

135 Clinton Street,  
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[www.hartshillinn.com](http://www.hartshillinn.com)

# *Hart's Hill Inn*



*Create the Perfect Party at The Inn....*

*Menu Effective January 1, 2024*

# Dinner Menu

## APPETIZERS:

Soup Du Jour \$2.00	Shrimp Cocktail \$8.95)
Fresh Fruit Cup \$2.50	Side of Pasta \$3.50

## ENTREES:

Young Vermont Turkey w/Dressing.....	\$24.95
Baked Virginia Ham w/Cumberland Sauce .....	\$24.95
Roast Sirloin of Beef w/Burgundy Gravy .....	\$24.95
Breast of Chicken Cordon Bleu .....	\$25.95
Chicken Francaise.....	\$25.95
Chicken Marsala.....	\$25.95
Roast Prime Rib au Jus.....	\$28.95
Roast Prime Rib & Marinated Chicken Breast Combination Platter.....	\$29.95

## FROM OUR CHARCOAL BROILER:

House Sirloin (8oz) .....	\$28.00
NY Boneless Sirloin Steak (10oz.) w/ Mushrooms.....	\$29.00
NY Boneless Sirloin Steak (12oz.) w/ Mushrooms.....	\$29.50
NY Boneless Sirloin Steak (16oz.) w/ Mushrooms.....	\$32.50
Broiled Filet Mignon (10oz.) w/ Mushrooms.....	Price on Request

## SEAFOOD:

Fresh Broiled Haddock .....	\$22.95
Surf & Turf (Lobster Tail and 5oz. Filet Mignon) .....	Price On Request
Other Fresh Fish Entrees .....	Available Upon Request

## DESSERT:

Ice Cream Sundae	Homemade Pie (\$3.00 extra)
Sherbert	with Ice Cream (\$2.50 extra)

All dinners include: Individual Garden Salad, Fresh Rolls & Butter, Potato or Rice Pilaf, Vegetable du Jour, Choice of Dessert, with Coffee, Brewed Decaf or Tea. Your choice of appetizer and dessert is limited to ONE standard selection in order to retain uniformity in serving your banquet. Please limit your dinner selection to TWO choices.

# House Buffets

## HOT BUFFET #1 - \$21.95 PER PERSON

Chef Seasonal Salad, Tossed Garden Salad, Baked Chicken, Sausage & Peppers, Oven Browned Potatoes, Italian Meatballs, Baked Ziti, Hot Vegetable, Italian Bread w/ Butter, Coffee & Tea (served).

## HOT BUFFET #2 - \$22.25 PER PERSON

Baked Chicken, Italian Meatballs, Baked Ziti, Sausage & Peppers, Oven Browned Potatoes, Hot Vegetable, Deli Sliced Ham, Chef Seasonal Salad, Antipasto Salad, Italian Bread w/butter, Coffee & Tea (served).

## HOT BUFFET #3 - \$23.25 PER PERSON

Baked Chicken, Italian Meatballs, Baked Ziti, Sausage & Peppers, Rice Pilaf, Hot Vegetable, Deli Sliced Ham, Hot Sliced Top Round of Beef au Jus, Chef Seasonal Salad, Oven Browned Potatoes, Antipasto Salad, Italian Bread w/butter, Coffee & Tea (served).

## HOUSE FAVORITE DELUXE BUFFET #4 - \$25.95 PER PERSON

Baked Chicken, Italian Meatballs, Sausage & Peppers, Hot Vegetable, Oven Browned Potatoes, Rice Pilaf, Antipasto Salad, Chef Seasonal Salad, Italian Bread w/butter, Coffee & Tea (served)

Chef Carved: Hot Baked Ham, Hot Turkey Breast, Hot Top Round of Beef

Prepared to Order: Pasta Station:  
Bow Ties Alfredo, Penne Marinara

All stations served from a decorative table with the appropriate condiments.

PLEASE ASK! WE WILL ALSO MAKE UP A BUFFET TO MEET YOUR NEEDS.

