

# *Tradition's Party Additions*

## Hors D'oeuvres / Cocktail Hour

One hour butler style passed & stationary Hors D'oeuvres \$7-25 add per person  
Prices varies based on food and item selection  
Please call for appetizer / hors d'oeuvres list

## Bar Options:

- Unlimited Soda: \$2 pp
- Full bar billed by Consumption (Bar Tab)
- Unlimited Beer & House Wine: Call for Pricing
- All-inclusive Open Bar: Call for Pricing

## Children (under 12):

- Children size portion of selected package
- Children's buffet (see children's party packages)
- Children's sit down dinner (chicken fingers, french fries, meatballs, pasta, etc.)

## Options:

- Cookies and Italian Pastries
- Fresh Fruit Dessert
- Ice Cream Buffet \$6 pp
- Chocolate Dipping Fountain \$6 pp
- Champagne Toast
- Outdoor events may be subject to add. fee

**Tax:** 7.375%

**Gratuity:** 20%

## Finances:

Deposit is required to bind date.  
Remaining balance is due day of event in cash, check, or credit.  
A guaranteed number of people is due 48 hours prior to event.

# Perfect Meal

(\$35 per person)

## One Selection of Salad:

- House - Mixed greens with grape tomatoes, cucumber, carrots, & seasoned croutons.
- Caesar - Tender Romaine lettuce, croutons, in a creamy dressing, with shaved parmigian
- Strawberry Apple - Sliced strawberries & apples, mixed greens, whipped strawberry vinaigrette
- Capri - Shredded mozzarella, tomato, roasted peppers, eggplant, blacked olives
- Chopped - Romaine, roasted corn, gorgonzola, cherry tomato, avocado-ranch, bacon optional

## Selection of Three Entrees:

Chicken Caprice, breaded chicken cutlet, mushroom and marsala gravy, melted mozzarella  
Chicken Parmigian, breaded chicken cutlet, marinara and melted mozzarella cheese  
Chicken Francese, egg-battered, white wine, and lemon-butter  
Chicken Scarpariello, off the bone, peppers & onions, sweet sausage, roasted potatoes  
Chicken Burrata, Chicken cutlet, "creamy mozzarella," spinach, plum tomato pomodoro

Salmon, fresh corn and seared pancetta sauté, baby green risotto

Salmon topped with a fresh fruit mango salsa

Salmon, filleted and pan-seared, finished with olive oil, lemon, dill, and fresh herbs

Salmon, fresh roasted cherry tomato basil, over toasted Italian couscous

Shrimp Scampi, lemon, olive oil, garlic, and fresh herbs

Shrimp Risotto, mascarpone crème Italian rice, sun-dried tomatoes, mushrooms

Swordfish, grilled filet, roasted plum tomatoes, black olives, broccoli rabe *(seasonal)*

Prime Rib, side of horseradish cream sauce

Prime Hanger Steak, finished with bourbon peppercorn gravy

Bistro steak, lean sliced shoulder cut steak, finished with a cremini mushroom gravy

Pork Spiedini, provolone and prosciutto stuffed loin, lemon butter sauce

Prosciutto di Parma wrapped pork tenderloin, topped with sweet demi-glazed onions

- All entrees served with vegetables and starch of your choice -

## Coffee & Tea and Choice of Dessert

Vanilla ice cream, fresh strawberry, & Nutella parfait

Homemade zeppole puffs, fresh filled canollis, and cookies

A selection of seasonal fresh fruit served family style

# Light and Casual

(\$29 per person)

## One Selection of Salad:

- House - Mixed greens with grape tomatoes, cucumber, carrots, & seasoned croutons.
- Caesar - Tender Romaine lettuce, croutons, in a creamy dressing, with shaved parmigian
- Strawberry Apple - Sliced strawberries & apples, mixed greens, whipped strawberry vinaigrette
- Capri - Shredded mozzarella, tomato, roasted peppers, eggplant, blacked olives
- Chopped - Romaine, roasted corn, gorgonzola, cherry tomato, avocado-ranch

## Selection of Three Entrees:

Chicken Caprice, breaded chicken cutlet, mushroom and marsala gravy, melted mozzarella  
Chicken Parmigian, breaded chicken cutlet, marinara and melted mozzarella cheese  
Chicken Francese, egg-battered, white wine, and lemon-butter  
Chicken Scarpariello, off the bone, peppers & onions, sweet sausage, roasted potatoes  
Chicken Burrata, Chicken cutlet, "creamy mozzarella," spinach, plum tomato pomodoro

