

Ember In House Catering Menu

Ember Wood Fire Grill has the capability to entertain private parties from 20 -70 people. We will cater in house lunches, meetings, private dinners, and parties. Below are some samples of our capabilities. We could also do wine & beer pairing dinners, to multi-course tasting menus. Our management will help you through every step of your special event. We also have the capability to do events in the spring and summer months with our outside event area, with seating up to 75 people.

Plated Sit Down Table Service: (min 40 people: if less than 40 people, a room rental fee may apply)

All table service meals come as specified with a salad or soup, and or original wood fired baked bread selection.

- Add \$1.00 per plate if two choices are selected
- Add \$2.00 per plate if three choices are selected
- Add 8% NY state sales tax
- Add 18% for service charge

1. **Citrus Brined Pork Loin:** *topped with an apple slaw with a shallot bacon creamed corn & 3 onion smashed potatoes. 12*
2. **Blackened Ahi Tuna (always served rare):** *served on a couscous pilaf, drizzled with a wasabi vinaigrette, served with sautéed snow peas. 22*
3. **Foil Braised Flounder:** *Braised with baby clams, fresh herbs and spices in a lemon butter wine reduction, served with a seasonal house made pasta primavera. 24*
4. **Braised Pork Oso Bucco:** *served over wild rice pilaf with braised baby carrots. 22*
5. **Rubbed Pan Roasted Filet of Sirloin:** *served atop a potato fennel puree, with roasted carrots drizzled with natural juice. 17*
6. **Wood Fire Roasted 8oz Chicken Breast:** *with chanterelle mushrooms, spinach & gruyere cheese atop sweet potato smashed, drizzled with a thyme demi-glace. 14*
7. **Wood Grilled Herb Encrusted Frenched Lamb Chops:** *served with a mint yogurt chutney, accompanied by a wild rice pilaf and seasonal fresh wood fire grilled vegetables. 30*
8. **Pan Seared Filet Mignon:** *atop a grilled portabella mushroom, topped with gorgonzola cheese and finished with a red wine demi-glace, served with chipotle mashed potatoes and fresh grilled seasonal vegetables 28.*
9. **Spiced Rubbed 12oz NY Strip:** *WFG with a roasted garlic and herb compound butter, served atop a cauliflower russet puree, with fresh seasonal grilled vegetables. 26*
10. **WFO Roasted Local Half Chicken:** *with root vegetable puree, with roasted mushrooms and pearl onions, topped with a herb gravy. 15*

Buffet Options (minimum 25 people):

Proteins:

The price of all proteins includes the choice of one (1) salad and the choice of three (3) sides. Also includes wood fired bread selection and bread condiments. Additional add ons available:

coffee and non-alcoholic beverage service	4 pp	
Dessert service	negotiable	
14 oz aged, slow roasted line carved Prime Rib with Horseradish condiment		26
Roasted Sirloin with Au Jus and Mushrooms		18
Meat loaf		15
Roasted Pork Tenderloin with apple cider sauce		15
Roasted Local ½ Chicken with Rosemary Herb Rub		14
Chicken French		17
Chicken Marsala		17
Hand Carved Turkey and Ham		15

Salads (choice of 1)

House salad
Caesar salad
Spinach salad
Tomato & Cucumber salad
Pasta salad
Fresh fruit salad
Lentil salad

Sides (choose 3)

Herb roasted fingerling potatoes
Garlic skin on smashed potatoes
Baked three meat ziti
Spaghetti and meatballs
Wood fired grilled seasonal vegetables
Rice pilaf
Wood fired macaroni & cheese
Fresh in season ratatouille
Fresh in season succotash
Wood fired pancetta scalloped potatoes
Bacon, scallion creamed corn

Prearranged Party Packages

Here are some ideas that we can do, as well as three examples. Upon request, sample menu and a quote will be furnished to you.

- Open bar packages
- Wine or beer pairing dinners
- Grazing stations
- Clam and lobster boils
- Wild game meals
- Luncheons
- High end plated dinners

Package #1: Wood fire pizza & wings (\$14pp/minimum 20 people)

A selection of 4 different types of 12" neopolitan style crust pizzas baked in our wood fired oven and topped with the freshest ingredients available.

Chicken wings with choice of three sauces with bleu cheese and celery, a house salad with a citrus vinaigrette.

Package #2: Tapas & Appetizers (\$pp/minimum 25 people/minimum 3 appetizers)

We will price with you...

Service can be set up at tables, or cocktail style service for an additional charge.

- Shrimp cocktail
- Sushi rolls (ask for varieties)
- Wood fired clams casino
- Home made cocktail meatballs (variations to be discussed)
- Shrimp ceviche in tortilla cup with fresh guacamole
- Grilled hanger steak crustini with chili sauce, bleu cheese, and water cress
- Charcuterie platter: various cheeses and smoked and cured meats
- Stuffed mushrooms with pancetta, gruyere cheese, shallots, and spinach
- Coriander crusted grilled sea scallops: served with an avocado puree on a tortilla with a jalapeno pesto
- Smoked salmon crustini: with pickled beets and crème freche

Package #3: House Made Pasta (\$pp/minimum 30 people)

All pastas include house salad and bread service.

- Basic Pasta (Spaghetti, Linguini, Fettuccini, etc.) with choice of sauce (tomato, garden vegetable, alfredo, bolognese meat sauce) \$15
- Lasagna
- Ravioli (meat, cheese, seafood, gourmet)
- Tortellini
- Stuffed Shells
- Ricotta potato gnocchi
- House made sausage
- House made meatballs
- Braised pork, veal, beef