



THE QUEENSBURY HOTEL

# BREAKFAST BUFFETS

## CONTINENTAL

minimum of 10 guests

**\$13.00**

FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

ASSORTED JUICES

HARVEST FRUIT DISPLAY (GF) (V)

SELECTION OF PASTRIES & MUFFINS (V)

ASSORTED YOGURTS (GF) (V)

## SMART START

minimum of 15 guests

**\$19.00**

FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

ASSORTED JUICES

HARVEST FRUIT DISPLAY (GF) (V)

SELECTION OF PASTRIES & MUFFINS (V)

ASSORTED YOGURTS (GF) (V)

SCRAMBLED EGGS (GF)

PORK SAUSAGE LINKS (GF)

APPLEWOOD SMOKED BACON (GF)

COUNTRY FRIED POTATOES, ONIONS, PEPPERS (GF) (V)

CINNAMON VANILLA FRENCH TOAST, NYS MAPLE SYRUP (V)

## ADDITIONAL BREAKFAST ACCOMPANIMENTS

STEEL CUT OATMEAL, BROWN SUGAR, RAISINS, BANANAS, NYS MAPLE SYRUP (GF) (V)	<b>\$4.00 PER PERSON</b>
BUTTERMILK BISCUITS, SAUSAGE GRAVY	<b>\$4.00 PER PERSON</b>
ENGLISH MUFFIN SANDWICH, FRIED EGG, BACON, AGED CHEDDAR	<b>\$7.00 PER PERSON</b>
BUTTERMILK PANCAKES, NYS MAPLE SYRUP (V)	<b>\$3.00 PER PERSON</b>
CLASSIC EGGS BENEDICT, POACHED EGG, CANADIAN BACON, HOLLANDAISE	<b>\$5.00 PER PERSON</b>
CHEF ATTENDED OMELET STATION (CHEF FEE APPLIES: \$50.00 PER CHEF, PER HOUR   1 CHEF PER 50 GUESTS)	<b>\$7.00 PER PERSON</b>

(GF) GLUTEN FREE  
(V) VEGETARIAN

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## BREAKS

### HOT BEVERAGE BREAK

FRESHLY BREWED COFFEE & DECAF  
SELECTION OF HOT TEA  
HOT CHOCOLATE

**\$8.00**

*per person, per hour*

### REFRESHMENT BREAK

ASSORTED JUICES  
ASSORTED SOFT DRINKS (PEPSI PRODUCTS)  
BOTTLED WATER

**\$10.00**

*per person, per hour*

### DELUXE REFRESHMENT BREAK

FRESHLY BREWED COFFEE & DECAF  
SELECTION OF HOT TEA  
HOT CHOCOLATE  
ASSORTED JUICES  
ASSORTED SOFT DRINKS (PEPSI PRODUCTS)  
BOTTLED WATER

**HALF DAY | 4 HOURS | \$12.00**

**FULL DAY | 8 HOURS | \$18.00**

*per person, replenished as needed*

### THE HEALTHY BREAK (V)

ASSORTED PROTEIN & GRANOLA BARS  
WHOLE FRUIT  
ASSORTED FRUIT YOGURTS  
JUST WATER  
V-8 FUSION DRINKS  
FRESHLY BREWED COFFEE & DECAF  
SELECTION OF HOT TEA

**\$15.00**

*per person, per hour*

### SNACK CENTRAL (V)

COOKIES  
POTATO CHIPS, PRETZELS, POPCORN  
FRESHLY BREWED COFFEE & DECAF  
SELECTION OF HOT TEA  
HOT CHOCOLATE  
ASSORTED SOFT DRINKS (PEPSI PRODUCTS)  
BOTTLED WATER

**\$14.00**

*per person, per hour*

### WELCOME TO THE PUB (V)

WARM SOFT PRETZELS, CHEDDAR ALE BEER CHEESE, SPICY MUSTARD  
FRANKS EN CROUTE, KETCHUP, TORTILLA CHIPS, SALSA ROJO  
FRESHLY BREWED COFFEE & DECAF, SELECTION OF HOT TEA  
ASSORTED SOFT DRINKS, BOTTLED WATER

**\$16.00**

*per person, per hour*

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## A LA CARTE ITEMS

### HOT BEVERAGES

FRESHLY BREWED COFFEE	\$45.00 / GALLON
FRESHLY BREWED DECAFFEINATED COFFEE	\$45.00 / GALLON
SELECTION OF HOT TEA	\$45.00 / GALLON
HOT CHOCOLATE	\$40.00 / GALLON

### COLD BEVERAGES

UNSWEETENED ICED TEA WITH LEMON	\$20.00 / GALLON
LEMONADE	\$20.00 / GALLON
CANS OF SOFT DRINKS (ASSORTED PEPSI PRODUCTS)	\$3.00 EACH
BOTTLED SARATOGA WATER (SARATOGA SPRINGS, NY)	\$3.50 EACH
JUST WATER (GLENS FALLS, NY)	\$3.00 EACH
GATORADE	\$3.00 EACH

