

Catering

MENUS

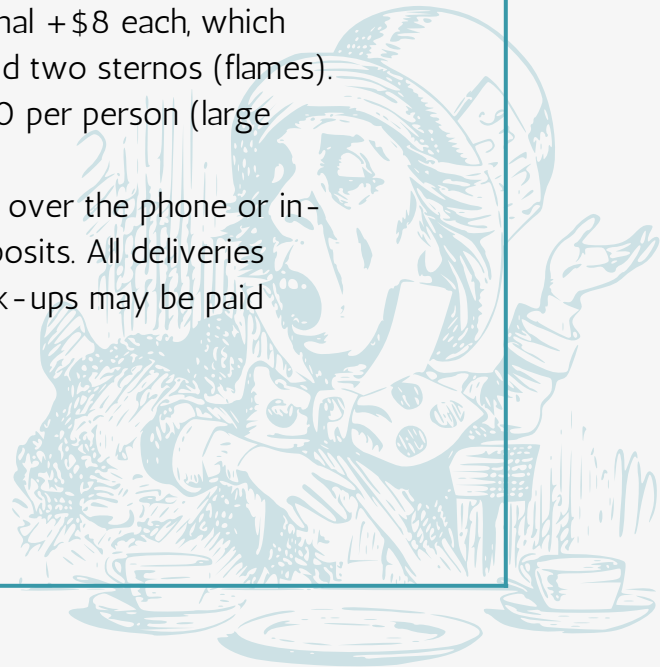


RESTAURANT & BAKERY

Ordering Instructions:

Thank you for your interest in The Mad Hatter! Please review the information below before placing your order.

- We do not split pans nor do we provide quotes.
- When you have decided on your menu and have made specific selections, please **call** us during business hours at (585) 545-4985. **We do not accept catering orders via email.**
- Securing a date is only possible through calling and placing a catering order. You have the ability to edit your menu based on your final headcount up to 48 hours prior to your event.
- Delivery is available within a 20 mile radius for +\$50, which includes setup. A minimum of \$400 is required to qualify for delivery. We can only do delivery a day.
- We provide heating kits for an additional +\$8 each, which include an extra pan, aluminum rack, and two sternos (flames). Place settings are an additional +\$0.50 per person (large plastic plate and rolled plasticware).
- Payments can be made via credit card over the phone or in-person, or cash. We do not accept deposits. All deliveries must be paid 24 hours in advance. Pick-ups may be paid day-of.



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Catering

BRUNCH MENU

EGGS

Farm Fresh Scrambled Eggs \$65

(20-22 ppl) Dairy and gluten free

Hatters Scramble (GF, VT) \$75

(20-22 ppl) Scrambled eggs with cheddar cheese, diced tomatoes, and parsley

Rabbits Scramble (GF, VT) \$75

(20-22 ppl) Scrambled eggs with garlic sautéed spinach, mushrooms, and mozzarella cheese

Queens Scramble (GF) \$80

(20-22 ppl) Scrambled eggs with cheddar and mozzarella cheeses and your choice of bacon or diced ham

Veggie Frittata Cups (GF, VT) \$75

(22 pc.) Spinach, roasted red peppers, green peppers, onions, mushrooms, potatoes, with cheddar and mozzarella cheeses

Meatlovers Frittata Cups \$85

(22 pc.) Crumbled breakfast sausage, bacon, ham, green peppers, roasted red peppers, onions, potatoes, with cheddar and mozzarella cheeses

BRUNCH BAKED GOODS

Quiche

housemade 9 in pie crust filled with custom quiche flavors. Yields 6-10 pieces. (GF pie crust available for +\$4 per quiche)

Choose from:

- Veggie \$23
- Broccoli and Cheese
- Tomato and Herbs

- Ham and Cheese \$24
- Roasted Red Pepper, Goat Cheese, Spinach

- Sausage and Cheese \$25
- Meatlovers
- Lorraine

Mini housemade Cheddar \$48

Buttermilk Biscuits

25 pc.

