

INN AT TAUGHANNOCK FALLS

Banquet Menu

2027-2028

BRUNCH BUFFET PACKAGE
- MINIMUM OF 30 GUESTS -

Custom design your ideal buffet by picking a minimum of five selections from the options below:

Premium Roast Coffee, Select Hot Teas, and Fruit Juices - $10pp

Greek Yogurt Parfaits with Fresh Berries & Granola (V) - $5pp

Seasonal Fruits & Berries (VG) - $4pp

Assorted Cereals - $4pp

Variety of Breads, Bagels, and Pastries - $6pp
(Served with Accoutrement; Gluten Free Available +$1pp)

Vanilla-Cinnamon French Toast with New York Maple Syrup - $7pp

Baked Oatmeal with Cinnamon & Apple Compote (VG) - $5pp

Scrambled Eggs (GF) - $5pp

Garden Frittata with Tomato, Spinach, and Feta (GF) - $6pp

Country Fried Potatoes with Bell Pepper and Onion (GF) - $5pp

Smoked Nova Scotia Salmon with Sliced Onion, Tomato, Cucumber, & Caper (GF) - $9pp

Pork or Turkey Breakfast Sausage - $5pp

Crisp Smoked Bacon (GF) - $6pp

BRUNCH ENHANCEMENTS

CRÊPE OR WAFFLE STATION

$15PP

$150 Chef Fee applies in addition to the per person price.
Recommended (1) Chef per (50) Guests.

Enjoy our traditional light and airy crêpes with your choice of (4) of the following toppings & fillings. Add additional options for $1 each per person.

New York Maple Syrup

Brown Sugar

Vanilla Whipped Cream

Berry Coulis

Cinnamon Apple Compote

Nutella Spread

Caramel Sauce

Macerated Strawberries

Banana Slices Sauteed in Butter and Brown Sugar

Crème Brulé Custard



PASTA STATION

$18PP

$150 Chef Fee applies in addition to the per person price.
Recommended (1) Chef per (50) Guests.

Choose from the Following Options:

Choose (2) Pastas:

Pappardelle
Fettuccini
Penne
Orecchiette
Fusili

Choose (2) Sauces:

Vodka Sauce
Basil Pesto
Roasted Red Pepper-Thyme Cream Sauce
Marinara with Garlic & Onion
Pomodoro
Alfredo

Choose (4) Toppings:

Parmigiano Reggiano
Pecorino Romano
Goat Cheese
Fresh Basil or Parsley
Olives
Sauteed Mushrooms
Toasted Pine Nuts
Capers
Balsamic Reduction

Optional Proteins:

Sliced Grilled Chicken Breast (+$2pp)
Sauteed Shrimp (+$3pp)
Sausage Crumbles (+$3pp)
Flank Steak or Top Sirloin (+$5pp)
Lobster Meat (+$7pp)

OMELETTE STATION

$15PP

$150 Chef Fee applies in addition to the per person price.
Recommended (1) Chef per (50) Guests.

Our omelettes are custom crafted and pan-cooked for each guest and Hot Sauce, Ketchup, and Sriracha are provided at the station.

Choose (6) ingredients from the following selections:

Mushroom
Carrot
Broccoli
Onion
Diced Garlic
Tomato
Bell Pepper
Spinach
Cheddar
Feta
Gruyere
Mozzarella
Diced Ham
Crumbled Bacon
Crumbled Sausage
Chorizo
Green Onion
Chive

CARVING STATION

$150 Chef Fee applies in addition to the per person price.

Salmon en Croute - $22
Tenderloin of Beef - $32
Dijon Rubbed Pork Loin - $19
Herb Crusted Prime Rib with Au Jus Sauce - $25

SHELLFISH DISPLAY

MARKET PRICE

Raw Bar of Tiger Shrimp, Snow Crab Cocktail Claws, PEI Mussels, Atlantic Oysters,
Classic Cocktail Sauces, Fresh Lemon, Black Pepper Mignonette,
Cognac-Mustard Sauce, and Extra Hot Horseradish.

Supplemental Maine Lobster, Alaskan King Crab Legs, Jumbo Lump
Crab Meat also available upon request at Market Price.