### FOOD ITEMS

ASSORTED YOGURTS	(GF) (V)	\$3.00 EACH
STEEL CUT OATMEAL, BROWN SUGAR, RAISINS	(V)	\$4.00 PER PERSON
ASSORTED BOXED CEREAL AND MILK	(V)	\$3.00 EACH
ASSORTED MUFFINS	(V)	\$24.00 / DOZEN
ASSORTED PASTRIES	(V)	\$24.00 / DOZEN
ASSORTED BAGELS, CREAM CHEESE, WHIPPED BUTTER	(V)	\$30.00 / DOZEN
CHOCOLATE BROWNIES	(V)	\$24.00 / DOZEN
ASSORTED COOKIES	(V)	\$24.00 / DOZEN
SLICED FRESH FRUIT PLATTER	(V)	\$6.00 PER PERSON
FARMSTEAD CHEESE DISPLAY	(V)	\$8.00 PER PERSON

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(V) VEGETARIAN

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# BRUNCH BUFFET

minimum of 20 guests

**\$35.00**

SELECTION OF PASTRIES & MUFFINS  
ASSORTED JUICES, UNSWEETENED ICED TEA,  
FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

## COLD SELECTIONS

**PIÑA COLADA FRUIT SALAD** (GF) (V)  
pineapple, kiwi, berries, pineapple mint dressing, toasted coconut

**GARDEN SALAD** (GF) (V)  
mixed lettuce, cherry tomato, radish, cucumber, heirloom carrot, gorgonzola, balsamic dressing

**CHARRED CAULIFLOWER SALAD** (GF) (V)  
cucumber, almond, pomegranate, harissa dressing

## HOT SELECTIONS

**OMELETS MADE TO ORDER**  
*chef attendant included*

**TRADITIONAL EGGS BENEDICT**  
**APPLEWOOD SMOKED BACON** (GF)  
**PORK SAUSAGE LINKS** (GF)

**BLUEBERRY PANCAKES** (V)  
pure new york state maple syrup

**BANANAS FOSTER FRENCH TOAST** (V)  
vanilla bean, cinnamon, toasted pecans, grand marnier caramel sauce

**COUNTRY FRIED POTATOES** (GF) (V)  
sautéed onions, bell peppers, house seasoning

**CHICKEN PICCATA**  
cauliflower mash, lemon white wine caper sauce

**FUSILLI PASTA** (V)  
heirloom tomato, basil, kalamata olive, fresh mozzarella

## DESSERT

**ITALIAN MINI PASTRIES & PETIT FOURS**

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(V) VEGETARIAN

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# LUNCH BUFFETS

minimum of 20 guests

## BUILD YOUR OWN

**\$30.00**

UNSWEETENED ICED TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

### SALADS

*select two*

#### GARDEN SALAD (GF) (V)

romaine, baby greens, cherry tomato, radish, cucumber, carrot, heart of palms, sherry vinaigrette

#### CAESAR SALAD

romaine hearts, garlic croutons, parmigiano-reggiano, house dressing

#### WEDGE SALAD (GF)

iceberg, smoked bacon, radish, scallion, cherry tomato, danish bleu cheese dressing

### SOUP

*select one*

#### NEW ENGLAND CLAM CHOWDER

common crackers

#### BUTTERNUT SQUASH & APPLE BISQUE (GF) (V)

spiced crème fraîche

#### ROASTED PLUM TOMATO BISQUE (GF) (V)

basil, parmesan cheese

### ENTRÉES

*select two*

*All entrées served with chef inspired accompaniments, artisan rolls and butter.*

**CHURRASCO GRILLED FLANK STEAK** chimichurri sauce (GF)

**PARMESAN PANKO BAKED ATLANTIC COD** bruschetta tomato, lemon butter

**MAPLE BRINED ROASTED TURKEY BREAST** cornbread dressing, roasted garlic thyme gravy, orange cranberry relish

**MACARONI & THREE CHEESE** blackened chicken, broccoli, scallions

**SAUTÉED FAROE ISLAND SALMON** horseradish potato puree, bierre rouge (GF)

**CHICKEN MARSALA** mixed mushroom marsala sauce

**PASTA PRIMAVERA** peas, zucchini, squash, tomato, bell peppers, parmesan crema (V)

**CHICKEN SALTIMBOCA** sage, prosciutto, provolone, mushroom madeira

**CHICKEN FAJITAS** sautéed peppers, onions, flour tortillas, cheddar, salsa rojo, guacamole, sour cream

### DESSERT

#### CHEF'S SELECTION OF DESSERTS

**IF SELECTING 3 ENTRÉES: ADD AN ADDITIONAL \$4.00 PER PERSON**

**IF SELECTING 4 ENTRÉES: ADD AN ADDITIONAL \$6.00 PER PERSON**

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(V) VEGETARIAN

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# LUNCH BUFFETS

minimum of 20 guests

## ITALIAN CUCINA

**\$28.00**

UNSWEETENED ICED TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

### SOUP

**CLEAR BROTH MINISTRONE (V)**

ditalini pasta, pecorino cheese

### SALADS

#### CAESAR SALAD

romaine hearts, garlic croutons,  
parmigiano-reggiano, house dressing

#### GARDEN SALAD (GF) (V)

mixed lettuce, cherry tomato, radish,  
cucumber, carrot, gorgonzola, balsamic dressing

