



BREAKFAST BUFFETS

CONTINENTAL

\$14 per person

minimum of 10 guests

- 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

\$19 per person

minimum of 15 guests

- 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 & applewood smoked bacon (GF)
- country fried potatoes, onions, peppers (GF) (V)
- cinnamon vanilla french toast, new york maple syrup (V)

BREAKFAST ACCOMPANIMENTS

	PER PERSON PRICE
steel cut oatmeal, brown sugar, raisins, bananas, nys maple syrup (GF) (V)	\$4
buttermilk biscuits, sausage gravy	\$4
english muffin sandwich, fried egg, bacon, aged cheddar	\$7
buttermilk pancakes, new york state maple syrup (V)	\$5
classic eggs benedict, poached egg, canadian bacon, hollandaise	\$7
chef attended omelet station	\$8

chef fee will apply: \$50.00 per chef, per hour (1 chef per 50 guests)

(GF) GLUTEN FREE
(V) VEGETARIAN

****BAR AND MENU PRICING MAY INCREASE 3% - 5% PER YEAR. MENU PRICING IS GUARANTEED 6 MONTHS PRIOR TO YOUR EVENT****

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BREAKS

minimum of 10 guests

HOT BEVERAGE BREAK

freshly brewed coffee & decaf
selection of hot tea
hot chocolate

\$8
per person, per hour

COLD BEVERAGE BREAK

assorted juices
assorted soft drinks (pepsi products)
bottled water

\$10
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

FULL DAY | 8 HOURS | \$18

pricing per person, replenished as needed

HEALTHY BREAK (V)

assorted protein & granola bars
whole fruit
assorted fruit yogurts
just water
freshly brewed coffee & decaf
selection of hot tea

\$15
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
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
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)	\$7.00 PER PERSON
FARMSTEAD CHEESE DISPLAY	(V)	\$9.00 PER PERSON

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BRUNCH BUFFET

\$38 per person

minimum of 20 guests

selection of pastries & muffins
assorted juices, unsweetened iced tea,
freshly brewed coffee, decaf & selection of hot tea

COLD SELECTIONS

FRESH FRUIT DISPLAY (GF) (V)
chef's selection of fresh and seasonal fruit

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

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

HOT SELECTIONS

SCRAMBLED EGGS
aged cheddar, chives

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

BLUEBERRY PANCAKES (V)
pure new york state maple syrup

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

DESSERTS

ITALIAN MINI PASTRIES & PETIT FOURS

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LUNCH BUFFETS

BUILD YOUR OWN

\$32 per person

minimum of 20 guests

Served with 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, beurre 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 roja, guacamole, sour cream

DESSERTS

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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LUNCH BUFFETS

ITALIAN CUCINA

\$30 per person
minimum of 20 guests

Served with 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

DESSERTS

CLASSIC ITALIAN CHEESECAKE
TIRAMISU

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LUNCH BUFFETS

PICNIC COOKOUT

\$26 per person
minimum of 20 guests

Served with 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 COB (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

DESSERTS

NEW YORK APPLE PIE
CHOCOLATE BROWNIES
CHILLED WATERMELON (GF)

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LUNCH BUFFETS

NEW YORK DELI

\$24 per person
minimum of 20 guests

Served with 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

DESSERTS

CHOCOLATE BROWNIES
STRAWBERRY CHEESECAKE

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BOXED LUNCHES

SELECT 2 SANDWICHES

\$21

-OR-

SELECT 3 SANDWICHES

\$23

SANDWICH SELECTIONS

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

***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.***

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EXECUTIVE PLATED LUNCH

\$22 per person
maximum of 20 guests

Served with unsweetened iced tea, freshly brewed coffee, decaf & selection of hot tea.

ENTRÉES

guests will 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

DESSERT

CHOCOLATE GANACHE CAKE

double chocolate cake, chantilly cream, berries

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3 COURSE PLATED LUNCH

minimum of 15 guests

Served with unsweetened iced tea, freshly brewed coffee, decaf & selection of hot tea.

SOUP OR SALAD

select one

NEW ENGLAND CLAM CHOWDER

common crackers

GARDEN SALAD (GF) (V)

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

BUTTERNUT SQUASH (GF) (V)

& APPLE BISQUE
spiced crème fraîche

CAESAR SALAD

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

CLEAR BROTH MINISTRONE (V)

ditalini pasta, pecorino cheese

WEDGE SALAD (GF)

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

COLD ENTRÉES

select one entrée from either the cold or hot selections

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

GRILLED CHICKEN CAESAR SALAD	romaine hearts, garlic croutons, parmigiano-reggiano cheese, house caesar dressing	\$22
CHICKEN COBB SALAD	applewood smoked bacon, tomato, olives, crumbled bleu cheese, hard boiled egg, ranch	\$23 (GF)
SOUTHWEST CHIMMICHURI SIRLOIN SALAD	mixed lettuce, tomato, roasted corn, red onion, black beans, crispy tortilla strips, cheddar jack cheese, chipotle ranch dressing	\$27
FAROE ISLAND SALMON SALAD	mixed lettuce, roasted beets, goat cheese, citrus, toasted pistachio, balsamic dressing	\$26

Entrée options continued on next page...

