

HOLIDAY BRUNCH

Make your own Bloody Mary Bar

\$13.50 plus tax and tip per person

Eggs Benedict with Baked Smithfield Ham
Scrambled Eggs, Smoked Salmon and Chives
Banana Stuffed French Toast
Crispy Vidalia Onion and Potato Hash
Fruit and Cheese Platter
Scones and Brioche Bread
Seattle's Best Coffee and Herbal tea

***ADD \$8.00 PER PERSON TO YOUR PARTY
FOR ONE-HOUR OPEN BAR***

***ALL PARTIES ARE AVAILABLE FOR
HOME OR OFFICE CATERING
THROUGH OUR
STONE CATERING***

(315) 789-8498

TRADITIONAL CHRISTMAS BUFFET

Buffet plus Service

\$40 per person plus tax & tip

Chilled Shrimp Romoulade
Pear and Arugula Salad
Carved Roast Christmas Goose
Chestnut Stuffing
Herb-Crusted Rib Roast
Oyster Casserole
Roasted Sweet Corn Pudding
Buttery Mashed Potatoes and Caramelized Leeks
Roasted Asparagus
Bourbon Pumpkin Pie
Café Pudding
Chocolate Flourless Cake
Seattle's Best Coffee and Herbal Teas

*AVAILABLE IN OUR PRIVATE DINING
AREAS WITH FIREPLACE*

OR

*DELIVERY, SET-UP AND SERVED AT YOUR
HOME FOR AN ADDITIONAL CHARGE*



Holidays 2009

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THE COBBLESTONE



(315) 789-8498

www.cobblestonegeneva.com

**DINNER BUFFET
OR
FAMILY STYLE**

\$18.95 plus tax and tip per person

FIRST COURSE (Served)

Rock Shrimp Foccacio

Grilled Filet on Toast

SECOND COURSE (Served)

Baby Green Salad with House-Made
Balsamic Vinaigrette

THIRD COURSE (ENTREES)

Roasted Tenderloins of Beef Au Poivre

Fresh Boston Scrod Parker House-Style

Golden Onion Pie

Banana Mashed Sweet Potato

Pasta Alforno - Baked pasta with
ricotta, Asiago and Parmesan
cheese, crispy bacon and
roasted tomatoes

ASSORTED BREADS, COFFEE and TEA

DESSERTS:

Pumpkin & Ginger Bread Truffle

Flourless Chocolate Cake

Bourbon Pumpkin Pie

**PASTA BUFFET
(Choose 4)**

\$17.95 plus tax and tip per person

1. Tagliatelle
Hand-cut Pasta in a rich Bolognese and
Porcini Mushroom Sauce
2. Gnocchi
Hand-rolled with Tomato, Butter Fresh
Sage Sauce
3. Tortellini
Blue Crab filled Pasta in a Truffle
Asparagus Sauce
4. Goat Cheese Lasagna
Roasted Vegetables topped with a
Tomato Basil Goat Cheese Sauce
5. Classic Meat Lasagna
Sausage and Meatball topped with our
Marinara Sauce
6. Seafood Lasagna
Sweet Bay Scallops and Florida Rock
Shrimp in a Vodka Sauce
7. Risotto
Fresh wild Salmon with fresh Dill and
Leeks
8. Carbonara Shrimp
in an Asiago Light Cream sauce with
Fresh Mushrooms, Pancetta and Peas
over Pasta
9. Chicken Tenderloin Parmigiana
Tossed with Pasta in our Fresh Red
Sauce
Served with Salad in a Balsamic Vinaigrette,
Garlic Bread and Foccacio.

Dessert - Chef's Choice

Coffee and Tea

COCKTAIL PARTY

*Passed Hors D'oeuvres (Choose Five)
and One Hour Open Bar*

\$19.95 plus tax and tip per person

Rock Shrimp Foccacio
Brie on French Bread
Grilled Filet Mignon on Herb Bread
Stuffed Mushrooms
Vegetarian Mini pizzas
Assorted Sushi
Chicken Kebobs with Peanut Sauce
Scallops wrapped in Bacon
Sesame Tuna with Wasabi Mayonnaise
Crab Balls with Chive Aioli
Artichokes French

HOLIDAY LUNCHEON

\$11.50 plus tax and tip per person

Choose From:

Pear and Arugula Salad

Bistro Steak sliced on Brioche Bread,
open-faced, with Bordelaise
Sauce served with Bleu Cheese
Hot Chips

Tortellini - Blue Crab filled with
Truffle Asparagus Sauce

Risotto with Grilled Salmon and Leeks

Pad Thai Chopped Salad

Chicken Florentine Fontina - Chicken
Breast sautéed with Baby
Greens, and Fontina Cheese
served over Pasta

All Served with Chef's Choice Dessert

Coffee and Tea