



FEATURING THE



CATERING GUIDE

**EMAIL US @ CONTACT@HOSE22.COM FOR
MORE INFORMATION**

HOSE 22 FIREHOUSE GRILL'S NUMBER ONE GOAL IS TO HELP MAKE YOUR PARTY A COMPLETELY WORRY-FREE SUCCESS. WE OFFER A VARIETY OF DIFFERENT OPTIONS TO CHOOSE FROM.

OUR SERVICES INCLUDE:

ON-SITE CATERING

Hose 22 offers freshly made, beautifully presented catering, whether for weddings, rehearsal dinners, birthday parties, sport banquets, office luncheons, showers, or any cause for celebration. We have different seating options available including our Downtime Pub with capacity of up to 75 people. We will help you design a customized menu for your event based off of our listed catering options and provide professional serving and bartending staff. If you need help arranging any other special needs, we have a list of preferred vendors we'd love to share with you. Parties are based on a 4-hour block of time, with an additional charge if you'd like to extend that time. 8% sales tax and an 18% gratuity will be added to your total contract. (Gratuity is not calculated on room rental fee or bar stocking fee)

HAPPY HOUR EVENTS

Make Hose 22 your favorite spot to unwind! Our high-top tables in the bar area are available to reserve Monday thru Friday from 4-6pm. You may choose any appetizers from our catering menu to be served grazing style. We have drink tickets available upon request. No room rental fee applies, but a signed contract is necessary to hold your reservation. Ask your planner for details!

JUNIOR CATERING

Need a place for a sports banquet or your child's birthday party? Our Downtime Pub provides a casual atmosphere and is the perfect spot to host such events! We have a great selection of food to choose from on our junior menu that can be served either buffet or grazing style.

FULL OFF-SITE SERVICE (MINIMUM 50 PEOPLE)

The day of your event we will deliver the food directly to your event site, set-up your buffet and supply all of the utensils you need. We will provide on-site staffing based on the size of your event. 8% sales tax and a 20% service charge will be added to order. Delivery fees may apply based on location.

DROP-OFF

We will drop off your catering items in sturdy disposable aluminum trays, hot and ready to eat. Our delivery driver will help you arrange your food and beverages if requested. An 8% sales tax and an 8% service charge will be added to your order. Delivery fees may apply based on location. Please provide a half hour delivery window. Let us work with you to make sure you have everything you need!

PICK UP

We will have everything packed and ready to go in sturdy aluminum trays, hot and ready for you to pick up and serve your guests. We will provide disposable plates, napkins, plastic ware, serving utensils, and beverages. 8% sales tax will be added to your total bill. Call us today to schedule your order!

HOSE 22 CATERING MENU

Please choose from the items below to create your event menu and submit them for a quote.

**If you are interested in a dish that is not currently listed just ask your Hose 22 representative. We are happy to accommodate your needs!

APPETIZERS	BREADS	SOUPS	SALADS	VEGETABLES & SIDES	
				Vegetables	Starches
<ul style="list-style-type: none"> - Mini Meatballs (Red Sauce or BBQ) - Clams Casino - Chicken Skewers - Firecracker Shrimp - Shrimp Cocktail - Nacho Platter - Fried Calamari - Artichoke Crostini - Chicken Wings - Stuffed Mushrooms - Fresh Bruschetta - Potato Skins - Cheese & Cracker Tray - Vegetable Tray - Fresh Fruit Tray 	<ul style="list-style-type: none"> - Baguette* - Dinner Rolls* - Corn Bread* - Garlic Bread - Crostini - Bruschetta <p style="text-align: center;"><i>* Served With Butter On The Side</i></p>	<ul style="list-style-type: none"> - Potato Leek - French Onion - Smoked Chicken Chowder - Tomato Basil - Firehouse Chili - Italian Wedding <p style="text-align: center;"><i>Please Inquire About Additional Soup Options</i></p>	<ul style="list-style-type: none"> - Caesar Salad - Garden Salad - Custom Salad Station <p style="text-align: center;"><i>Dressing Choices:</i></p> <ul style="list-style-type: none"> -Peppercorn Ranch -House Balsamic -Thousand Island -Blue Cheese 	<ul style="list-style-type: none"> - Sautéed Vegetable Medley - Roasted Seasonal Vegetables - BBQ Baked Beans - Greens & Beans - Artichoke French - Collard Greens - Apple Chutney - Tomato Cucumber Salad 	<ul style="list-style-type: none"> - Baked Ziti - Hose 22 Macaroni and Cheese - Penne Ala Vodka - Brushfire Pasta - Pasta Alfredo - Pasta Salad - Macaroni Salad - Mashed Potatoes - Roasted Potatoes - Baked Potatoes - Salt Potatoes

