



## Event Menu

**Thank you for considering Hill Top Inn for your event!**

**As we only want the best experience for you and your guests, we have put in place the following guidelines to assist with your planning:**

### **Al a Carte Dining - 15 guests or less**

Ordering from our regular dinner menu. Guests are seated at separate tables of six in one area and orders will go into the kitchen within the normal course of restaurant business.

### **Limited Menu – 30 guests or less**

Available for groups up to 30 guests. Choose three or four entrees off our Dinner Menu and we will create a limited menu for you. Guests are seated at separate tables of six in one area and orders will go into the kitchen within the normal course of restaurant business.

### **Plated**

Available for groups of 16 or more. Choice of two or three entrees. As some entrees are not included on our regular dinner menu, entrée counts are requested 72 hours in advance.

### **Buffet**

Our most popular option available for groups of 30 or more.

### **Stations**

A wonderful option available for groups of 50 or more.

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## *Indoor Rooms Available*

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### **Skyline Room**

2<sup>nd</sup> Floor Private Room – Separate Entry – Handicapped Accessible – Seats up to 50

### **Terrace Room**

Seats up to 150 – Can be paired with Sullivan Room for additional space

### **Sullivan Room**

Seats up to 24 at one long table or three rounds of 8

Facility fees or room rentals may apply.

Menus are designed specifically for private events starting at 4:30pm or later, lasting up to three hours.

# Hors D'oeuvres

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*Level I Packages – select one  
minimum 30 guests*

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## **Palette of Dips**

Spinach and Artichoke Dip  
Buffalo Chicken Fondue  
Bruschetta

## **Simply Stated**

Local Cheeses and Breads  
Locally Grown Vegetables w/dip  
Fresh Fruit Display, amaretto dip

## **Flatbread Station**

Margherita  
Chicken and Mushroom  
Garlic

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*Level II - Includes a Level I Station plus three of the following hors d'oeuvres*

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## **Passed Hors D'oeuvres**

BLT Bites  
Miniature Quiche  
Korean BBQ Lettuce Crisp  
Sliced Pear and Gorgonzola Canape on Rye  
Miniature Reubens  
Spicy Sausage Stuffed Mushrooms  
Pesto Chicken on a Parmesan Crisp  
Vidalia Pinwheels  
Margherita Flatbread  
Garlic Flatbread  
Shrimp Shooters

## **Buffet Style Hors D'oeuvres**

Swedish Meatballs in Mushrooms Sauce  
Italian Style Meatballs  
Sweet & Sour Meatballs  
House-made Hummus with pita  
Baked Brie with Apples & Almonds  
Deviled Eggs  
Miniature Quiches  
Buffalo Chicken Fondue  
Spinach and Artichoke Dip  
Local Cheeses and Bread  
Fresh Fruit with Amaretto Dip  
Locally Grown Vegetables & Dip

## **Add to either package:**

Salmon Cakes 6.99  
Chilled Shrimp with spicy cocktail sauce 6.99  
Tuna Tataki 6.99  
Crab Rangoon 6.99  
  
Grilled Chicken Wings 6.99  
Sea Devil Shrimp 4.99  
Bacon Wrapped Scallops 6.99

# Buffet

## Select One Chicken

- Stir Fried Chicken GF
- Chicken Marsala
- Baked Chicken Parmesan GF
- Hunter Chicken w/ apples, walnuts GF
- Spinach & Artichoke Chicken GF
- Chicken Picatta GF
- Chicken Francaise GF

## Select One Pasta/Rice

- Pasta Primavera GFA
- Penna Marinara w/ Parmesan
- Cheese Tortellini Alfredo with asparagus and red peppers
- Jollof Rice GF
- Vegetable Fried Rice GF

## Select a Fresh Vegetable

- Green Beans Amandine GF
- Stir Fried Asian Vegetables GF
- Autumn Vegetable Medley GF
- Ratatouille GF
- Confetti Corn GF

## Select Two Salads

- Fresh Garden Salad GF
- Asian Noodle Salad with greens
- Spinach Salad w/Strawberries & Feta
- Caesar Salad
- Fresh Fruit Salad GF
- Quinoa Salad GF

