

Maloney's

CARRIAGE HOUSE
&
CHARLTON TAVERN

the taste of comfort

OFF PREMISE
CATERING MENU

2021



"Charlton Tavern,
where there are no
strangers...only friends
who have not yet
met..."

ABOUT US

Welcome to “Charlton Tavern,” Circa 1787. That was the year George Washington presided over the drafting of our Constitution in Philadelphia, PA. That same year, in the village of Charlton, NY, Elmer Smith opened this building as a stagecoach stop. The Tavern was on the ground floor and the kitchen and adjoining blue dining room are located in what was once a barn and livery stable. The old dining room with the wall mural was added on around the year 1835 to join the main house with the barn.

Throughout the years the building has changed many times. There were structural additions and remodeling of the inside and out. In 1969, under its recent ownership, a large-scale renovation and restoration was undertaken. The hand-hewn beams in the ceilings were exposed and the old floors refurbished. The interior walls were re-constructed with materials from yester-year. The fireplace brick was transplanted from beehive ovens found in the cellar and combined with freestanding mantel beams to form the old fireplace. All of this, required many hours of TLC, but like an old shoe, it wore well!

Surrounded by his family, William T. Maloney passed January 4, 2009 in his home. A funeral procession lead by his beloved wife Ethel, proudly walked through snow covered Charlton for the last time, flanked by family, friends and Irish Bagpipers.

As if by province, on January 9th, 2009 the Charlton Tavern also passed due to a fire. With the love and support of family and community, not unlike the fabled “Phoenix rising from the ashes.” The Heart of Charlton has been refitted and returned to its rightful place of meetings and gatherings for all.

Classics

Classics

Eggplant Parmesan

Golden eggplant, marinara sauce, mozzarella and Parmesan cheese.

Lasagna

Savory broiled beef, tomato sauce, ricotta cheese, mozzarella and Parmesan cheese.

Sausage and Peppers

Sweet Italian sausage, sweet peppers in a house made marinara sauce.

Meatballs in Homemade Marinara

Sweet Italian sausage, sweet peppers in a house made marinara sauce.

\$85

Vegetable Lasagna

Zucchini, squash, spinach, tomatoes, ricotta cheese, mozzarella and Parmesan cream.

\$95

Serves 25 Guests

Chicken

Chicken

Parmesan

Breaded chicken cutlets, marinara sauce, Parmesan and mozzarella cheese.

Marsala

Pan seared chicken medallions, mushrooms, garlic, and Marsala wine sauce.

Piccata

Pan seared chicken medallions, capers, shallots, and white wine in a lemon butter sauce.

Bruschetta

Marinated pan seared chicken medallions, fresh tomatoes, basil, garlic oil, and Parmesan cheese.

Italian Roasted Chicken

Lightly seasoned grilled, bone-in chicken, roasted garlic oil and selected herbs.

Milanese

Seasoned breaded cutlets, sautéed in olive oil and a light garlic butter sauce. Finished with lemon and Parmesan cheese.

Chicken Nicole

Penne pasta, roasted red pepper, artichoke hearts white wine, cream and Asiago cheese.

Pasta Lovers with Chicken

Penne pasta, chicken medallions, sundried tomato, vodka sauce and Parmesan cheese.

Saltimbocca

Chicken medallions, seasoned breading, prosciutto, spinach, sage, white wine in a lemon butter sauce.

\$125

Serves 25 Guests

Pork

Pork

Roasted Pork Loin

Herb encrusted with a seasonal chutney. (Please inquire about chef inspired alternatives with the pork loin)

Saint Louis Ribs

Dry rubbed, smoked, and basted with a house barbeque.

Pulled Pork

Creamy coleslaw, barbeque sauce and slider rolls.

\$150

Serves 25 Guests

Seafood

Seafood

Grilled Atlantic Salmon

Salmon Filet seasoned breading, lemon in an Irish whiskey butter sauce.

Shrimp Florentine

Garlic, olive oil, white wine, baby spinach, sundried tomato lemon and butter. (Pasta)

Stuffed Filet of Sole

Filets of Sole rolled with seafood stuffing; butter, lemon in a white wine sauce.

\$175

Serves 25 Guests

Beef

Beef

Marinated Filet of Sirloin

Oven roasted sirloin, carved, sautéed cremini mushrooms in a Bordelaise sauce.

Sirloin Beef Tips

Marinated grilled sirloin steak tips, wild mushrooms in a red wine herb sauce.

Market Price

Tavern Meatloaf

Chef crafted recipe.

\$5

Serves 25 Guests

Pasta

Pasta

Baked Ziti

Penne pasta, mozzarella, Parmesan cheese in a marinara sauce.

\$75

Pasta a la Vodka

Penne pasta tossed with a Parmesan cream and marinara sauce.

