

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, Crudit , 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 Velout 

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