### ENTRÉES

*Served with garlic bread and butter.*

#### RIGATONI BOLOGNESE

rich meat ragu, basil, parmesan toscano

#### CHICKEN CACCIATORE

slow braised chicken thighs, peppers, onions, san marzano tomato sauce

#### PENNE A LA VODKA (V)

san marzano tomato, tuscan herbs, parmigiano-reggiano

#### SEASONAL VEGETABLE (GF) (V)

toasted garlic olive oil, fresh snipped herbs

### DESSERT

**CLASSIC ITALIAN CHEESECAKE**

**TIRAMISU**

**(GF) GLUTEN FREE  
(V) VEGETARIAN**

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**THE QUEENSBURY HOTEL**

# LUNCH BUFFETS

minimum of 20 guests

## PICNIC COOKOUT

**\$25.00**

UNSWEETENED ICED TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

### SALADS

**DELI STYLE POTATO SALAD** (GF) (V)  
dill mayo, celery, red onion, hard boiled egg

**GARDEN SALAD** (GF) (V)  
mixed lettuce, cherry tomato,  
cucumber, carrot, ranch and balsamic dressing

### SIDES

**BAKED BEANS** (GF)  
brown sugar, mustard, black pepper bacon

**CORN ON THE COBB** (GF) (V)  
milk poached, sweet parsley butter

### FROM THE GRILL

**HAMBURGERS, BEEF HOT DOGS, CHICKEN BREASTS**

soft baked rolls, hot dog buns,  
american, cheddar  
lettuce, tomato, onion, potato chips,  
mayonnaise, mustard, ketchup, pickle relish

### DESSERT

**NEW YORK APPLE PIE**  
**CHOCOLATE BROWNIES**  
**CHILLED WATERMELON** (GF)

**(GF) GLUTEN FREE**  
**(V) VEGETARIAN**

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# LUNCH BUFFETS

minimum of 20 guests

## NEW YORK DELI

**\$23.00**

UNSWEETENED ICED TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

### SOUP

#### OLD FASHIONED CHICKEN NOODLE SOUP

simmered chicken, hearty vegetables, egg noodles

### SALADS

#### GARDEN SALAD (GF) (V)

mixed lettuce, cherry tomato, radish  
cucumber, heirloom carrot, ranch and balsamic dressing

#### MACARONI SALAD (V)

mayonnaise, parsley, celery, green and red bell pepper, scallions

### FROM THE CARVING BOARD

#### ROASTED TURKEY, BAKED HAM, ROAST BEEF

wheat, white, rye,  
swiss, cheddar, lettuce, tomato,  
mayonnaise, mustard, pickles, potato chips

### DESSERT

SPICED CARROT CAKE  
CHOCOLATE BROWNIES  
STRAWBERRY CHEESECAKE

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(V) VEGETARIAN

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THE QUEENSBURY HOTEL

## BOXED LUNCHES

**SELECT 2 | \$21.00 -OR- SELECT 3 | \$23.00**

*A 50-50 split will be made on your selected sandwich choices unless a pre-selected number of each is provided at the time of guaranteed count.*

### SANDWICH

#### ROASTED TURKEY BREAST

cheddar, lettuce, tomato, multigrain bread

#### SHAVED ROAST BEEF

provolone, lettuce, tomato, french baguette

#### HONEY ROASTED HAM

swiss, lettuce, tomato, jewish rye bread

#### CALIFORNIA VEGGIE (V)

cucumber, lettuce, tomato, heirloom carrot, avocado spread, multigrain bread

### INCLUDES

#### NEW YORK APPLE

#### POTATO CHIPS

#### SIDE OF MAYONNAISE AND MUSTARD

#### (2) CHOCOLATE CHIP COOKIES

#### BOTTLED WATER

## EXECUTIVE PLATED LUNCH

maximum of 20 guests

**\$22.00**

### ENTRÉES

*guests will pre-order upon arrival on the day of event*

#### GRILLED CHICKEN CAESAR SALAD

romaine hearts, garlic croutons,  
parmigiano-reggiano, house dressing

-OR-

#### BUTCHER'S BURGER

vermont cheddar, lettuce, tomato, red onion,  
soft baked roll, fries, pickle, condiments

**UNSWEETENED ICE TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA**

### DESSERT

**CHOCOLATE GANACHE CAKE** double chocolate cake, chantilly cream, berries (GF) GLUTEN FREE  
(V) VEGETARIAN

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# 3 COURSE PLATED LUNCH

minimum of 15 guests

UNSWEETENED ICED TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

## SOUP OR SALAD

*select one*

### GARDEN SALAD (GF) (V)

romaine, baby greens, cherry tomato, radish, cucumber, carrot, heart of palms, sherry vinaigrette

