



The Silo Restaurant

203 Moran Road, Greene, NY 13778
(607) 656-4377
silorestaurant@frontiernet.net

2012 WEDDING & BANQUET MENU

Thank you for your inquiry about a banquet at The Silo Restaurant. Enclosed I hope you will find everything you need to make your selection. If you have any special requests, we will sit down with you and tailor the arrangements to fit your needs. Don't hesitate to call and make an appointment to discuss your ideas.

Please note that we have two (2) private banquet rooms, which are available for weddings, rehearsal dinners, meetings, parties, etc. Our large banquet room, accommodating up to 300 guests, has spacious, open views of our magnificent Silo gardens and surrounding valley, its own private bar and lovely hardwood floors. You'll find an equally spectacular view from our small banquet room, with its delightful country décor and charming fireplace; ideal for gatherings of up to 35 guests.

For overnight guests or your special evening away, we have three (3) private guest rooms available in our Carriage House. The lovely country setting of our guest rooms, all of which possess a beautiful view of the Silo countryside, will delight you. Enjoy your complimentary fresh-brewed coffee and Danish while relaxing in the privacy of your room. Why not make arrangements to join us for our fabulous Silo Brunch Buffet offered each Sunday from 10 am to 2 pm, or choose our Silo Seafood Buffet Extravaganza Fridays from 4 pm to 10 pm for a delicious rehearsal dinner.

Our landscaped grounds are exceptionally picturesque year-round and will provide the perfect backdrop for your special photo memories-an ideal setting for your outdoor wedding ceremony!

Thank you for considering The Silo Restaurant for your next gathering. Please feel free to call me with any questions you may have.

Sincerely,

*Gary D. Kurz
(607) 656-4377*

*****COCKTAIL HOUR HORS D'OEUVRES*****

Spring Rolls with Sweet & Sour Sauce.....	\$0.95 per person
Fresh Fruit Platter (<i>melons, pineapples, grapes & delicious seasonal fruits</i>).....	\$2.95 per person
Fresh Vegetables & Dip.....	\$1.95 per person
Assorted Imported & Domestic Cheeses, Crackers & Pepperoni.....	\$2.95 per person
Cheddar Cheese Ball with Crackers.....	\$1.25 per person
Deep Fried Vegetables (<i>cauliflower, mushroom, broccoli, carrots & zucchini</i>).....	\$1.75 per person
Cocktail Franks wrapped in Puffy Pastry.....	\$0.95 per person
Swedish Meatballs.....	\$0.95 per person
Italian Meatballs	\$0.95 per person
Chicken Drummers (<i>breaded fried wings</i>).....	\$0.95 per person
Skewered Chicken with Teriyaki Sauce or Thai Cucumber Sauce.....	\$1.25 per person
Mini Beef Wellington.....	\$1.75 per person
Mini Quail Wellington.....	\$1.75 per person
Jumbo Scallops wrapped in Bacon.....	\$1.95 per person
Crab or Greek Stuffed Mushroom Caps.....	\$1.25 per person
Jumbo Iced Shrimp Cocktail.....	\$2.50 per person
Fried Pork Dumplings with Sweet & Sour Sauce.....	\$0.95 per person
Chocolate Dipped Strawberries.....	\$1.50 per person
Mini Chicken or Vegetable Quesadillas.....	\$1.40 per person
Mini Quiche.....	\$1.00 per person
Spanikopita.....	\$1.50 per person
Skewered Fresh Mozzarella, Sun Dried Tomato, Artichoke, Greek Olives <i>w/Balsamic Glaze</i>	\$1.50 per person

*******Montage Table*******

\$6.95 per person\$5.95 per person with any Party Package***

A wonderful assortment of Fresh Fruits, assorted Imported & Domestic Cheeses, Fresh Vegetables, Pepperoni, Crackers and a variety of dipping sauces

*******Cocktail Hour of Assorted Hot Hors d'Oeuvres*******

\$7.95 per person

***Beef & Mushroom Turnovers Chicken Drummers Spring Rolls
Deep Fried Vegetables Mini Quiche Cocktail Franks wrapped in Puffy Pastry
Spanikopita Fried Pork Dumplings with Sweet & Sour Sauce Mini Chicken Quesadillas***