MID-MORNING BREAK PACKAGES

(MINIMUM ORDER OF 15 PEOPLE)

MID-MORNING BREAK PACKAGE

$29PP

CHOICE OF TWO:

NY State Fair Lemonade, Assorted Fruit Juices, Apple Cider, Tea & Coffee Bar

ASSORTED HOMEMADE MUFFINS & QUICK BREADS

Such as monkey bread and seasonal breads like zucchini, pumpkin, and banana

CHOOSE (1) ITEM:

Fresh Berries, Yogurt, and Granola Parfaits

Fresh Fruit Kabobs with Honey and Yogurt

CHOOSE (1) ITEM:

Assorted Tea Sandwiches

Seasonal Roulade Bites

ACTIVE MID-MORNING BREAK PACKAGE

Active package designed for grab and go.

$34PP

CHOICE OF TWO:

NY State Fair Lemonade, Assorted Fruit Juices, Apple Cider, Tea & Coffee Bar

MORNING GLORY MUFFINS & CROISSANTS

CHOOSE (1) ITEM:

Overnight Oats with Chia Seeds and Berries

Greek Yogurt & Granola Parfaits

CHOOSE (1) ITEM:

Fresh Fruit Kabobs with Honey and Yogurt

Crêpe Kabob with rolled soft crêpes of hazelnut spread, sliced banana, and strawberries



PACKAGE ENHANCEMENTS

ADD ON TO ANY MORNING BREAK PACKAGE

*Note: minimum of 15 people.

LOX WITH ALL THE ACCOUTREMENTS
$12PP

SHELLFISH DISPLAY
MARKET PRICE

MID-AFTERNOON BREAK PACKAGES
(MINIMUM ORDER OF 15 PEOPLE)

MID-AFTERNOON BREAK PACKAGE
$28PP

CHOOSE (1) ITEM:
Mediterranean Crudité
with Hummus, Tzatziki and Olive Tapenade, Pita Bread, and Fresh Vegetables

Fresh Fruit Crudité Platter with Yogurt Dip

CHOOSE (1) ITEM:
Assorted Tea Sandwiches

Seasonal Roulade Bites

CHOOSE (1) ITEM:
Seasonal Scones & Muffins

House Dried Fruit and Mixed Nut Cups

ACTIVE MID-MORNING BREAK PACKAGE
Active package designed for grab and go.

$34PP

Seasonal Fruit Kebabs

CHOOSE (1) ITEM:
Packaged Protein Power Bites

House Trail Mix Packs

CHOICE OF TWO:
Green Goddess Smoothies, NY State Fair Lemonade, Assorted Fruit Juices, Apple Cider, Tea & Coffee Bar

CHOPPED SALAD CUPS OR SANDWICH SELECTIONS:
Choose between (2) Salad Selections on page 11 for Chopped Salad Cups or
(2) Sandwich Selections on Page 12 for To-Go Wrapped Sandwiches

SALAD SELECTIONS
SERVED BUFFET STYLE OR IN CHOPPED CUPS
CHOICE OF ONE, $13PP

(CAN BE ADDED TO ANY BREAK OR LUNCH PACKAGE)

*Note: Minimum order of 15 people.

Bistro Salad
Chopped Lettuce, Grape Tomatoes, Carrots and Cucumbers, with Red Wine Vinaigrette

Classic Caesar Salad
Parmesan Reggiano, House Dressing, and Fresh Croutons

Pearled Couscous Salad
Kalamata Olives, Cucumbers, Tomatoes, Red Onions, with a Lemon Herb Vinaigrette

Penne Pesto Salad
Fresh Basil and Tomatoes

Frisee, Radicchio and Fennel Salad
Orange Segments, Kalamata Olives, and Champagne Vinaigrette

Cobb Salad (+$2pp)
Romaine and Endive Lettuce, Diced Chicken Breast, Crisp Bacon, Hard Boiled Egg, Tomato, Avocado, and Crumbled Roquefort Cheese, Finished with Chive and Red Wine Vinaigrette

BLT Salad (+$2pp)
Crisp Lettuce, Tomato, Bacon Crumbles, Crouton, and Buttermilk Ranch



SANDWICH SELECTIONS

PLATTER, CHOICE OF THREE, $15PP

*Note: Minimum order of 15 people.

