



THE QUEENSBURY HOTEL

OFF PREMISE CATERING MENUS

*MINIMUM OF 10 GUESTS
must be ordered 10 days in advance*

PICKUP OR DELIVERY AVAILABLE

delivery fee: \$50 for 1-10 miles -or- \$100 for 11 - 25 miles
cutlery & napkins included | plates & serving utensils not included

THE HARVEST

\$25.00 PER PERSON

HARVEST SALAD (GF) (V)

mixed lettuce, granny smith apple, dried cranberries,
candied pecans, bleu cheese crumbles, maple balsamic dressing

BALSAMIC GRILLED CHICKEN

creamed corn, roasted garlic veloute

SLICED LONDON BROIL (GF)

mushrooms, caramelized onions, cabernet demi

BUTTERMILK MASHED POTATO (GF) (V)

FALL ROASTED VEGETABLES (GF) (V)

PARKER HOUSE ROLLS & BUTTER (V)

APPLE PIE WITH CHANTILLY CREAM (V)

THE SICILIAN

\$25.00 PER PERSON

CAESAR SALAD

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

SPAGHETTI & MEATBALLS

grandma's sunday sauce

PASTA PRIMAVERA (V)

peas, zucchini, squash, tomato, bell peppers, parmesan crema

CHICKEN PICCATA

lemon caper white wine sauce

PARMESAN GARLIC BREAD

PISTACHIO & CHOCOLATE CANNOLIS

All food, beverage, catering and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. This service charge eliminates any need for tipping unless you wish to recognize exceptional service. When utilizing banquet services, sixty percent (60%) is distributed to captains, servers, bartenders and set-up personnel engaged in the function; thirty-five percent (35%) is allocated to administrative costs on which the hotel pays all applicable taxes; five percent (5%) is distributed to supervisory and catering/conference services personnel. New York State sales tax, currently at 7% will be added to all charges unless tax-exempt status has been approved. (Service charges and tax are subject to change.)



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THE TUSCAN

\$27.00 PER PERSON

GARDEN SALAD

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

MIXED MUSHROOM RAVIOLI

honeynut squash veloute, sage, brown butter

CHICKEN MARSALA

mixed mushrooms, marsala gravy

LITTLENECK CLAM TOASTS

pancetta soffritto, grilled country bread

VEAL BOLOGNESE

traditional ragu, rigatoni pasta, grana padano cheese

**RAPINI OREGANATO WITH TOASTED GARLIC OIL
GARLIC BREAD, ASSORTED ROLLS & BUTTER
CLASSIC ITALIAN CHEESECAKE & TIRAMISU**

THE LOW COUNTRY

\$25.00 PER PERSON

FARMER'S SALAD

mixed lettuce, heirloom carrot, cherry tomato, radish, goat cheese, aged sherry vinaigrette

BUTTERMILK FRIED CHICKEN

sage sausage gravy

SHRIMP & GRITS

aged white cheddar organic grits, bourbon barbecue sauce

GREEN BEANS, HEIRLOOM CARROTS, HERB BUTTER

BROWN BUTTER MASHED POTATO

BUTTERMILK BISCUITS & BUTTER

STRAWBERRY SHORTCAKE & FLOURLESS CHOCOLATE CAKE

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