***Please add 8% Sales Tax and 20% Service Charge to Above Prices
All Prices Subject To Change Without Notice***



Sit-Down Dinner Selections

(Minimum of 25 Guests)

Choose Up To Three (3) Entrees

All dinners include: Soup du Jour or Garden Salad, Warm Bread & Butter, Rice Pilaf, Roasted Rosemary Potatoes or Baked Potato, Vegetable, Coffee or Tea

10 Oz Filet Mignon with Sautéed Fresh Mushrooms	\$31.95
8 Oz Filet Mignon with Sautéed Fresh Mushrooms	\$29.95
Roast Prime Rib of Beef au Jus, 10 oz	\$21.95
Roast Prime Rib of Beef au Jus, 16 oz	\$26.95
Roast Top Round of Beef	\$19.95
New York Strip Steak, 10 oz	\$20.95
New York Strip Steak, 14 oz	\$25.95
Surf & Turf (9 oz. Lobster Tail & 6 oz. Filet Mignon with Sautéed Mushrooms)	\$44.95
Lobster Tail (9 oz).....	\$34.95
Seafood St. Jacques (Lobster, Shrimp & Scallops with Mushrooms, White Wine & Mornay Sauce)	\$32.95
Broiled Shrimp Stuffed with our own Crab Stuffing	\$20.95
Broiled Haddock Almondine	\$18.95
Stuffed Haddock (Stuffed with Silo Crabmeat Stuffing)	\$21.95
Haddock Florentine (with Spinach Sauce)	\$19.95
Poached Salmon with Lemon Caper Dill Sauce	\$20.95
Broiled Salmon with Lemon Butter	\$20.95
Roast Half Chicken	\$16.95
Stuffed Chicken Breast with Herb Dressing	\$16.95
Chicken Marsala (Boneless, skinless Breast with Mushrooms & Scallions in Wine Sauce, served over Rice)	\$17.95
Grilled Chicken Breast with Dijon Sauce	\$16.95
Chicken Cordon Bleu with Hollandaise Sauce	\$18.95
<i>(Boneless, skinless Chicken Breast, lightly breaded & stuffed with Ham & imported Swiss Cheese)</i>	
Chicken San Fernando	\$21.95
<i>(Boneless, skinless Chicken Breast topped with Avocado slices Monterey Jack Cheese & Walnuts covered in a light Dijon Sauce)</i>	
Greek Chicken with Lemon Garlic Sauce	\$21.95
<i>(Boneless, skinless Chicken Breast, lightly grilled, & then stuffed with Spinach & Feta Cheese)</i>	
Chicken Oscar	\$22.95
<i>(Boneless, skinless Chicken Breast topped with Lump Crabmeat, Asparagus Spears & Hollandaise Sauce)</i>	
Chicken Divan	\$17.95
<i>(Boneless, Skinless Chicken Breast with fresh steamed Broccoli, topped with a New York Cheddar Cheese Sauce)</i>	
Chicken Normandy.....	\$18.95
<i>(Boneless, skinless Chicken Breast sautéed w/Granny Smith Apples, Brandy & Brown Sugar, topped w/Swiss Cheese)</i>	

Desserts

Dessert Buffet (Assorted Cheesecakes, Pies, Cakes and Cream Puffs...\$4.95 Per Person

Choice of One: Carrot Cake or Chocolate Cake, Ice Cream or Sherbet.....\$2.25 Per Person

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Buffet Dinners

(Minimum of 25 Guests)

*All Buffet Dinners Include:
Salad Bar, Bread & Butter, Coffee or Tea*

Choice of Eight (8) Hot Items.....	\$24.95 per person
Choice of Eight (8) Hot Items <i>plus</i> Iced Shrimp.....	\$26.95 per person
Each Additional Hot Entrée.....	\$1.95 per person
Each Additional Starch or Vegetable.....	\$1.25 per person

Make your buffet even more special by adding one of the following Silo carved specialties:

Roast Steamship Round of Beef.....	\$4.00 per person (minimum 100 guests)
Top Round of Beef.....	\$1.95 per person
Roast Prime Rib.....	\$4.95 per person
Slow Roasted Tenderloin of Beef with Béarnaise Sauce.....	\$6.95 per person
Roast Turkey Breast.....	\$1.95 per person
Baked Ham.....	\$1.95 per person

And for dessert add:

