Our team at motus will work closely with you to customize menus, service styles, and décor to ensure your special event is perfect.

Below is a list of standard Buffet items for various events such as baby showers, wedding rehearsals, milestone birthday parties, bereavements, and more.

The pricing for the menu below is for parties that occur outside of motus' normal operating hours of Wednesday-Saturday 5:00 pm-9:00 p.m. If you would like to host an event during our normal operating hours, please call 315-624-9090 and ask for Alisha or leave a message indicating you would like to discuss a private event as restaurant buyouts are available.

We can also create special Prix Fixe Menus for large groups during our normal business hours or for private events. While we do not have a private room, accommodation can be made for groups as large as 60 people.

Fall 2023 Catering Menu

\$35 per person, Buffet Style Menu Includes Coffee, Tea, Water, and Soda

Cheese, Charcutiere, Crudité, and Fruit Display Various seasonal meats, cheeses, and accouterments, house made crackers, hummus, seasonal dips, and house baked tomato pie.

Choose 2

Oven Roasted Scottish Sea Trout, with Hollandaise Sauce Roasted Airline Chicken Breast with Champagne Velouté Roasted Pork Loin with Apple Cider Glaze Sliced Beef Tenderloin with Gravy, add \$2 per person Paccheri Pasta with Sauteed winter squash, fresh sage, toasted pignoli, butter, and Jones Family Feta

Choose 2

Wild Mushroom Risotto Orange & Maple Glazed Broccolini Roasted Farm Potatoes Baby Bok Choy with Chili, Garlic, & Ginger Sweet Potato & Rosemary Bread Pudding Grilled Seasonal Vegetables

<u>Choose 1</u>

Chef Salad Root Farm lettuce, seasonal vegetables, seeds, & dried fruit with a Shallot & Dijon Vinaigrette

Classic Cob Salad, add \$1 per person

Hearts of Romaine, NYS cherry tomato, blue yonder cheese, hard-boiled farm egg, Avocado & house smoked bacon with a House Red Wine Vinaigrette

<u>Choose 1</u>

Cinnamon Streusel Coffee Cake with Blueberry Compote, Candied Walnuts & Espresso Crème Anglaise

Flourless Chocolate Torte with Gran Marnier Ganache, Cocoa Nibs, & Marcona Almond

Beverage Options

Cash Bar Mkt Bar is open as normal; guests or hosts pay for each drink ordered

Open Bar, Top Shelf \$35 per person Includes all spirits, wines by the glass, and beer available

Open Bar, House Pours \$20 per person

Includes all wines by the glass & beer available; spirit selection is limited to our house pours

We look forward to hosting your next special event. For bookings or inquiries, please call 315-624-9090 and leave a detailed message regarding the date and type of event you are interested in hosting with us. Thank you!