



Private Event
CATERING

(585) 737-6077

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lincolnonmain.com

245 S Main St, Canandaigua, NY 14424

ABOUT

BOLD FLAVORS. GENUINE HOSPITALITY. UNFORGETTABLE EVENTS.

At Lincoln on Main, we bring warmth, flavor, and creativity to every event. Whether you're planning a casual backyard gathering, a lakeside wedding, or a refined corporate dinner, our culinary team delivers everything from authentic southern BBQ to elevated, chef-inspired cuisine with seamless service and local hospitality. With deep community ties and a seasoned team of professionals, we offer flexible catering packages and full event support to make your celebration stress-free and unforgettable.

We Offer

CATERING PACKAGES AT SEVERAL PRICE POINTS

southern BBQ with house-made sides

fine dining & custom chef-designed menus

packages for 20 guests and up

BEVERAGE PACKAGES

beer, wine, & spirits

signature cocktails

non-alcoholic options

SERVICE STYLES

buffet, plated, family style, manned stations, passed plates

ON-SITE STAFFING & EQUIPMENT

professional servers, chefs, & bartenders

equipment & rental coordination

full setup, breakdown, & waste removal



EVENT SPACE

PRIVATE EVENT SPACE

Need a venue? Our private event space at 245 S Main Street in Canandaigua, NY is perfect for receptions, holiday parties, rehearsal dinners, and corporate events!

- *no rental fee with food & bev package minimums*
- *accommodates up to 120 seated, 200 standing*
- *includes tables, chairs, stage, lighting, private restrooms*
- *parking is free, our lot can accommodate 38 vehicles*



A PROFESSIONAL STAFF

FRENCH-TRAINED CHEF - *refined technique & elevated menus*

BBQ PIT-MASTER - *slow smoked, authentic southern style flavors*

WEDDING PASTRY CHEF - *photo worthy sweets made fresh in house*

EVENT MANAGER - *expert planning & coordination start to finish*

DAY-OF COORDINATOR - *for effortlessly smooth celebrations*



SALADS & APPETIZERS MENU

SALADS	\$7
<i>farmhouse</i>	<i>(per person)</i>
<i>caprese</i>	
<i>ceasar</i>	
<i>watermelon & feta</i>	
<i>panzanella</i>	

APPETIZERS	\$7
<i>vegetable pot stickers with teriyaki glaze</i>	<i>(per person)</i>
<i>pretzel bites with pub mustard</i>	
<i>short-rib profiteroles with blueberry BBQ</i>	
<i>stuffed zucchini blossoms with ricotta and mascarpone</i>	
<i>chicken satay</i>	
<i>duck wontons with bacon and corn</i>	
<i>stuffed mushrooms with smoked brisket and provolone</i>	
<i>fried mozzarella wrapped with prosciutto with tomato basil sauce</i>	
<i>vegetable spring rolls with ginger soy</i>	
<i>smoked meatballs</i>	

UPGRADED APPETIZERS	\$8*
<i>shrimp cocktail with cocktail sauce</i>	<i>(per person)</i>
<i>scallops wrapped in bacon with honey mustard sauce</i>	
<i>charcuterie board (*\$12 per person)</i>	
<i>smoked wings (*market price)</i>	

vegetarian, vegan, gluten-free, & allergen friendly options available upon request

SOUTHERN BBQ MENU

STANDARD MAINS

pulled pork
pulled chicken
jalapeño & cheddar sausage
hotdogs & hamburgers

UPGRADED MAINS

brisket
brined pork loin
baby back ribs

SIDES

mac & cheese
mexican street corn
roasted seasonal vegetables
salt potatoes
potato salad
mac salad
coleslaw
baked beans
mixed green salad

STANDARD PACKAGE **\$22**
25 guest minimum. includes choice of two mains, three sides, dinner rolls, sauces & garnishes (per person)

UPGRADED PACKAGE **\$32**
25 guest minimum. includes choice of two premium entrées, three sides, dinner rolls, sauces & garnishes (per person)

vegetarian, vegan, gluten-free, & allergen friendly options available upon request

FLX HOMESTYLE MENU

MAINS

chicken french
chicken marsala
brined pork loin
skirt steak
chicken riggies
smoked trout