Dessert Buffet (Asst. cakes, pies, cream puffs & cheesecakes).....	\$4.95 per person
Carrot Cake, Chocolate Cake, Ice Cream or Sherbet (choose one).....	\$2.25 per person

Kings Buffet

(Minimum of 60 Guests)

\$29.95 per person/\$32.95 per person with Iced Shrimp

Buffet Includes: Salad Bar, Bread & Butter, Coffee or Tea, and the following:

Carved Roast Top Round of Beef *Carved Turkey Breast***Carved Baked Ham**

Substitute Prime Rib for \$2.00 pp or Steamship Round of Beef for \$1.00 pp additional (minimum 100 guests for Steamship)

Choice of Four (4) Hot Buffet Entrees & Two (2) Vegetable Du Jour and Two (2) Starch

Fresh Fruit Platter Assortment of Cheese & Crackers

(SEE BUFFET ENTREES ON PAGE 5)

Dessert Buffet

(Additional \$4.95 per person)

Buffet includes Carrot Cake, German Chocolate Cake, Cheese Cake and assorted

Cakes & Pies or (choose one):

Carrot Cake or Chocolate Cake at an additional \$2.25 per person

****Add an Hour of Assorted Hors D'oeuvres for \$5.95 per person with Kings Buffet****

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Buffet Menu Selections

Choose From This Wide Assortment of Hot Buffet Items

****Choose Four (4) Entrees****

Silo Beef Tips with Mushrooms & Wine Sauce

Sliced Roast Beef Au Jus

Athens Beef Tips (*Grilled marinated Beef Tips with Garlic, Tomatoes & Feta Cheese in our own Greek Sauce*)

Pepper Steak (*sliced tender Beef with fresh peppers, Onions & Vegetables w/Asian Sauce*)

Char-grilled Shoulder Tenderloin -(\$1.00 pp add.)

Broiled Haddock Almandine

Seafood St. Jacques (*Fish, Crab, Scallops & Shrimp in a white Wine & Cheese Sauce with Mushrooms*)

Seafood Newburg (*Shrimp, crab, scallops & Fish in a Sherry Paprika Cream Sauce*)

Steamed Mussels with Butter or Mussels Marinara

Haddock Florentine with fresh Spinach Sauce

Fried or Roasted Chicken Sections

Chicken Provencal (*boneless, skinless breast Sautéed in Wine with fresh Mushrooms, Tomatoes & Garlic*)

Chicken Piccata (*Sautéed boneless, skinless breast with Lemon, Parsley & Caper Sauce*)

Chicken Parmesan

Chicken Marsala

Stuffed Chicken Breast (*with our own Mushroom Stuffing, topped with a Spinach Artichoke Sauce*)

Fried Chicken Tenders

Broiled Salmon Filet with Lemon Dill Sauce

Chicken Normandy (*Sautéed Breast topped with Granny Smith Apples, Swiss Cheese & Apple Brandy Butter Sauce*)

Chicken Oscar (*Chicken Breast rolled w/Asparagus & Crab Meat & topped with Hollandaise Sauce*)

Chicken Saltimboca (*sautéed with proscuitto, wine & Topped with Swiss Cheese*)

Greek Stuffed Chicken Breast (*Spinach & Feta Cheese, lots of Garlic*)

Veal Marsala (*sautéed in wine with fresh Mushrooms & topped with imported Swiss Cheese*)

Veal Scaloppini (*with fresh Tomatoes, Onions & Mushrooms in wine*)

Veal & Peppers

Tarragon Veal (*Sautéed with fresh Cream, sliced Mushrooms and White Wine Tarragon*)

Italian Sausage with peppers & Onions-Hot or Sweet Mussels Diablo (*Tomato Sauce with Jalapeno Peppers*)

Sliced Ham with Hawaiian Sauce

Pierogies with sautéed Onions

Stuffed Cabbage with Tomato Sauce

Stuffed Green Peppers with Marinara Sauce

Swedish Meatballs

Italian Meatballs Marinara

Manicotti Marinara with Mozzarella

Ricotta Cheese Stuffed Shells in Tomato Sauce

Tortellini & Broccoli Alfredo

Eggplant Parmigiana

Baked Ziti

Lasagna (*with or without meat*)