### NEW ENGLAND CLAM CHOWDER

common crackers

### CAESAR SALAD

romaine hearts, garlic croutons, parmigiano-reggiano, house dressing

### BUTTERNUT SQUASH & APPLE BISQUE (GF) (V)

spiced crème fraîche

### WEDGE SALAD (GF)

iceberg, smoked bacon, radish, scallion, cherry tomato, danish bleu cheese dressing

### CLEAR BROTH MINISTRONE (V)

ditalini pasta, pecorino cheese

## ENTRÉES

*All entrées served with chef inspired accompaniments, artisan rolls and butter.*

<b>GRILLED CHICKEN CAESAR SALAD</b>	romaine hearts, garlic croutons, parmigiano-reggiano cheese, house caesar dressing	<b>\$22</b>
<b>CHICKEN COBB SALAD</b>	applewood smoked bacon, tomato, olives, (GF) crumbled bleu cheese, hard boiled egg, ranch	<b>\$23</b>
<b>SOUTHWEST CHIMMICHURI SIRLOIN SALAD</b>	mixed lettuce, tomato, roasted corn, red onion, black beans, crispy tortilla strips, cheddar jack cheese, chipotle ranch dressing	<b>\$25</b>
<b>FAROE ISLAND SALMON SALAD</b>	mixed lettuce, roasted beets, goat cheese, citrus, toasted pistachio, balsamic dressing	<b>\$25</b>

*Entrée options continued on next page...*

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(V) VEGETARIAN

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# 3 COURSE PLATED LUNCH

minimum of 15 guests

## ENTRÉES

*continued*

*All entrées served with chef inspired accompaniments, artisan rolls and butter.*

<b>CHICKEN MARSALA</b>	mixed mushroom marsala sauce	<b>\$25</b>
<b>CHICKEN PICATTA</b>	cauliflower mash, lemon white wine caper sauce	<b>\$25</b>
<b>CHICKEN PARMESAN</b>	spaghetti pomodoro, toasted garlic rapini	<b>\$25</b>
<b>PETITE GRILLED TOP SIRLOIN STEAK FRITES</b>	french fries, gorgonzola bleu cheese, tomato bruschetta (GF)	<b>\$27</b>
<b>SLOW BRAISED MOJO BEEF TIPS</b>	sofrito, chili, cilantro, plantain mash	<b>\$23</b>
<b>PARMESAN PANKO BAKED ATLANTIC COD</b>	bruschetta tomato, potato purée, lemon chive butter	<b>\$26</b>
<b>SAUTÉED FAROE ISLAND SALMON</b>	ancient grain rice pilaf, scampi butter (GF)	<b>\$27</b>
<b>OPEN FACED TURKEY MELT</b>	house roasted turkey, bacon corn bread stuffing, gravy, aged cheddar, toasted sourdough, bourbon cranberry sauce	<b>\$23</b>
<b>RIGATONI BOLOGNESE</b>	rich meat ragu, basil, parmesan toscano	<b>\$24</b>
<b>MUSHROOM BOURGUIGNON</b>	wilted greens, organic polenta (GF) (V)	<b>\$23</b>
<b>VEGETABLE RISOTTO PRIMAVERA</b>	corn, pea pesto, squash, heirloom carrot, pea shoots, aged goat cheese (GF) (V)	<b>\$23</b>

## DESSERTS

*select one*

<b>TRADITIONAL KEY LIME PIE</b> graham cracker crust, chantilly cream	<b>STRAWBERRY BISCUIT SHORTCAKE</b> candied strawberries, vanilla bean crema
<b>CHOCOLATE GANACHE CAKE</b> double chocolate cake, chantilly cream, berries	<b>TIRAMISU</b> lady fingers, espresso, rum, mascarpone cream

**PRICING ABOVE REFLECTS THE SELECTION OF 1 ENTRÉE**  
**IF SELECTING 2 ENTRÉES: ADD AN ADDITIONAL \$5.00 PER PERSON**  
**IF SELECTING 3 ENTRÉES: ADD AN ADDITIONAL \$10.00 PER PERSON**  
**IF REQUESTING TABLE SIDE ORDERING: ADD AN ADDITIONAL \$15.00 PER PERSON**

**(GF) GLUTEN FREE**  
**(V) VEGETARIAN**

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## HORS D'OEUVRES

### CHILLED SELECTIONS \$75.00 PER 25 PIECES

HEIRLOOM TOMATO BASIL BRUSCHETTA	herb ricotta, lemon olive oil, white balsamic, toasted croute (V)
ANTIPASTI SKEWER	salumi, aged provolone, olive, heirloom tomato, artichoke, red wine vinaigrette (GF)
BLACKBERRY CAPRESE SKEWER	blackberry, fresh mozzarella, basil, wild flower honey (GF) (V)
BLT CROSTINI	double-cut peppered bacon, arugula, heirloom tomato, herb mayo

