



BREAKFAST BUFFETS

RISE & SHINE

\$14 per person
minimum of 10 guests

- freshly brewed coffee, decaf & selection of hot tea
- assorted juices
- chef's selection of pastries, assorted bagels, cream cheese, butter, jams (V)
- yogurt parfait bar, fresh fruit, house granola honey, bananas (V)
- steel cut oatmeal, brown sugar, warm new york maple syrup (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)
- chef's selection of pastries, breads & muffins (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 (VE)	\$5
buttermilk biscuits, sausage gravy	\$4
english muffin sandwich, fried egg, bacon, aged cheddar	\$7
buttermilk pancakes, new york state maple syrup (V)	\$4
classic eggs benedict, poached egg, canadian bacon, hollandaise	\$6
chef attended omelet station	\$9

chef fee will apply: \$75.00 per chef, per hour

(GF) GLUTEN FREE
(V) VEGETARIAN
(VE) VEGAN

****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 · \$15

FULL DAY · 8 HOURS · \$20

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

\$16

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

\$15

per person, per hour

WELCOME TO THE PUB

mozzarella sticks, marinara, buffalo chicken bites, blue cheese dip, house potato chips,
warm soft pretzels, I.P.A. beer cheese, franks en croute, spicy mustard,
freshly brewed coffee, decaf, selection of hot tea, assorted sodas, bottled water

\$19

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	(VE)	\$5.00 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

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BRUNCH BUFFET

\$39 per person

minimum of 20 guests

chef's selection of pastry
assorted juices, unsweetened iced tea,
freshly brewed coffee, decaf & selection of hot tea

COLD SELECTIONS

FRESH FRUIT DISPLAY

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

GARDEN SALAD

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

CAESAR SALAD

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

HOT SELECTIONS

QUICHE FLORENTINE

spinach, caramelized onion, gruyere (GF) (V)

TRADITIONAL EGGS BENEDICT

APPLEWOOD SMOKED BACON (GF)

PORK SAUSAGE LINKS (GF)

ROASTED RED BLISS POTATO

BLUEBERRY PANCAKES

pure new york state maple syrup (V)

FRIED CHICKEN & WAFFLES

hot honey, maple butter

MIXED MUSHROOM TORTELLINI

english peas, dried tomato, porcini truffle cream, parmigiano-reggiano (V)

DESSERTS

SNICKERDOODLES, COCONUT CHOCOLATE MOUSSE, CARROT CAKE

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LUNCH BUFFETS

BUILD YOUR OWN

\$34 per person

minimum of 20 guests

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

SALADS

select two

GARDEN SALAD

romaine, baby greens, cherry tomato, radish, cucumber, carrot, sherry vinaigrette (GF) (V)

CAESAR SALAD

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

HARVEST SALAD

mixed lettuce, granny smith apple, dried cranberries, candied pecans, blue cheese, maple balsamic dressing (GF) (V)

SOUP

select one

NEW ENGLAND CLAM CHOWDER

common crackers

BUTTERNUT SQUASH & APPLE BISQUE

spiced crème fraîche (GF) (V)

ROASTED PLUM TOMATO BISQUE

basil, parmesan cheese (GF) (V)

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 & FOUR CHEESE cheddar, fontina, parmesan, gruyere

SAUTÉED FAROE ISLAND SALMON lemon dill butter (GF)

CHICKEN MARSALA mixed mushroom marsala sauce

CHICKEN SALTIMBOCA sage, prosciutto, provolone, mushroom madeira

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

MIXED MUSHROOM TORTELLINI english peas, dried tomato, porcini truffle cream, parmigiano-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 \$6.00 PER PERSON

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LUNCH BUFFETS

ITALIAN CUCINA

\$32 per person

minimum of 20 guests

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

SOUP

ITALIAN WEDDING SOUP

meatballs, spinach, chicken broth, ditalini pasta

SALADS

CAESAR SALAD

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

GARDEN SALAD

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

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

san marzano tomato, tuscan herbs,
parmigiano-reggiano (V)