ENTRÉES				
VEGETARIAN	CHICKEN	PORK	FISH	BEEF
<ul style="list-style-type: none"> - Eggplant Parmesan - Vegetable Lasagna - Portabella Caps - Stuffed Shells 	<ul style="list-style-type: none"> - Chicken French - Chicken Parmesan - Chicken Marsala - Chicken Bruschetta - Marinated & Grilled Chicken - BBQ Chicken - Smoked & Pulled Chicken 	<ul style="list-style-type: none"> - Italian Sausage - Pulled Pork - BBQ Pulled Pork - Pork Ribs - Carved Ham 	<ul style="list-style-type: none"> - Salmon (Poached or Grilled) - Shrimp Scampi - Tilapia - Stuffed Sole 	<ul style="list-style-type: none"> - Jumbo Meatballs - Prime Rib Carving Station - Stuffed Peppers with Rice & Ground Beef - Lasagna with Ground Beef

JUNIOR MENU		
<ul style="list-style-type: none"> - Spaghetti with Meatballs - Pasta & Butter - Macaroni & Cheese - French Fries 	<ul style="list-style-type: none"> - Grilled Cheese - Hot Dogs - Corn Dogs - Chicken Wings - Chicken Fingers - Hamburgers - Cheeseburgers 	<ul style="list-style-type: none"> - Popcorn Machine - Milkshake Machine

BRUNCH MENU		
<ul style="list-style-type: none"> - Assorted Muffin & Croissant Tray - Bagel Tray - Deviled Eggs - Apple Wood Bacon - Canadian Ham - Breakfast Sausage 	<ul style="list-style-type: none"> - Scrambled Eggs - Frittata / Omelette Station - French Toast - Pancakes 	<ul style="list-style-type: none"> - Breakfast Lasagna - Breakfast Pizza - Pasta Carbonara - Paninis - Meat Carving Station

All Menu Selections Must be Finalized 2 Weeks Prior to Your Event.

Not all food items are available at all times.

****Be sure to include any food allergies or dietary restrictions when planning your menu****

BEVERAGE OPTIONS

ROOKIE PACKAGE - Unlimited fountain soft drinks, coffee, and tea for all your guests.

COFFEE/TEA ONLY - Unlimited Coffee and Tea for all your guests.

CONSUMPTION BAR - Our staff will keep a tab for all drinks consumed by your guests which will be added to your final payment at event conclusion. Our upstairs rooms requires a bar setup and stocking fee which is listed below.

Setup/Stocking Fee:

Assorted bottled beer and wine only: **\$75.00**

Draft beer (up to 4 taps available): **\$15.00 per tap**

(Assortment subject to seasonal availability)

DESSERT OPTIONS

A Variety of dessert options are available for your event. Please inquire with your planner for details.

ROOM OPTIONS

Our room rental fees include a 4-hour block of time for your exclusive use of a private room, including staff, room set up, linens if applicable in your color choice, centerpieces if applicable, equipment usage such as TV/DVD, music speaker system, and clean up. Your choices include the following options:

DOWNTIME PUB - A casual pub environment with access to all of our draft and bottled beer selections, pool table, dart board, TV's in booths and behind bar, DVD Player and surround sound. (no bar stocking fee applies.)

- One 4-hour block of time between 11:30 and 5 pm Tuesday through Sunday: \$100.00
- One 4-hour block of time between 3 and 11 pm Tuesday through Thursday or Sunday: \$150.00
- Downtime Pub is available for rental on Friday and Saturday evening between Memorial Day and Labor Day: \$200.00

FRONT "GREEN" ROOM - An elegant room with a full bar, high top cocktail tables, round tables with linens and centerpieces, TV/DVD player, Bose music. (Bar stocking fee applies).