### \$115.00 PER 25 PIECES

WILD WHITE SHRIMP COCKTAIL	traditional cocktail and remoulade sauce (GF)
BLUE CRAB SALAD	nardello pepper, avocado, sea salt butter cracker
MAINE LOBSTER ROLL BITE	greens, toasted new england roll

### HOT SELECTIONS \$75.00 PER 25 PIECES

HALLOUMI CHEESE FRIES	lemon infused extra virgin olive oil, pomodoro sauce (V)
CHICKEN CURRY KATSU SKEWERS	tonkatsu dip (GF)
STICKY SESAME CAULIFLOWER BITES	sweet and sour sauce (V)
CHICKEN BARBACOA SOFT TACO	salsa picante, micro cilantro, farmer's cheese
HAND FORMED MEATBALLS	san marzano tomato sauce, grana padano shower
CRISPY BRUSSEL SPROUTS	parmesan shower, bacon ranch aioli (GF)
PIGLETS EN CROUTE	spicy brown mustard
MINI CHEESEBURGER	shredded lettuce, tomato, american cheese, special Q sauce
VEGETABLE SPRING ROLL	ginger soy sauce, duck sauce (V)

### \$115.00 PER 25 PIECES

BEEF WELLINGTON	red wine bone brodo
BALSAMIC STEAK BITES	gorgonzola dolce cheese fondue (GF)
BRONZED SEA SCALLOP	crushed candied bacon, lemon chive butter sauce (GF)
TOASTED COCONUT SHRIMP	pineapple tartar sauce

(GF) GLUTEN FREE  
(V) VEGETARIAN

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THE QUEENSBURY HOTEL

## RECEPTION DISPLAYS

pricing is per person, per hour

### FARMER'S MARKET CHEESE BOARD

an assortment of artisan local cheeses to include (but not limited to) cheddar, triple cream, bleu, gouda, dijon mustard, fig spread, assorted crackers (V)

**\$8.00 PER PERSON**

### ANTIPASTI

prosciutto, salumi, manchego, aged gouda, cherry peppers, mixed olives, whole grain mustard, marinated artichokes, grilled vegetables, crackers, croutes

**\$10.00 PER PERSON**

### CHARCUTERIE & FARMER'S MARKET CHEESE BOARD

an assortment of cured salumi and cheeses, gherkins, mixed olives, grissini, dijon mustard fig spread, assorted crackers

**\$10.00 PER PERSON**

### MEDITERRANEAN MEZZE

za'atar spiced hummus, muhammara, grilled pita, mixed olives, pickle chips, heirloom carrot, radish, marinated feta, tzatiki (V)

**\$8.00 PER PERSON**

### CHEF'S GARDEN CRUDITE

farmer's market vegetables, buttermilk ranch dressing (GF) (V)

**\$6.00 PER PERSON**

### HARVEST FRUIT DISPLAY

seasonal fruit, melons, berries, creamy citrus dip (GF) (V)

**\$6.00 PER PERSON**

### WARM SOFT PRETZEL BAR

whole pretzels, pretzel bites, cheddar ale beer cheese, spicy mustard, southwestern dip (V)

**\$8.00 PER PERSON**

### CHIPS & SALSA BAR

organic blue corn chips, white corn chips, salsa rojo, warm queso, guacamole (V)

**\$7.00 PER PERSON**

## CHILLED SEAFOOD DISPLAYS

*All displays served with lemon wedges and mini Tabasco bottles.*

### EAST & WEST COAST OYSTERS ON THE HALF SHELL

bloody mary cocktail sauce, prosecco mignonette (GF)

**MP**

### CHILLED JUMBO WHITE SHRIMP

bloody mary cocktail sauce, traditional remoulade (GF)

**MP**

### SPLIT ALASKAN KING CRAB LEGS

bloody mary cocktail sauce, warm drawn butter (GF)

**MP**

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**THE QUEENSBURY HOTEL**

THE BELOW STATIONS ARE TO ACCOMPANY ADDITIONAL FOOD SELECTIONS & NOT SERVE AS A MEAL

# CHEF ATTENDED STATIONS

**CHEF FEE: \$50.00 PER CHEF, PER HOUR | 1 CHEF PER 50 GUESTS**

minimum of 25 guests | pricing is per person, per hour

**BUTTER BASTED  
WHOLE ROASTED TURKEY**

bacon sage cornbread stuffing, pan gravy,  
orange cranberry spread, artisan rolls

**\$9.00**

**LEMON THYME ROASTED  
WHOLE CAPON CHICKEN**

brown butter parmesan mashed potato,  
roasted garlic creamed corn (GF)

**\$8.00**

**GARLIC & ROSEMARY CRUSTED  
BEEF RIB ROAST**

chive horseradish cream,  
french onion au jus, artisan rolls

**\$14.00**

**CHIMICHURRI GRILLED  
SKIRT STEAK TACO STATION**

pico de gallo, cojita cheese, lime crema,  
flour and corn flour tortillas

**\$11.00**

**BAKED BONE-IN COUNTRY HAM**

cider maple glaze, grain mustard aioli,  
buttermilk biscuits

**\$8.00**

**SPECIALTY PASTA STATION**

sweet italian sausage, sauteed mushrooms,  
sun-dried tomato, broccoli, fresh herbs,  
pecorino-ramono, crushed red pepper,  
parmigiano garlic bread

