



CATERING MENU

Spring/Summer 2018

⤵ At Your Service ⤵

Whether you need just a single tray of appetizers, a full array of hot and cold platters or a dinner under a tent for several hundred, we can help you serve your guests great food. Take a look at our Catering Menu and call to speak with a member of our team at 518-359-5280 Monday-Friday, 10 to 4. We will work with you to find the right menu and quantity for your event and budget. We look forward to working with you!

All items are priced per person, with a 15 person minimum per order or event.

What do you charge for delivery and on-site service?

If you would like to order a perfect dinner and have it delivered to you, we charge a flat \$25 fee to deliver within 25 miles of Tupper Lake, NY. We can also provide staff to setup, serve and clean up after your event. The charge is \$25 per hour per service associate from the time they leave the store to the time they return. Chefs are \$50 per hour.

Booking your event

We will pencil in the date of your event and hold that date for 1 week. To confirm the date/time we will need a 50% deposit that will be noted on your Event Estimate/Quote. Full payment is due 2 weeks before the event.

What if I need to cancel my order?

Deposits are refundable if the event is cancelled one month before the event.

Where is your Store?

We are located at 87 Park Street in Tupper Lake. Street parking is available on Park Street, and reserved parking in the rear.

Are you Insured?

We are fully licensed and insured for product and liquor liability. Our staff are covered by worker's compensation.

Can I make up my own menu or make changes in your menus?

Absolutely! We love to help you create a special menu just for your party! All of the menus on this website are completely customizable, you are welcome to make any additions or changes you prefer.

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Can you provide for vegetarian and special dietary needs?

We have wide variety of vegetarian, vegan and other special needs menu items. When you come in to plan your event, we will discuss your dietary needs and suggest a menu that will be suitable for you and your guests. Please tell us if we need to consider food allergies.

How far in advance should I reserve my date?

Wedding receptions typically book 4-12 months in advance. Corporate events usually have a shorter lead time. If we're available, we can provide corporate lunches with a 48 hour notice. We suggest reserving your date as soon as it is confirmed. Summer weekends and all dates in December fill very quickly.

Do you have children's prices?

Yes. Children 5 to 10 years old are 50% of the adult price. Children 4 and under are free, but are counted for seating.

Can you provide rental items for my event?

Yes, we can we arrange rental of the usual party items such as tables, chairs, linens, china, glassware and silverware.

How many servers will be needed at my event?

Many factors affect the number of servers required for an event. Some of these are:

- The number of guests at your event
- The type of menu you select
- The type of service you select (buffet, served, family style, etc)
- The setup requirements for your event
- Whether you are using disposables or china and glassware
- The amount of time available to setup the event
- The length of the event

Event Staff Quantity Guidelines

- Plated meal with rentals: 1 server per 15-20 guests
- Buffet service with rentals: 1 server per 25 guests
- Buffet service with disposables: 1 server per 30 guests
- Full bar: 1 bartender and 1 barback per 50 guests
- Beer and wine only: 1 bartender per 75-100 guests

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Note that at least two servers are required for all events with service. Even for small events, the work required to load in and prep food in a timely manner requires at least two staff members on site. Our goal is to make your event run smoothly, therefore we have a two server minimum for events.

What are the hourly rates of your staff?

- On-Site Chef: \$50 per hour
- Bartender: \$25-30 per hour
- Event Staff: \$25 per hour

In general, staff hours include:

- 1.5 - 2 hours prior to the event for setup
- The number of event hours
- 1 hour after the event for cleanup
- Drive time to and from the event (portal to portal)

There is a 5 hour minimum for staffing. Weddings require at least 8 hours of service.

Besides the cost of food, what charges can I expect for a catered event?

When we provide your personalized proposal, we list of all of our estimated charges in order to provide you with a complete proposal. In addition to the package per person price, we include the following in each proposal: rental upgrades or additions (that we obtain on your behalf), labor charges for service staff, and sales tax.

Is a gratuity included in your bill?

Gratuities are always left to your discretion and are not required. If you would like to provide a gratuity for a job well done, you may choose to give a percentage of the total, or an amount for each staff member. Gratuities may be added to your payment or given to staff members the day of your event.