Salmon, fresh corn and seared pancetta sauté, baby green risotto  
Salmon topped with a fresh fruit mango salsa  
Salmon, filleted and pan-seared, finished with olive oil, lemon, dill, and fresh herbs  
Salmon, fresh roasted cherry tomato basil, over toasted Italian couscous  
Shrimp Scampi, lemon, olive oil, garlic, and fresh herbs \* \* \*

Shrimp Risotto, mascarpone crème Italian rice, sun-dried tomatoes, mushrooms \* \* \*  
Swordfish, grilled filet, roasted plum tomatoes, black olives, broccoli rabe \* \* \*

Eggplant Rolletini, stuffed with three chesses and baked in a light tomato sauce  
Eggplant Napoleon, layered with ricotta and baked with mozzarella and marinara  
Traditional Eggplant Parmigian thinly sliced and layered with melted mozzarella cheese

Orecchiette with Sweet sausage, broccoli rabe, pecorino romano, in light garlic and oil  
Rigatoni Bolognese, red sauce with a blend of fresh meats and mushrooms  
Rigatoni Vodka, a blend of prosciutto, tomatoes, cheese, and a touch of cream  
Penne Primavera, fresh seasonal vegetables, tossed with garlic & oil or traditional marinara

## Coffee, Tea, and Choice of Dessert

Vanilla ice cream, fresh strawberry, & Nutella parfait \* \* \*

Homemade zeppole puffs, fresh filled canollis, and cookies

A selection of seasonal fresh fruit served family style

\* \* \* additional charges may apply

# Hearty Dinner Party

(\$37 per person)

## One Selection Salad:

- House - Mixed greens with grape tomatoes, cucumber, red onion, & seasoned croutons.
- Caesar - Tender Romaine lettuce, croutons, in a creamy dressing, with shaved parmigian
- Strawberry Apple - Sliced strawberries & apples, mixed greens, whipped strawberry vinaigrette
- Capri - Shredded mozzarella, tomato, roasted peppers, eggplant, blacked olives
- Chopped - Romaine, roasted corn, gorgonzola, cherry tomato, avocado-ranch, bacon optional

## Selection of an Appetizer or Pasta Served Individually

Orecchiette with Sweet Italian sausage, broccoli rabe, pecorino romano, in light garlic and oil  
Rigatoni Vodka, a blend of prosciutto, tomatoes, cheese, and a touch of cream  
Penne tossed with fresh diced and plum tomatoes, basil, and a touch of olive oil  
Saccette, mini pasta “pouches,” tomato crème, sweet green peas

Tradition’s famous “Eggplant Stack”

Individual Cold Antipasto, selection of imported cured meats and cheese’s

All appetizers selections are available from regular dinner menu (extra charges may apply)

## Selection of Three Entrees:

Chicken Caprice, breaded chicken cutlet, cremini mushroom and marsala gravy, melted mozzarella  
Chicken Parmigian, breaded chicken cutlet, marinara and melted mozzarella cheese  
Chicken Francese, egg-battered, white wine, and lemon-butter  
Chicken Scarpariello, off the bone, peppers & onions, sweet sausage, roasted potatoes  
Chicken Burrata, Chicken cutlet, “creamy mozzarella,” spinach, plum tomato pomodoro

Salmon, fresh corn and seared pancetta sauté, baby green risotto

Salmon topped with a fresh fruit mango salsa

Salmon, filleted and pan-seared, finished with olive oil, lemon, dill, and fresh herbs

Salmon, fresh roasted cherry tomato basil, over toasted Italian couscous

Shrimp Scampi, lemon, olive oil, garlic, and fresh herbs

Shrimp Risotto, mascarpone crème Italian rice, sun-dried tomatoes, mushrooms

Swordfish, grilled filet, roasted plum tomatoes, black olives, broccoli rabe (seasonal)

Prime Rib, side of horseradish cream sauce

Prime Hanger Steak, finished with bourbon peppercorn gravy

Bistro steak, lean sliced shoulder cut steak, finished with a cremini mushroom gravy

Pork Spiedini, provolone and prosciutto stuffed loin, lemon butter sauce

Prosciutto di Parma wrapped pork tenderloin, topped with sweet demi-glazed onions

- All entrees served with vegetables and starch of your choice -

## Coffee & Tea and Choice of Dessert

Vanilla ice cream, fresh strawberry, & Nutella parfait

Homemade zeppole puffs, fresh filled canollis, and cookies

A selection of seasonal fresh fruit served family style

# Family Style Dinner

(Starting at \$40 per person)

*\* Additional Option  
ALL courses may be  
served "Family Style,"  
Prices upon request*

## One Selection Salad:

- House - Mixed greens with grape tomatoes, cucumber, carrots, & seasoned croutons.
- Caesar - Tender Romaine lettuce, croutons, in a creamy dressing, with shaved parmigian
- Strawberry Apple - Sliced strawberries & apples, mixed greens, whipped strawberry vinaigrette
- Capri - Shredded mozzarella, tomato, roasted peppers, eggplant, blacked olives
- Chopped - Romaine, roasted corn, gorgonzola, cherry tomato, avocado-ranch, bacon optional

## Selection of Three Appetizers Served Family Style

Cold Antipasto Platter

Crispy Calamari or Roasted Portuguese Clams

Traditions famous "Eggplant Stack" or Sicilian Squares

All appetizers selections are available from regular dinner menu (extra charges may apply)

Also, a choice of pasta can be served as a family style appetizer...

