



Early Riser

Assorted Muffins & Danishes. Assorted Juices. Coffee & Tea Service, Butter, Jelly.

\$9.99pp

Rise & Dine

Assorted Scones, Biscotti, Mini Croissant, Cinnamon Buns. Coffee & Tea Service, Butter, Jelly.

\$10.99pp

Collar City

Scrambled Eggs with Smoked Bacon &/or Smoked Sausage Links. Home-style Potatoes, French Toast Coffee & Tea Service.

\$14.99pp

Bagel Fest

Assorted Bagels, Cream Cheese, Jelly, Butter. Assorted Juices, Coffee & Tea Service

\$9.99pp

Add On Options

Assorted Quiches
Brick Oven French Toast
Buttermilk Pancakes
Smoked Bacon
Smoked Sausage Links
Home-style Potatoes
Fresh Fruit Medley

\$3.50pp

Fresh Baked Dozen - Order by 5pm for next day pick-up

Assorted Scones	\$22.95
Assorted Bagels w/Cream Cheese	\$22.99
Assorted Muffins	\$20.99
Cinnamon Buns "large" cut	\$24.95
Assorted Cookies	\$26.99
Croissants	\$22.99
Biscotti	\$19.99

Minimum 15 people on all packages.

All buffets come with disposable plastic ware, plates & napkins

Specialty Boxed Sandwiches

Apple Chicken Walnut - Tuscan Chicken, Apples, Walnuts, Lettuce & Tomato on a Croissant.

Boursin Beef - Sliced Tender Beef, Garlic Herb Boursin Cheese, Grilled Onions, on a Crispy Baguette

Smoked Turkey Sandwich - Smoked Turkey, Lettuce, Tomato, Pepper Jack Cheese on Hearty Wheat Bread

Chicken Avocado BLT - Fresh Chicken Breast, Bacon, Avocado, Arugula & Sundried Tomato Aioli Sauce on Fresh White Italian White Panini Bread

Camembert Sandwich - Camembert Cheese, Avocado, Lettuce, Tomato, Crispy Baguette.

Smoked Salmon - Lettuce, Tomato, Red Onion, Dijon Mustard, Horseradish, on a French Baguette.

Muffoletta - Focaccia Bread filled with, Ham, Salami, Provolone & Swiss Cheese, Olive Oil, Olive salad mix.

All specialty Boxed Sandwiches are per person. Minimum 15 ppl. Includes fresh field green salad w/our Bevages house balsamic vinaigrette or kettle chips.

\$13.75pp (for lunch only)

Deli Board

Turkey, Ham, Roast Beef & Cheese w/an assortment of breads & tossed salad or Caesar salad. Your choice of homemade pasta or potato salad, relish tray, condiments, dessert Tray & assorted drinks.

\$13.99pp (for lunch only)

Assorted Wrap Platter or Croissant

Turkey, Ham & Roast Beef sandwiches wrapped in Sundried Tomato Wraps. Your choice of tossed salad, Caesar salad, homemade pasta or potato salad, relish tray, condiments, dessert tray & assorted drinks.

\$12.99pp

Soup & Sandwich

Turkey, Ham, Roast Beef on Kaiser Rolls, Lettuce, Tomato. Choice of Soups.

Cream of Broccoli or Chicken noodle Soup

\$11.99pp



Uncle Sams*

Hot Buffet Menu-

Choose 1 from Group A and 1 from Group B

Group A

Chicken Marsala
Chicken Francaise
Chicken Parmesan
Rosemary Chicken
Honey Teriyaki Chicken
BBQ Chicken Breast
Beef or Chicken Stir Fry
Meat Lasagna
Meatball Marinara
Sausage & Peppers
Eggplant Parmesan
Spaghetti Bolognese

Group B

Baked Ziti
Penne ala Marinara
Rice Pilaf
Vegetable Rice
Jasmine Rice
Roasted Red Potatoes
Salt Potatoes w/Dill Butter
Fried Red Potatoes w/Onions
Penne Alfredo w/Broccoli
Vegetarian Lasagna
Rigatoni w/tomato cream sauce
Baked Macaroni & Cheese

\$12.99pp

Iron Works*

Hot Buffet Menu-

Choose 1 from Group A and 1 from Group B

Group A

Slice Roast Beef
Beef Burgundy
Beef Tips w/mushrooms & onions
Chicken Carbonara
Stuffed Chicken w/Supreme Sauce
Chicken Cordon Bleu
Chicken Tuscany
Chicken Jambalaya
Chicken Valdastano
Chicken Saltimbocca
Hot Turkey w/herb stuffing
Stuffed Sole Florentine
Eggplant Rolatini

Group B

Pasta Bayou
Buttered Noodles
Roasted Red Potatoes
Rice Pilaf
Scalloped Potatoes
Rigatoni w/garlic mushroom butter sauce
Fettuccine w/roasted red pepper cream sauce
Penne w/garlic oil
Rigatoni ala Marinara
Baked Macaroni & Cheese

\$13.99pp

*Accompanied with tossed salad, fresh rolls , condiments, dessert tray & assorted beverages.