Roast Cornish Game Hen

Cajun Barbeque Pork Loin

Bacon wrapped Pork Loin topped with Bourbon Demiglace

****Choose Two (2) Vegetables****

Assorted Batter-Dipped Deep-Fried Vegetables (*Cauliflower, Mushrooms, Carrots & Zucchini*)

Honey Glazed Carrots

Yellow & Greene Squash in Butter Sauce

Broccoli with Hollandaise Sauce

Sweet Corn with Chives

Brussels Sprouts with Butter Sauce

Sautéed Spinach with Onions & Celery

Chateau Vegetable Medley (*Broccoli, Carrots, Zucchini, Cauliflower & yellow Squash*)

Green Beans Almandine in Butter Sauce

Butternut Squash

Creamed Cauliflower

Peas with Pearl Onions or Mushrooms

Creamed Spinach

****Choose Two (2) Starch****

Roasted Red Rosemary Potatoes

Roasted Seasoned Potato Wedges

Scalloped Potatoes with or without Ham

Herbed Stuffing

Roasted Montreal Potatoes (*red Potatoes tossed in Olive Oil with Montreal Steak Seasoning*)

Roasted Garlic Mashed Potatoes

Au Graten Potatoes

Mashed Potatoes with Cream Cheese

Salt Potatoes

Boiled Red Potatoes with Parsley & Butter

Rice Pilaf

Wild Rice Pilaf

Pasta Primavera (*fresh Vegetables sautéed with garlic, & Wine tossed with Parmesan Cheese & Penne Pasta*)

Sour Cream & Chive Mashed Potatoes

Mashed Potatoes with Brie Cheese

Pepperjack Smashed Potatoes

Open Bar Prices
(Minimum of 25 Guests)

Call Open Bar

(Includes Name Brand Liquors, House Wines, Draught Beer, Soft Drinks & Juices)

First Hour.....\$10.00 Per Person
 Second Hour.....additional \$7.00 Per Person
 Third Hour.....additional \$4.50 Per Person
 Fourth Hour.....additional \$3.45 Per Person

*****\$24.95 Per Person for Call Open Bar for Four (4) Hours*****

Upgrade to Top Shelf Bar which includes Cognacs & Ultra-Premium Liquor for an additional \$5.00 per person for Four (4) Hours

House Open Bar

(Includes House Brand Liquors, House Wines, Draught Beer, Soft Drinks & Juices)

First Hour.....\$7.50 Per Person
 Second Hour.....additional \$6.00 Per Person
 Third Hour.....additional \$4.00 Per Person
 Fourth Hour.....additional \$2.45 Per Person

*****\$19.95 Per Person for House Open Bar for Four (4) Hours*****

Beer, Wine and Soft Drink Open Bar

(Includes Draught Beer, House Wines-Chablis, Burgundy, Merlot, Cabernet, Lambrusco, White Zinfandel, Redcat, Whitecat & Pinot Grigio- and a variety of Soft Drinks & Juices)

First Hour.....\$5.00 Per Person
 Second Hour.....additional \$4.00 Per Person
 Third Hour.....additional \$2.50 Per Person
 Fourth Hour.....additional \$1.45 Per Person

*****\$12.95 Per Person for Beer, Wine and Soft Drink Open Bar for Four (4) Hours*****

Soft Drink Open Bar

Unlimited Soft Drinks & Juices for 4Hours..... \$3.00 pp

Champagne Toast.....\$2.00 Per Person Asti Spumante Toast.....\$2.00 Per Person
 Champagne Punch.....\$59.00 Per Bowl Fruit Punch (non-alcoholic).....\$35.00 Per Bowl

NO EXTRA CHARGE FOR BARTENDERS WITH OPEN BAR PACKAGES

Add Domestic Bottled Beer to any Open Bar for \$.50 Per Person Per Hour
 Add Domestic & Imported Beer to any Open Bar for \$.75 Per Person Per Hour

Please add 8% Sales Tax & 20% Service Charge to Above Prices. All Prices Subject To Change Without Notice

*****Wedding Packages and Special Occasions*****

(Minimum of 50 Guests)

Add Montage Table to any Party Package for only \$5.95 per person (Regularly \$6.95)