SEASONAL VEGETABLE

toasted garlic olive oil,
fresh snipped herbs (GF) (V)

DESSERTS

CHEESECAKE CHOCOLATE BUDINO

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LUNCH BUFFETS

PICNIC COOKOUT

\$27 per person

minimum of 20 guests

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

SALADS

DELI STYLE POTATO SALAD

dill mayo, celery,
red onion, hard boiled egg (GF) (V)

GARDEN SALAD

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

SIDES

BAKED BEANS

brown sugar, mustard, black pepper bacon (GF)

CORN ON THE COB

milk poached, sweet parsley butter (GF) (V)

MACARONI AND FOUR CHEESE

cheddar, fontina, parmesan, gruyere (V)

FROM THE GRILL

HAMBURGERS, BEEF HOT DOGS, CHICKEN BREASTS

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

DESSERTS

STRAWBERRY SHORTCAKE ASSORTED COOKIES

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LUNCH BUFFETS

NEW YORK DELI

\$25 per person

minimum of 20 guests

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

SOUP

ROASTED PLUM TOMATO BASIL BISQUE

parmigiano-reggiano (V)

SALADS

GARDEN SALAD

mixed lettuce, cherry tomato, radish
cucumber, heirloom carrot, ranch and balsamic dressing (GF) (V)

PASTA SALAD

bell peppers, sun-dried tomato, olives,
artichoke hearts, italian dressing (V)

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 LEMON BARS

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PLATED LUNCH

3 COURSE 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
romaine, baby greens, cherry tomato, radish,
cucumber, carrot, sherry vinaigrette (GF) (V)

**BUTTERNUT SQUASH
& APPLE BISQUE**
spiced crème fraîche (GF) (V)

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

CLEAR BROTH MINISTRONE
ditalini pasta, pecorino cheese (V)

HARVEST SALAD
mixed lettuce, granny smith apple, dried cranberries,
candied pecans, blue cheese, maple balsamic dressing
(GF) (V)

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	\$23
CHICKEN COBB SALAD	mixed lettuce, applewood smoked bacon, tomato, olives, crumbled blue cheese, hard boiled egg, ranch (GF)	\$24
SOUTHWEST CHIMMICHURI SIRLOIN SALAD	mixed lettuce, tomato, roasted corn, red onion, black beans, crispy tortilla strips, cheddar jack cheese, chipotle ranch dressing	\$26
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 LUNCH

HOT ENTRÉES

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CHICKEN MARSALA	mixed mushroom marsala sauce	\$26
CHICKEN PICCATA	cauliflower mash, lemon white wine caper sauce	\$26
CHICKEN PARMESAN	spaghetti pomodoro	\$26
"PETITE" GRILLED TOP SIRLOIN	mashed potato, gorgonzola blue cheese, tomato bruschetta (GF)	\$32
BALSAMIC BEEF TIPS	mushrooms, red wine, organic polenta	\$25
PARMESAN PANKO BAKED ATLANTIC COD	bruschetta tomato, potato purée, lemon chive butter	\$26
SAUTÉED FAROE ISLAND SALMON	ancient grain rice pilaf, scampi butter (GF)	\$28
OPEN FACED TURKEY MELT	house roasted turkey, bacon cornbread stuffing, gravy, aged cheddar, toasted sourdough, bourbon cranberry sauce	\$24
RIGATONI BOLOGNESE	rich meat ragu, basil, parmesan toscano	\$25
MUSHROOM BOURGUIGNON	wilted greens, organic polenta (GF) (V)	\$25
VEGETABLE RISOTTO PRIMAVERA	corn, pea pesto, squash, heirloom carrot, pea shoots, aged goat cheese (GF) (V)	\$24

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 \$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

