

Tradition's Private Events

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

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 tented & heated outdoor patios.

Important Information:

- Bar options are not included in food packages, please call for pricing
- Hors d'oeuvres / cocktail hour options available, prices vary based on selected items, please call for additional information and pricing
- For children under 12 we offer special menus and pricing
(chicken fingers & french fries, meatballs, pasta, etc.)
- Additional charges include, but are not limited to tax, gratuity
- An additional "Set up Fee" for outdoor events will be charged
- A non-refundable deposit is required to bind the time and date of the event
- A guaranteed number of people is required 48 hours prior to the event

*All party packages are intended for parties of 20 or more - Prices Subject to Minor Changes



11 Old Tomahawk Street - Granite Springs - New York
(914) 248-7200
www.Traditions118Restaurant.com

Perfect Meal

\$49 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 - Fresh 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, plum tomato marinara, 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, creamed mozzarella, baby spinach, plum tomato pomodoro

Salmon, fresh corn and seared pancetta sauté

Salmon topped with a fresh fruit mango salsa

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

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

Shrimp Risotto, saffron scented Arborio rice, mascarpone, green peas, cremini mushrooms

Swordfish or Halibut, prepared according *

Eggplant Rollatini, stuffed with a blend of Italian cheeses & 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, plum tomato marinara, ground sausage beef, touch of ricotta

Rigatoni vodka, tomatoes, pecorino, a touch of cream, seared prosciutto optional

Filet Mignon, center cut side of sauce béarnaise **

Prime Hanger Steak, Sliced angus beef, finished with bourbon peppercorn gravy **

All entrées paired with appropriate starch/side

Coffee & Tea and Choice of One Dessert

Homemade zeppole puffs, fresh filled cannoli's, and cookies served family style

A selection of seasonal fresh fruit served family style

Individual Tahitian vanilla ice cream crêpes *

** Additional charges/restrictions apply

Hearty Dinner Party

\$55 per person

Selection of One Appetizer or Pasta Served Individually or Family Style

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 **

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Chicken Parmigian, breaded chicken cutlet, plum tomato marinara, mozzarella cheese

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

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

Chicken Burrata, Chicken cutlet, creamed mozzarella, baby spinach, plum tomato pomodoro

Salmon, fresh corn and seared pancetta sauté

Salmon topped with a fresh fruit mango salsa

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

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

Shrimp Risotto, saffron scented Arborio rice, mascarpone, green peas, cremini mushrooms

Swordfish or Halibut, prepared according **

Eggplant Rollatini, stuffed with a blend of Italian cheeses & baked in a light tomato sauce

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, plum tomato marinara, ground sausage beef, touch of ricotta

Rigatoni vodka, tomatoes, pecorino, a touch of cream, seared prosciutto optional

Filet Mignon, center cut side of sauce béarnaise **

Prime Hanger Steak, Sliced angus beef, finished with bourbon peppercorn gravy **

All entrées paired with appropriate starch/side

Coffee & Tea and Choice of One Dessert

Homemade zeppole puffs, fresh filled cannoli's, and cookies served family style

A selection of seasonal fresh fruit served family style - Individual Tahitian vanilla ice cream crêpes *

** Additional charges/restrictions apply

Family Style Dinner

\$65 per person

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 *

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

One Selection of Salad

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- Chopped - Romaine, roasted corn, gorgonzola, cherry tomato, avocado-ranch, bacon optional

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Chicken Parmigian, breaded chicken cutlet, plum tomato marinara, 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, creamed mozzarella, baby spinach, plum tomato pomodoro

Salmon, fresh corn and seared pancetta sauté

Salmon topped with a fresh fruit mango salsa

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

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

Shrimp Risotto, saffron scented Arborio rice, mascarpone, green peas, cremini mushrooms

Swordfish or Halibut, prepared according **

Eggplant Rollatini, stuffed with a blend of Italian cheeses & baked in a light tomato sauce

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, plum tomato marinara, ground sausage beef, touch of ricotta

Rigatoni vodka, tomatoes, pecorino, a touch of cream, seared prosciutto optional

Filet Mignon, center cut side of sauce béarnaise **

Prime Hanger Steak, Sliced angus beef, finished with bourbon peppercorn gravy **

All entrées paired with appropriate starch/side

Coffee & Tea and Choice of One Dessert

Homemade zeppole puffs, fresh filled cannoli's, and cookies served family style

A selection of seasonal fresh fruit served family style - Individual Tahitian vanilla ice cream crêpes *

** Additional charges/restrictions apply

Fit Down Brunch

Starting at \$49 per person - 25 guest minimum

- Muffins, Danish, Croissants, Bagels Served Family Style -

One selection served individually

Strawberry Apple Salad

Baby greens, strawberries, green apples, gorgonzola, strawberry vinaigrette Gourmet

Fruit Bowl - A selection of fresh cut fruit

Selection of 4 Entrees

Eggs Benedict

Poached egg, toasted English muffin, prosciutto di parma, finished with hollandaise

Red, White, & Blue Waffle

Sugar-crisped Belgium waffle, topped with fresh strawberries & blueberries, whipped cream

French Toast

Thick cut brown-butter seared challah, finished with Nutella drizzle, fresh strawberries

Green Eggs & Steak

Grilled Prime Hanger steak, two sunny side eggs, touch of chimichurri **

Eggplant Stack Entree

Fresh mozzarella, plum tomatoes, organic arugula salad, aged balsamic, EVOO, tortellini salad

Roasted Salmon

Fresh mango salsa, roasted country potatoes

Coconut Chicken

Coconut crusted chicken, spinach & fresh watermelon salad, feta, mint-melon vinaigrette

Additional Lunch Items Available - Please enquire for more details

* additional charges/restrictions may apply

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, butterfied, 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

Sample Dinner Menu

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 Caprice

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,
whipped chef potato

Dessert & Coffee



Tradtions Restaurant - Granite Springs - New York