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3 COURSE PLATED LUNCH

HOT ENTRÉES

select one entrée from either the cold or hot selections

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

CHICKEN MARSALA	mixed mushroom marsala sauce		\$25
CHICKEN PICCATA	cauliflower mash, lemon white wine caper sauce		\$25
CHICKEN PARMESAN	spaghetti pomodoro, toasted garlic rapini		\$25
PETITE GRILLED TOP SIRLOIN STEAK FRITES	french fries, gorgonzola bleu cheese, tomato bruschetta	(GF)	\$29
SLOW BRAISED MOJO BEEF TIPS	sofrito, chili, cilantro, plantain mash		\$23
PARMESAN PANKO BAKED ATLANTIC COD	bruschetta tomato, potato purée, lemon chive butter		\$26
SAUTÉED FAROE ISLAND SALMON	ancient grain rice pilaf, scampi butter	(GF)	\$27
OPEN FACED TURKEY MELT	house roasted turkey, bacon cornbread stuffing, gravy, aged cheddar, toasted sourdough, bourbon cranberry sauce		\$23
RIGATONI BOLOGNESE	rich meat ragu, basil, parmesan toscano		\$24
MUSHROOM BOURGUIGNON	wilted greens, organic polenta	(GF) (V)	\$23
VEGETABLE RISOTTO PRIMAVERA	corn, pea pesto, squash, heirloom carrot, pea shoots, aged goat cheese	(GF) (V)	\$23

DESSERTS

select one

TRADITIONAL KEY LIME PIE
graham cracker crust, chantilly cream

STRAWBERRY BISCUIT SHORTCAKE
candied strawberries, vanilla bean crema

CHOCOLATE GANACHE CAKE
double chocolate cake,
chantilly cream, berries

TIRAMISU
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

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HORS D'OEUVRES

CHILLED SELECTIONS \$75 PER 25 PIECES

HEIRLOOM TOMATO BASIL BRUSCHETTA	herb ricotta, lemon olive oil, white balsamic, toasted croute	(V)
ANTIPASTI SKEWER	salumi, 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 PER 25 PIECES

WILD WHITE SHRIMP COCKTAIL	traditional cocktail and remoulade sauce	(GF)
BLUE CRAB SALAD	nardello pepper, avocado, sea salt butter crostini	

HOT SELECTIONS \$75 PER 25 PIECES

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 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	

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(V) VEGETARIAN

****BAR AND MENU PRICING MAY INCREASE 3% - 5% PER YEAR. MENU PRICING IS GUARANTEED 6 MONTHS PRIOR TO YOUR EVENT****

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RECEPTION DISPLAYS

Pricing is per person, per hour.

THE HARVEST	<i>our chef curated seasonal display of:</i> charcuterie, artisanal cheeses, vegetables, fruits, pickles, fresh herbs, mustards, jams, crostini, crackers, nuts, miso sesame hummus, warm camembert en croûte with blackberry thyme honey, sweet onion and smoked gouda artichoke dip	\$25
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)	\$9
ANTIPASTI	prosciutto, salumi, manchego, aged gouda, cherry peppers, mixed olives, whole grain mustard, marinated artichokes, crackers, croutons	\$12
EPICUREAN CHARCUTERIE & CHEESE COLLECTION	an assortment of cured salumi and cheeses, whole grain mustard, fig jam, house pickles, mixed olives, assorted crackers	\$11
CROSTINI BAR	miso hummus, mushrooms, thyme, lemon olive oil, whipped feta, spicy honey, sesame seeds, warm sweet onion and gouda artichoke dip, baked camembert, dried cranberries, candied pecans, croutons, pita, tortillas (V)	\$9
FRESH FRUIT DISPLAY	seasonal fruit, melons, berries, creamy citrus dip (GF)(V)	\$7
CHEF'S GARDEN CRUDITE	farmer's market vegetables, buttermilk ranch dressing (GF)(V)	\$7
CHIPS & SALSA BAR	organic blue corn chips, white corn chips, salsa rojo, warm queso, guacamole (V)	\$8
WARM SOFT PRETZEL BAR	whole pretzels, pretzel bites, cheddar ale beer cheese, spicy mustard, southwestern dip (V)	\$9

