



*446 Main St. New York Mills, New York
13417*

315-736-5030

www.theroselawn.com

Like us on Facebook

Office hours:

Tuesday - Friday: 11:00 am—2:00 pm

Wednesday & Friday: 6:30 pm—9:30 pm

Weekends by appointment



Notes

[illegible]

Assorted chicken, breaded and cooked to a crispy golden brown finish.

Topped with an Orange/Ginger Glaze.

Red Sauce - Traditional Italian spaghetti sauce.

Alfredo Sauce - Heavy Cream / Parmigiana Cheese sauce.

Fresh peeled local Pryputniewicz potatoes, sliced and cooked to a golden brown.

Fresh tossed in Roselawn spices and butter.

Vegetable blend topped with Roselawn spices and lightly buttered.

Mixed romaine and ice burg lettuce mixed with sliced red onion, tomatoes, shredded carrots, and assorted cheese. Topped with Locally supplied Avico Italian dressing.

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Banquet's for all occasions

30—400 guest Indoors or outdoors

Wedding Receptions

Bridal Showers

Brunches

Anniversaries

Engagement Parties

Family Reunions

Class Reunions

Graduation Parties

School Proms

Office Parties

Special Themed Events

Business Meetings

Training Seminars

Special Notes of Interest

Reservations are held with a \$500.00 non-refundable deposit.

Final guest counts are required 10 days prior to event.

8.75% New York State Sales Tax and 19% Service Charge will be added to the final price.

A bar package is required for all wedding receptions.

Prices are subject to change without notice.

All prices are in effect until July 1, 2020.

The Roselawn Buffet

Oven Roast Turkey Breast

Slow cooked , wrapped turkey breast, sliced and topped with a light gravy

Baked Virginia Ham

Topped with an Orange/Ginger Glaze.

Slow cooked Roast Beef

Homemade Stuffing

Mashed Potatoes and Gravy

Seasonal Vegetable Medley

Vegetable blend topped with Roselawn spices and lightly buttered.

Cranberry Sauce

**\$18.75 per person*

Prime Rib Buffet

Sliced Prime Rib

Chicken Marsala or Francaise

Marsala Sauce: A light Chicken and Mushroom sauce infused with Marsala Wine.

Francaise Sauce: A light Chicken and Lemon sauce infused with a White Wine

Roselawn Potatoes

Fresh peeled local Pryputniewicz potatoes, sliced and cooked to a golden brown.

Fresh tossed in Roselawn spice and butter.

Tortellini Alfredo or Stuffed Shells

Mediterranean Vegetables

Mediterranean blend consisting of coated with butter and Roselawn Seasoning.

Family Style Antipasto

Antipasto salad topped with sliced salami and provolone, topped with Italian Dressing, served family style on platters.

**20.75 per person*

The Roselawn Lite Buffet

Italian Wedding soup

Chicken based soup with Escarole and small Italian beef meatballs.

Family Style Antipasto

Chicken Cacciatore

Chicken breast cooked with peppers, onions, and red sauce

Roselawn Greens

Roasted Peppers

Pasta Primavera

Meatless pasta dish including: peppers, onions, squash, zucchini, and tomatoes tossed in a light olive oil

Haddock Florentine

Broiled haddock in a creamy spinach, cheddar cheese white sauce

***19.50 per person**



Salad

House Salad—Chef Salad—Caesar Salad

Sides

Roselawn Potatoes
Traditional Mashed Potatoes
Garlic Mashed Potatoes
Rice Pilaf
Gourmet Macaroni and Cheese
Brown Sugar Glazed Baby Carrots
Mediterranean Pasta Salad
Cucumber Salad
Italian Wedding Soup

Pasta

Penne Pasta Served with a Red or Marinara Sauce
Rigatoni's Served with Vodka Sauce
Penne Pasta Served with Alfredo Sauce
Penne Pasta Served with Pesto
Gluten Free Pasta Served with Pesto or Red Sauce
Pasta Primavera
Cavatelli with Marinara Sauce
Tortellini Alfredo
Vodka Riggies
Penne with Broccoli