\$75

Charlton Rigatoni's

Tomatoes, roasted red peppers, lightly creamed tomato sauce and grated cheese.

\$80

Penne Carbonara

Penne pasta, pancetta, onions, garlic, egg, wine, parmesan in a cream sauce.

\$85

Serves 25 Guests

Accompaniments

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Roasted Potatoes

Potato wedges, Italian herbs and olive oil.

Fresh Green Beans

Sautéed garlic, olive oil and sweet red pepper.

Rice Pilaf

Minced vegetables with an herbed chicken stock.

\$65

Garlic Mashed Potatoes

Penne pasta, pancetta, onions, garlic, egg, wine, parmesan in a cream sauce.

Homemade Macaroni and Cheese

Cheddar cheese, heavy cream with sprinkled bread crumbs.

Roasted Vegetables

Zucchini, squash, peppers, eggplant, onions, olive oil, Italian spices, with a balsamic glaze.

\$75

Potatoes Au Gratin

Sliced potatoes, cheddar, green onion & Parmesan cream sauce.

\$85

Serves 25 Guests

Salads

Salads

Sweet Spinach

Baby spinach, mushroom, tomato, egg, Asiago cheese and assorted dressings.

Garden

Artisan lettuce, tomatoes, cucumbers, carrots, red onion, assorted dressings.

Caesar

Romaine lettuce, Parmesan cheese, garlic croutons, creamy Caesar dressing.

\$60

Cucumber and Tomato Vinaigrette

Cucumbers, tomatoes, black olives, red onions, vinaigrette.

\$75

Serves 25 Guests

Craft Salads

Craft Salads

Pasta Salad

Potato Salad

Macaroni Salad

\$75

Fruit Salad

\$85

Serves 25 Guests

Flors d'oeuvres

Hors d'oeuvres

Hors d'oeuvres are priced per person.

Bruschetta- Diced tomatoes with basil, parsley, garlic oil on a crostini. \$3

Shrimp Cocktail-Jumbo shrimp, horseradish cocktail sauce, lemon wedges. \$6

Scallops Wrapped in Bacon- Apple wood bacon wrapped sea scallops. \$6

Chicken Wings- Mild, medium, hot, garlic parm, spicy BBQ. \$5.25

Fried Mozzarella- Battered mozzarella cheese, and dipping sauce. \$4.50

Crab Cakes- House crafted crab cakes, remoulade sauce. \$5.25

Chicken Tenders- Buttermilk battered chicken tenders, BBQ, honey mustard. \$4.25

Stuffed Mushrooms- Parmesan cheese and sweet Italian sausage. \$3.50

Meatballs with Beef and Pork- Crafted as Swedish or Italian styled. \$2.75

Sausage and Peppers. \$2.75

Crafted Pizzas \$10.95 Per Pie

Spinach & Artichoke Dip \$2.25

Shaved Prime Rib- Au jus with creamy horseradish and toasted baguette. \$5.75

Baked Brie- Wrapped in a pastry with fruit preserves and toasted almond. \$2.50

Cheese and chilled Grapes- Imported and domestic Cheeses and crackers. \$5

Crudités- Assorted seasonal vegetables, served with dipping sauces. \$3.50

Carved Tenderloin Station- Baguette bread, creamy horseradish, au jus. \$10.50

Serves 25 Guests

Beverages

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Drink Displays

Mimosa Punch	\$7
Champagne Punch	\$7
Sangria	\$7
Bloody Mary's	\$8.95
Non-Alcoholic Punch	\$2.95

Wine

Red	\$8 Per Glass
White	\$8 Per Glass
Prosecco	\$10 Per Glass

Beer

Domestic Draft	\$6
Select Draft	\$8
Cider	\$8
Bottled Beer	\$5

Soda

\$3.00 (2) Free Refills

Lemon-Lime	Seltzer
Coke	Tonic
Diet-Coke	Lemonade
Giner-Ale	Iced Tea

Confections

Confections

Desserts thoughtfully created by M2 Confections



CAKES

Strawberries & Cream
Raspberries & Cream
Grated Orange Chiffon Torte
Lemon Chiffon Torte
Lemon Raspberry (Blackberry/Strawberry)
Torte Classic Marble Cake
White Chocolate Mousse Torte
Chocolate Mousse Torte
Triple Chocolate Mousse
Torte Hazelnut Torte
Toasted Almond Torte
Cannoli Cake
Carrot Cake

LIQUOR CAKES

Black Forest Cake
Frangelico Hazelnut Torte
Chocolate Kahlua Torte
Chocolate Grand Marnier Torte
Chocolate Chambord Torte
Bailey's Irish Cream Torte
Chocolate Whiskey Cake
Zuppa Inglesa (Italian Rum Cake) Marie
Brizzard White Chocolate Torte
White (Or Green) Crème De Menthe Cake