I'm hosting a cocktail party - How much food should I plan on?

The number of nibbles you need often depends on how long the cocktail "hour" is, the time of day, and if a meal will also be served following the cocktail hour.

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For a two hour party plan for:

10-12 bites per person

20 bites per person if the nibbles replace dinner (e.g., if the party starts at 7:00 pm)

When nibbles are served before a meal, plan for:

5-7 bites when served before a light meal

3-4 bites when served before a full meal

People eat more during the first 90 minutes. After two hours consumption picks up again, especially if the nibbles replace dinner. Young people eat more than an older crowd and guests eat more at casual parties than formal functions.

How many varieties should be served for an hors d'oeuvre only party?

For up to 35 guests plan for 4-5 different kinds of nibbles

For 35-60 guests, plan for 7-9 different kinds of nibbles

For more than 60 guests, plan for 9 or more different kinds of nibbles

Remember to provide a variety of foods to please everyone. That means something for the vegetarian as well as the meat eater. Having both hot and cold foods also helps to keep everyone nibbling happily. If nibbles take the place of dinner, also include several bites of sweets per person.

How do you figure how many of each type of nibbles to prepare?

A fairly standard formula is used by caterers to figure out how many pieces should be prepared for each kind of nibbles being served: Number of bites desired per person times the number of guests divided by the number of different nibbles being served.

We are interested in offering an open or cash bar. How should we plan for that?

Plan on one drink per person every ½ hour for the first hour, then 1 drink per hour for each additional hour.

Do you have a corkage fee?

No. We will open and serve beverages you supply at no additional charge.

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☞ Rise & Shine

All Rise & Shine items \$4 /per person

Frittata

Egg Frittata filled with cheese and baked with your choice of veggies

Breakfast Pizza

A flatbread pizza crust topped with salsa, eggs, ham, bacon or sausage, veggies and of course, lots of cheese.

Toasted Bagels

An assortment of toasted bagels, served with plain or herbed cream cheese. You can add smoked salmon, tomatoes & capers for \$2/per person

Scones or Muffins

A mixture of warm, house-made breakfast scones or muffins, served salted butter and French jam.

Fresh Fruit Salad

Bite-sized melon, pineapple, strawberries & grapes with a drizzle of lemon, honey & mint dressing.

Crustless Spinach & Cheese Quiches

Mini Quiches filled with spinach, Gruyere and herbs.

Juice Service

Orange Juice, Cranberry Juice & Grapefruit Juice. \$3 per person



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Coffee / Tea Service

We proudly serve Big Tupper Brewing Coffee. Choose from Double Black Diamond (Dark), Oxbow Blend (Mild), Maple Ridge (Flavored) or The Bluffs (Decaf). We freshly grind the beans for each batch, which serves 12 cups. Multiple selections of Tazo Tea are also available. The service pot is disposable and comes with cups, stirrers, cream & sweeteners. **\$25 per batch.**

✧ Nibbles ✧

Nibbles are priced per person, a la Carte with a minimum of 25 people.

Brie En Croute

Brie filled with fruit preserves and wrapped in puff pastry. Served with water crackers. **\$4 per person**

Crab Cake Bites

Pan-seared jumbo lump crab cakes served with seasoned remoulade sauce. **\$6 per person**

Shrimp Cocktail

Juicy jumbo shrimp served with lemon wedges and a spicy horseradish cocktail sauce. **\$6 per person**

Chicken Satay

Marinated chicken tenderloins grilled, skewered and served with our Well Dressed Food Spicy Asian Peanut Sauce. **\$5 per person**

Caprese Bites

Toasted French baguette slices topped with fresh mozzarella, tomato, prosciutto and basil. **\$3 per person**



Garlic Hummus Platter

Our house made garlic hummus served with toasted pita chips and crisp fresh veggies. **\$3 per person**

Spinach/Artichoke Dip

Our warm, creamy spinach artichoke dip is topped with Parmigiano-Reggiano and served with house baked pita chips. **\$4 per person**

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Roasted Veggie Dip

A savory dip made with roasted veggies and just a bit of heat. Served with house baked pita chips. **\$4 per person**