Breakfast Pastry Tray \$68

(40 pc.) Assortment of housemade mini scones, mini muffins, and mini danishes

Clotted Cream (16 oz.) \$8 | Arbor Hills Preserves \$6

SPECIALTY BREAKFAST

Tofu Scramble (GF, V) \$70

(20-22 ppl) Sautéed firm tofu with spinach, mushrooms, roasted red peppers, green peppers, and onions

Breakfast Sandwiches \$80

(10 pc.) Assorted breakfast meats, egg, and cheddar cheese on grilled french bread

Spicy Breakfast Burritos \$90

(10 pc.) Jalapeno cheddar wraps with scrambled eggs, diced bacon, spicy hollandaise, and cheddar cheese

SIDES

Breakfast Meats (GF) \$80

(20-22 ppl) Choose from any: Applewood-smoked Bacon, Guinness-infused Bangers, Ham, Assortment

Roasted Red Potatoes (GF, V) \$65

(20-22 ppl) Ketchup provided

Seasonal Fresh Fruit Tray \$50/\$95

- Small (15-20 ppl)
- Large (35-40 ppl)

Parfait Cups \$70

(10 pc.) Yogurt-topped, with housemade granola, and seasonal fruit

GRIDDLE

Buttermilk Pancakes \$65

(20-22 ppl) Housemade buttermilk pancakes served with syrup and butter

Thick-cut French Toast \$75

(20-22 ppl) French bread soaked in vanilla custard batter, grilled and served with syrup and butter **Gluten-free French Toast +\$20**

Challah French Toast \$90

(20-22 ppl) Soaked in vanilla custard batter, grilled, and sprinkled with cinnamon and powdered-sugar. Served with butter and syrup

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BRUNCH MENU

SAVORY MUNCHIES

Hummus and Assorted Pita Tray

\$40/\$60

- Small (15-20 ppl)
- Large (35-40 ppl)

Veggie Tray

\$50/\$75

Served with a ranch dipping sauce

- Small (15-20 ppl)
- Large (35-40 ppl)

Charcuterie (GF)

\$60/\$95

- Small (15-20 ppl)
- Large (35-40 ppl)

Add Hummus (GF, V) small +\$8 | large +\$16

SAVORY HANDHELDS

Petite Tea Sandwich Tray

\$95

40 pc. (15-20 ppl, average 2-3 per person)

Choose 3 flavors from:

- Tuna Salad
- Chicken Salad
- Egg Salad
- Cucumber and Dill Cream Cheese
- Bacon, Avocado, Tomato, and Field Greens
- Watercress and Spicy Mustard (V)
- Hummus and Caramelized Onion (V)

Assorted Wraps Tray

\$75/\$100

12 halves (6 flavor selections)

24 halves (12 flavor selections)

Choose from:

- Cobb
- Shredded Pesto Chicken
- Shredded Buffalo Chicken
- Southwest Chicken
- Veggie

SPECIALTY GREEN SALADS

Small (15-20 ppl) \$50 | Large (35-40 ppl) \$85

House

Spring mix topped with shredded carrots, cucumbers, and grape tomatoes. Croutons on side. Includes housemade balsamic vinaigrette and ranch.

Beet

Spring mix topped with herb goat cheese crumbles, marinated beets, and sliced almonds. Paired with housemade balsamic vinaigrette.

Pear

Spring mix topped with Bartlett pears, gorgonzola cheese, and chopped pecans. Paired with housemade balsamic vinaigrette.

Spinach

Topped with herb goat cheese, diced applewood-smoked bacon, grape tomatoes, and chopped pecans. Paired with housemade balsamic vinaigrette.

Harvest

Spring mix topped with dried cranberries, gorgonzola cheese, diced apples, and chopped pecans. Paired with housemade balsamic vinaigrette.