Pricing

All Cakes & Tortes: \$4.95 per slice
Liquor Added Cakes & Tortes: \$5.50 per slice



Assorted Cookie Display Priced Per Pound

Italian Pastries & Petit Fours Priced Per Pound

Policies

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OCCUPANCY/The Maloney's CarriageHouse is available for private (full room rental) events on a contracted basis. The amount of space that is reserved for your group will vary depending on the size of your group, applicable event minimums and the type of event. Without adjustments, the Carriage House accommodates 40 people seated. Our team will work closely with you, or your event planner to coordinate the best setup of the room for your event. Space is available for (3) hours, exception for weddings. A \$200 charge will be automatically applied for every additional hour.

MINIMUMS/Food and beverage minimums apply to all private events of \$1,200.
A planning/set-up fee of \$150.

CATERING EQUIPMENT / A covered catering prep/cooking area is necessary for our culinary team. The area should be in close proximity to the service area. If an appropriate space is not available, a catering tent can be rented and the cost will be added to your final invoice.

OFF-PREMISE BAR DETAILS / For all events where liquor is served, a \$75 off-premise liquor license permit fee is charged. This is necessary to apply for the permit that allows us to service liquor off our premises. The New York State Liquor Authority requires fifteen (15) business days prior to the event to process the permit.

FOOD AND BEVERAGE/All food and beverage shall be supplied and prepared by Maloney's Carriage House as contracted. No client nor his/her guests may bring or remove any food or beverage from the event without prior written approval by Maloney's Carriage House. A custom menu will be printed by Maloney's Carriage House for all seated dinners. The confections fee is \$1.50 per person for all pastries brought in from outside our establishment. All desserts provided by Maloney's Carriage House will be \$4.95 per person.

CELEBRATE WITH CARE / The Charlton Tavern observes a strict alcohol policy. We reserve the right to make decisions on continued service of alcoholic beverages. We do not allow "shots" under any circumstances, for any event, will be served. We will indeed ID guests who appear to be under the age of 21. No alcohol will be served without proper ID.

PROPOSALS / Please note that a written or verbal proposal is not a guarantee that we will be able to book your event. Our catering services will only be confirmed when you sign a contract and pay a non-refundable \$200 deposit. The details of your menu and event can be worked out at a later date. It is not uncommon for us to close dates and we do not want to disappoint you.

GUARANTEE / Attendance and preselected meal counts for your event must be received ten (10) days in advance of the event. Dietary requests/ food allergies and seating assignments are also due at this time. At (72) hours prior to your event, the count is considered a guarantee and you will be billed for that number, or the number of guests served, whichever is greater.

Policies Continued

FEES FOR CHILDREN / 5 years and younger; \$10.00+* per child includes an option off of the children's menu for dinner, 6-12 years; half package price.

MEALS FOR VENDORS (BAND, PHOTOGRAPHERS, ETC.) / The Charlton Tavern will provide food and non-alcoholic beverages for your on-site vendors, \$30.00+* per professional will be added to your invoice. Your vendor count is due with your final guarantee, (10) days prior to your event.

EARLY ARRIVALS / We strive to provide all of our guests with individual attention and dedicated service. Therefore, we must ask for your cooperation by not arriving to set up for your event until an **hour** before your designated start time. Please consult with us ahead of time.

DÉCOR LIMITATIONS / DIY decor is allowed and encouraged. Glitter, confetti, rice, flower petals, bubbles, etc. are prohibited. All candles must be enclosed – tea lights, votive or floating candles are allowed. Maloney's Carriage House prohibits pillar and taper candles not enclosed in glass. We do not allow our guests to tack anything on the walls. Linen napkins are also available upon request for \$2 per linen.

PAYMENT TERMS / Published pricing reflects a 2% cash payment discount. Personal checks are accepted for deposits up to ten (10) days prior to function date. Thereafter, acceptable forms of cash payments include certified bank check, certified personal check, or cash. As a convenience we accept all major credit cards. Should full payment not be received in the terms outline in your contract, a 1.5% monthly interest charge will be assessed on the unpaid balance.

COVID-19 / Vaccinated guests do not have to wear masks, please use the honor system if you are not vaccinated. We ask guests to be honest if you are or are not vaccinated.

PARKING / Complimentary parking is available in the lower parking lot (left of the Maloney's Carriage House or across the street). The parking space located directly in front is designated for the Handicap. Should you have any other questions regarding parking, please do not hesitate to contact one of our event coordinators.

CANCELLATION POLICY / All private parties must be cancelled 48 hours prior to the scheduled event. Any event cancelled less than 48 hours of the scheduled event will be charged a non-refundable \$200.00 cancellation fee. *+Plus applicable sales tax.

THANK YOU



The Maloney Family



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