



Liz Comatis
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Social Hour Package *

Cheese and Cracker Platter
Vegetable Crudit  with Ranch and Hummus
Fresh Fruit Display (in season)

*included with all wedding packages

SIGNATURE HORS D'OEURVES STATIONS

Antipasto Display

Assorted Olives, Roasted Peppers, Grilled Vegetables, Olive Tapenade, Hummus, Assorted Cheeses, Pepperoni and Prosciutto, Pickled Beets, Spicy Bean Salad, Pita Chips, Crackers and Baguette
\$5 per person

Fresh Shrimp Display

Jumbo Cocktail Shrimp with homemade Cocktail Sauce and Crackers
\$2.50 each piece

SIGNATURE PASSED HORS D'OEURVES

Chicken Triangles
Assorted Mini Quiche
Spanikopita
Quesadilla Trumpet
Antipasto Skewers
Mushroom Caps

\$2 per piece

Bacon Wrapped Scallops
Honey Sriracha Salmon
Cocktail Shrimp
Duck Wontons
Silver Dollar Crab Cakes
Chicken Satays
Devils on Horseback

\$3 per piece



BUFFET STYLE MENUS

Newlywed Buffet

House Salad
Vegetable Tray
Pasta Salad
Chef's Selection Vegetable
Roasted Potatoes
Rice
Ziti in Sauce
Meatballs
Italian Seasoned Baked Chicken
Italian Bread
Carving Station:
 Honey Pit Baked Ham

Your Wedding Cake, cut and served

Served Coffee and Tea

26 per guest

Honeymooner's Buffet

House Salad
Roasted Vegetables
Roasted Potatoes
Rice
Stuffed Shells in Sauce
Meatballs
Italian Seasoned Baked Chicken
Haddock Vera Cruz
Eggplant Parmigiana
Italian Bread
Carving Station:
 Herb-Roasted Beef

Your Wedding Cake, cut and served

Served Coffee and Tea

30 per guest

The above packages are subject to a 18% gratuity, 4% service charge
(for event management), and 8% NYS sales tax.
Additional fees may apply.

Looking for something else? Let us customize a buffet menu for you!

June 2021

PLATED DINNER MENUS

ITALIAN STYLE

First Course: Pasta with Sauce
Entrees served with Italian Salad

AMERICAN STYLE

First Course: House Salad
Entrees served with potato and veg

VEGETARIAN

Eggplant Parmigiana 22

*breaded, fried and topped with mozzarella cheese and tomato sauce

Pasta Primavera 22

*sautéed vegetables over pasta with garlic and oil

Stuffed Pepper 22

*stuffed with black beans, tofu, corn and quinoa

CHICKEN

Chicken 86 24

*half-broiler slow roasted with house seasonings

Chicken Riesling 26

*stuffed with ricotta cheese, tomatoes and spinach with a light garlic cream sauce

BEEF

Prime Ribs of Beef 32

14 oz cut with au jus and mushrooms

FISH

Baked Stuffed Haddock 26

*shrimp, crab and scallop herbed bread stuffing

Salmon 28

*over spinach with a creamy dill sauce

Your Wedding Cake, cut and served

Served Coffee and Tea

Gluten Free and Vegan Menus available.

Please let us know if you have any special dietary requests.

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