



BANQUETS & CATERING

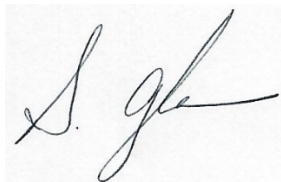
2022

Greetings,

Thank you for considering Miss Prissy's to cater your event. With over 17 years of experience, we are most certain that we can meet your need. There is no event too large or small. Please take the time to browse our menu or tell us your ideas and we can create a delightful spread based on your selections. We offer an array of services such as full event planning and decorating. We are most certain that you will be pleased with our service from beginning to completion. Miss Prissy's Catering looks forward to servicing you and providing Superior Service and Stellar Food.

Please telephone us for pricing and other inquiries.

Best,

A handwritten signature in black ink, appearing to read "D. Glen", written on a light-colored rectangular background.

Dreamer Glen
Owner
Miss Prissy's
484 South Salina Street
Syracuse, NY 13202
(315)703-3000

Hors d'oeuvres

All prices per 100 pieces

Spinach Trilogy

Puff pastry triangles filled with spinach, feta and parmesan cheese.

Mini Quiche

Mini shells filled with quiche your choice of fillings.

Shrimp Cocktail

Jumbo fresh shrimp served with homemade cocktail sauce

Fried Green Tomatoes

Green tomatoes

Deviled Eggs

Classic deviled egg mixture topped with capers

Boneless Chicken Wings

Paired with various Dipping Sauces

Sassy Shrimp

crispy shrimp, tossed in our signature creamy, spicy sauce

Display Trays

Charcuterie Board

assorted crackers, meats, cheeses, vegetables, and spreads

Sliced Seasonal Fruit Tray

Hot Buffet Menus

All Miss Prissy's Catering Hot Buffets include the following:

Buffet 1:

One Poultry Selection
One Pork Selection
Three Additional Side Dishes

Buffet 2:

One Beef or Seafood Selection
One Poultry or Pork Selection
Three Additional Side Dishes

Buffet 3:

Three Hors d'oeuvres (Chef's Choice)
Seafood Selection
One Poultry or Pork Selection
Three Additional Side Dishes

Buffet 4:

Five Hors d'oeuvres (Chef's Choice)
Beef Selection
One Seafood Selection
One Poultry or Pork Selection
Three Additional Side Dishes

DESSERT

Peach Cobbler
Banana Pudding

*Prices will be based on parties of 50 guests or more. Parties under 50 guests will require an additional \$2.00/pp upcharge.
Prices are exclusive of 22% administrative fee and 8% NYS sales tax.*

Hot Buffet Main Entree Selections:

BEEF:

Beef Burgandy
Roast Tenderloin

SEAFOOD:

Salmon with Dill Butter
Shrimp Scampi
Sassy Shrimp

POULTRY:

Italian Roasted Chicken
Stuffed Chicken Breast
Rosemary Roasted Chicken
Turkey

PORK:

Roasted Pork Loin
Glazed Ham
BBQ Pulled Pork

BUFFET SIDE DISHES

Garden Salad
Pasta Salad
Spinach
Whipped Garlic Potatoes
Macaroni & Cheese
Mashed Potatoes with Gravy
Herb Roasted Potatoes
Rice Pilaf
White Rice
Collards Greens with Turkey
Green Beans
Broccoli
Mixed Vegetables

Beverages:

Soda, Iced Tea, Punch or Lemonade

*Prices will be based on parties of 50 guests or more. Parties under 50 guests will require an additional \$2.00/pp upcharge.
Prices are exclusive of 22% administrative fee and 8% NYS sales tax.*

2022 Policies & Procedures

GUARANTEE POLICY: In order that we may better serve your guests, we ask for an estimated number of attendees one week prior to your event for both Sit Down and Buffet Style Meals. For a Sit-Down meal, you may offer guests a choice of two entrees, and a vegetarian choice; however, we must have an estimated number of each entrée one week prior to your event. An additional \$1.00 per person will be applied when offering a third entrée (not including a vegetarian option.) We require a final guaranteed number of attendances and choice of entrees one week in advance. This number shall constitute a guarantee and you will be billed for this number or the actual attendance, whichever is higher.

DEPOSIT SCHEDULE & PAYMENTS DUE: (Payment of Credit Card, Certified Check, or Money Order)

Confirmation of Date: 75% of Anticipated Revenue is due non-refundable

10 Days Prior: 100% - Final bill is due

Late Payment: 10% - 1-5 days

15% - 6-10 days

20% - 11-15 days

After 15 days cancellation policy applies

Payment of Credit Card, Certified Check, Cash, or Money Order

CANCELLATION POLICY: Should you decide at any time to cancel your event, the above penalty charges will be assessed, based on the receipt of a written cancellation request. All percentages are based on the anticipated event revenue. All deposits and payments are non-refundable & non-transferrable.

***SERVICE FEE & TAX:** On all food and beverage functions, there will be a 22% Service Fee and 8% NYS Sales Tax applied. All prices quoted are exclusive of administrative fee and tax. The Service Fee is for the administration of the special function/banquet and is not purported to be a gratuity and will not be distributed as gratuities to the employees who provided service to the guests. No other labor fee or charge is a gratuity for employees. A gratuity is not required or expected. We pride ourselves on providing our employees competitive compensation. For tax exempt organizations, form ST-119 must be obtained no later than two weeks prior to the function date.

RECEPTION TIMES & MINIMUMS: Miss Prissy's Catering takes pride in providing events year-round.

In addition, events serviced by Miss Prissy's have a minimum food and beverage expenditure dependent on the date, time & room. Please consult with our Sales Manager for requirements and availability.

FOOD / BEVERAGE / DESSERTS: All food and beverage products must be supplied and prepared by Miss Prissy's Catering. We pride ourselves on customizing each menu to your individual taste, transforming the highest quality and freshest ingredients into delicious, highly presentable dishes, including our famous desserts. Miss Prissy's has been creating specialty desserts to compliment every occasion for over 17 years. In the event you choose an alternate baker, Miss Prissy's Catering will apply a \$1.50 per person plating fee.

STAFFING: Once you have booked your event, you will receive professional services from our Sales Manager, including assistance with the planning and arranging of your food, beverage, vendors and setup of your event. The Sales Manager will coordinate your entire evening to your standards and satisfaction. All service staff will be professionally dressed in uniforms.

LINENS: We provide white, black or ivory table linens to the floor and a variety of colored napkins at no additional fee. Coordinating overlays, chair covers and additional colored linens to the floor are available at an additional cost. All food and beverage stations will be draped to the floor in white or black skirting upon your request.

VENDORS & DECORATIONS: Our Sales Manager will provide you with an information filled packet including referrals for photographers, music, limousines, florists, hotels, non-traditional wedding sites and more. Please consult our Sales Office for more information on booking vendors. All items supplied by the guest or a vendor must be removed from the banquet room at the conclusion of the reception. Miss Prissy's Catering cannot be responsible for damage or loss of any articles or merchandise left prior to or following your reception. All candle centerpieces must be in an enclosed encasement. Miss Prissy's Catering will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substance. We do not allow confetti or glitter. Please consult the Sales Office for assistance in displaying of all materials.

MATERIALS AND DELIVERIES: Miss Prissy's Catering will receive materials for your event no sooner than 48 hours before your event. Materials must be picked up after the event, unless other arrangements are made with your Sales Manager. Please coordinate arrangements directly with your sales manager to insure proper handling. We are not responsible for anything left prior, during or after your event. All materials left at Miss Prissy's Catering for longer than five days following your event become property of Miss Prissy's Catering and may be disposed of.