Party Package #1

\$59.95 Per Person *(Up to a \$67.85 Value)**

Cocktail Hour including: (4) HOUR CALL OPEN BAR (Name Brand Liquors, House Wines, Draught Beer, Soft Drinks and Juices); HORS D'OEUVRES including: Jumbo Shrimp Cocktail, Spring Rolls with sweet & sour sauce, Scallops wrapped in bacon, Mini Chicken Quesadillas, Mini Beef Wellington and Chocolate Dipped Strawberries; SOUP DU JOUR or GARDEN SALAD; DINNER -choices of: Filet Mignon (8 oz.), Chicken Oscar (topped with lump crabmeat & asparagus spears and topped with Hollandaise sauce), or Broiled Salmon with lemon caper dill sauce; BAKED POTATO; VEGETABLE; COFFEE or TEA; and CHAMPAGNE TOAST

Party Package #2

\$49.95 Per Person*(\$57.85 Value)**

Cocktail Hour including: (4) HOUR HOUSE BRAND OPEN BAR (House Brand Liquors, House Wines, Draught Beer, Soft Drinks & Juices); HORS D'OEUVRES including: Jumbo Shrimp Cocktail, Spring Rolls with sweet & sour Sauce, Scallops wrapped in bacon, Cocktail Franks in puff pastry, Mini Beef Wellington, and Chocolate Dipped Strawberries; SOUP DU JOUR or GARDEN SALAD; DINNER-choices of: Roast Prime Rib of Beef (10 oz.), Chicken Cordon Bleu or Haddock Florentine; BAKED POTATO; VEGETABLE; BREAD & BUTTER; COFFEE or TEA; and CHAMPAGNE TOAST

*****Or substitute your dinner choices for:**

Full Buffet Dinner with Eight (8) Hot Selections (see Buffet Menu)

Party Package #3

\$35.95 Per Person*(\$42.85 Value)**

Cocktail Hour including: (4) HOUR BEER, WINE and SODA OPEN BAR (Draught Beer, House Wines, Soft Drinks & Juices); ASSORTMENT of HOT HORS D'OEUVRES; SOUP DU JOUR or GARDEN SALAD; DINNER-choices of: Broiled Haddock Almondine, Chicken Marsala, or Roast Top Round of Beef au jus; BAKED POTATO; VEGETABLE; BREAD & BUTTER; COFFEE or TEA and CHAMPAGNE TOAST

Party Package #4
\$24.95 Per Person*(\$26.45 Value)**

Only Available Saturdays from 11AM to 5 PM & Sundays 4 PM to 9 PM

Package includes assorted Cheese & Cracker Platter, fresh Vegetables with Ranch Dipping Sauce, (4) Hour Open Soft Drink Bar, Cup of Soup Du Jour, DINNER-choice of Chicken Cordon Bleu w/Hollandaise Sauce, Chicken Marsala, Chicken Picatta, or Chicken Divan, plus Rice or Potato, and Vegetable Du Jour, Coffee & Tea.

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The Silo Restaurant

We Recommend List

****Videographer****

GENERATION VIDEO: Contact Chris: 607-656-4692

****Photographer****

ULTIMATE PHOTOGRAPHY: Terri Francis: 570-853-2840

Greg Cobb: 607-656-7402

Weddings by Jason: 607-343-4252

****Justice of the Peace****

Alta Martin: 607-656-8168

John Weidman: 226-4453

****Disk Jockey****

ULTIMATE DJ PRODUCTIONS: Andrew Francis: 570-853-2840

****Band****

BROTHERHOOD: Carl Petro: 607-772-7151

ROOSTER: Freddy Mendoza: 607-754-0830

UNCLE BRUCE: 607-334-8149/607-336-7355

****Garden Music****

Dave Raducha: 607-656-8585

Palmer/Sherwood: 607-334-6434

****Decorations---Lights---Flowers---Chair Covers****

Stacey Webb: 607-343-6087

HOUSE OF TREASURES: Brian: 607-785-5545

LADYBUG FLORIST & GIFTS: Mary: 607-692-2660/800-392-2660

FLOYDS RENTAL: 607-748-7414

TAYLOR PARTY RENTALS: 607-773-1462

****Horse & Carriage****

SUNNY VIEW FARMS: Robbie: 315-942-6348

Dick & Vickie Canniff: 607-692-3214 (Evenings & Weekends)

****Cakes****

Judy Oakley: 607-692-4130

Patty Izard: 607-843-5577

Main Street Grill & Bakery: 607-639-2223

Baked Euphoria: 607-239-6718