley with mushrooms, bell peppers and red onion.....	\$1.75
Glazed baby carrots.....	\$1.40
Green bean casserole with fried onion straws.....	\$1.40
Green and yellow beans with baby carrots.....	\$1.40
Buttered corn.....	\$1.40
Corn on the cob (seasonal).....	market
Steamed broccoli.....	\$1.40
Steamed cauliflower.....	\$1.40
Sweet pepper and pearl onion medley with green peas.....	\$1.40
Grilled eggplant with garlic romano and roasted reds.....	\$1.60
Steamed or grilled asparagus.....	\$2.35
Steamed or grilled baby asparagus.....	\$2.50
Sautéed Italian greens (4 oz. per person).....	\$3.75

Other sides

Macaroni and cheese.....	\$1.50
Applesauce.....	\$1.00
Cole slaw.....	\$1.00
Cottage cheese.....	\$0.75
Scallion rice pilaf.....	\$1.25
Wild rice.....	\$1.35
Traditional sage stuffing.....	\$1.25

Breads

Italian bread.....	\$0.50
Italian bread with sesame seeds.....	\$0.50
Whole wheat bread.....	\$0.50
Asiago bread.....	\$0.65
Regular dinner rolls.....	\$0.45
Assorted dinner rolls.....	\$0.55
Garlic bread.....	\$0.65
Garlic bread with cheese.....	\$0.85



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Desserts

Other desserts are available upon request, also ask about pricing for a variety dessert platter.

Vanilla ice cream.....	\$2.25
Chocolate ice cream.....	\$2.25
Spumoni.....	\$3.00
Chocolate decadence.....	\$3.00
Plain cheese cake.....	\$2.35
Strawberry cheesecake.....	\$2.75
Chocolate cheese cake.....	\$2.50
Chocolate mousse.....	\$2.50
Mini cannoli.....	\$2.00
Mini éclair.....	\$2.00

Soups

Other soups are available upon request

Traditional wedding soup.....	\$2.25
French onion.....	\$1.75
Stuffed pepper with rice.....	\$1.75
Cream of mushroom.....	\$1.75
Cream of potato with roasted red pepper.....	\$2.00
Roasted potato with chorizo sausage.....	\$2.00
Cream of chicken with dumplings.....	\$2.50
New England clam chowder.....	\$2.25
Beer cheese.....	\$2.25
Broccoli cheddar.....	\$2.25
Beef chili.....	\$2.25
Beef stew.....	\$2.25
Beef vegetable.....	\$2.25
Shrimp bisque.....	\$3.25



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Sandwiches and miscellaneous

Variety Platter

Pick any combination of three selections from the below menu to create your own variety of specialty sandwiches.
(Minimum of 20 people)

Includes choice of fresh cut potato chips, macaroni salad, pasta salad or potato salad
\$10.00 per person

Individual sandwiches and wraps
Tuna salad on mini rolls or croissants
Tuna salad wraps
Chicken salad on mini rolls or croissants
Chicken salad wraps
Turkey sub with cheese on mini rolls
Italian sub cut and tooth-picked
Chicken bruschetta sandwiches with mozzarella cheese
Chicken and greens sandwiches
Chicken Caesar wraps
Philly beef and Swiss wrap
Traditional mini Reuben
Mini turkey Reuben
Meatball sliders
Blackened chicken wrap
Blackened tuna wrap
Gyro Wrap

\$5.00 per person

Crepes menu

All crepes can be served warm or chilled

Strawberry and crème cheese stuffed crepes...\$2.50
Pina colada stuffed crepes...\$2.25
Banana Foster stuffed crepes...\$2.50
Blackberry and crème cheese stuffed crepes...\$2.50
Savory spinach, onion and cheese stuffed crepes...\$2.50
Mushroom and cheddar stuffed crepes...\$2.50
Build your own stuffed crepe...\$1.50

Breakfast items

French toast...\$2.00
Pancakes...\$2.00
Belgium waffles...\$3.25
Regular waffles...\$2.50
Choice of fruit topping for all of the above...Market



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Eggs, breakfast meats and potatoes

- Bacon...\$2.25
- Link sausage...\$2.25
- Sausage patties...\$2.25
- Breakfast Ham...\$2.25
- Smoked Salmon with capers and crème cheese...\$3.25
- Caramelized onion, potato and gorgonzola frittata...\$2.75
- Chorizo sausage and mozzarella cheese frittata...\$3.00
- Western frittata with American cheese...\$2.25
- Mushroom and Swiss frittata...\$3.00
- Spinach, onion and cheese frittata...\$3.00
- Omelet – Build you own...Market
- Eggs Benedict...\$3.50
- Scrambled eggs with cheese...\$2.25
- Poached eggs...\$2.00
- Assorted mini Quiches...\$3.50
- Home fries...\$1.35
- Shredded hash browns...\$1.35

Breakfast pastries and breads

- Assorted pastries...\$3.00
- Butter croissants...\$1.50
- Assorted mini muffins...\$1.50
- Regular size assorted muffins...\$3.00
- English Muffins...\$2.00
- White or wheat toast...\$1.00

Fruit and Yogurt items

- Seasonal fruit platter (add \$0.25 for fresh strawberries)...\$2.25
- Fresh strawberries and whipped cream...\$3.00
- Fresh seasonal mixed berries and whipped cream...Market
- Choice of yogurt with granola...\$2.00

Beverages

- Coffee and hot tea...\$1.00
- Juice...\$1.00
- Soda...\$1.00
- Mimosa, sangria, and bloody mary's...call for pricing



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Bar Menu

These prices are per person for a four-hour event and are based on the guaranteed number of guests unless your actual number of guests is greater. Packages include liquor, beer, house wine, soft drinks, mixers and bartenders.

FIRST TIER- \$9.75

Liquors- well brands of vodka, rum, spiced rum, gin, whiskey, tequila, triple sec, amaretto, scotch, peach schnapps, Seagrams 7 and all mixers
Beer- Budweiser, Bud Light, Coors Light & Miller Lite
Wine- Chardonnay, White Zinfandel, Merlot & Cabernet Sauvignon by Delicato

SECOND TIER- \$11.75

Liquors- all liquors from first tier plus Absolut, Grape & Cherry vodkas, Bacardi & Captain Morgan, Jack Daniels, Jim Beam, Black Velvet, Canadian Club, Jose Cuervo, Dewars and all mixers Beer and Wine are same as first tier

THIRD TIER- \$15.75

Liquors- all liquors from first and second tier plus Grey Goose, Ketel One, Belvedere, Bacardi 0, Bacardi Limon, Captain Morgan Reserve, Crown Royal, Tanqueray, Beefeater, Baileys, Kahlua and all mixers. Beer and Wine are same as first tier and if you have any special requests please let us know.

Shots for a money dance are not permitted with any bar package unless an additional charge applies. For every additional hour after the four hours there will be a \$2.00 per person charge per hour on top of the package price.

House beer, wine and soft drinks are available for \$7.75 per person.

CASH BAR- each guest can purchase drinks on an individual basis at the current market price. A bartender fee of \$60.00 will be added per bartender for a four-hour event.

All bar prices are subject to a 6.75% sales tax and a 20% service charge

STATE LIQUOR REGULATIONS DO NOT ALLOW LIQUOR TO BE BROUGHT IN FROM OUTSIDE SOURCES



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 - If punch is brought in, you must supply cups.
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The Fifth Season

BANQUET CENTER
& CATERING CO.

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