- One 4-hour block of time between 11:30 and 5 pm Tuesday through Sunday: \$150.00
- One 4-hour block of time between 3 and 11 pm Tuesday through Thursday or Sunday: \$200.00
- One 4-hour block of time between 3 and 11 pm Friday and Saturday: \$250.00

BACK "RED" ROOM - A beautiful intimate setting with a sectional couch, other furniture groupings, fireplace, linens and centerpieces. (Bar stocking fee applies)

- One 4-hour block of time between 11:30 and 5 pm Tuesday through Sunday: \$150.00
- One 4-hour block of time between 3 and 11 pm Tuesday through Thursday or Sunday: \$200.00
- One 4-hour block of time between 3 and 11 pm Friday and Saturday: \$250.00

CAPTAINS ROOM - Host a dinner party for up to 14 guests at our captains table in your own private room next to the fireplace featuring high back chairs, centerpieces and beautiful mahogany table.

- Diner reservation for up to 14 guests Tuesday through Sunday 5 pm or later: \$75.00
- Lunch reservation for up to 14 guests Tuesday through Sunday 11:30 am to 4 pm: \$50.00

OFF-SITE CATERING MENU

(Available for Off-Site Events Only)

Prices are based on pickup from restaurant. Delivery is available for an additional fee.

Chicken Wings with sauce choice & bleu cheese	.65 per Wing
BBQ Ribs	\$20.00 per full/\$12 per half rack
BBQ Pulled Pork	\$10.00/per lb.

	Half Pan (12 -15 People)	Full Pan (25-30 People)
Chicken French	\$85.00	\$150.00
Chicken Parmesan	\$75.00	\$120.00
Fireman Marinated Chicken Breast	\$60.00	\$110.00
Buffalo style Hose 22 Mac and Cheese	\$60.00	\$110.00
Kielbasa sausage with peppers and Onions	\$55.00	\$90.00
Italian Sausage with Peppers and Onions	\$55.00	\$90.00
Eggplant Parmesan	\$55.00	\$90.00
Lasagna	\$55.00	\$90.00
Hose 22 Mac and Cheese	\$55.00	\$90.00
Greens and beans with sausage	\$55.00	\$90.00
Roasted Marinated Veggies (Served Hot)	\$50.00	\$85.00
Alfredo Florentine	\$50.00	\$85.00
Roasted Antipasto Salad (Served Cold)	\$50.00	\$85.00
Baked Ziti	\$45.00	\$75.00
Sautéed Vegetables	\$40.00	\$70.00
Roasted Potatoes	\$40.00	\$70.00
Mashed Potatoes	\$40.00	\$70.00
Cornbread and Butter	\$30.00	\$55.00
Caesar Salad	\$30.00	\$55.00
Garden Salad	\$25.00	\$45.00

ADDITIONAL ITEMS AVAILABLE

Sandwich Rolls (12)	\$3.75
Garlic Loaf	\$6.00
Garlic Loaf with Cheese	\$7.50
Plastic Wear, Plates and Napkins	\$1.50 per setup
Serving Tongs – Reusable, Heavy Duty	\$5 per tong
Serving Spoons – Metal, Heavy Duty	\$5 per spoon

BEVERAGES OFF-SITE:

Canned soft drinks and bottled water server on ice in a cooler \$1.50/per beverage

****Be sure to include any food allergies or dietary restrictions when planning your menu****

GENERAL INFORMATION AND POLICIES

DEPOSIT

A 25% deposit and a signed contract is required at time of booking to hold your date, and 25% deposit 10 days prior to event with final head count. A credit card will be presented at time of event and settled at the completion.

CANCELLATION

All deposits are non-refundable.

TAXES

All applicable state and local taxes will be imposed and paid by the client. If the client's organization is tax exempt, the caterer must receive a certificate at contract signing.

LEFTOVER FOOD

No leftover food will be permitted to leave our premise from a catered event due to health code restrictions.

ADDITIONAL ITEMS

- No outside food/beverages may be brought into restaurant.
- No changes will be accepted via voicemail or email. They must be coordinated directly with your planner.
- Outside desserts are subject to a cake-cutting fee and must be made by a licensed professional.
- No handmade desserts are permitted due to health code restrictions.

BEVERAGE SERVICE

New York State regulates all alcoholic beverage sales and service. We reserve the right to ID any of your guests, and refuse beverage service at our discretion. Absolutely NO spirits allowed on premises.

DECORATING

Due to the historic nature of the building, no nailing, taping or stapling to any walls, windows or doors is permitted at Hose 22. No confetti, sparklers or open flames. Client, at completion of event, must remove any décor elements.