



PLEASE NOTE

IN HOUSE PARTIES

ADD 18% GRATUITY & 8% SALES TAX.

Deposit is \$1.00 Per Person when

Booking Menu-selections for your party

must be made 5 days in advance.

The final count will be

what you are billed for. the minimum

Any questions please call.

Thank you for

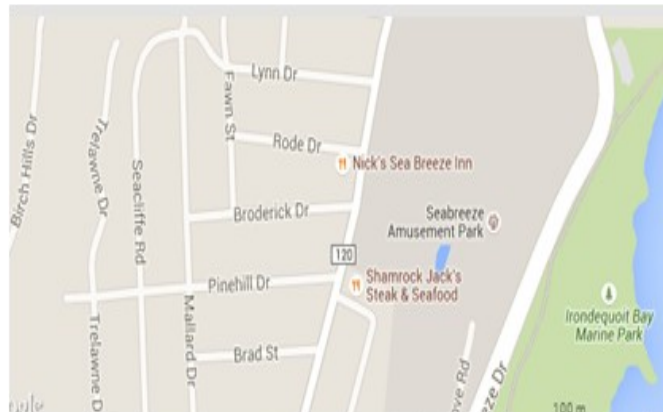
Prices may change without notice .. please call to confirm all prices. Delivery charge 15.00 first 3 miles extra miles 2.00 per mile



HOURS

Lunch: Monday - Friday 11:30am-3pm

Dinner: Monday - Thursday 4-8:30pm
Friday - Saturday 4-10pm
Sunday - 12-8pm



4581 CULVER RD.

ROCHESTER N.Y.

585.323.1950

nicksseabreezeinn.com

NICKS Catering & Party Menu

**Open all
Year**



**YOUR HOST
NICK MASSA**

*Catered parties for Office, Grad,
Showers, or Wedding Rehearsals.*

Celebrations

For all occasions

Phone: 585-323-1950

Fax: 585-3231415

E-mail: nicksseabreezeinn@gmail.com

Catering for all occasions

Nicks Favorites Served By the Pan

Half pan feeds 10-13 full pan feeds 20-25

Includes food only serving utensils .50 per person

Plates and rolled cater wrap silverware add 1.75 per person

	PAN	1/2	Full
Baked Penne Pasta w/Mozzarella	35	70	
Jumbo Stuffed Shells	35	70	
Eggplant Parmigianino	35	70	
Chicken Parmigianino	45	90	
Sausage & Pepper & Onion	45	85	
Chicken French	50	90	
Artichoke French	40	75	
Meatballs in Sauce	40	70	
Greens & Beans	40	80	
Italian Style Baked Chicken	40	75	
Oven Roast Potato	25	50	
Mixed Green Salad w/ 2 Dressings	25	45	
Sliced Roast Beef	30	60	
Sliced Ham	30	60	

Fresh Rolls.....\$4.00/dz.

Plain or Italian Garlic

Bread.....\$4.50 loaf

SEAFOOD FRA DIAVOLO FRESH
CLAMS, LARGE SCALLOPS, JUMBO
SHRIMP AND MUSSELS ALL SIMMERED
IN A SPICEY TOMATO, OR WHITE SCAMPI
SAUCE

Market Price Per Person – Call

**SPECAIL ENTRÉES SERVED
IN HALF PANS ONLY (SERVES 10)**

Stuffed rigatoni with Alfredo, Marinara, or Meat flavored sauce	40
Fresh Calamari Cold Salad w/ Celery and Onions	50
Jumbo Stuffed Shrimp w/ crab stuffing with hollandaise sauce 10ct	85
Steamed Garlic Mussels or Marinara 60ct.	40
Homemade Stuffed Mushroom w/ Bacon 25CT	45
Homemade Veggie Lasagna w/ marinara sauce	50
Homemade Meat Lasagna	60
Stuffed Eggplant stuffed with ricotta Cheese	45
Homemade Rice Balls serves 10 to 12 With marinara sauce	45
Fried Calamari 40or Sicilian style 50	40
Shrimp Cocktail 20 jumbo/ cocktail sauce	75
Jumbo Shrimp Scampi with crouton 18ct	75
Apple Wood Bacon wrapped Scallops 25-28	75

**In House Catering
Menu**

Parties, rehearsal dinners, showers, general celebrations, memorial services & gatherings.

Buffets Include the Following

Slow roasted Italian style chicken, oven roast potatoes, greens and beans, meatballs in sauce, fresh hot pasta, fresh calamari salad, fresh fruit, chocolate mousse, salad greens, homemade dressings, fresh eggplant salad, fresh hot garlic bread. \$13 per person, Includes Coffee or Tea.

Unlimited Non Alcoholic Beverages 2.50/pp
Add Chicken French in place of roast chicken add \$1.00 per person.

Above buffets served Lunch time only.

Alcohol Beverages Sold Separately

Sit Down Dinners

All dinners include family style pasta, roast Potato, salad with 2 dressing & garlic bread

Chicken French, egg battered chicken breast sautéed in a lemon wine sauce-19
add artichokes add 4.00

Fresh broiled Norwegian Atlantic Haddock topped with herbs and sweet butter-17

Fresh boneless skinless Salmon filet, center cut topped with spices and olive oil – 21.

Choice Delmonico Steak 12oz., charbroiled to your Taste. Topped with a demi-glaze mushroom sauce-24

Chicken Parmigianino, pan sautéed in olive oil Old World Style Tender & Juicy -19

Slow roasted choice Prime Rib aujus 12oz- 24
(12 or more to have prime rib as a party choice.)

Chicken Marsala topped with a wine sauce and sliced mushrooms-19

Colossal Shrimp Scampi (4) gulf white, top quality shrimp, sautéed, with scampi butter sauce served over pasta -24