

# Tradition's Private Events

Tradition's welcomes the opportunity to cater your next special occasion. You will find yourself feeling right at home. Our eclectic atmosphere and cuisine are a perfect fit for every occasion and taste.

Tradition's has the ability to cater parties of up to 180 people on premises.

Perfect for the holidays, birthdays, weddings, anniversaries, bar mitzvahs, christenings, and corporate events. Local businesses and corporate giants find it a perfect fit for luncheons or business meetings. We offer multiple private rooms as well as tented & heated outdoor patios.

## Important Information:

- Bar options are not included in food packages, please call for pricing
- Hors d'oeuvres / cocktail hour options available, prices vary based on selected items
- For children under 12 we offer special menus and pricing  
(chicken fingers & french fries, meatballs, pasta, etc.)
- Additional charges include, but are not limited to tax and gratuity
- An additional Set up Fee for outdoor events will be charged appropriately
- A minimum \$200 deposit is required to bind the time and date of the event
- A guaranteed number of people is required 5 days prior to the event
- Saturday night events are subject to increased pricing

\*All party packages are intended for parties of 20 or more - Prices Subject to Minor Changes

Traditions 118

11 Old Tomahawk Street - Granite Springs - New York  
(914) 248-7200  
[www.Traditions118Restaurant.com](http://www.Traditions118Restaurant.com)

# Perfect Meal

\$55 per person

## One Selection of Salad

- House - Mixed greens with grape tomatoes, cucumber, carrots, & seasoned croutons.
- Caesar - Tender Romaine lettuce, croutons, in a creamy dressing, with shaved parmigian
- Strawberry Apple - Fresh strawberries, apples, mixed greens, whipped strawberry vinaigrette
- Capri - Shredded mozzarella, tomato, roasted peppers, eggplant, blacked olives
- Chopped - Romaine, roasted corn, gorgonzola, cherry tomato, avocado-ranch, bacon optional

## Selection of Three Entrees

Chicken Caprice, breaded chicken cutlet, mushroom and marsala gravy, melted mozzarella  
Chicken Parmigian, breaded chicken cutlet, plum tomato marinara, mozzarella cheese  
Chicken Francese, egg-battered, white wine, and lemon-butter  
Chicken Scarpariello, off the bone, peppers & onions, sweet sausage, roasted potatoes  
Chicken Burrata, Chicken cutlet, creamed mozzarella, baby spinach, plum tomato pomodoro

Salmon, fresh corn and seared pancetta sauté

Salmon topped with a fresh fruit mango salsa

Salmon, pan-seared, finished with olive oil, lemon, dill and fresh herbs

Shrimp Scampi, lemon, olive oil, garlic, and fresh herbs

Shrimp Risotto, saffron scented Arborio rice, mascarpone, green peas, cremini mushrooms

Swordfish or Halibut, prepared according \*

Filet Mignon, center cut side of sauce béarnaise \*

Prime Hanger Steak, Sliced angus beef, finished with bourbon peppercorn gravy

All entrées paired with appropriate starch/side

## Coffee & Tea and Choice of One Dessert

Homemade zeppole puffs, fresh filled cannoli's, and cookies served family style

A selection of seasonal fresh fruit served family style

Individual Tahitian vanilla ice cream crêpes \*

\* additional charges/restrictions may apply

# Light and Casual

\$49 per person

## One Selection of Salad

- House - Mixed greens with grape tomatoes, cucumber, carrots, & seasoned croutons.
- Caesar - Tender Romaine lettuce, croutons, in a creamy dressing, with shaved parmigian
- Strawberry Apple - Fresh strawberries, apples, mixed greens, whipped strawberry vinaigrette
- Capri - Shredded mozzarella, tomato, roasted peppers, eggplant, blacked olives
- Chopped - Romaine, roasted corn, gorgonzola, cherry tomato, avocado-ranch

## Selection of Three Entrees

Chicken Caprice, breaded chicken cutlet, mushroom and marsala gravy, mozzarella  
Chicken Parmigian, breaded chicken cutlet, plum tomato marinara, mozzarella cheese  
Chicken Francese, egg-battered, white wine, and lemon-butter  
Chicken Scarpariello, off the bone, peppers & onions, sweet sausage, roasted potatoes  
Chicken Burrata, Chicken cutlet, "creamed mozzarella," spinach, plum tomato pomodoro

Salmon, fresh corn and seared pancetta sauté  
Salmon topped with a fresh fruit mango salsa  
Salmon, pan-seared, finished with olive oil, lemon, dill and fresh herbs  
Shrimp Scampi, lemon, olive oil, garlic, and fresh herbs \*  
Shrimp Risotto, mascarpone crème Italian rice, green peas, mushrooms \*  
Swordfish or Halibut, prepared according \*

