

Babe's Catering

Day time Events at Babe's restaurant

All packages have a 30-person minimum, unless otherwise stated below

Pricing doesn't include 20% service charge & NYS sales tax

Brunch at Babe's

Celebrate your special occasion over brunch. Some of the theme's we've done in the past are.. Afternoon Tea, Paris Brunch, Southern Comfort Brunch, or we can customize a menu for you!

All brunch packages include your choice of:

appetizer, 2 brunch entrée selections and unlimited coffee/tea \$22 pp

Optional unlimited mimosas, bloody marys, and brunch punch \$18 pp

add dessert \$6 pp

Contact us for your own custom themed brunch menu!

Luncheon Buffet

Celebrate your special occasion over lunch from 12-3 pm

Buffet includes 2 Entrée Selections, Starch Selection,

Seasonal Vegetable, Salad, family style dessert & unlimited coffee, tea & soft drinks

\$27/person

Entrée Options (select 2):

Chicken Pinot Grigio

Chicken Madeira with Wild Mushrooms

Salmon with White Wine, Grain Mustard Sauce

Mediterranean Salmon

Sliced Sirloin Steak with Red Wine Bordelaise

Steak Au Poivre

Short Rib Ravioli with Porcini Sauce

Tortellini with Prosciutto and Peas

Starch (select 1):

Roasted Potatoes, Mashed Potatoes, Rice Pilaf, Penne Pasta

Seasonal Vegetables, Bread and Butter, field green salad, chef's dessert selection

Babe's Catering

Buffet Dinner Party

\$29 per person Monday – Thursday

\$37 per person – Friday and Saturday (35 person minimum)

Includes 2 Entrees, 1 Pasta, Seasonal Vegetable, Potato or Rice Selection, Salad
Coffee, Tea, Soft Drinks & unlimited refills

*add dessert for \$6 per person

Entré selections (pick 2)

Chicken Pinot Grigio, Chicken w Madeira wine sauce & wild mushrooms
Half Rack of Ribs, Pork medallions (bacon, apples, onion, apple cider reduction)
Mediterranean Salmon (capers, olives, tomato, roasted red pepper, basil),
Salmon mustard grain sauce, Sliced steak w/ red wine reduction

Pasta selections (choose 1)

Farfalle, broccoli rabe, sausage, garlic oil, parmesan
Penne a la Vodka
Penne w truffle cream sauce & wild mushrooms

Salad (pick 1)

Arugula Caesar
Classic Baby Field Green Salad
Cranberry, Walnut Salad with Bleu Cheese

Babe's Catering

Plated 3-Course Dinner Party

\$39 per person Monday – Thursday

\$47 per person – Friday and Saturday (35 person minimum)

Includes; Appetizer, Salad, 2 Entrees Selections & Coffee, Tea, Soft Drinks unlimited

Add on dessert \$6 per person

Appetizer (pick 1)

Shrimp Cocktail

IPA Pretzel Bites

Apricot Cayenne Wings

Unstuffed Artichokes

Truffle Tots

Salad (pick 1)

Arugula Caesar

Classic Baby Field Green Salad

Cranberry, Walnut Salad with Bleu Cheese

Entrée (pick 2)

Chicken Pinot Grigio, Chicken w Madeira wine sauce & wild mushrooms

Half Rack of Ribs, Pork medallions (bacon, apples, onion, apple cider reduction)

Mediterranean Salmon (capers, olives, tomato, roasted red pepper, basil),

Salmon mustard grain sauce

Wild Mushroom Ravioli, Burrata Ravioli, Short Rib Ravioli

Add on's

Supplements:

Beverage options - 3 hour limit:

Unlimited Beer, Wine, Soft Drinks \$18 pp

Unlimited Well Mixed Drinks, Beer, Wine, Soft Drinks \$23 pp

Unlimited Top Shelf Mixed Drinks, Beer, Wine, Soft Drinks \$35 pp

Cake cutting fee \$1 per person

Extended time for parties – Please inquire for pricing