## Select One Potato

- Roasted Red Potatoes GF
- Garlic Mashed Potatoes GF
- Colcannon Potatoes GF
- Potatoes Lyonnaise
- Potatoes Au Gratin GF

## Select One Additional Entrée

- Roasted Pork GF
- Roasted Turkey Breast GF
- Baked Ham GF
- Carved Top Sirloin GF
- Beef Stir Fry GF
- Or
- Upgrade your selection to**
- Slow Roasted Prime Rib
- replace 6.99 or add 9.99
- or Beef Tenderloin
- replace 9.99 or add 15.99

*Rolls, Butter, & Condiments included on all buffets*

## **Add a Seafood Selection**

- Fresh Salmon 6.99    Seafood Alfredo over Pasta 8.99
- Baked Haddock 4.99    Shrimp Scampi over Pasta 6.99

## **Hors D'oeuvres & Buffet Package Pricing**

*(includes one hour of hors d'oeuvres and buffet)*

# of Guests	30-50	51-75	76-125	126-175	176+
Level I Hors D' Package	9.99	9.79	9.59	9.39	8.99
Level II Hors D' Package	15.99	15.69	14.99	14.69	14.49
Buffet	31.99	31.69	30.99	30.69	29.99

Hors d'oeuvres only events – add 4.99 (Level I) and 5.99 (Level II) for each additional hour of service. Minimum service time is two hours.

A 19.89% event administration fee and 8% NYS sales tax will be added to all charges. The event administration fee is not a gratuity and will not be distributed as such.

Service staff do not expect gratuities but do graciously accept them if you feel the service warrants them. Employees are paid a professional event wage. This includes those involved in the service AND production of your event. According to NYS law, if we add a service charge or gratuity to your bill, only those involved in the service of your event may share in those receipts and those involved in the production of your food may not. Thank you.

## Plated Entrees

*Select Three or Four Entrees*

### Beef

Filet Mignon	
8 oz	42.99
6 oz	34.99
Beef Bourguignon	29.99
Delmonico	37.99
NY Strip Sirloin	36.99
Braised Short Ribs	27.99
Prime Rib	
<i>Always available Saturdays</i>	
<i>Available in quantity other nights</i>	
King	39.99
Queen	35.99

### Chicken

Apricot	23.99
Cordon Bleu	26.99
Sunflower	23.99
Marsala	23.99
Scampi style w/ Shrimp	29.99
Michael's	24.99
Oscar	29.99
Spinach & Artichoke	23.99
Parmesan	24.99

### Seafood

Fresh Salmon	29.99
Scallops au Gratin	38.99
Shrimp Scampi	27.99
Sea Scallops	34.99
Broiled Haddock	18.99
Stuffed Haddock	22.99
Lobster Tails	Market
Grilled Tuna	29.99
Seafood Pescatore	29.99

### Vegetarian

Eggplant Parmesan	19.99
Mushroom Risotto	19.99
Tempeh Bolognese	18.99
Tortellini w/Lemon	21.99
Baked Ravioli	21.99
Tortellini Marinara	21.99
Fettuccine Alfredo	22.99
Tortellini w/Pesto	23.99
Curried Vegetables w/quinoa	19.99

### Pork

Baked Stuffed Pork Chop	25.99
Pork Tenderloin w/gorgonzola cream	26.99
Cajun Gumbo	23.99

### Sides

Garden Salad	2.99
Caesar Side Salad	3.99
Rolls & Butter included	

# Stations

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## *Level I*

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### **Palette of Dips**

Spinach and Artichoke Dip  
Buffalo Chicken Fondue  
Bruschetta

### **Flatbread Station**

Margherita  
Chicken and Mushroom  
Garlic

### **Simply Stated**

Local Cheeses and Breads  
Locally Grown Vegetables w/dip  
Fresh Fruit Display, amaretto dip

### **Hummus Trio**

An assortment of fresh vegetables and breads with three house-made hummus spreads.

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## *Level II*

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### **Caesar Salad Station**

Croutons, Parmesan, & Tomatoes  
add Grilled Chicken (2.99) or Salmon (5.99)

### **Salad Library (Choose 3)**

Caesar, Spinach w/strawberries and feta, Fresh Fruit,  
Asian Vegetable, Asian Noodle.