Sandwiches will come assembled.
Pair your selections with your Event Planner and please discuss any allergens.
Make this into a build your own sandwich bar complete with assorted drinks and chips for +$7pp.

Choose (2) Breads

Spinach Tortilla
Ciabatta Roll
Country White Roll
Brioche Roll
Whole Grain Bread
Focaccia Bread
Gluten Free (+$2pp)

Choose (2) Proteins

Hummus (VG)
Chickpea Salad (V)
Pesto Grilled Vegetables (VG)
Turkey Breast
Roast Beef
Tuna Salad
Deli Ham
Sliced Sirloin (+$5pp)
Seafood Salad (+$5pp)

Choose up to (3) Toppings
(Served on Each Sandwich)

Lettuce
Tomato
Red Onion
Olives
Cheddar Cheese
Provolone Cheese
Goat Cheese

Choose (2) Sauces
(Served on the Side)

Mayonnaise
Sriracha Mayo
Grain Mustard
Balsamic Glaze
Garlic Aioli

HOT LUNCH BUFFET

- MINIMUM OF 50 GUESTS -

$55PP

Add an additional entrée selection for $10pp

CHOOSE (1) SOUP OR SALAD:

Tomato Gazpacho (GF)
Lobster Bisque
Italian Wedding Soup
Caesar Salad
Bistro Salad (GF)
Chopped Salad (GF)

CHOOSE (1) ENTRÉE:

Penne Pasta a la Vodka with Sweet Sausage, Olives, and Parmigiano Reggiano
Maple Glazed Salmon with Lemon & Herbs (GF)
Oven Roasted Amish Chicken with Tarragon Pan Sauce (GF)
Slow Braised Beef Short Rib, Red Wine Reduction, Roasted Mirepoix Vegetables (GF)

CHOOSE (2) SIDES:

Garlic Mashed Potatoes (V, GF)
Grilled Asparagus (V)
Garlic Kissed Broccolini (V)
Pan Roasted Brussels Sprouts (V)
Steamed Artichoke (V)

CHOOSE (1) DESSERT:

Classic Crème Brûlée (GF)
Apple Cider Bread Pudding
Tiramisu
Blueberry Crumble (VG)

HORS D'OEUVRE STATIONARY DISPLAYS

- MINIMUM SERVICE FOR 75% OF EVENT GUEST COUNT PER SELECTION -

$150 CHEF FEE APPLIES TO ANY STAFFED STATION

ASIAN FLARE

$22PP

Composed Salad of Carrots, Wasabi Peas, Thai Basil, Cilantro, and Sweet Sambal Peanut Dressing; Soba Noodle Salad with Wasabi-Avocado Crema, Julienne Vegetables, and Pickled Ginger; Assorted Potstickers and Dumplings; and Soy-Glazed Grilled Pineapple with Edamame

SHELLFISH DISPLAY

MARKET PRICE

Raw Bar of Tiger Shrimp, Snow Crab Cocktail Claws, PEI Mussels, Atlantic Oysters, Classic Cocktail Sauce, Fresh Lemon, Black Pepper Mignonette, Cognac-Mustard Sauce, and Extra Hot Horseradish Root

Supplemental Maine Lobster, King Crab Legs, Jumbo Lump Crab Meat available upon request and at Market Price

MESA DE MEXICO

$20PP

Southwest Caesar Salad with Black Beans, Roasted Corn, Pepper Jack, and Chipotle-Caesar Dressing; Summer Street Corn with Elote, Lime Crema, Cilantro, and Queso Cotija; Cilantro Marinated Chicken Skewers with Arroz Roja and Fire Roasted Poblanos; Ceviche Veracruz with Cilantro, Fresh Lime, and Crispy Tortilla; and Toasted Corn Chips with Guacamole, Pico de Gallo, and Trio of Salsa

MEDITERRANEAN DISPLAY

$19PP

Falafel, Smoked Red Pepper Hummus, Grilled Eggplant Baba Ghanoush, and Pearled Couscous

with Roasted Vegetables, Cucumber Salad, Feta Cheese, and Pita Bread

CHARCUTERIE AND CHEESE BOARD

$18PP

Select and Customized Assortment of Imported and Local Cheeses and Charcuterie

with Fresh Fruit, House-Made Pickles and Jam, Crackers, and Crisps

CAVIAR TABLE

MARKET PRICE - ONE OUNCE PER GUEST

American Farm Raised Paddlefish, Hackleback, or White Sturgeon with Egg White, Egg Yolk, Red Onion Crème Fraiche, Blini, and Toast Points

This station is most appropriate for intimate gathering of no more than 30 guests

PASSED HORS D'OEUVRE

Add an additional Hors d'oeuvres to any of the packages for $10 per person, per selection.