Smoked Salmon Dip

A creamy dip infused with northwestern smoked salmon and dill. Served with water crackers. **\$4 per person**

Caramelized Onion Dip

Sweet onions slowly caramelized with brown sugar and balsamic vinegar are turned into an amazing creamy dip. Served with water crackers. **\$4 per person**

'Southern Caviar' (Pimento Cheese) with Endive or Cherry Tomatoes

Sharp Vermont Ceddar Cheese, Roasted Red Peppers and the best Mayo blended together and served on Endive or Cherry Tomatoes **\$3 per person**

California Rolls

A fresh take on traditional Japanese rice rolls. Filled with avocado, crab, and cucumber, it's fresh and crunchy **\$4 per person**

Ahi Tuna Tartare on Sesame Flatbread

Diced Ahi Tuna marinated in an Asian-citrus vinaigrette with red onion and dill. Served on crispy sesame flatbread. **\$7 per person**

Artisan Cheese Platter w/ Flatbreads & Dried Fruits

Manchego, Gruyere, Brie & Morbier served with crisp Flatbread crackers & dried fruits. **\$4 per person**

Cheddar & Chutney Sliders

Sliders filled with Sharp Vermont Cheddar and Major Grey's Chutney **\$4 per person**

Beef Tenderloin Sliders

Slicers filled with sliced Roast Beef Tenderloin, Horseradish Sauce and Arugula **\$7 per person**

Chipotle/Rosemary Nuts

House roasted Mixed Nuts with Chipotle and Rosemary **\$3 per person**

Chopped Liver Pate on Flatbreads

Classic Chopped Liver Pate served on Flatbreads with Cornichons. **\$5 per person**

Chorizo Eggrolls with Chipotle sauce

Eggrolls filled with Chorizo, Black Beans, Corn, Rice & Manchego, served with a Chipotle dipping sauce. **\$5 per person**

Cranberry/Brie 'Pops'

Puff pastry filled with Cranberries & Brie on a stick. **\$4 per person**

Crustless Southern Ham & Cheddar Quiches

Individual Ham & Cheddar Quiches with Italian herbs. **\$4 per person**

Goat Cheese & Buckwheat Honey Bruschetta

Bruschetta with Goat Cheese, drizzled with Buckwheat honey. **\$3 per person**

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Grilled Herbed Shrimp

Skewered & Grilled Jumbo Shrimp. \$6 per person

Jalapeno, Pancetta & Cheddar Deviled Eggs

Deviled eggs filled with Cheddar, Pancetta and a bite of Jalapeno. \$3 per person

Parmesan Gougeres

Classic French cheese puffs with Parmigiano-Reggiano. \$3 per person

Prosciutto w/ Fresh Melon

Fresh Honeydew Melon & Cantelope wrapped with Prosciutto di Parma. \$3 per person

Sausage & Manchego Stuffed Mushroom Caps

Baby Bella Mushroom Caps filled with sausage, Manchego and Panko. \$4 per person

Smoked Salmon Blini

House made blini topped with Crème fraiche smoked salmon, capers and dill. \$6 per person

Spinach & Sun Dried Tomato Palmiers

Rolled puff pastry filled with a mixture of spinach and sun dried tomatoes. \$3 per person

Vidalia Onion Confit with Garlic Toasts

Toasted garlic bread topped with caramelized Vidalia onions and Parmigiano-Reggiano \$3 per person

∞ Sides ∞

All Sides \$4.00 per person

Well Dressed Broccoli Salad

Our best-selling side salad. Broccoli, bacon, green onion & raisins.

French Potato Salad

Red potatoes in a Mustard Vinaigrette with Green Onions.

Fresh Fruit Salad

Bite-sized melon, pineapple, strawberries, blueberries & grapes with a honey-mint glaze.

Pasta Salad

Pasta with fresh vegetables tossed with a garlic dressing.

Carrot Raisin Salad

Shredded carrots & raisins tossed in a creamy, tangy sauce.



Wheat Berry Salad

Healthy, nutty wheat berries and sautéed veggies tossed in a light vinaigrette.