BEVERAGES

Hot or Cold Cups Provided

Box of Fresh-brewed Evening Star Coffee

\$35

20 cup box. Regular or Decaf. Creamers and sweeteners provided.

Box of Hot Water with Local Organic Loose-leaf Tea Sacks

\$35

20 cup box. Creamers and sugar cubes provided.

Add Honey +\$5

Fresh-brewed Unsweetened Iced Tea

\$18

1 gallon. Lemons and sweeteners provided.

Fresh Squeezed Orange Juice

\$65

1 gallon

Regular Orange Juice

\$18

1 gallon

Lemonade

\$18

1 gallon

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Catering

CUSTOM BAKERY ORDERS

TWO LAYER CAKES

8 inch Round

\$35

Serves 10-12 people

Add filling +\$3 | Add specialty frosting +\$3

10 inch Round

\$45

Serves 18-20 people

Add filling +\$5 | Add specialty frosting +\$5

1/4 Sheet

\$42

Serves 20-22 people

Add filling +\$8 | Add specialty frosting +\$8

1/2 Sheet

\$58

Serves 40-45 people

Add fruit filling +\$10 | Add specialty frosting +\$10

Standard Selections

Cake Flavors:

- Chocolate
- Vanilla
- Marble

Buttercream Flavors:

- Chocolate
- Vanilla

All two-layer cakes include writing and a choice of:

- Balloon decorations
- Flower decorations

Cake Add-ons

See cake sizes column for add-on charges.

Fruit Fillings:

- Raspberry
- Strawberry
- Lemon

Specialty Buttercream:

- Lemon
- Peanut Butter
- Almond

SPECIALTY CAKES

Two-layer specialty cakes have standard decoration and cannot be modified; only writing can be added.

Size Selections:

\$45/\$60

- Small 8 in (10 ppl)
- Large 10 in (20 ppl)

Flavors:

- Carrot Cake with Cream Cheese Frosting (no nuts or raisins)
- German Chocolate | Chocolate cake layered and filled with a coconut pecan frosting
- Oreo | Chocolate cake with cookies 'n cream buttercream
- Lemon Raspberry | Lemon cake layered with raspberry preserves with lemon buttercream

CUPCAKES

One dozen, one flavor: \$30

- Chocolate
- Vanilla
- Marble
- Oreo
- Red Velvet
- Carrot Cake
- Lemon
- Ho-Ho

PIES

All pies are 9 inches made with housemade pastry crust.

\$22

Cream Filled:

- Chocolate
- Coconut
- Lemon Meringue
- Banana
- Key Lime (Graham Cracker Crust)
- Peanut Butter Mousse

Fruit and Nut Filled:

- Apple Lattice
- Apple Crumb
- Peach Crumb
- Pumpkin
- Pecan
- Chocolate Pecan

COOKIES AND PASTRIES

Cookie Tray \$45/\$85

50 pc. or 100 pc. Choose any/all from:

Chocolate Chip | Marble |
Peanut Butter | Oatmeal Craisin

Mini Scones Tray \$17

One dozen. Choose from:

Chocolate Chip | Apricot Almond |
Apple Cinnamon | Lemon
Poppyseed | Cranberry Orange |
Pumpkin Spice

Specialty Cookie Tray \$75/\$140

50 pc. or 100 pc. Choose 3 from:

Lindzor Tortes | Russian Tea Cookies |
Orange Ricotta Cookies | Cutouts |
Chocolate Crinkles | Sprinkle Sugar |
Coconut Macaroons | Cherry-Almond
Shortbread | Almond Meltaways | Molasses

Petite Bars Tray \$60/\$115

50 pc. or 100 pc. Choose 3 from:

Lemon Bars | Mad Hatter Peanut Butter
Brownies | Apricot Almond Bars | Six Layer
Bars | Raspberry Oatmeal Bars |
Carmelitas | Cheesecake Bars

Clotted Cream (16 oz.) \$8 | Arbor Hills Preserves \$6

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