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BOXED LUNCHES

SELECT 2 SANDWICHES
\$22 per person

-OR-

SELECT 3 SANDWICHES
\$24 per person

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

VEGETABLE WRAP

lettuce, tomato, cucumber, radish, carrot, red onion, avocado spread (VE)

INCLUDES

new york apple, potato chips
side of mayonnaise and mustard
(2) chocolate chip cookies
bottled water

An even 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

\$23 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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HORS D'OEUVRES

TIER ONE \$75 PER 25 PIECES

GREEN PEA HUMMUS	cilantro, sunflower seed, toasted crackers (VE)
ROASTED BEET TARTAR	truffle mustard, cashew cream, belgium endive (VE)
VEGAN CRAB CAKE	roasted red pepper remoulade (VE)
WARM CAPRESE BRUSCHETTA	olive oil poached tomato, fresh mozzarella, pesto, garlic, crostini (V)
VEGETABLE SPRING ROLL	ginger soy sauce, duck sauce (V)
CRISPY BRUSSELS SPROUTS	maple, bourbon, bacon, parmesan
FRANKS EN CROUTE	IPA beer cheese sauce
CRISPY CAJUN POPCORN CHICKEN	honey mustard sauce
CAULIFLOWER SOUFFLÉ	aged cheddar, chives (V)
NEAPOLITAN MEATBALL	parmesan potato purée, roasted tomato demi
HULI-HULI CHICKEN SKEWER	pineapple ginger dip (GF)
KOREAN GOCHUJANG BBQ MEATBALL	scallion, toasted sesame seeds
ASPARAGUS FRITTATA	lemon thyme, aged goat cheese (GF) (V)
SPINACH ARTICHOKE PUFF	smoked gouda, caramelized onion (V)

TIER TWO \$115 PER 25 PIECES

BRAISED SHORT RIB	boursin, giardiniera, cress, toasted croute
BEEF WELLINGTON	horseradish dijon
SPICY TEQUILA SHRIMP	avocado salad, ancho chili vinaigrette, belgium endive (GF)
PHILLY CHEESECAKE CROSTINI	shaved tenderloin, onion confit, pickled peppers, aged provolone sauce
WILD WHITE SHRIMP COCKTAIL	spicy cocktail sauce (GF)

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(VE) VEGAN

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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 croute with blackberry thyme honey, sweet onion and smoked gouda artichoke dip	\$27
FARMER'S MARKET CHEESE BOARD	an assortment of artisan soft and firm cheeses, seasonal condiments, crackers and crouts (V)	\$12
ANTIPASTI	an assortment of artisan salumi, aged provolone, gorgonzola picante, fresh mozzarella, mixed olives, pickled peppers, artichoke salad, fig jam, honeycomb, dijon mustard, crackers, country bread	\$14
CHARCUTERIE & FARMER'S MARKET CHEESE BOARD	an assortment of cured salumi, soft and firm cheeses, seasonal condiments, crackers and croute	\$13
THE VEGAN	avocado hummus, tomatillo salsa verde, roasted red pepper salnut spread, pita, crackers, vegetable crudite, green goddess dressing (VE)	\$12
FRESH FRUIT DISPLAY	sliced seasonal fruit, melons, berries (V) (GF)	\$9
CHEF'S GARDEN CRUDITE	seasonal selections, buttermilk ranch dressing (V) (GF)	\$9
CHIPS & SALSA BAR	white corn tortilla chips, warm queso, salsa rojo, guacamole (V)	\$10
PRETZEL BAR	warm soft pretzels, pretzel bites, cheddar ale beer cheese, spicy mustard (V) (GF)	\$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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RECEPTION STATIONS

minimum of 25 guests

Pricing is per person, per hour.