Select Entrée's

Chicken Riggies
Italian Meatballs in Sauce
Italian Sausage and Peppers
Italian Seasoned Chicken
Sliced Roast Turkey
Chicken Marsala
Chicken Fran chaise
Stuffed Shells

Premium Entrée's

Sliced Roast Beef w Gravy
Portk loin with Gravy
Kielbasa & Sauerkraut
Baked Chicken
Tenderloin Tips
Stuffed Pork Tenderloin Maria

Chef's Station

Carved Prime Rib
Carved Turkey Breast
Carved Stuffed Pork

Bread

Rosato Dinner Roll
Rye Bread
Italian Bread

New for 2020—Build- A– Buffet Silver Level— 16.95

1 Hour Hors d' oeuvres
1 Salad
2 Sides
1 Pasta
2 Select Entrees
1 Premium Entrée
1 Bread

Gold Level—18.95

1 Hour Hors d' oeuvres
1 Salad
2 Sides
1 Pasta
2 Select Entrees
2 Premium Entrée
1 Bread

Platinum Level—20.95

1 Hour Hors d' oeuvres
1 Salad
2 Sides
1 Pasta
2 Select Entrees
3 Premium Entrée
1 Chef's Station
1 Bread



Roselawn Comfort Buffet

Roselawn Chicken Riggies

*Sautéed pieces of chicken breast blended with a red and whites sauce. Tossed with sliced peppers and onions.
Served over Rigatoni Pasta.*

Tenderloin Loin Tips

Seared tenderloin tips cooked in olive oil, caramelized onions, and garlic served with a light gravy

Broiled Dill Seasoned Haddock

Baked haddock topped in a white garlic dill sauce

Seasonal Vegetables

Garlic Potatoes with a rich beef gravy.

Antipasto Salad

**20.50 per person*

Traditional Buffet

Baked Virginia Ham

Orange and ginger glazed sliced ham.

Baked Chicken

Sausage and Peppers

Pasta with Red Sauce or Vodka Sauce.

Roselawn Potatoes

Fresh peeled local Pryputniewicz potatoes, sliced and cooked to a golden brown.

Fresh tossed in Roselawn spice and butter.

Seasonal Vegetables

Garden Salad

**\$15.25 per person*

Italian Buffet

Baked Italian Chicken

Meatballs with Red Sauce

Sausage and Peppers

Pasta with Red Sauce or Vodka Sauce

Roselawn Potatoes

Fresh peeled local Pryputniewicz potatoes, sliced and cooked to a golden brown.

Fresh tossed in Roselawn spice and butter.

Eggplant Parmigiana

Sliced eggplant, lightly breaded trayed as a casserole layered with shredded mozzarella cheese, red sauce and baked until tender.

Antipasto Salad

Garlic Rolls

**\$15.75 per person*

Hors D' Oeuvres

1 Hour: \$2.00

Cheese, Pepperoni, and Cracker Tray

Vegetable Platter with Dressing

Garlic Pizza Bites

Additional Hors D'oeuvres Options

Stuffed Mushrooms

Bacon wrapped scallops

Chicken Skewers

Bruschetta

Spanakopita

Shrimp Cocktail

Mini Beef Wellington

Mini Quiches

Mini Cordon Bleu

Fried Mozzarella Sticks

Deviled Eggs

Burgundy hint mini meatballs

Italian Fried Meatballs

Toasted Raviolis

Mini Quesadillas

Tomato Pie

Tai Seasoned Chicken

Cocktail Wieners

Fried Zucchini

**Market Price*





Bar Packages

Prices based on 4 Hour service

Premium Open Bar: \$28.00 per person

Brands: White Label, Tito's, Bacardi, Tanqueray, Jack Daniels, Black Velvet, Pino Grigio, Riesling, Moscato, Merlot, White Zinfandel, & Assorted domestic bottle beer

Standard Open Bar: \$15.95 per person

Well Brands: Vodka, Gin, Rum, Bourbon, Scotch, Whiskey, Sloe Gin, Amaretto, and Peach Schnapps
Choice Draft Beer, Select Wines, Soda, and Juices.