## Selection of Three Entrees:

Chicken Caprice, breaded chicken cutlet, cremini mushroom and marsala gravy, melted mozzarella

Chicken Parmigian, breaded chicken cutlet, marinara and melted mozzarella cheese

Chicken Francese, egg-battered, white wine, and lemon-butter

Chicken Scarpariello, off the bone, peppers & onions, sweet sausage, roasted potatoes

Chicken Burrata, Chicken cutlet, "creamy mozzarella," spinach, plum tomato pomodoro

Salmon, fresh corn and seared pancetta sauté, baby green risotto

Salmon topped with a fresh fruit mango salsa

Salmon, filleted and pan-seared, finished with olive oil, lemon, dill, and fresh herbs

Salmon, fresh roasted cherry tomato basil, over toasted Italian couscous

Shrimp Scampi, lemon, olive oil, garlic, and fresh herbs

Shrimp Risotto, mascarpone crème Italian rice, sun-dried tomatoes, mushrooms

Swordfish, grilled filet, roasted plum tomatoes, black olives, broccoli rabe (seasonal)

Prime Rib, side of horseradish cream sauce

Prime Hanger Steak, finished with bourbon peppercorn gravy

Bistro steak, lean sliced shoulder cut steak, finished with a cremini mushroom gravy

Pork Spiedini, provolone and prosciutto stuffed loin, lemon butter sauce

Prosciutto di Parma wrapped pork tenderloin, topped with sweet demi-glazed onions

- All entrees served with vegetables and starch of your choice -

## Coffee & Tea and Choice of Dessert

Vanilla ice cream, fresh strawberry, & Nutella parfait

Homemade zeppole puffs, fresh filled canollis, and cookies

A selection of seasonal fresh fruit served family style

## *Simply Elegant Additions...*

*Additional Entrée Options – Call for pricing*

Roasted Chicken, “Bell & Evans” organic chicken, oyster mushrooms, baby spinach  
French-Cut Chicken, stuffed with spinach and cremini mushrooms, oyster mushroom gravy  
Shrimp & Scallop Risotto, Saffron scented Arborio rice, mascarpone, green peas, cremini mushrooms  
Shrimp and Crab stuffed Lobster Tails  
Truffle & Lobster, Fresh steamed lobster and a delicate white truffle cream sauce  
Seafood Bouquet, Shrimp, scallops, calamari, mussels, clams over linguini with plum tomatoes  
Branzino, Mediterranean seabass, with fresh roasted tomatoes and basil  
Seasonal Market Catch

Filet Mignon, center cut side of sauce béarnaise  
Pork Chop, Hampshire pork chops, sautéed onions and fresh bell peppers  
Veal Chop, Our signature dish served on the bone, butter’fied, breaded, pan-fried  
New Zealand Rack of Lamb, dijon-herb crusted mini chops  
Prime NY Strip Steak  
Roasted Duck L’Orange, orange Grand Marnier glaze

## *Traditions*

### *Recommends...*

The following is a sample menu including all of Tradition’s favorite and most popular selections...

## *Happy Birthday Lisa*

### *Menu*

#### *Family Style Appetizers*

- Cold Antipasto - Eggplant Stack - Crispy Calamari -

#### *.. Strawberry Apple Salad ..*

Organic greens, candied walnuts, gorgonzola, strawberry vinaigrette

Choice of:

#### *Chicken Burrata*

Breaded chicken cutlet, cremini mushroom and marsala gravy, melted mozzarella, over mezza rigatoni

#### *Roasted Salmon*

Fresh corn and seared pancetta sauté, baby green risotto

#### *Prime Hanger Steak*

Sliced Angus beef finished with bourbon peppercorn gravy, “Sicilian” mashed potato

#### *.. Dessert & Coffee ..*

Vanilla bean and Nutella parfait

*Traditions 118 Restaurant - Granite Springs - New York*

# *Ideal Brunch*

Starting at \$28 per person  
(Minimum 40 people)

## Served Buffet Style

Gourmet Cream Cheese Platter with Miniature Bagels, Danish, and Muffins

Smoked Salmon and Lox (Optional)

Selection of Sliced Ham, Turkey, or Roast beef

French Toast, with a selection of side drizzles and sauces

Egg casserole with Fresh Spinach, Eggs Benedict, or Traditional Scrambled Eggs

Sausage or Bacon

Potato Pancakes or Diced and grilled rosemary red potatoes or Traditional Home Fries

Shrimp Cocktail (Optional)

Fresh Fruit & Berry Salad and Tortellini & Vegetable Salad

Plus an additional selection of traditional “Dinner Selections”

Waffle, Pancake, and Omelet Stations available...

