



# THE HOTEL ITHACA

## FINGER LAKES DINNER BUFFET (35 person minimum)

**\$37.95**

Salad of Mixed Field Greens  
Basket of Warm Rolls and Butter  
Choice of Seasonal Vegetable

### **Choice of Two**

Carved Roast Top Sirloin Au Jus  
Oven Roasted Turkey Breast with Traditional Dressing  
Virginia Baked Ham with Maple Orange Glaze  
Roast Loin of Pork with Thyme Gravy  
Roasted Chicken  
Italian Sausage with Peppers and Onions  
Beef or Chicken Stir Fry  
Cavatappi Primavera with Sundried Tomato Pesto

### **Choice of One**

Rice Pilaf,  
Potato Au Gratin,  
Oven Roasted, Whipped or Scalloped

### **Choice of Two**

Potato Salad, Pasta Salad, Roasted Vegetable Salad,  
Penne Pasta with Marinara Sauce or  
Tomato Cucumber Vinaigrette Salad

### **Choice of Dessert**

Mixed Berry Tart, Tuxedo Cake, Carrot Cake, or  
NY Style Cheesecake with Raspberry Sauce

Coffee Service

(PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE)



THE HOTEL  
ITHACA

BUTTERMILK FALLS DINNER BUFFET

(35 person minimum)

**\$39.50**

Salad of Mixed Field Greens  
Basket of Warm Rolls and Butter  
Choice of Seasonal Vegetable

**Choice of One Hors D'oeuvre**

Vegetable Crudités with Herb Dip  
Domestic and Imported Cheese Tray with Assorted Crackers  
Fresh Sliced Fruit Tray

**Choice of Two**

Carved Roast Top Sirloin Au Jus  
Oven Roasted Turkey Breast with Cranberry Walnut Dressing  
Boneless Breast of Chicken  
*choice of one sauce Marsala, Tarragon Cream or Piccata*  
Marinated Pork Loin Caribbean  
Virginia Baked Ham with Maple Orange Glaze  
Seafood Newburg with Rice  
Spinach Stuffed Filet of Sole  
Seafood Creole with Rice  
Beef Bourguignon

**Choice of One**

Rice Pilaf, Potatoes Au Gratin, Parsley Buttered, Oven Roasted,  
Garlic Parmesan Whipped Potatoes or Whipped Sweet Potatoes

**Choice of One**

Tortellini Primavera  
Penne Pasta with Marinara Sauce  
Bowtie Pasta with Pesto

**Choice of Dessert**

Mixed Berry Tart, Tuxedo Cake, Carrot Cake or  
NY Style Cheesecake with Raspberry Sauce

Assorted Sweets Table - \$5.95 per person additional

Coffee Service

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# THE HOTEL ITHACA

## SUGGESTED DINNER ENTREES

### **10 oz. Prime Rib of Beef**

Served tender and juicy with jus.  
\$37.95

### **10 oz. New York Strip Steak**

Broiled to perfection and topped with herb butter.  
\$39.95

### **Stuffed Filet of Sole**

Delicate sole filled with spinach stuffing.  
\$32.95

### **Shrimp Scampi**

Sautéed in butter and garlic, served over linguine.  
\$33.95

### **Cavatappi Primavera**

Pasta tossed with julienne vegetables and sun-dried tomato pesto.  
\$28.95

### **Chicken Wellington**

Boneless breast of chicken filled with a wild mushroom stuffing,  
wrapped in a delicate puff pastry shell.  
\$33.95

### **Grilled Pork Chop au Poivre**

Thick cut chop seasoned with peppercorn served with a balsamic reduction.  
\$33.95

### **Duet Plate**

5 oz. petite filet mignon with a choice of:  
4 oz. Boneless Breast of Chicken with Tarragon Beurre Blanc \$43.95  
~ or ~  
2 Crab Stuffed Jumbo Shrimp \$49.95

All entrees are served with your choice of soup or salad of mixed field greens,  
warm rolls and butter, seasonal vegetable, potato or rice and dessert.

Coffee Service

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# THE HOTEL ITHACA

## SUGGESTED DINNER ENTREES

### **Marinated Pork Loin Caribbean**

Seasoned and roasted pork loin topped with orange citrus glaze.

\$33.95

### **Breast of Chicken**

Boneless breast of chicken prepared with  
*your choice of one sauce: Marsala, Piccata or Tarragon Cream*

\$28.95

### **Baked Stuffed Chicken Poulette**

Boneless breast of chicken filled with herb stuffing.

\$31.95

### **Baked Orange Roughy**

Tender orange roughy filet seasoned and baked in lemon butter.

\$32.95

### **8 oz. Grilled Top Sirloin**

Grilled top sirloin steak with rosemary demi glaze.

\$31.95

### **8 oz. Broiled Filet Mignon**

Filet mignon broiled and topped with herb butter.

\$45.95

### **Chicken Cordon Bleu**

Boneless breast of chicken rolled with ham and Swiss cheese,  
lightly coated with breadcrumbs.

\$32.95

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warm rolls and butter, seasonal vegetable, potato or rice and dessert.

Coffee Service

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## DINNER ENTRÉE ACCOMPANIMENTS

### **VEGETABLES**

(Choice of One)

Green Beans Almondine  
Citrus Glazed Baby Carrots  
Gingered Snow Peas and Carrots  
Sautéed Broccoli and Cauliflower  
Balsamic Roasted Vegetable Medley

### **POTATOES**

(Choice of One)

Rice Pilaf  
Au Gratin  
Scalloped  
Twice Baked  
Oven Roasted  
Garlic Parmesan Whipped  
Parsley Buttered Baby Reds  
Whipped Sweet Potatoes

### **DESSERTS**

(Choice of One)

Mixed Berry Tart, Tuxedo Cake, Carrot Cake,  
New York Cheesecake with Raspberry Sauce or Chocolate Mousse

### **SPECIAL APPETIZER SELECTIONS**

(Choice of One)

(\$11.95 per person with Entrée)

Shrimp Cocktail, Clams Casino, Lobster Bisque,  
Crab Stuffed Mushrooms, Crab Cakes,  
Fresh Fruit, Cheese and Cracker Tray

### **SPECIAL DESSERT SELECTIONS**

(\$8.95 per person with Entrée)

Warm Pecan Pie  
French Chocolate Chambord  
Key Lime Pie

Assorted Sweets Table - \$5.95 per person additional

(PRICES ARE PER PERSON AND DO NOT INCLUDE TAX OR SERVICE CHARGE)