### **Mashed Potato Station**

Served in goblets with guest's choice of cheddar, sour cream, butter, bacon, tomatoes, mushrooms, onions, garlic crumbs, and broccoli.

### **Sweet Potato Bar**

Mashed Sweet Potatoes with a topping selection including honey, pecans, brown sugar, coconut, and marshmallow.

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## *Level III*

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### **Burger Bar**

Fresh ground beef, grilled chicken, and Beyond (vegan) burgers with toppings including avocado, grilled onions, cheddar, American cheese, tomatoes, lettuce, peanut butter, bacon, and pickles.

### **Grilled Sandwich Bar (Select two)**

The Classic Reuben, Grilled Vegetables on Ciabatta with pesto mayo, Roast Beef with caramelized onions, pepper-jack, and horseradish cream on a baguette, Virginia Ham and Swiss on French with stone ground mustard.

### **Charcuterie Board**

Cured Meats, Local Select Cheeses, Olives, Fresh Baked Breads, Grapes, Dolmades, and Jams.

### **Slider Station (Select two)**

Pulled Pork, Roast Beef, Chicken Spiedies, and sweet Italian Sausage with peppers and onions.

### **Panini Station (Select two)**

Hawaiian, Margherita, Reuben, Portobello, Italian Vegetable

### **Macaroni and Cheese Bar**

Cheesy Macaroni and cheese with guest's choice of bacon, sausage, tomatoes, BBQ chicken, broccoli, bread crumbs, and roasted red peppers.

### **Risotto Station (Select two)**

Wild Mushroom, Jambalaya Risotto, and Butternut Squash

### **Wing Station**

Buffalo Grilled, Maple Chipotle, & Teriyaki BBQ Wings

### **Soup and Grilled Cheese Station**

Select two of our homemade soups and two gourmet grilled cheese options.

# Specialty Stations

## Carving Station

Served with rolls and condiments  
 Top Sirloin of beef  
 Steamship of beef (125 pp minimum)  
 Roasted Pork Loin  
 Boneless Turkey Breast  
 Baked Ham  
 USDA Prime Sirloin  
 Slow Roasted Prime Rib  
 Beef Tenderloin

## Salmon Station

Select two: Piccata, Dill-Mustard, Cucumber-dill, Pan-Seared with mango citrus beurre-blanc, Sea Devil.

## Bacon Station

*(select five items)*

Bacon Wrapped Shrimp, Asparagus, Bacon Bombs, Bacon Jam, BLT Bites, Bacon and Apples, Sweet & Spicy Bacon Skewers, Bacon Wrapped Jalapeños  
*(minimum 50 guests)*

## Sushi Bar

Assorted Maki Rolls, Tuna Tataki, Sushi Rice, Fresh Ginger, Wasabi

## Bar Harbor Raw Bar

*Select from season options including:*

Little Neck Clams, Shrimp, Oysters, Crab Legs

## Station Options

Select a package or make your own – we will price accordingly

### Blarney Package

One Level I Selection  
 Two Level II Selections  
 Two Level III Selections

### Tullamore Package

Two Level I Selections  
 Two Level II Selections  
 Two Level III Selections

### Dublin Package

Two Level I Selections  
 Two Level II Selections  
 One Level III Selection  
 Carving Station including (select one)  
 Top Sirloin, Ham, Pork, or Turkey

## Station Pricing

# of Guests	50-60	61-79	80-125	126-175	176+
Blarney	30.99	29.99	28.99	27.69	27.39
Tullamore	33.99	31.69	30.99	30.69	30.39
Dublin	37.99	37.69	37.39	36.99	36.69
Add Sushi Bar	9.99	9.59	8.99	8.59	8.39
Add Bacon Station	11.99	11.69	10.99	10.49	9.99
Dublin - Carved Prime Rib	41.99	41.69	41.39	40.99	40.69
Dublin - Carved Beef Tenderloin	45.99	45.69	45.39	44.99	44.69

# Desserts

## Dessert Station

A selection of three desserts for your guests to select from. Favorites include NY Style Cheesecake, Chocolate Mousse, Apple Crisp, Chocolate Decadence Cake, and Strawberry Shortcake. 8.99