**CHOICE OF  
2 PASTAS:**

penne  
farfalle  
rotellini  
fusilli

**CHOICE OF  
2 SAUCES:**

san marzano pomodoro  
ala vodka with smoked bacon  
parmesan crema  
bolognese

**\$12.00**

# RECEPTION STATIONS

minimum of 25 guests | pricing is per person, per hour

**GARDEN SALAD BAR**

mixed greens, romaine, cherry tomato, cucumber,  
heirloom carrot, herb croutons, bleu cheese crumbles,  
buttermilk ranch, dark balsamic dressing (GF) (V)

**\$9.00**

**FRENCH FRY BASKET**

rosemary parmesan steak fries, spicy sweet potato fries,  
loaded tater tot casserole, onion rings,  
peppercorn ranch, Q sauce, ketchup, bourbon BBQ

**\$8.00**

**MINI CHEESEBURGERS & HOUSE CHIPS**

black angus beef, shredded lettuce, tomato,  
american cheese, pickle chip, special sauce

**\$8.00**

**MAC & CHEESE BAR**

peppered bacon, fried chicken, stewed tomato, mushrooms,  
broccoli, bleu cheese, buffalo sauce, cornbread crumble

**\$10.00**

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THE QUEENSBURY HOTEL

# DINNER BUFFETS

minimum of 25 guests

## THE Q BBQ

**\$38.00**

UNSWEETENED ICED TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

### SALADS

**GARDEN SALAD** (GF) (V)

buttermilk ranch, dark balsamic

**DELI MACARONI SALAD**

ham, peas, pickle relish, hard boiled egg

**TRADITIONAL COLESLAW** (GF) (V)

### ENTRÉES

**BBQ CHICKEN BREASTS & THIGHS** (GF)

**HERB MARINATED GRILLED SIRLOIN** (GF)

worcestershire garlic butter

### SIDES

**MACARONI & THREE CHEESE** (V)

scallions, toasted cornbread crumble

**BARBECUE BEANS** (GF)

bacon, mustard, brown sugar

**CORN ON THE COB** (GF) (V)

milk poached, bang bang spice, parsley butter

**CORNBREAD, ASSORTED ROLLS, BUTTER**

### DESSERT

**CINNAMON APPLE PIE BARS**

**CHOCOLATE CAKE**

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THE QUEENSBURY HOTEL

# DINNER BUFFETS

minimum of 25 guests

## LITTLE ITALY

**\$37.00**

UNSWEETENED ICED TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

### INSALATA

#### CAESAR SALAD

romaine hearts, herb croutons,  
parmigiano-reggiano, house dressing

#### GARDEN SALAD (GF) (V)

mixed lettuce, cherry tomato, cucumber,  
heirloom carrot, gorgonzola, balsamic dressing

### SECONDI

*Served with garlic bread and butter.*

#### RIGATONI BOLOGNESE

rich meat ragu, basil, parmesan toscano

#### FUSILLI PASTA ALFREDO (V)

broccoli, mushrooms, sun-dried tomato,  
artichoke, toasted pine nut

#### CHICKEN PICATTA

lemon white wine caper sauce, toasted garlic spinach

#### STEAMED SEASONAL VEGETABLE (GF) (V)

### DOLCI

#### MINI ITALIAN PASTRIES

#### CHOCOLATE ESPRESSO CAKE

(GF) GLUTEN FREE  
(V) VEGETARIAN

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THE QUEENSBURY HOTEL

# DINNER BUFFETS

minimum of 25 guests

## BUILD YOUR OWN

**\$40.00**

UNSWEETENED ICED TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

### SALADS

*select two*

#### GARDEN SALAD (GF) (V)

mixed lettuce, cherry tomato, cucumber, radish, heirloom carrot, gorgonzola, balsamic dressing

#### HEIRLOOM TOMATO SALAD (GF) (V)

whipped ricotta, pistachio pesto, chicory, radish, extra virgin olive oil, aged balsamic

#### CAESAR SALAD

romaine hearts, garlic croutons, parmigiano-reggiano, house dressing

#### BLT PASTA SALAD

bow tie pasta, bacon, romaine, tomato, red onion, buttermilk ranch dressing

### ENTRÉES

*select two*

*All entrées served with chef inspired accompaniments, artisan rolls and butter.*