Roasted Cremini Mushrooms (V)
stuffed with spinach and artichoke purée along with Balsamic Glaze

Chickpea Falafel (V)
with Lemon Tzatziki Sauce

Arancini (V)
Crispy Risotto with Arrabbiata Sauce

Harvest Croquette (V)
with Truffled Gruyere and Caramelized Onion Jam

Crab Rangoon
with Mango Sweet and Sour

Buffalo Chicken Meatballs
with Bleu Cheese Dip

Crispy Vegetable Gyoza (V)
with Pineapple Teriyaki

Caramelized Cippolini Onion Tart (V)
with Gruyere Cheese and Balsamic

Kentucky Fried Pork Belly
with Apple-Ginger Barbecue Sauce

Crisp Endive (GF, V)
with Pecan, Caramelized Cherry, and Lively Run Goat Cheese

Loaded Baked Potato Bite
with New York State Cheddar-Buttermilk Ranch Dip

Bulgogi BBQ Beef Skewers (GF)
with Gochujang Glaze

Mini Crab Cakes
with Old Bay Mayonnaise

Cocktail Meatballs
topped with Chimichurri

Lobster Roll Bites
homemade Puff Pastry with Fresh Maine Lobster and Chives

Ginger Seared Tuna (GF)
with Pineapple Soy Glaze, Wasabi Dust, and Rice Cracker

Avocado Toast (V)
with Ginger Radish and Tomato

Citrus Watermelon Cube (V, GF)
with New York State Feta, Lime, Mint, and Ancho Salt

Old Bay Poached Shrimp Cocktail (GF)
with Zesty Cocktail Sauce

Assorted Goat Cheese Lollipops
with Nuts, Spices, and Herbs

Grilled Peach Crostini (V)
with Remembrance Farm Fromage Blanc

White Truffle Deviled Eggs (V)
with Thyme and Pecorino

Tomato Bruscetta (GF, V)
Tomato, Mozzarella, Basil, and Balsamic Glaze

Caviar Bite (+$2pp)
Served on a Toasted Potato Round with Crème Fraiche





DINNER PACKAGES
BUFFET & FAMILY STYLE DINING

BUFFET DINING PACKAGE
$105PP

Passed Hors d'oeuvres
Choose (4) from Page 13

First Course
Choose (1) Soup or Salad from Page 16

Entrée Course
Choose (3) from Page 17

Sides
Choose (3) from Page 17

Artisanal Bread and Butter Service

FAMILY STYLE DINING PACKAGE
$135PP

Passed Hors d'oeuvres
Choose (4) from Page 13

First Course
Choose (1) Soup or Salad from Page 16

Entrée Course
Choose (3) from Page 17

Sides
Choose (3) from Page 17

Artisanal Bread and Butter Service

SELECTIONS FOR BUFFET & FAMILY STYLE DINING

FIRST COURSES

First Courses are served in a Plated Format unless requested by the Client.

SOUPS

Add an additional soup course for $10 per person to any Buffet & Family Style Dining package.

Smoked Tomato Bisque with Gruyere Croutons (V, GF)

Truffle Mushroom Soup (VG, GF)

Butternut Squash Puree (VG, GF)

Potato and Leek Soup (V, GF)

Seasonal Gazpacho (V, GF)

Chilled Tomato or Fruit Soup; Options include Watermelon, Honeydew, Strawberry

Italian Wedding Soup (+$2pp)

Lobster Bisque (+$2pp)

SALADS

Add an additional soup course for $13 per person to any Buffet & Family Style Dining package

Arugula and Spinach Salad (V, GF)
Poached Pears, Toasted Hazelnuts, Radicchio, and Local Goat Cheese

Bistro Salad (VG, GF)
Chopped Lettuce, Grape Tomatoes, Carrots, Cucumbers, and Red Wine Vinaigrette

Classic Caesar Salad
Parmesan Reggiano, House Dressing, and Fresh Croutons

Caprese Salad (V, GF)
Fresh Mozzarella, Tomatoes, Basil, and Balsamic Vinaigrette

BUFFET & FAMILY STYLE ENTRÉES

Add an additional entrée option to your existing package for $15 per person.