## Chocolate Brownie & Cheesecake Bar

Cubes of brownies and cheesecake served in wine glasses with assorted toppings. 6.99

## Caramel Apple Bar

Fresh apples with an assortment of toppings to keep anyone happy. 5.99 50 guest minimum

## Chocolate Volcano

Our Famous 36" Chocolate Fountain with 10 different dippers. 11.99  
100 guest minimum

## Petite Dessert Bar

Miniature one and two bite creations set in a beautiful station. Selections include Chocolate Mousse with fresh raspberries, Lemon Meringue tarts, Chocolate Covered Strawberries, Whipped Cheesecake with fruit, Tiramisu, Petit four, and more. 9.99 50 guest minimum.  
50-75 guests choose three, above 75 guests choose four

## Ice Cream Kaleidoscope

A fun, make-your-own sundae station with candies, sauces, nuts, & whipped cream. 5.99

## S'mores Station

An old Favorite with Chocolate, Marshmallows, and Graham Crackers 3.99

## Popcorn Bar

Choose from our selection of Sweet and Savory specially made popcorn flavors. 4.99/75-124guests 3.99/125 guests+

## Zeppole Station

A chef-manned station serving freshly made Italian doughnut holes with cinnamon sugar, confectionary sugar, caramel, and chocolate toppings. 6.99  
50 guest minimum

## Mason Jar Dessert Station

Choose three homestyle desserts for your guests to select from. Favorites include Whipped Cheesecake, Chocolate Mousse, Apple Crisp, Chocolate Decadence Cake, Black Forest Cake, and Strawberry Shortcake. 7.99  
50 guest minimum

## Cookie & Brownie Bar

Perfect for a casual event or light finish. A selection of fresh baked cookies with homemade chocolate Brownies. 3.99

## Specialty Cakes & Cupcakes

Tiered Cakes Sheet Cakes Cupcakes

**Cake Flavors:** Chocolate or White Cake

**Icings:** Buttercream, Chocolate, Lemon Cream, Raspberry Buttercream, Peanut Butter

## Bring your own

We thank you for selecting Hill Top Inn as the location for your special event. All food and beverages are normally provided by Hill Top Inn but occasionally we do allow guests to bring a special dessert whether it be homemade or from their favorite LOCAL baker. A nominal service fee of 2.99 per guest will be charged for all desserts brought for consumption or service at our facility.

## **Restaurant Desserts**

*Available nightly in the restaurant. Some of these options are available for groups depending on size. All restaurant desserts charged on an a la carte basis.*

### **Hill Top Mud Pies**

Our famous Mud pies are made right here. Try "The Original" (coffee ice cream) or Jeremie's Mint Pie, both surrounded with our chocolate cookie crust and smothered with hot fudge and whipped cream. 8.99

### **Hill Top's Brownie Fudge Sundae**

A large chewy chocolate brownie (no nuts) sits underneath vanilla ice cream smothered with hot fudge and whipped cream. 7.99

### **Flourless Chocolate Cake**

A rich, dense chocolate cake served with a sweet strawberry sauce. \*Gluten Free\* 7.99

### **Chocolate Peanut Butter Pie**

Layers of chocolate and a rich peanut butter filling with drizzled chocolate and peanut butter cups on top. 8.69

### **Homemade Cheesecake**

Rich and creamy homemade cheesecake. Excellent with raspberry, strawberry or chocolate sauce drizzled over the top! 8.69

### **Apple Raspberry Crisp**

Granny Smith apples tossed with cinnamon & sugar, and raspberries, topped with oats, brown sugar and butter. 9.99

### **Specialty Desserts**

*(72 hours notice required)*

Crème Brûlée 9.99

Chocolate Mocha Mousse 5.99

Black Forest Trifle 8.99

Lemon Meringue Ice Cream Piefait 8.99

Tiramisu 9.99



## On Premise Bar Options

*All alcohol must be provided by Hill Top Inn*

### Mule Bar

*(Select three)*

Traditional Mule, Pear Mule, Kentucky Mule, Crown  
Apple Mule, Dark & Stormy

### Local Craft Beer and Wine Tasting

Highlighting many regional favorites, your guests will get to sample some of the region's finest craft beers and Finger Lakes wines for one hour.