CHILLED SEAFOOD DISPLAYS

All displays served with lemon wedges and mini tabasco sauce 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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(V) VEGETARIAN

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RECEPTION STATIONS

minimum of 25 guests

GARDEN SALAD BAR (GF) (V)

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

\$9

per person, per hour

FRENCH FRY BASKET

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

\$9

per person, per hour

MINI CHEESEBURGERS & HOUSE CHIPS

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

\$10

per person, per hour

MAC & CHEESE BAR

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

\$12

per person, per hour

CHEF ATTENDED STATIONS

** The stations below require a chef fee and are to accompany additional food selections and not serve as a meal **

minimum of 25 guests

BUTTER BASTED WHOLE ROASTED TURKEY

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

\$11

per person, per hour

CHIMICHURRI GRILLED SKIRT STEAK TACO STATION

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

\$14

per person, per hour

LEMON THYME ROASTED WHOLE CAPON CHICKEN (GF)

brown butter parmesan mashed potato, roasted garlic creamed corn

\$11

per person, per hour

SPECIALTY PASTA STATION

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

SELECT 2 SAUCES:

san marzano pomodoro
ala vodka with smoked bacon
parmesan crema
bolognese

SELECT 2 PASTAS:

penne
rotellini
farfalle
fusilli

\$13

per person, per hour

GARLIC & ROSEMARY CRUSTED BEEF RIB ROAST

chive horseradish cream, french onion au jus, artisan rolls

\$15

per person, per hour

BAKED BONE-IN COUNTRY HAM

cider maple glaze, grain mustard aioli, buttermilk biscuits

\$9

per person, per hour

REQUIRED CHEF FEE:
\$50 PER CHEF, PER HOUR
1 CHEF PER 50 GUESTS

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DINNER BUFFETS

THE Q BBQ

\$40 per person

minimum of 25 guests

Served with unsweetened iced tea, freshly brewed coffee, decaf & selection of hot tea.

SALADS

GARDEN SALAD

buttermilk ranch, dark balsamic

(GF) (V)

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

Served with cornbread, assorted rolls and butter.

MACARONI & THREE CHEESE

scallions, toasted cornbread crumble

(V)

BARBECUE BEANS

bacon, mustard, brown sugar

(GF)

CORN ON THE COB

milk poached, bang bang spice, parsley butter

(GF) (V)

DESSERTS

STRAWBERRY SHORTCAKE

CHOCOLATE CAKE

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(V) VEGETARIAN

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DINNER BUFFETS

THE LITTLE ITALY

\$40 per person

minimum of 25 guests

Served with unsweetened iced tea, freshly brewed coffee, decaf & selection of hot tea.

INSALATA

CAESAR SALAD

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

GARDEN SALAD

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

(GF) (V)

SECONDI

Served with garlic bread and butter.

RIGATONI BOLOGNESE

rich meat ragu, basil, parmesan toscano

FUSILLI PASTA ALFREDO

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

(V)

CHICKEN PICCATA

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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DINNER BUFFETS

BUILD YOUR OWN

\$42 per person

minimum of 25 guests

Served with 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, 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)

DESSERTS

CHEF'S SELECTION OF DESSERTS

IF SELECTING 3 ENTRÉES: ADD AN ADDITIONAL \$5.00 PER PERSON

IF SELECTING 4 ENTRÉES: ADD AN ADDITIONAL \$9.00 PER PERSON

(GF) GLUTEN FREE
(V) VEGETARIAN

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3 COURSE PLATED DINNER

minimum of 15 guests

Served with unsweetened iced tea, freshly brewed coffee, decaf & selection of hot tea.

SALAD

select one

GARDEN SALAD (GF) (V)
romaine, iceberg, baby greens, cherry tomato,
local radish, cucumber, carrot,
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 PICCATA	cauliflower mash, lemon white wine caper sauce	\$33
CHICKEN PARMESAN	spaghetti pomodoro, toasted garlic rapini	\$33
BALSAMIC BRICK CHICKEN	parmesan potato, creamed corn, roasted garlic veloute	\$34
"CAST IRON" FILET MIGNON	whipped potato, agrodolce mushrooms, pearl onions, bone broth	(GF) \$50
GRILLED NEW YORK STRIP	fingerling potato, garlic mushrooms, gorgonzola butter	(GF) \$45
GRILLED TOP SIRLOIN STEAK FRITES	parmesan truffle fries, sauce chimichurri	(GF) \$37
SOLE FRANCAISE	yukon gold mashed potato, lemon white wine caper sauce	\$35
FAROE ISLAND SALMON	cauliflower puree, ADK marbled potato, blood orange burro	(GF) \$35
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

Entrée options continued on next page...