Mushroom Ravioli with Truffle Mushroom Pesto

Crispy Eggplant Napoleon with Roasted Red Peppers, Tomato Herb Ragu, and Fresh Mozzarella

Grilled Wellspring Farms Mushrooms with Garlic and Chives (VG)

Smoked Local Rutabaga and Turnip with Garlic Emulsion (VG)

Almond Crusted Trout Filet with Lemon Beurre Blanc **

Baked Salmon with Lemon and Dill, Olive Oil, White Wine ** (GF)

Chilean Seabass with Mango Chutney (GF) (+$4pp)

Roasted Statler Chicken Breast with Rosemary Jus (GF)

Moroccan Half Chicken Tagine with Saffron and Lemon (GF)

Cider-Braised Barbacoa Pork Shoulder

Beef Tenderloin with Pan Jus (GF) (+$2pp)

Marinated Grilled Flank Steak with Chimichurri (GF)

Braised Short Rib of Beef with Burgundy Braising Liquid (GF)

(** Family Style Only)

BUFFET & FAMILY STYLE SIDES

Add an additional side to any package for $8 per person.

Herb Roasted Fingerling Potatoes (V, GF)

Garlic and Olive Oil Greens (V, GF)

Potato Sage Dauphinoise (V)

Roasted Broccoli Rabe (V, GF)

Smoked Cheddar Mashed Potatoes (V)

Creamy Gruyere Polenta (V)

Crispy Rosemary Polenta Cakes (V)

Chili and Maple Glazed Carrots (V, GF)

Garlicky Spinach (V, GF)

Caramelized Onion Smashed Potatoes (V, GF)

Asparagus Gratin (V)

Pearl Onion Brulé (V)

Roasted Vegetable Medley (V, GF)

Roasted Asparagus with Lemon and Garlic (V, GF)

Garlic Mashed Potatoes (V, GF)

**A second fully set buffet line is recommended for guest counts of 150 or more and is available for a $500 fee.

OPTIONAL BUFFET ENHANCEMENTS

PASTA STATION

$18PP

$150 Chef Fee applies in addition to the per person price.
Recommended (1) Chef per (50) Guests.

Choose from the Following Options:

Choose (2) Pastas:

Pappardelle
Fettuccini
Penne
Orecchiette
Fusili

Choose (2) Sauces:

Vodka Sauce
Basil Pesto
Roasted Red Pepper-Thyme Cream Sauce
Marinara with Garlic & Onion
Pomodoro
Alfredo

Choose (4) Toppings:

Parmigiano Reggiano
Pecorino Romano
Goat Cheese
Fresh Basil or Parsley
Olives
Sauteed Mushrooms
Toasted Pine Nuts
Capers
Balsamic Reduction

Optional Proteins:

Sliced Grilled Chicken Breast (+$2pp)
Sauteed Shrimp (+$3pp)
Sausage Crumbles (+$3pp)
Flank Steak or Top Sirloin (+$5pp)
Lobster Meat (+$7pp)

BUFFET ENHANCEMENTS (CONTINUED)

CARVING STATION

$150 Chef Fee applies in addition to the per person price.

Salmon en Croute - $22
Tenderloin of Beef - $32
Dijon Rubbed Pork Loin - $19
Herb Crusted Prime Rib with Au Jus Sauce - $25

SHELLFISH DISPLAY

MARKET PRICE

Raw Bar of Tiger Shrimp, Snow Crab Cocktail Claws, PEI Mussels, Atlantic Oysters,
Classic Cocktail Sauces, Fresh Lemon, Black Pepper Mignonette,
Cognac-Mustard Sauce, and Extra Hot Horseradish.

Supplemental Maine Lobster, Alaskan King Crab Legs, Jumbo Lump
Crab Meat also available upon request at Market Price.