*79.00 set-up/station. Charged by consumption.*

### Finnegan Bar Package

*Up to three hours of service*

*16.99 per adult guest - additional hours at 4.99*

Level I Draught and Bottled Beer  
House Wines (8 different selections at the main bar, 4 if satellite bar)  
Assorted Iced Sodas, Lemonade, Iced Tea  
Cash bar for all other alcohol

### Bar Options

(in addition to basic package, priced per adult guest)

<b>Beer</b>	<b>One Hour Only</b>	<b>Additional/Multiple Hours</b>
Level II Draught Beer	3.99	2.69
Level II Bottled Beer	5.99	3.69
<b>Liquor</b>		
Mixed Drinks - Well Brands	4.99	2.99
Level II Call Brands	7.99	3.99
Premium Brands	9.99	4.99
Signature Drinks	3.99-7.99	1.99-3.99
Tiki Bar Frozen Drink Station	7.99	2.99

Wine served with dinner pricing dependent upon wine selection.

### Host Bar by Consumption (Open Bar)

Host is charged for all alcohol on a per drink basis. Host may limit the bar in three ways:

- Selecting specific offerings (such as beer and wine only)
- Limiting the time of the open bar
- Having a pre-set budget for the open bar

### Cash Bar

Guests are responsible to purchase their own alcohol. A bartender fee or set-up fee may be required if the event is held outside of normal business hours or a private bar is requested/needed.

### Current bar pricing ranges per drink are

Level I Draught Beer	4.00-5.50	Level I Bottled Beer	4.00-5.00	Well Liquor	5.00-6.00
Level II Draught Beer	7.00-8.00	Level II Bottled Beer	5.50-8.50	Call Brands	6.50-8.50
		House Wines	7.00-10.00	Premium	8.50 and up

## On-Premise Bar Service Options

### House Wines

Glenora Lake Series Riesling  
Hazlitt Red Cat  
Cavit Pinot Grigio  
Woodbridge White Zinfandel

Rex Goliath Chardonnay  
Heron Hill Chardonnay  
Little Penguin Merlot  
Little Penguin Cab Sauv

10 Span Pinot Noir  
Black Opal Shiraz  
Sutter Home Moscato

### Beer

#### Bottled Beer Level I

Budweiser  
Bud Light  
Mich Ultra  
Mich Ultra Cactus  
Miller Lite  
Coors Light  
Yuengling  
Labatt Blue  
Labatt Blue Light

#### Bottled Beer Level II

**Sam Adams**  
**Heineken**  
**Blue Moon**  
**Magic Hat #9 Pale Ale**  
**Corona**  
**New Belgium Fat Tire**

#### Local/Regional/Seasonal

**Southern Tier IPA**  
**Ithaca Flower Power**  
**Three Heads Brewing**  
*Two Kind Double IPA*  
**Hazlitt Cider Tree**  
**Iron Flamingo**  
*Mocha Coffee Porter*  
**Ellicottville**  
*Blueberry Wheat*

#### Draught

Guinness  
Smithwick's  
Bud Light  
And a rotating selection  
of four craft brews

### Liquors

(many more not listed including bourbons, single malt scotches, etc.)

#### Well Brands

Gin  
Vodka  
Rum  
Scotch  
Bourbon

#### Level II Call Brands

Tito's Vodka  
Canadian Club  
Seagram's 7  
Beefeater Gin  
Bulleit Bourbon  
Dewar's White Label Scotch  
Bacardi Rum  
Captain Morgan Rum

#### Premium Brands

Crown Royal  
Jack Daniels  
Ketel One Vodka  
Tanqueray Gin  
Maker's Mark, Knob Creek,  
Woodford Reserve Bourbons  
Hendrick's Gin  
Glenfiddich Scotch  
Grey Goose

## Non-Alcoholic Only Beverage Package

For Events with no alcohol

#### **N/A Beverage Station**

throughout your event up to three hours  
Assorted iced sodas  
Lemonade & Iced Tea  
Coffee, Decaf, Hot Tea  
3.99 per guest

#### **Featured N/A Beverage Options**

Fruit and Herb Infused Water Bar  
Summer Flavored Tea and Lemonade Station  
Autumn Hot and Cold Cider Station  
1.99 per guest with beverage package