**CHICKEN MARSALA** mixed mushrooms, marsala wine sauce

**CHICKEN PICCATA** lemon white wine caper sauce

**LEMON PEPPER GRILLED CHICKEN** roasted tomato picante, citrus nage (GF)

**GRILLED SIRLOIN** garlic butter mushroom, pearl onion, cabernet sauce (GF)

**BRAISED BEEF BRISKET** 12 hour, aromatic vegetables, herbs de provence, braising liquid

**FAROE ISLAND SALMON** pan-seared, toasted garlic spinach, blood orange burro (GF)

**BAKED ATLANTIC COD** parmesan panko, bruschetta tomato, lemon butter

**ROASTED TURKEY BREAST** maple brined, cornbread dressing, roasted garlic thyme gravy, orange cranberry relish

**VEAL BOLOGNESE** traditional ragu, rigatoni pasta, grana padano cheese

**BBQ BEEF TENDERLOIN TIPS** gorgonzola polenta, bourbon bbq sauce

**CHEESE TORTELLINI** mushroom, spinach, sun-dried tomato, porcini cream (V)

**PASTA PRIMAVERA** peas, zucchini, squash, tomato, bell peppers, parmesan crema (V)

**PENNE A LA VODKA** san marzano tomato, tuscan herbs, parmesan-reggiano (V)

### DESSERT

#### CHEF'S SELECTION OF DESSERTS

**IF SELECTING 3 ENTRÉES: ADD AN ADDITIONAL \$4.00 PER PERSON**

**IF SELECTING 4 ENTRÉES: ADD AN ADDITIONAL \$6.00 PER PERSON**

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**(V) VEGETARIAN**

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THE QUEENSBURY HOTEL

# 3 COURSE PLATED DINNER

minimum of 15 guests

UNSWEETENED ICED TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

## SALADS

*select one*

### GARDEN SALAD (GF) (V)

romaine, iceberg, baby greens, cherry tomato, local radish, cucumber, carrot, hearts of palm garlic vinaigrette

### WEDGE SALAD (GF)

iceberg, smoked bacon, radish, scallion, cherry tomato, danish bleu cheese dressing

### BURRATA SALAD (GF) (V)

toy box heirloom tomato, lemon agrumato oil, aged sherry vinegar

### CAESAR SALAD

romaine hearts, garlic croutons, parmigiano-reggiano, house caesar dressing

## ENTRÉES

*select one*

*All entrées served with chef inspired accompaniments, artisan rolls and butter.*

**CHICKEN PICATTA** cauliflower mash, lemon white wine caper sauce

**\$32**

**CHICKEN PARMESAN** spaghetti pomodoro, toasted garlic rapini

**\$32**

**BALSAMIC BRICK CHICKEN** parmesan potato, creamed corn, roasted garlic veloute

**\$33**

**"CAST IRON" FILET MIGNON** whipped potato, agrodolce mushrooms, pearl onions, bone broth (GF)

**\$48**

**GRILLED NEW YORK STRIP** fingerling potato, garlic mushrooms, gorgonzola butter (GF)

**\$43**

**GRILLED TOP SIRLOIN STEAK FRITES** parmesan truffle fries, sauce chimichurri (GF)

**\$36**

**SOLE FRANCAISE** yukon gold mashed potato, lemon white wine caper sauce

**\$33**

**FAROE ISLAND SALMON** cauliflower puree, ADK marbled potato, blood orange burro (GF)

**\$34**

**BAKED ATLANTIC COD** panko crust, lemon herb butter

**\$31**

**VEGETABLE RISOTTO PRIMAVERA** corn, pea pesto, squashes, heirloom carrot, pea shoots, aged goat cheese (GF) (V)

**\$30**

**POTATO GNOCCHI** cauliflower cashew cream, seasonal squash, oven-dried tomato, snipped herbs (V)

**\$31**

**MUSHROOM BOURGUIGNON** wilted greens, organic polenta (GF) (V)

**\$31**

**PRICING ABOVE REFLECTS THE SELECTION OF 1 ENTRÉE  
IF SELECTING 2 ENTRÉES: ADD AN ADDITIONAL \$5.00 PER PERSON  
IF SELECTING 3 ENTRÉES: ADD AN ADDITIONAL \$10.00 PER PERSON  
IF REQUESTING TABLE SIDE ORDERING: ADD AN ADDITIONAL \$15.00 PER PERSON**

**(GF) GLUTEN FREE  
(V) VEGETARIAN**

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THE QUEENSBURY HOTEL

# 3 COURSE PLATED DINNER

minimum of 15 guests

## DUET ENTRÉES

*All entrées served with chef inspired accompaniments, artisan rolls and butter.*

<b>"CAST IRON SEARED" FILET &amp; BUTTER POACHED LOBSTER TAIL</b>	parsnip potato mousseline, bone broth, béarnaise (GF)	<b>MP</b>
<b>BALSAMIC GRILLED CHICKEN &amp; SHRIMP</b>	ADK marble potato confit, herloom carrot purée, pistaschio pesto (GF)	<b>\$54</b>
<b>"CAST IRON SEARED" FILET &amp; JUMBO LUMP CRABCAKE</b>	brown butter whipped yukon potato, poblano corn relish	<b>\$60</b>
<b>CHICKEN &amp; SALMON PICATTA</b>	cauliflower purée, verjus spinach, lemon butter caper sauce	<b>\$52</b>