Eggplant Rollatini, stuffed with a blend of Italian cheeses & baked in a light tomato sauce  
Eggplant Napoleon, layered with ricotta and baked with mozzarella and marinara  
Traditional Eggplant Parmigian thinly sliced and layered with melted mozzarella cheese

Orecchiette with Sweet sausage, broccoli rabe, pecorino romano, in light garlic and oil  
Rigatoni Bolognese, plum tomato marinara, ground sausage beef, touch of ricotta  
Rigatoni vodka, tomatoes, pecorino, a touch of cream, seared prosciutto optional  
Primavera, rigatoni, roasted seasonal vegetables, fresh tomato and herb broth

## Coffee, Tea, and Choice of One Dessert

Homemade zeppole puffs, fresh filled cannoli's, and cookies served family style  
A selection of seasonal fresh fruit served family style  
Individual Tahitian vanilla ice cream crêpes \*

\* additional charges/restrictions may apply

# Hearty Dinner Party

\$60 per person

## One Selection Salad

- House - Mixed greens with grape tomatoes, cucumber, red onion, & seasoned croutons.
- Caesar - Tender Romaine lettuce, croutons, in a creamy dressing, with shaved parmigian
- Strawberry Apple - Sliced strawberries & apples, mixed greens, whipped strawberry vinaigrette
- Capri - Shredded mozzarella, tomato, roasted peppers, eggplant, blacked olives
- Chopped - Romaine, roasted corn, gorgonzola, cherry tomato, avocado-ranch, bacon optional

## Selection of an Appetizer or Pasta Served Individually

Orecchiette with Sweet Italian sausage, broccoli rabe, pecorino romano, in light garlic and oil  
Rigatoni vodka, a blend of prosciutto, tomatoes, cheese, and a touch of cream  
Penne tossed with fresh diced and plum tomatoes, basil, and a touch of olive oil  
Saccette, mini pasta "pouches," tomato crème, sweet green peas \*

Tradition's famous "Eggplant Stack"

Individual Cold Antipasto, selection of imported cured meats and cheese's

All appetizers selections are available from regular dinner menu \*

## Selection of Three Entrees

Chicken Caprice, breaded chicken cutlet, mushroom and marsala gravy, melted mozzarella

Chicken Parmigian, breaded chicken cutlet, marinara and melted mozzarella cheese

Chicken Francese, egg-battered, white wine, and lemon-butter

Chicken Scarpariello, off the bone, peppers & onions, sweet sausage, roasted potatoes

Chicken Burrata, Chicken cutlet, creamy mozzarella, baby spinach, plum tomato pomodoro

Salmon, fresh corn and seared pancetta sauté, baby spinach risotto

Salmon topped with a fresh fruit mango salsa, baby spinach risotto

Salmon, finished with olive oil, lemon, dill and fresh herbs, baby green risotto

Shrimp Scampi, lemon, olive oil, garlic, and fresh herbs

Shrimp Risotto, saffron scented Arborio rice, mascarpone, green peas, cremini mushrooms

Swordfish or Halibut, prepared according \*

Filet Mignon, center cut side of sauce béarnaise \*

Prime Hanger Steak, Sliced angus beef, finished with bourbon peppercorn gravy, whipped chef potato

## Coffee & Tea and Choice of one Dessert

Homemade zeppole puffs, fresh filled cannoli's, and cookies served family style

A selection of seasonal fresh fruit served family style

Individual Tahitian vanilla ice cream crêpes \*

\* additional charges/restrictions may apply

# Family Style Dinner

\$69 per person

\* Additional Option  
ALL courses may be  
served "Family Style,"  
Prices upon request

## One Selection Salad

- House - Mixed greens with grape tomatoes, cucumber, carrots, & seasoned croutons.
- Caesar - Tender Romaine lettuce, croutons, in a creamy dressing, with shaved parmigian
- Strawberry Apple - Sliced strawberries & apples, mixed greens, whipped strawberry vinaigrette
- Capri - Shredded mozzarella, tomato, roasted peppers, eggplant, blacked olives
- Chopped - Romaine, roasted corn, gorgonzola, cherry tomato, avocado-ranch, bacon optional

## Selection of Three Appetizers Served Family Style

Cold Antipasto Platter

Crispy Calamari or Roasted Portuguese Clams

Traditions famous "Eggplant Stack" or Sicilian Squares

All appetizers selections are available from regular dinner menu \*

Also, a choice of pasta can be served as a family style appetize

## Selection of Three Entrees

Chicken Caprice, breaded chicken cutlet, mushroom and marsala gravy, melted mozzarella

