

# b-side

EVENT SPACE

Five Liftbridge Lane, Fairport, New York 14450

PHONE: 585.364.0688 EMAIL: fairportbside@gmail.com WEBSITE: www.fairportbside.com

## Room Options and Capacities

### Upstairs with Rooftop Deck Option – Fully Private

Inside Only Capacity: 45 person cocktail reception with passed hors d'oeuvres / 35 person seated event

Inside Plus Outside Deck (weather permitting, tent option available for an additional charge)

Capacity: 85 person cocktail reception with passed hors d'oeuvres / 70 person seated event

### Downstairs – Semi Private

Capacity: 65 person cocktail reception with passed hors d'oeuvres / 50 person seated event

### Full B-Side Space – Fully Private, Closed to the Public

Capacity: 140 person cocktail reception with passed hors d'oeuvres / 180 including deck (weather permitting, tent option available for an additional charge)



First floor main room.



Upstairs room with private bar.



Rooftop bi-level deck.

## Bar Service Options

### Open Bar by Consumption

Host pays for amount of drink consumption at B-Side cost per drink.

### Cash Bar

Host may choose to have guests pay for their beverages at B-Side cost per drink.



First floor bar.

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## EVENT MENU

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## Passed Hot & Cold Hors d'oeuvres

(Please choose a minimum of three selections)

### Passed Cold Hors d'oeuvres

#### Tomato Basil Bruschetta

Toasted crostini, tomato, fresh basil and a balsamic reduction drizzle. \$2.95 p/p

#### Grilled Salmon Crostini

Smoked salmon with a dill caper cream cheese spread on toasted peasant bread points. \$3.95 p/p

#### Stuffed Cucumbers

Cucumber cups filled with your choice:

- Feta/Avocado. \$2.95 p/p
- Dill Cream Cheese Bacon. \$2.95 p/p
- Spicy Crabmeat Filling \$4.95 p/p

#### Prosciutto Wrapped Shrimp

Prosciutto wrapped grilled shrimp with a pineapple cocktail sauce. \$3.95 p/p

#### Potato Salad Bites

A halved, hollowed small cooked red potato filled with a mustard potato salad. \$2.95 p/p

#### Italian Ham Wrapped Melon

Fresh melon wrapped in thinly sliced Italian ham. \$3.25 p/p

#### Green Eggs And Ham Deviled Eggs

- Deviled eggs with avocado and bacon bits. \$2.95 p/p
- More adventurous? Add Wasabi for a kick (Added heat will be noted during service). \$2.95 p/p

## Appetizer Displays

#### Shrimp Cocktail

Chilled poached white prawns, cocktail sauce, and lemon. \$7.95 p/p

#### Raspberry Preserve Baked Brie

Served with crostini and mixed crackers. \$2.95 p/p

#### Italian Meatballs

With house marinara or stroganoff gravy. \$3.95 p/p

#### Shrimp Skewers

Grilled shrimp, Andouille sausage, and pineapple skewer. \$5.25 p/p

#### BBQ Pork Drums

Think of a big, delicious pork "chicken" wing. Tossed in our house BBQ sauce. \$5.95 p/p

### Passed Hot Hors d'oeuvres

#### Spanikopita

Spinach and feta cheese baked in light pastry (phillo dough). \$2.95 p/p

#### Diver Scallops

- Wrapped in bacon with a light brushed glaze. \$6.75 p/p
- With house seasoning (no bacon). \$5.95 p/p

#### Mini Pulled Pork Cubans

Hickory smoked Guinness and garlic braised pulled pork, deli sliced ham, pickle chip, whole grain mustard, and Swiss cheese on a toasted slider roll. \$3.95 p/p

#### BBQ Pulled Pork Sliders

Hickory smoked Guinness and garlic braised pulled pork, coated in our house BBQ sauce with a pinch of Cole slaw on a toasted slider. \$3.95 p/p

#### Reuben Fritters

House-made panko crusted Reuben fritters. Crispy fried and delicious. \$3.95 p/p

#### Chicken French Bites

Hand cut, battered, and Frenched chicken tenderloin bites. \$3.95 p/p

#### Cordon Bleu Bites

Chicken, Swiss cheese, and ham bites, breaded and flash fried. \$3.95 p/p

#### Vegetable Crudites

- Broccoli, carrots, celery, tomatoes, cucumbers, and peppers with house-made ranch dressing and roasted garlic hummus. \$3.75 p/p
- With cheese. \$4.75 p/p

#### Seasonal Fruit

- Honeydew, cantaloupe, pineapple, strawberries, blueberries, blackberries, and raspberries. (Based on seasonal availability) \$3.75 p/p
- With cheese. \$4.75 p/p

## Breakfast

#### Continental Breakfast

Assorted muffins, pastries, fresh fruit, and bagels with cream cheese. Includes coffee, juice, and tea. \$9.75 p/p

#### Stuffed Jalapenos

Cream cheese stuffed jalapenos baked with your choice:

- Crumbled bacon. \$3.25 p/p
- Ground Italian sausage. \$3.95 p/p

#### Boneless Wings

Tossed in your choice of sauces with blue cheese for dipping. \$2.95 p/p

#### Stuffed Mushrooms

Three options:

- Panko cheddar bacon. \$2.95 p/p
- Spinach and feta. \$2.95 p/p
- Sausage and cheese. \$3.25 p/p

#### Island Shrimp

Coconut crusted shrimp with a pina colada sauce drizzle. \$4.95 p/p

#### Crabcakes

Mini crabcakes with a spicy remoulade. \$5.95 p/p

#### Bourbon Shrimp Skewer

Bourbon glazed grilled shrimp skewer. \$4.95 p/p

#### Beef Satay

Teriyaki marinated beef skewer. \$4.25 p/p

**Don't see a food item that you'd like to have at your event? Just ask, we can make anything.**



## Seated Events

Would you rather have your guests seated for your event? We can do that.

Together we can build a menu based on your specific needs that suits your special event.