Spill'n the Beans Break Time

<u>Assorted Party Platters</u>	<u>15p</u>	<u>30p</u>	<u>50p</u>
Fresh Fruit Platter w/yogurt dip	\$30	\$50	\$85
Crudité of Vegetables w/dip	\$30	\$50	\$80
Assorted Cheese Platter	\$35	\$50	\$85
Fruit & Cheese Platter	\$35	\$50	\$85
Cheese & Pepperoni	\$35	\$50	\$85

Specialty Dessert

Death by Chocolate - triple layer chocolate cake - Slice -	\$4
Italian Cheese Cake - made with Ricotta Cheese - Slice -	\$4
Carrot Cake - Slice -	\$4
Tiramisu - Slice -	\$4
Italian Genitti Cookies - DZ	\$8
Almond Biscotti - DZ	\$22
Venetians-DZ- Tri Color, Triple layer, Almond cookie w/Apricot Center	\$10
1/2 Tray Fudge Brownies	\$25
1/2 Tray Rocky Road Brownies - choc chip, nuts, marshmallow	\$35

Party Salads by the Half Pan (20ppl)

Potato Salad	\$40
Potato Salad w/Hard Boiled Eggs	\$45
Macaroni Salad	\$40
Tri Color Pasta Salad	\$45
Tomato & Red Onion Salad	\$45
Cucumber Salad	\$45
Tossed Mixed Greens Salad	\$37
Caesar Salad	\$35

Fresh Roasted Coffee for the office By the Pound. or the Once

	<u>5lb</u>	<u>12oz</u>
Med Roast Mild Colombian Supremo	\$50	\$13
Med Roast Robust Mountain Man	\$48	\$13
Dark Roast Robust Stormy Midnight	\$46	\$14
Light Roast Mild Monsooned Malabar	\$45	\$15
Med Roast Robust Ultimate Decaf.	\$60	\$14

Minimum 15 people on all packages.
All buffets come with disposable plastic ware,
plates & napkins
Delivery Charge is added for delivered orders.

All Prices are subject to change.



Dinner Buffet Menu

\$19.99

A Choice of two hot entrees from group A.
One Selection from Group B & C

Group A

Roast Sirloin
Sliced London Broil
Stuffed Sirloin
Chicken Rigatoni
Chicken Marsala
Chicken Divan
Chicken Parmesan
Chicken Carbonara
Chicken Cordon Bleu
Chicken Tuscan
Pork Terrino
Stuffed pork Loin
Porterhouse Scrod
Stuffed Sole Florentine
Sausage & Peppers
Rigatoni Ala Vodka
Tortellini Primavera
Eggplant Rolatini
Eggplant Parmesan

Group B

Scalloped Potatoes
Roasted Red Potatoes
Rice Pilaf
Baked Ziti
Penne Alfredo
Vegetable Lasagna
Pasta Bayou
Penne ala Marinara

Group C

Green Bean Almandine
Honey Glazed Carrots
Broccoli Au Gratin
Vegetable Melody

Choice of One Cold Salad

Garden Salad
Caesar Salad

Choice of one salad

Tri Color Italian Pasta Salad
Macaroni Salad

*Accompanied with tossed salad, fresh rolls ,
condiments, dessert tray & assorted beverages.



Privately Owned & Operated

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www.graftonhillscoffeeroasters.com
M-Fri 7am - 5:30pm
Sat 8am - 4pm Sun 8am - 3pm

Catering Menu



Grafton Hills Coffee Roasters is an Artisan micro coffee roastery originally located up in the beautiful Grafton hills of Rensselaer, NY. We have now relocated to Historic Downtown Troy, NY and opened our first retail Coffeehouse & Bistro named Spill'n the Beans.

Our goal is to provide the absolute best coffees attainable for our customers as well as great homemade meal. We have designed our store with a Tuscan styled atmosphere in order to create a warm and inviting atmosphere.

Extraordinary care goes into every batch of our unparalleled micro-roasted coffees. By combining the Artisan Craft of coffee roasting along with the technology of today, we make sure that every roast is equally as good as the last.

Our Chef believes in only providing our customers with the finest home cooked meals. He uses only the freshest ingredients and cooks each meal as if it were for his own family. He believes in providing great value and quality for your dollar and takes great pleasure in providing only the very best for our customers.

The staff here at GHCR and Spill'n the Beans takes extreme pride in the product we serve to our customers. We make sure all our staff is trained in preparing our products in order to maintain quality & consistency. This way we make sure that you get the same quality product that you're used to receiving.

**So come on in.
Put your feet up.
And forget about life for awhile
with a good meal
and great cup of fresh roasted coffee.**

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