Wine and Draft Beer Bar: \$12.95 per person

Includes: Draft Beer, Soda, Fruit Punch, House Red and White Wine.

Non-Alcoholic and Soda Bar: \$9.25 per person

Includes: Assorted Soda, Lemonade, Iced Tea, Fruit Juice, Fruit Punch.

- Add domestic bottle beer to the Standard Open Bar priced at \$2.00/Bottle.
- Add White claw to Standard Open Bar Priced at \$3.00/Can.
- 3 hour and 5 hour bar packages available.
- Champagne Toast: \$2.00 per person.

The Grand Buffet

Stuffed Pork Tenderloin Maria

Chicken Marsala or Bianco

Marsala Sauce: A light Chicken and Mushroom sauce infused with Marsala Wine.

Bianco Sauce: A light Chicken and Lemon sauce infused with a White Wine

Pasta with Vodka Sauce

Penne macaroni served with a vodka sauce - Cream infused red sauce.

Glazed Baby Carrots

Boiled baby carrots coated with savory Roselawn sweetened sauce.

Garlic Mashed Potatoes

Fresh peeled local Pryputniewicz potatoes, boiled and mashed, mixed with a garlic butter, salt, fresh ground pepper spice.

Caesar Salad

Mixed romaine and ice burg lettuce mixed with sliced red onion, tomatoes, shredded carrots, and croutons. Topped with a Caesar dressing.

Antipasto add \$.50 per person

***\$18.75 per person**



Additional Items to Add to Any Buffet

Chicken Riggies	\$3.00
Cavatelli with Marinara Sauce	\$2.00
Tortellini Alfredo	\$2.00
Vodka Riggies	\$2.00
Eggplant Parmesan	\$2.00
Kielbasa & Sauerkraut	\$4.50
Golompki	\$4.50
Pierogies	\$4.00
Penne with Broccoli	\$1.75
Haddock Florentine <i>New</i>	\$3.00
Mango Mahi-mahi <i>New</i>	\$4.00
Roselawn Italian Greens	\$3.75
Pasta Primavera <i>New, Vegetarian</i>	\$3.00
Veal Tips and Peppers <i>New,</i>	\$6.00
Maple Brown Sugar Salmon <i>New</i>	\$5.00
Bourbon Chicken <i>New</i>	\$5.00
Chicken Cacciatore	\$4.00

Pasta Station \$8.00

Penne & Rigatoni
Pesto, Alfredo, Vodka, Marinara Sauces

Carving Station of One Meat \$1.50

* All buffets include Dinner rolls and butter, coffee, tea, and decaf service.

** Complimentary cake cutting and service of your wedding cake.

*** All weddings receive a free champagne toast for your head table.

**** Children under 12 half price.

*****We can customize any menu for your party



Plated Dinners

Roast Beef with Gravy	\$17.20
Roast Pork with Gravy	\$16.95
Roast Turkey with Gravy	\$16.95
Orange/Ginger Glazed Baked Ham	\$15.95
Stuffed Pork Maria	\$18.50
Chicken Franchise	\$16.50
Chicken Cordon Bleu	\$16.50
Chicken Kiev	\$16.50
Chicken Marsala	\$16.50
Prime Rib King Cut	\$20.95
Prime Rib Queen Cut	\$19.00
Strip Steak	\$23.50
Filet Mignon topped with a Cabernet demi glaze	\$35.00
Pasta Primavera <i>Vegan or Vegetarian</i>	\$15.10
Eggplant Parmesan <i>Vegan or Vegetarian</i>	\$16.00