ASIAN MARKET	char siu pork, duck fat fried black forbidden rice, mini vegetable egg rolls, chinese mustard, crab rangoon, sweet and sour sauce	\$15
THE TAVERN	hawaiian huli huli grilled chicken wings, cheeseburger sliders, jalapeño poppers, onion rings, parmesan truffle fries, Q sauce, garlic aioli, ketchup	\$19
A WALK ON THE PHILLY SIDE	a trio of mini philly cheese steaks: classic shaved beef ribeye, american cheese fondue grilled chicken, pepperoncini, bell pepper, onions, smoked gouda roasted portabello mushroom, bell pepper, onion and provolone	\$14
CAST IRON PAN PIZZA	margherita: fresh mozzarella, pomodoro, pesto artisanal pepperoni: four cheese blend, pomodoro	\$13
STREET TACOS	beef barbacoa, chicken tinga, flour & corn tortillas, hard taco shells, queso asadero cheese, salsa rojo, salsa verde, guacamole, cilantro lime crema, shredded lettuce, diced tomato, pickled red onion, lime wedges, jalapeño	\$14
MAC & CHEESE BAR	kansas city bbq pulled pork, buttermilk fried chicken bites, broccoli, chopped smokehouse bacon, herb butter bread crumb, blue cheese, buffalo sauce	\$14

CHEF ATTENDED STATIONS

minimum of 25 guests

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

BUTTER BASTED WHOLE ROASTED TURKEY	bacon sage cornbread stuffing, pan gravy, orange cranberry spread, artisan rolls	\$13
GARLIC & ROSEMARY CRUSTED BEEF RIB ROAST	chive horseradish cream, french onion au jus, artisan rolls	\$16
LEMON THYME ROASTED WHOLE CAPON CHICKEN	brown butter parmesan mashed potato, roasted garlic creamed corn	\$12
BAKED BONE-IN COUNTRY HAM	cider maple glaze, grain mustard aioli, buttermilk biscuits	\$13
SPECIALTY PASTA STATION	sweet italian sausage, sautéed mushrooms, broccoli, sun-dried tomato, fresh herbs, pecorino-romano, crushed red pepper, parmigiano garlic bread	\$14

REQUIRED CHEF FEE FOR ALL CHEF-ATTENDED STATIONS: \$75 PER CHEF, PER HOUR

SELECT 2 PASTAS:	penne · rotellini · farfalle · fusilli
SELECT 2 SAUCES:	san marzano pomodoro (GF) · parmesan crema (V) ala vodka with smoked bacon · bolognese

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DINNER BUFFETS

THE Q

\$44 per person

minimum of 25 guests

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

SALADS

GARDEN SALAD BAR

buttermilk ranch, dark balsamic (V)

CAPRESE TORTELLINI PASTA SALAD (V)

ENTRÉES

Served with Kansas City and North Carolina house BBQ sauces on the side

SWEET TEA AND LEMON BRINED CHICKEN (GF)

DRY SPICE RUBBED ST. LOUIS PORK RIBS (GF)

HERB GARLIC MARINATED NEW YORK STRIP STEAKS (GF)

SIDES

CHEESY JALAPEÑO CORN (V)

BAKED POTATO

assorted toppings

CORN BREAD & BUTTERMILK BISCUITS

honey butter (V)

DESSERTS

BLUEBERRY CRUMBLE

CHOCOLATE PEANUT BUTTER PIE

(GF) GLUTEN FREE
(V) VEGETARIAN
(VE) VEGAN

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DINNER BUFFETS

THE LITTLE ITALY

\$44 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, pecorino romano, house dressing

GARDEN SALAD BAR

gorgonzola dressing, balsamic vinaigrette (V)

SECONDI

Served with assorted breads and butter.