PASTAS

baked ziti
broccoli alfredo
penne vodka

SIDES

garlic & herb fingerlings
cheddar & chive mashed potatos
roasted seasonal vegetables
wedge salad
bib & blue cheese salad
garlic rapini & utica greens

STANDARD PACKAGE

25 guest minimum. includes choice of two mains, three sides/pastas, dinner rolls, sauces & garnishes

\$29

(per person)

vegetarian, vegan, gluten-free, & allergen friendly options available upon request

GRAZING MENU

APPETIZERS

charcuterie board
caprese salad w/ balsamic reduction
little neck clams
eagle creek oysters
arancini
crudit  display

MAINS

(4oz portions)
char-grilled ribeye
grilled half-lobester tails

SIDES

garlic & herb heirloom potato
tuscan cous cous salad
grilled caesar salad

STANDARD PACKAGE.....**\$MP**
25 guest minimum. includes choice of two mains, three appetizers/sides, dinner rolls, (per person)
sauces & garnishes

vegetarian, vegan, gluten-free, & allergen friendly options available upon request

BRUNCH MENU

MAINS

quiche two ways (seasonal veg & sausage)
maple bourbon french toast w/ candied pecans
cinnamon roll bread pudding
smokehouse BLTs
farmhouse salad

SIDES

breakfast sausage
bacon
fruit & yogurt
biscuits w/ sausage gravy

STANDARD PACKAGE

25 guest minimum. includes choice of two mains, three sides, dinner rolls, sauces & garnishes

\$MP

(per person)

vegetarian, vegan, gluten-free, & allergen friendly options available upon request

BEVERAGE

STANDARD PACKAGE

4 HOURS: \$34 PER PERSON | 5 HOURS: \$38 PER PERSON

SELECT THREE (3) WINE OPTIONS:

chardonnay, cabernet sauvignon, pinot noir, pinot grigio, sauvignon blanc, wycliff brut sparkling, glenora riesling, natura rose

BEER (HOUSE SELECTED):

two (2) seasonal crafts, one (1) domestic and one (1) hard cider

HOUSE SPIRITS:

recipe 21 vodka, gin, rum, whiskey, tequila

ADD SELTZER \$5 PER PERSON

PREMIUM PACKAGE

4 HOURS: \$39 PER PERSON | 5 HOURS: \$43 PER PERSON

SELECT THREE (3) WINE OPTIONS:

chardonnay, cabernet sauvignon, pinot noir, pinot grigio, sauvignon blanc, wycliff brut sparkling, glenora riesling, natura rose

BEER (HOUSE SELECTED):

two (2) seasonal crafts, one (1) domestic and one (1) hard cider

UPGRADED SPIRITS:

tito's vodka, bombay sapphire gin, bacardi rum, jack daniel's whiskey, espolon tequila, captain morgan

ADD SELTZER \$5 PER PERSON

PER BEVERAGE

domestic beer \$6

wine \$7

craft beer \$8

well drinks \$9

seltzer \$8

call drinks \$12

*Wine, liquor, beer, & seltzer flavors are house selected & subject to change.
Special requests and on-site staff can be accommodated at an additional cost.*

EVENT SERVICES

SERVICES

whether you're looking for simple drop-off catering or full-scale staffing and setup, Lincoln on Main is here to make your event effortless and memorable.

EXPERIENCED STAFFING

servers

bartenders

chefs

event coordinators

FLEXIBLE SERVICE STYLES

buffet

family style

stations

plated/served meals

passed appetizers

SETUP/TEAR DOWN

tables, chairs, linens

décor installation

lighting assistance

EQUIPMENT RENTALS

chafing dishes, serving utensils

beverage dispensers, coolers

cocktail tables, service stations

OTHER SERVICES

garbage removal

on-site event coordination

vendor collaboration

custom menus/signage

tastings/planning consultaiton

FREE DELIVERY WITHIN CANANDAIGUA OR SCHEDULED PICKUP OPTIONS



Private Event **CATERING**

START BOOKING FOR YOUR EVENT TODAY!

Ready to start planning? Get in touch today and we'll help you build the perfect catering package for your event. Every celebration with us is tailored to the family, organization, or group, and we're happy to customize options to match your vision.

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