PRICING ABOVE REFLECTS THE SELECTION OF 1 ENTRÉE

IF SELECTING 2 ENTRÉES: ADD AN ADDITIONAL \$6.00 PER PERSON

IF SELECTING 3 ENTRÉES: ADD AN ADDITIONAL \$11.00 PER PERSON

IF REQUESTING TABLE SIDE ORDERING: ADD AN ADDITIONAL \$15.00 PER PERSON

(GF) GLUTEN FREE
(V) VEGETARIAN

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3 COURSE PLATED DINNER

DUET ENTRÉES

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

"CAST IRON SEARED" FILET & BUTTER POACHED LOBSTER TAIL	parsnip potato mousseline, bone broth, béarnaise	(GF) MP
BALSAMIC GRILLED CHICKEN & SHRIMP	ADK marble potato confit, heirloom carrot purée, pistachio pesto	(GF) \$55
"CAST IRON SEARED" FILET & JUMBO LUMP CRABCAKE	brown butter whipped yukon potato, poblano corn relish	\$65
CHICKEN & SALMON PICCATA	cauliflower purée, verjus spinach, lemon butter caper sauce	\$53

DESSERT

select one

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

OPTIONAL APPETIZER ADD-ON

PAN-SEARED DIVER SEA SCALLOP	parsnip purée, romesco sauce, black trumpet, blood orange	(GF) \$14
WHITE SHRIMP COCKTAIL	remoulade, cocktail sauce, lemon	(GF) \$14
VEAL BOLOGNESE	traditional ragu, rigatoni pasta, grana padano	\$11
ORECCHIETTE PASTA	crushed broccoli, miso, chili flake, grana padano snow	(V) \$10
LOBSTER BISQUE	tahitian vanilla bean, cognac, tarragon crème fraiche	\$12
CRAB CAKE	corn cream, watercress salad, brown butter vinaigrette	\$14
ARTISANAL CHARCUTERIE & CHEESE	prosciutto, soppressata, reserve cheddar, camembert, cornichons, ale mustard, fig jam, mixed olives, almonds, crackers	\$11

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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.

FIXED PRICED HOSTED BAR

(subject to service charge & tax)

FIRST HOUR	\$17 PER PERSON
SECOND HOUR	\$14 PER PERSON
THIRD HOUR	\$12 PER PERSON
EACH ADDITIONAL HOUR	\$9 PER PERSON
BEVERAGE PACKAGE (AGES 6-20)	\$4 PER PERSON, PER HOUR

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 House 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

(tax included)

CONSUMPTION BAR

(subject to service charge & tax)

MIXED DRINK	(per drink)	\$8.00	\$7.50
DOMESTIC BEER	(per bottle)	\$5.00	\$4.50
IMPORTED BEER	(per bottle)	\$6.25	\$5.75
HOUSE WINE	(per glass)	\$9.50	\$9.00
SOFT DRINKS	(per drink)	\$3.00	\$2.75
BOTTLED WATER	(per bottle)	\$3.00	\$2.75
CORDIALS	(per drink, upon prior request)	\$9.50	\$9.00

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 server, per hour will apply if you'd like to have a dedicated server to offer cocktail service to your guests.

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EVENT POLICIES & IMPORTANT INFORMATION

- DEPOSITS & PAYMENTS -

Final estimated total payment will be due three (3) days prior to the event with final guaranteed number of attendees. Personal checks can only be accepted if received fourteen (14) days or more prior to the event date.

- CHILDREN'S MEALS -

Children ages 5 and under:	no charge
Children ages 6-11:	50% discount off adult price
Children ages 12-20:	full menu price

- ALCOHOL POLICY -

Guests who appear to be under the age of 30 will be asked to provide proper identification. No shots or pitchers of alcohol will be served under any circumstances for any event. No alcohol will be served to any guest without proper identification or who appears to be intoxicated.

- CERTIFICATE OF INSURANCE POLICY -

All vendors will be required to provide an insurance certificate naming The Queensbury Hotel for all lines of applicable coverage for limits agreed to based on the nature of the event.

- GUARANTEES -

Firm guaranteed attendance is due to your Catering Manager three (3) business days prior to your event.

- AUDIO VISUAL -

All Audio Visual needs will be handled through our in-house provider. Please see your Sales Manager or Conference Service Manager for a price list and contact information.

- ROOM ACCESS & SETUP TIME -

Your event space is available starting and ending with your contracted times. If additional time is required for set-up or décor, it is your responsibility to notify your Sales or Service Manager in advance to see if this is possible. Additional fees may apply.

- PREFERRED VENDORS -

To enhance your experience at The Queensbury, we will be happy to provide you with a list of preferred vendors that can supply goods or services. For any such arrangements, The Queensbury serves only as a liaison and assumes no responsibility or liability pertaining to such matters.