## DESSERTS

*select one*

<b>FLOURLESS BELGIAN CHOCOLATE CAKE</b> (GF) chocolate ganache, amaretto cream	<b>STRAWBERRY BISCUIT SHORTCAKE</b> candied strawberries, vanilla bean crema
<b>CRÈME BRÛLÉE CHEESECAKE</b> graham cracker crust	<b>TIRAMISU</b> lady fingers, espresso, rum, mascarpone cream

## PLATED APPETIZER

<b>PAN-SEARED DIVER SEA SCALLOP</b>	parsnip purée, romesco sauce, black trumpet, blood orange (GF)	<b>\$12</b>
<b>WHITE SHRIMP COCKTAIL</b>	remoulade, cocktail sauce, lemon (GF)	<b>\$12</b>
<b>VEAL BOLOGNESE</b>	traditional ragu, rigatoni pasta, grana padano	<b>\$10</b>
<b>ORECCHIETTE PASTA</b>	crushed broccoli, miso, chili flake, grana padano snow (V)	<b>\$9</b>
<b>LOBSTER BISQUE</b>	tahitian vanilla bean, cognac, tarragon crème fraiche	<b>\$9</b>
<b>CRAB CAKE</b>	corn cream, watercress salad, brown butter vinaigrette	<b>\$12</b>
<b>ARTISANAL CHARCUTERIE &amp; CHEESE</b>	prosciutto, soppressata, reserve cheddar, camembert, cornichons, ale mustard, fig jam, mixed olives, almonds, crackers	<b>\$10</b>

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**THE QUEENSBURY HOTEL**

# BEVERAGE & BAR PACKAGES

All packages include liquor, house wine, domestic/import beer, bottled water and soft drinks. A variety of cordials, kegs of beer and additional liquors are available upon request.

In the event your group requests a special product that we do not regularly carry, you will be charged the retail price for all ordered bottles/cases.

### BARTENDER FEES

For a Fixed Price Hosted Bar = 1 bartender per 75 guests is provided complimentary

For a Cash or Consumption Bar = a bartender fee of \$50 for the first hour and \$25 for each additional hour, per bar will apply should sales not exceed \$300 per hour, per bar average

### DEDICATED COCKTAIL SERVER FEE

A server fee of \$25 per hour will apply if you'd like to have a dedicated server to offer cocktail service to your guests.

## FIXED PRICED HOSTED BAR

### - TIER ONE -

<b>FIRST HOUR</b>	<b>\$12.00 PER PERSON</b>
<b>SECOND HOUR</b>	<b>\$8.00 PER PERSON</b>
<b>THIRD HOUR</b>	<b>\$6.00 PER PERSON</b>
<b>EACH ADDITIONAL HOUR</b>	<b>\$4.00 PER PERSON</b>

#### Tier One Bar Includes:

House Brand Vodka, Gin, Rye, Rum, Bourbon, Scotch, Tequila, Triple Sec, Sweet Vermouth, Dry Vermouth, Woodbridge Wine (Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel), Domestic Beer (Yuengling, Coors Light, O'Douls), Imported Beer (Corona, Heineken), Assorted Mixers, Bottled Water & Soft Drinks.

### - TIER TWO -

<b>FIRST HOUR</b>	<b>\$15.00 PER PERSON</b>
<b>SECOND HOUR</b>	<b>\$11.00 PER PERSON</b>
<b>THIRD HOUR</b>	<b>\$9.00 PER PERSON</b>
<b>EACH ADDITIONAL HOUR</b>	<b>\$7.00 PER PERSON</b>

#### Tier Two Bar Includes:

Tito's Vodka, Tanqueray Gin, Seagram's VO Whisky, Bacardi White Rum, Jack Daniels, Dewar's, Jose Cuervo Tequila, Malibu Rum, Triple Sec, Peachtree, Sweet Vermouth, Dry Vermouth, Woodbridge Wine (Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel), Domestic Beer (Yuengling, Coors Light, O'Douls), Imported Beer (Corona, Heineken), Assorted Mixers, Bottled Water & Soft Drinks.

### CASH BAR

*(service charge & tax included)*

### CONSUMPTION BAR

*(subject to service charge & tax)*

<b>MIXED DRINK</b> (per drink)	<b>\$8.50</b>	<b>\$6.50</b>
<b>DOMESTIC BEER</b> (per bottle)	<b>\$5.50</b>	<b>\$4.25</b>
<b>IMPORTED BEER</b> (per bottle)	<b>\$7.00</b>	<b>\$5.25</b>
<b>HOUSE WINE</b> (per glass)	<b>\$9.50</b>	<b>\$7.50</b>
<b>SOFT DRINKS</b> (per drink)	<b>\$3.00</b>	<b>\$2.25</b>
<b>BOTTLED WATER</b> (per bottle)	<b>\$3.00</b>	<b>\$2.25</b>
<b>CORDIALS</b> (per drink, upon prior request)	<b>\$9.50</b>	<b>\$7.50</b>

*based on Tier Two Liquors*

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