## ADDITIONAL ITEMS TO ADD TO YOUR BUFFET:

Fresh Fruit .....	\$2.25
Eggplant Parmesan.....	\$2.75
Polish Kielbasa.....	\$2.75
Manicotti or Stuffed Shells .....	\$3.25
Fresh Baked Haddock.....	\$3.25
Deep Fried Shrimp .....	\$3.25
Ice Cream Sundae.....	\$2.25
Sherbet.....	\$2.25

No substitutions for above listed items.

*Hart's Hill Inn*

# Hors d'oeuvres Package

(UNLIMITED) \$11.95 PER PERSON W/ DINNER OR BUFFET

Cheddar Cheese Block and Cracker Tray;  
Fresh Vegetable Tray:

An assortment of garden fresh vegetables, including, but not limited to: cauliflower, broccoli florets, cut carrots, celery, zucchini sticks, etc., served with our homemade sour cream dip.

Garlic and Red Pizza

The following will be passed amongst your guests: Vegetable Spring Rolls, Stuffed Mushrooms, Scallops wrapped in Bacon, and Tomato Basil Bruchetta.

## BY THE TRAY

Cheddar Cheese Block and Cracker Tray  
(serves approximately 50) .....\$190.00

Fresh Vegetable Tray  
(serves approximately 75) .....\$190.00

Fresh Fruit Tray  
(serves approximately 75) .....\$190.00

*An assortment of fresh cut fruits. This decorative display is assembled with the freshest of available fruits by season and adds a colorful treat for any occasion.*

# Premium Flors d'oeuvres Package

- Fruit & Cheese Display with fresh vegetables and House Dip
- Mixed Greens, Caesar and Seasonal Salad Station
- The following will be passed amongst your guests: Vegetable Spring Rolls, Stuffed Mushrooms, Scallops wrapped in Bacon, Tomato Basil Bruchetta, Shrimp Cocktail
- Our Carving Station: Top Round of Beef & Roasted Turkey Breast carved to order, accompanied by fresh warm rolls and appropriate condiments
- Pasta Station: Bow Ties Alfredo and Penne Marinara, prepared to order and served with fresh Italian bread
- Coffee Station

**\$35.00 PER PERSON**

*Please add applicable NYS Sales Tax and 22% Administrative Charge.*

*Menu selection 3 weeks prior to your function. Final Count Guarantee 3 days prior to function. Prices are guaranteed for 60 days.*

*A \$100 Non-refundable deposit is required on all banquets.*

# Beverage Options

## PUNCHES (PER GALLON)

Fruit Punch .....	\$40.00
Wine Punch.....	\$50.00
Whiskey Punch .....	\$60.00
Soda (by pitcher).....	\$9.50

## CHAMPAGNE & WINE

House Champagne .....	\$22.00
Chardonnay, Merlot, Cabernet, Pinot Grigio (Per Liter Carafe).....	\$25.00

## BEER

Half Barrel (approximately 250 Glasses) Utica Club, Old Milwaukee .....	\$295.00
Half Barrel (approximately 250 Glasses) Labatt, Budweiser, Coors.....	\$325.00
Case Bottle Domestic Beer (24 Bottles).....	\$85.00
Pitcher Domestic Beer .....	\$11.50

## COCKTAIL HOUR (MINIMUM 25 PERSONS)

### 1 HOUR \$10.75 PER PERSON

Manhattans, Martinis, Sours, Rye, Gin, Scotch, Bourbon, Amaretto, Vodka, Flavored Vodkas, Rum, Draft Beer, Non Alcoholic Beer, Cabernet, White Zinfandel, Lambrusco, Chardonnay, Merlot, Riesling, Moscato, and Pinot Grigio Wines, Assorted Soft Drinks & Fruit Juices.

*Special 2, 3, and 4 hour packages available – please ask for details and quotation.*

### ANNIVERSARY SPECIAL 4 HOUR \$18.25 PER PERSON

Manhattans, Martinis, Sours, Rye, Gin, Scotch, Bourbon, Amaretto, Vodka, Flavored Vodkas, Rum, Draft Beer, Non Alcoholic Beer, Cabernet, White Zinfandel, Lambrusco, Chardonnay, Merlot, Riesling, Moscato, and Pinot Grigio Wines, Assorted Soft Drinks & Fruit Juices.