PLATED DINING PACKAGES

PLATED DINING PACKAGE I

$115PP

Passed Hors d'oeuvres
Choose (4) from Page 13

First Course
Choose (1) Soup or Salad from Page 24

Entrée Course
Choose (3) from Pages 26–27

Artisanal Bread and Butter Service

PLATED DINING PACKAGE II

$135PP

Passed Hors d'oeuvres
Choose (4) from Page 13

First Course
Choose (1) Soup or Salad from Page 24

Second Course
Choose (1) Appetizer from Page 25

Entrée Course
Choose (3) from Pages 26–27

Artisanal Bread and Butter Service

PLATED DINING PACKAGE III

$165PP

Cheese & Charcuterie Display

First Course
Choose (1) Soup or Salad from Page 24

Second Course
Choose (1) Appetizer from Page 25

Intermezzo Sorbet

Entrée Course
Choose (3) from Pages 26–27

Artisanal Bread and Butter Service

PLATED DINING SELECTIONS

FIRST COURSES

First Courses can be pre-set for Plated Dining at the client's request.

SOUPS

Add an additional soup course for $10 per person to any Plated Dining package.

Lobster Bisque with Chive Crema and Crispy Shallots

Tomato Sherry Bisque with Gruyere Croutons (V)

Truffle Mushroom Soup (VG, GF)

Butternut Squash Puree (VG, GF)

Upstate Greens in Broth

Italian Wedding Soup (+$2pp)

Lobster Bisque (+$2pp)

SALADS

Add an additional soup course for $13 per person to any Plated Dining package

Bistro Salad (VG, GF)
Chopped Lettuce, Grape Tomatoes, Carrots, Cucumbers, and Red Wine Vinaigrette

Roasted Beet Salad (V, GF)
Radicchio, Fennel, Chevre, Toasted Pistachios, and Smoked Orange Vinaigrette

Berry Salad (V, GF)
Spinach and Chopped Lettuce with Fresh Strawberries, Raspberries and Blackberries, Chevre and Sherry Vinaigrette

Classic Caesar Salad
Grated Parmesan Reggiano, House Dressing, and Garlic Croutons

Wedge Salad (V, GF)
Candied Red Onion, Red Wine Vinaigrette, Tomatoes, and Gorgonzola



HOT & COLD APPETIZERS

Add an additional Appetizer course for $20 per person to any Plated Dining package.

Stuffed Artichoke (V)
with Garlic and Aioli

Tuna Tartare (GF)
with Sea Salt, Lime, Cilantro, and Dried Cranberries

Jumbo Lump Crab Cake
with Fennel Slaw and Smoked Paprika Aioli

Seared Sea Scallops (GF)
Three U10 Sea Scallops with Kentucky Bacon, Mashed Potato, and Green Onion

Chilled Jumbo Shrimp (GF)
with Tomatillo and Pickled Horseradish Sauce

Baked Jumbo Shrimp
with Dill Sea Salt, Grilled Lemon, and Pomegranate Molasses

Duck Confit
with Chestnut Crepe and Pomegranate Glace

PASTA SELECTIONS

All pastas can be served as an entree selection in a dinner portion or used as a Second Course Selection.
Add a petite pasta course for $20 per person to any Dining Package.

Penne Pasta
A La Vodka, Sweet Italian Sausage, Sliced Olives, Parmigiano Reggiano, Fresh Basil

Chicken Orecchiette
Grilled Chicken Breast Cognac Flambe, Basil Pesto Cream

Cheese Tortellini
Roasted Red Pepper Cream, Asparagus Tips, Ricotta Salada

Farfalle Pasta
Grilled Chicken, Spinach, Local Goat Cheese, Roasted Tomatoes, Herb Pan Natural

Radiatore Pasta
Rock Shrimp, Garden Vegetables, Roasted Tomato-Thyme Cream Sauce

Gemelli Pasta Bolognese
Marinara, Beef, Pork, Veal, Herbs de Provence, Parmigiano Reggiano

Broccoli Tortiglioni (VG)
Broccoli, Red Bell Pepper, Sundried Tomato, Arugula, in a Lemon Basil Cashew Cream Sauce

Spaghetti alla Terra (VG)
Radishes, Leeks, Fresh Basil, with a Mint and Pea Pesto

PLATED ENTRÉE SELECTIONS

Add an additional entrée option to your existing package for an additional $10 per person.