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Sugar Snap Pea Salad

Crisp Sugar Snap Peas combined with Grape Tomatoes and English Cucumbers in a light vinaigrette

Endive, Apple & Pecan Salad

A Brilliant Mixture of Endive, In-Season Apples and Toasted Pecans in an Apple Cider Vinaigrette.

Well Dressed Garden Salad

Fresh baby greens, cherry tomatoes, English cucumber, green onions, roasted red pepper and garlic-parmesan croutons.

Bitter Greens with Pot Liquor

Turnip & Mustard greens slow cooked with salt pork and onion.

Ginger Maple Sweet Potatoes

Sliced sweet potatoes in a maple syrup and ginger glaze.

Grilled Veggies

Fresh Yellow Squash, Zucchini, Red & Yellow Peppers with a little oil, salt and pepper cooked quickly over high heat on the grill

Roasted Red Potatoes with Parmesan & Herbs

Roasted red potatoes with fresh herbs tossed with Parmigiano-Reggiano.

Maple Roasted Carrots

Baby carrots sautéed in a maple syrup/butter sauce and finished with fresh dill.

Sugar Snap Peas with Ginger & Garlic

Sautéed Sugar Snap Peas tossed with ginger, garlic, a touch of heat and toasted sesame seeds.

Stoneground Cheddar Grits

Classic southern grits filled with sharp Vermont Cheddar.

Parmesan Garlic Green Bean Almandine

Sautéed Green Beans tossed with garlic, toasted almonds and Parmesan cheese.

Garlic Smashed Potatoes

Red potatoes roughly smashed with roasted garlic

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❧ Soups ❧

All Soups \$6 per person

Well Dressed House Chicken Soup

Our signature Chicken Soup, made with our rotisserie chicken, rice, mushrooms & tomatoes.

Italian Wedding Soup

An Italian tradition – Tiny ground beef meatballs in a vegetable stock with fresh spinach, pastina, egg & Parmesan cheese.

Tomato Bisque

A creamy bisque made with roasted tomatoes & basil.

Cream of Wild Mushroom

A hearty, creamy soup made with 4 wild mushrooms and herbs.

Potato Leek Soup

Our Well Dressed twist on the classic French Vichyssoise. We've added roasted red peppers and applewood smoked bacon.

Lobster Bisque

Our best-selling creamy, tomato based bisque made with Maine lobsters.

French Onion Soup

Caramelized onions and herbs in a savory beef broth, topped with toasted French baguette slices covered with melted Parmesan & Gouda cheese.



Butternut Apple Squash

A rich & creamy soup perfect for the fall & cooler weather. Flavored with a hint of north country maple syrup.

White Bean & Escarole

White beans and sautéed escarole in a vegetable stock with fennel, chopped basil and a touch of extra virgin olive oil.

Adirondack Bloody Mary Gazpacho

A vegetable Gazpacho made with Tupper Lake's own ADK Bloody Mary Tonic

Chilled Summer Berry Bisque

A blend of yogurt, berries and spices creates this refreshing Summer soup

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🌿 Sandwiches 🌿

All sandwiches are prepared using premium Boar's Head Meats & Cheese. Includes garlic dill pickles on the side. Sandwiches can be mixed. \$8.95 per person

Well Dressed Turkey Club

Peppered Boar's Head turkey breast, roasted red peppers, cheddar cheese, applewood smoked bacon, arugula & Green Goddess dressing

Classic Rubeen

Corned beef or turkey, Swiss cheese, sauerkraut, and Thousand Island dressing

French Black Forest Ham

Baby lettuce greens, roasted red pepper, fresh mozzarella and basil pesto.

Roasted Chicken or Tuna Salad

Served over Baby Greens with Tomatoes

Antipasto

Cured Italian meats, roasted red pepper, Kalamata olives, artichoke hearts, picante provolone, arugula, basil pesto & balsamic dressing.

Well Dressed Deli Platter

Boar's Head Black Forest Ham, Cracked Pepper Turkey, & London Broil Roast Beef with Cheddar, Swiss & Picante Provolone Cheese. Includes baby lettuce, tomatoes, condiments, dill pickles and an assortment of breads.