Chicken Parmigian, breaded chicken cutlet, marinara and melted mozzarella cheese

Chicken Francese, egg-battered, white wine, and lemon-butter

Chicken Scarpariello, off the bone, peppers & onions, sweet sausage, roasted potatoes

Chicken Burrata, Chicken cutlet, creamy mozzarella, baby spinach, plum tomato pomodoro

Salmon, fresh corn and seared pancetta sauté, baby spinach risotto

Salmon topped with a fresh fruit mango salsa, baby spinach risotto

Salmon, finished with olive oil, lemon, dill and fresh herbs, baby green risotto

Shrimp Scampi, lemon, olive oil, garlic, and fresh herbs

Shrimp Risotto, saffron scented Arborio rice, mascarpone, green peas, cremini mushrooms

Swordfish or Halibut, prepared according \*

Filet Mignon, center cut side of sauce béarnaise \*

Prime Hanger Steak, Sliced angus beef, finished with bourbon peppercorn gravy, whipped chef potato

## Coffee & Tea and Choice of one Dessert

Homemade zeppole puffs, fresh filled cannoli's, and cookies served family style

A selection of seasonal fresh fruit served family style

Individual Tahitian vanilla ice cream crêpes \*

\* Additional charges/restrictions may apply

# Sit Down Brunch

Starting at \$48 per person - 25 guest minimum

- Muffins, Danish, Croissants, Bagels, Crumb Cake Served Family Style -

## One selection served individually

### Strawberry Apple Salad

Baby greens, strawberries, green apples, gorgonzola, strawberry vinaigrette Gourmet

Fruit Bowl - A selection of fresh cut fruits, plus berries

## Selection of 4 Entrees

### Eggs Benedict

Poached egg, toasted English muffin, prosciutto di parma, finished with hollandaise

### Red, White, & Blue Waffle

Rich sugar-crisped Belgium waffle, topped with fresh strawberries & blueberries, whipped cream

### French Toast

Thick cut brown-butter seared challah, finished with Nutella drizzle, fresh strawberries

### Green Eggs & Steak

Grilled Prime Hanger steak, two sunny side eggs, touch of chimichurri \*\*

### Eggplant Stack Entree

Fresh mozzarella, plum tomatoes, organic arugula salad, aged balsamic, EVOO, warm pasta salad

### Roasted Salmon

Fresh mango salsa or Corn & pancetta sauté, roasted country potatoes

### Coconut Chicken

Coconut crusted chicken, spinach & fresh watermelon salad, feta, mint-melon vinaigrette

Additional Lunch Items Available - Please enquire for more details

Bacon Optional on Entrees

\* additional charges/restrictions may apply

# Simply Elegant Additions

## Additional Entrée Options – call for pricing

Roasted Chicken, “Bell & Evans” organic chicken, oyster mushrooms, baby spinach  
French-cut Chicken, stuffed with spinach and cremini mushrooms, oyster mushroom gravy  
Shrimp & Scallop Risotto, Saffron scented Arborio rice, mascarpone, green peas, cremini mushrooms  
Shrimp and Crab stuffed Lobster Tails  
Truffle & Lobster, fresh steamed lobster, and a delicate white truffle cream sauce  
Seafood Bouquet, shrimp, scallops, calamari, mussels, clams over linguini with plum tomatoes  
Branzino, mediterranean seabass, with fresh roasted tomatoes, basil, and capers  
Seasonal Market Catch

Filet Mignon, center cut side of sauce béarnaise  
Pork Chop, Hampshire pork chops, sautéed onions and fresh bell peppers  
veal Chop, Our signature dish served on the bone, butterflied, breaded, pan-fried  
New Zealand Rack of Lamb, dijon-herb crusted mini chops  
Prime NY Strip Steak  
Roasted Duck L’Orange, orange Grand Marnier glaze

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### Sample Dinner Menu

### Happy Birthday Lisa

#### Menu

#### Family Style Appetizers

- Cold Antipasto - Eggplant Stack - Crispy Calamari -

#### Strawberry Apple Salad

Organic greens, candied walnuts, gorgonzola, strawberry vinaigrette

#### Choice of:

#### Chicken Caprice

Breaded chicken cutlet, cremini mushroom and marsala gravy,  
melted mozzarella, over mezza rigatoni

#### Roasted Salmon

Fresh corn and seared pancetta sauté, baby green risotto

#### Prime Hanger Steak

Sliced Angus beef finished with bourbon peppercorn gravy,  
whipped chef potato

#### Dessert & Coffee

Traditions Restaurant - Granite Springs - New York