Sumac and Lemon-Roasted Root Vegetables (VG, GF)
with Turnip, Celery Root, Rutabaga, Garlic Puree, and Green Onion

Smoked Chickpea Curry
with Lentil Crackers and Basmati

Grilled Local Mushrooms, Lion's Mane and Oyster Mushrooms (GF)
Blackened BBQ Style with Vegan Potato Salad and Pickled Radish Slaw

Seared Cauliflower (VG, GF)
with Romesco, Marcona Almonds, Vegan Aioli, and Grilled Radicchio with Garlic and Spinach

Gnocchi (V)
with Garlic, Local Blue Oyster Mushrooms, Garlic and Olive Oil, and Wilted Greens

Faroe Island Salmon 10oz
with Lemon and Caper Butter, Crispy Potato and Edamame-Pea Purée, and Greens

Almond Crusted Trout 10oz
with Orzo "Risotto" and Roasted Broccoli Rabe

Halibut 10oz (GF)
Seared and Served with Cucumber, Tomato and Coriander Salsa, Yellow Rice, and Tostones

Grilled Tuna Loin 8oz
with Ponzu Glaze, Sesame-Soy Risotto, and Flash-Fried Haricots Verts

Maine Lobster Tail (+$7pp)
with Garlic Herb Butter, Corn Elote, and a Lime-Cilantro Cabbage Slaw

Pan Seared Tiger Shrimp, (+$5pp)
with Shallot-White Wine Pan Jus, Fondant Potatoes and Braised Fennel Hearts

Diver Scallops
Five U10 Scallops with Creamy Polenta, Kentucky Bacon, Quince Glaze, and Grilled Green Onion

Grilled 10oz Yucatan Chicken (GF)
Citrus Marinated with a Garlic-Achiote Rub and served with Elote Corn and a Lime-Cilantro Cabbage Slaw

All Natural 10oz Airline Chicken Breast
with Shallot and Herb Bread Pudding, Garlic Emulsion, and Wilted Spinach

PLATED ENTRÉE SELECTIONS (CONTINUED)

Add an additional entrée option to your existing package for an additional $10 per person.

Murray's Chicken 10oz (GF)
Statler-Cut and Pan-Seared with Mashed Potatoes, Shaved Brussels Sprouts, and Herb Pan Jus

Half Duck Confit
with Blood Orange Glace, Warm Fennel Slaw, and Sweet Potato Dauphinoise

12oz Double Cut Pork Chop (GF)
with Root Vegetable Puree, Stone Fruit Compote, and Escarole

Classic 8oz Filet Mignon (+$5pp) (GF)
with Potato Purée, Asparagus with Garlic and Shallots, and Bordelaise

10oz Tomahawk Steak with Chimichurri Sauce (+$7pp) (GF)
with Grilled Asparagus and Roasted Fingerling Potatoes

8oz Braised Beef Shortribs
with All Day Polenta, Fresh Peas, and Burgundy Braising Jus

Grilled Rack of Lamb (+$7pp) (GF)
with Caper and Mint Salsa, Lemon Chive and Pea Risotto Verde, Fresh Herbs, and Grilled Asparagus

Garlic Herb Crusted 8oz Double Cut Lamb Chop (+$7pp) (GF)
with Sauteed Spinach and Herb Mashed Potato



LATE NIGHT OPTIONS

TRAY PASSED BITES

$8 PER PERSON, PER SELECTION:

Cheeseburger Sliders on Seeded Rolls

Fast Food Style French Fries
with Accoutrements

Pulled Pork Sliders
with Pickled Red Onion

Warm Pretzels
with Beer Cheese

Cheese and Chicken Taquitos
with Spicy Salsa

Truffle Caramel Popcorn

Custom Hot Pizza
Fresh From the Oven

Fried Chicken Bites
with Pink Peppercorn Grain Mustard Dipping Sauce



LATE NIGHT OPTIONS (CONTINUED)

BAR FOOD STATION

$150 CHEF FEE FOR ATTENDED STATIONS
$14 PER PERSON, CHOOSE (1) OF THE FOLLOWING:

Wing Station
Selection of Boneless and Traditional Buffalo, Honey BBQ, and Teriyaki Wings
with Celery, Carrots, and Traditional Dipping Sauces

Potato Station
Loaded Baked Potato Bites, Tater Tots, Salt Potatoes, and Cheese & Potato Pierogi

Appetizer Station
Mozzarella Sticks, Fried Zucchini, Deep Fried Pickle Planks, Egg Rolls

Chip'n'Dip Station
Spinach-Artichoke Dip, Nachos Supreme, Queso Fundito, and a selection of chips and crackers

---

GRILLED CHEESE STATION

$150 CHEF FEE FOR ATTENDED STATIONS
$14 PER PERSON, CHOOSE (2) OF THE FOLLOWING:

Spanish Truffled Bikini
Jamón Serrano, Queso Mahón, Sourdough

French Croque Monsiuer
Ham en Cotto, Cave Aged Gruyere, Pullman Toast

French Country
Parisian Brie, Sliced Apple, Local Honey, Bias Cut Baguette

Italian Tramezzino
Prosciutto di Parma, Fontina, Red Onion Marmalade, Country Miche Bread

Cape Cod'er
Tuna Salad, Aged Cheddar, Classic White

Manhattan
Corned Beef, Sauerkraut, Melted Swiss, Thousand Island Dressing, Seeded Rye

Kansas City
Hot Smoked Brisket, Caramelized Sweet Onion, Farmstead Cheese, Pressed Ciabatta

Cuban "Media Noche"
Roasted Pork, Ham en Cotto, Melted Swiss, Sliced Half Sour Pickles, Torpedo

DESSERT DISPLAYS AND STATIONS

SIMPLY SWEET DESSERT DISPLAY

$15PP

MIXED SELECTION OF:

Assorted Italian Cookies
Mini Brownies
Coconut Macaroons
Mini Cannoli
Seasonal Fruit Crumble

THE DECADENT DELIGHT DESSERT DISPLAY

$25PP

Choose up to five items from this tier and the previous tier.
Each additional item is a $3 add-on Per Person.

MIXED SELECTION OF:

Cream Puffs
Cake Cups
Seasonal Fruit Tarts
Italian Cheesecake Bites
Chocolate Tarts (VG, GF)
Large Brownies
Chocolate Covered Oreos

INDULGENCE & REVELRY DESSERT DISPLAY

$35PP

Choose up to five items from this tier and the previous tiers.
Each additional item is a $5 add-on Per Person.

MIXED SELECTION OF:

Petite Flavored Cheesecakes
Chocolate Hazelnut Gateaux
Seasonal Panna Cotta
Cake Pops
Large Cannoli
French Macaron
Tiramisu Cups



S'MORES STATION

$12 PER PERSON

Custom fire pit location with marshmallow sticks and seating provided.

Graham Crackers, Milk Chocolate Bars, and Large Marshmallows served with several other house accoutrement.

ICE CREAM CART STATION

$12 PER PERSON

SERVED WITH DISPOSABLE CUPS AND SPOONS.

CHOOSE (3) ICE CREAM FLAVORS:

Vanilla Bean
Vanilla Fudge
Chocolate
Chocolate Mint Cookie
Strawberry
Strawberry Cheesecake
Seneca Salt Caramel
S'Mores
Cookies & Cream
Rocky Road
Rum Raisin
Tiramisu
FlufferNutter
Cherry Jubilee

CHOOSE (4) TOPPINGS:

Hershey's Chocolate Syrup
Hot Fudge
Butterscotch
Strawberry Compote
Salted Caramel
Mini-Marshmallows
Oreo Pieces
Rainbow Sprinkles
Chopped Walnuts
Maraschino Cherries
Fresh Strawberries
Sliced Bananas
White Chocolate Chips
Whipped Cream

WEDDING CAKES & CUSTOM DESIGNED DESSERTS

The Inn at Taughannock Falls is very pleased to custom design special desserts with each of our clients, including providing sheet cakes. For full wedding cakes and wedding cake designs we are referring our clients to professionals in the area with a high degree of service and success. Please contact your event planner for our recommended cake baker list.









THE INN AT TAUGHANNOCK FALLS

2030 Gorge Rd., Trumansburg, NY 14886
607-387-7711 | events@innattaughannock.com | www.inntfalls.com