

Catering

While we do not have a full kitchen or food service staff, you are welcome to utilize the **full-service** catering company of your choice for your event.

Please note: If you choose to provide your own food, you will be responsible for all food-related set up and clean up. Additionally, for certain events, additional charges may apply.

Here are some of our favorite caterers:

WIDE-RANGING

- [Word of Mouth Catering](#) Fresh, delicious and local cuisine by people passionate about supporting the community by preparing locally sourced items, and letting the ingredients speak for themselves. Decades of experience.

- [Serendipity Catering](#) Seasonal, local, high quality ingredient driven menus customized for any event style.

- [Cafe DeWitt](#) In addition to stellar breakfast, brunch, and lunch, the Cafe DeWitt team has experience cooking many types of cuisine and pastry, and creates locally-sourced, seasonal menus that accommodate accommodate a wide range of dietary restrictions.

CHARCUTERIE

- [Beautifully Grazing](#) Elegant, artfully crafted spreads featuring high quality ingredients and a wide variety of flavors and textures. Orders are customizable to accommodate dietary requirements and preferences.

WOOD FIRED PIZZA

- [Adelina's](#) Artisanal Roman style personal pizza made exclusively with flours from New York State. Offering a vegetarian only menu, Adelina's prioritizes seasonal, local, and often-foraged vegetables and herbs, many from their own organic garden.

Note: Adelina's food truck will be parked in our parking lot from mid-April through November.

- [Stonebend Farm](#) Farm-direct wood fired pizza, seasonal salads, handheld desserts.

BBQ

- [Van Noble Farm](#) Specializing in on-site roasts and cooking with fire, featuring their own pasture-raised pigs as well as locally sourced beef, chicken, lamb, sustainably raised seafood, and vegan/vegetarian offerings.
- [Dinosaur BBQ](#) An upstate NY staple! Pit-smoked meats including prime brisket, St. Louis-cut ribs, pulled pork, bbq chicken, sliders, homemade sides and salads, desserts.

MEDITERRANEAN

- [Ba-Li Cravings](#) Mediterranean and seasonally inspired small & large plates, creating pure deliciousness for any craving!

ELEVATED ITALIAN

- [Gola Osteria](#) Menus focused on the culinary styles of the Emilia-Romagna and Tuscany regions of Italy, featuring homemade pasta and seasonal ingredients.

THAI

- [Taste of Thai](#) Locally owned and operated by Ying Balakula, who has made it her mission to provide the freshest and most authentic Thai food in the area.

FOOD TRUCKS

- [Silo Food Truck](#) Known for their award-winning fried chicken, mac & cheese, and other unique chicken 'accessories', featuring homemade recipes made with fresh ingredients sourced from local farmers and vendors in and around New York State. For weddings and special events, Silo specializes in two types of service: Food Truck Experience or Silo Signature Buffet.
- [Fitnell BBQ](#) Fitnell's focus and passion is in BBQ and all things delicious. Some favorites include smoked pulled pork, chicken, meatballs, mac n' cheese, hand pies, sweet and savory waffles, salads, quesadillas, and nachos.
- [Toss & Fire Pizza](#) Syracuse-based wood-fired pizza truck serving up a wide assortment of delicious toppings.

Flowers

We also work with several lovely flower providers, here are some recommendations:

- FoxiFlora
foxiflora.flx@gmail.com
(607) 435-9879

- Business is Blooming
talk@bizbloom.biz
(607) 227-1522

- Plenty of Posies
plentyofposies@gmail.com
(607) 564-7416