Mimosas and Bloody Mary’s optional - Please call for pricing

Mixed Juices, Coffee, Tea Included

# Buffet

Starting at \$28 per person

## Selection of Salad

House - Mixed greens with grape tomatoes, cucumber, carrots, & seasoned croutons.  
Caesar - Romaine lettuce, croutons, in a creamy dressing, with shaved parmigian  
Strawberry Apple - Sliced strawberries & apples, mixed greens, whipped strawberry vinaigrette  
Capri - Mesclun greens, eggplant, mozzarella, olives, artichoke hearts, roasted peppers  
Chopped - Romaine, roasted corn, gorgonzola, cherry tomato, avocado-ranch, bacon optional

## Selection of Pasta

Rigatoni Vodka, a blend of prosciutto, tomatoes, cheese, and a touch of cream  
Orecchiette with Sweet Italian sausage, broccoli rabe, pecorino romano, in light garlic and oil  
Saccette, Imported Italian pasta, filled with four cheeses, tossed in a tomato cream sauce \*\*  
Penne tossed with fresh diced and plum tomatoes, basil, and a touch of olive oil  
Penne Primavera, fresh seasonal vegetables, tossed with garlic & oil or traditional marinara sauce

## Selection of Chicken

Chicken Valentino, stuffed with spinach, mushrooms, Italian cheese, light brown brandy gravy  
Traditional chicken parmigian in a light marinara sauce with melted mozzarella cheese  
Chicken Scarpariello, off the bone, peppers & onions, sweet sausage, roasted potatoes  
Chicken Caprice, breaded chicken cutlet, white wine gravy, melted mozzarella  
Chicken Francese, egg-battered, white wine, and lemon-butter

## Selection of Fish

Roasted Salmon - Corn and pancetta sauté or Mango Salsa or Fresh herb & Lemon or Tomato & Basil  
Shrimp Scampi or Shrimp Risotto  
Shrimp & Bowties - Sautéed shrimp and fresh broccoli, shaved grana Padano, touch of garlic & oil \*\*\*  
Market Catch

## Select One (additional charges may apply)

Prime Rib Au Jus	Asian BBQ Skirt Steak	Sliced Roast Beef
Sliced Filet Mignon	Bourbon Peppercorn Bistro Steak	Prime Hanger Steak
Prosciutto Wrapped Pork Tenderloin	Baked Virginia Ham	

## Additional Trays and Substitutions

Eggplant slices stuffed with a blend of cheeses baked in a tomato sauce, finished with melted mozzarella  
Red Roasted rosemary potatoes, Three Cheese Potato, or Whipped Yukon Gold Potato  
Sautéed New England Mussels or Clams with a choice of white wine herb or fresh tomato sauce \*\*  
Miniature Swedish or traditional marinara Meatballs  
Baked Mac n' Cheese  
Sweet Italian sausage, peppers, onions, and roasted potatoes  
Tradition's Famous Eggplant Stack

## Dessert Selection Included

*All items are available off regular menu, additional charge may apply*



*Tradition's welcomes the opportunity to cater your next special occasion. You will find yourself feeling right at home. Our eclectic atmosphere and cuisine is a perfect fit for every occasion and taste.*

*Tradition's vows, "to continue to pass down the superior innate service and tastes that our family has taken great pride in for so many years."*

*Tradition's has the ability to cater parties of up to 180 people on premises. Perfect for the holidays, birthdays, weddings, anniversaries, bar mitzvahs, christenings, and corporate events. Local businesses and corporate giants find it a perfect fit for luncheons or business meetings. We offer multiple private rooms as well as a tented patio area ideal for cocktail hour and ceremonies.*

*All of our party packages can be customized to fit your liking, and ultimately...*

***MAKE YOUR DAY A SPECIAL ONE.***

*Traditions 118 Restaurant*

Route 118 - 11 Old Tomahawk Street  
Granite Springs, NY 10527

**(914) 248-7200**

[www.traditions118restaurant.com](http://www.traditions118restaurant.com)