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.

b-side
EVENT MENU

Five Liftbridge Lane, Fairport, New York 14450
PHONE: 585.364.0688 **EMAIL:** fairportbside@gmail.com **WEBSITE:** www.fairportbside.com

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

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

❑ 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.

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

❑ 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

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.