Well Dressed Boxed Lunch

Includes choice of Well Dressed Sandwich, choice of side salad or chips with a house made cookie or brownie. **\$13**



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❧ Main Events ❧



Ultimate Gourmet Mac & Cheese

We combine four cheeses with Prosciutto di Parma, cavatappi pasta and top with japanese bread crumbs and tomato to create the ultimate grown-up Mac & Cheese. **\$8 per person**

Lasagna Roll Ups

Lasagna noodles rolled up with Beef & Italian sausage or roasted vegetables, spinach & cheese. Topped with a classic Italian marinara sauce. **\$9 per person**

Chicken Piccata

Chicken breasts lightly floured and sautéed in butter and olive oil. Topped with freshly squeezed lemon juice, capers and artichokes. Served with angel hair pasta. **\$9 per person**

Chicken Tetrazzini

Our Rotisserie Chicken shredded and combined with mushrooms, peas and pasta and a flavorful cream sauce. Baked until the parmesan/panko topping is brown and crispy. **\$8 per person**

Firepit Meatloaf

A best seller! Individual loaves, slathered with our Firepit Grilling Sauce. **\$9 per**

Stuffed Peppers

Red, yellow and orange peppers filled with rice, Italian sausage, black beans, corn, fire roasted tomatoes,

mozzarella and asiago cheese. Can be made vegetarian. **\$8 per person**

Beef Tenderloin Platter

Roasted rare & thinly sliced, with roasted tomatoes. Served with our house-made horseradish sauce. **\$17 per person**

Asian Northwest Salmon Platter

Northwest Salmon Filets topped with a panko/parmesan crust and a soy/ginger sauce. Served with our sugar snap peas. **\$15 per person**

Coca Cola Braised Beef Short Ribs

Slow cooked beef short ribs with a coca cola rosemary BBQ glaze. Served with cheesy grits. **\$15 per person**

Coca Cola Bourbon Glazed Chicken Wings **\$12 per person**

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Chicken wings, perfectly cooked and glazed with a Coca Cola Bourbon Sauce. Served with celery and chunky house-made blue cheese dressing.

Firepit Baby Back Ribs

Slow cooked, melt in your mouth Baby Back Ribs finished on the grill with our Firepit Grilling Sauce.

*Served with our house-made cole slaw and confetti cornbread muffins. **\$15 per person***

Dinner Rolls

*Our French dinner rolls can be ordered frozen, so you can bake & serve when you need them, or we will bake them for you. Served with herbed butter. **\$15 per dozen***

🌀 Desserts 🌀

All Desserts \$6 per person

Well Dressed Signature Oreo Cheesecake

Served with Fresh Whipped Vanilla Cream

House Made Carrot Cake

Two layers of extremely moist carrot cake surrounded with a thick, cream cheese frosting.

Baked Hot Chocolate with Sea Salt Caramel Gelato

A cross between a very moist brownie, baked pudding and a chocolate soufflé. Served with Sea Salt Caramel gelato.

Rustic Mixed Berry Crostata

Mixed berries in a buttery crust served with vanilla gelato.

Pecan/Raisin/Bourbon Croissant Pudding

Buttery & rich, full of raisins and pecans with a bourbon glaze. Served slightly warmed with whipped cream.

Classic Macaroons

Coconut Macaroons dipped in dark chocolate

House Baked Cookies & Triple Chocolate Brownies

Chocolate Chip, Oatmeal Raisin, Sugar Cookies with Triple Chocolate Brownies



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🍷 Bar/Beverage Service

Open/Cash Bar Service

Includes all setup, premium plastic cups and cocktail napkins, mixers and garnishes. Glasses may be rented for the event.

Premium Liquors \$8

- Grey Goose Vodka
- Jack Daniels Bourbon
- Dewars Scotch
- Bombay Sapphire Gin
- Rum?

Standard Liquors \$6

- Vodka
- Bourbon
- Scotch
- Gin
- Rum

Premium Wines/Champagne \$8

Standard Wines/Champagne \$6

Artisan/Craft Beers \$6

Standard Beers \$5

Juices/Soda \$3

Bottled Water \$2.50

Coffee / Hot Tea (includes all setups) \$3



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