GARGANELLI POMODORO

basil, parmesan, chili flake (V)

TUSCAN CHICKEN

sun-dried tomato, spinach, parmesan crema

OVEN-POACHED SALMON

lemon, olive, caper, pistachio butter (GF)

STRACATTO - ITALIAN POT ROAST

pancetta, chianti, rosemary

ROASTED MARBLED POTATO

sea salt, herb butter (GF) (V)

STEAMED SEASONAL VEGETABLE

(GF) (V)

DOLCI

TIRAMISU & CANNOLIS

(GF) GLUTEN FREE
(V) VEGETARIAN
(VE) VEGAN

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DINNER BUFFETS

BUILD YOUR OWN

\$45 per person

minimum of 25 guests

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

SALADS

select two

GARDEN SALAD BAR

buttermilk ranch,
vinaigrette dressing (GF) (V)

CAESAR SALAD

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

HARVEST SALAD

mixed lettuce, granny smith apple, dried cranberries,
candied pecans, blue cheese, maple balsamic dressing (GF) (V)

ENTRÉES

select three

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

CHICKEN MARSALA	mixed mushrooms, marsala wine sauce
CHICKEN FRANCESE	lemon, fine herbs, white wine butter
HONEY BALSAMIC ROASTED CHICKEN	chicken breast, tomato confit, chicken veloute, parsley sauce (GF)
MAPLE BRINED & ROASTED TURKEY	sage bread stuffing, roasted garlic thyme gravy, orange cranberry relish
OVEN POACHED NORWEGIAN SALMON	lemon, garlic, parsley butter (GF)
MEDITERRANEAN BAKED COD	heirloom tomato, mixed olive, cherry pepper, roasted garlic, lemon, thyme (GF)
BEEF BOURGUIGNON	bacon, mushroom, carrot, pearl onion, burgundy wine sauce
GRILLED NEW YORK STRIP	worchestershire butter, natural jus
VEAL BOLOGNESE	traditional ragu, rigatoni pasta, grana padano cheese
PENNE ALLA VODKA	san marzano tomato, tuscan herbs, parmesan-reggiano (V)
TORTELLINI ALFREDO	asiago cheese sauce (V)
PERNIL STYLE PORK SHOULDER ROAST	sofrito, adobo, cilantro, garlic
CARIBBEAN PLANTAIN CURRY	sweet potato, kidney bean, pigeon pea, coconut curry sauce (GF) (VE)
MUSHROOM BOURGUIGNON	mixed mushrooms, lentil, carrot, onion, burgundy wine sauce (GF) (VE)

DESSERTS

CHEF'S SELECTION OF DESSERTS

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

(GF) GLUTEN FREE
(V) VEGETARIAN
(VE) VEGAN

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PLATED DINNER

3 COURSE DINNER

minimum of 15 guests

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

SALAD

select one

GARDEN SALAD

romaine, baby greens, cherry tomato, radish, cucumber, carrot, sherry vinaigrette (GF) (VE)

BURRATA & BEETS

roasted seasonal beets, heirloom tomato, blood orange, pistachio vinaigrette (GF) (V)

HARVEST SALAD

mixed lettuce, granny smith apple, dried cranberries, candied pecans, blue cheese, maple balsamic dressing (GF) (V)

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	\$35
CHICKEN PARMESAN	spaghetti pomodoro	\$35
BALSAMIC BRICK CHICKEN	parmesan potato, creamed corn, roasted garlic veloute	\$36
"CAST IRON" FILET MIGNON	fingerling potato, creamed spinach, king oyster mushroom, sauce béarnaise (GF)	\$51
GRILLED NEW YORK STRIP	fingerling potato, garlic mushrooms, gorgonzola butter (GF)	\$47
GRILLED TOP SIRLOIN	roasted garlic mashed potato, sauce chimichurri (GF)	\$38
SOLE FRANCAISE	five grain rice pilaf, lemon white wine sauce	\$36
FAROE ISLAND SALMON	black forbidden rice, miso mustard butter (GF)	\$36
BAKED ATLANTIC COD	panko crust, lemon herb butter	\$34
VEGETABLE RISOTTO PRIMAVERA	corn, pea pesto, squashes, heirloom carrot, pea shoots, aged goat cheese (V)	\$32
CARIBBEAN PLANTAIN CURRY	sweet potato, kidney bean, pigeon pea, coconut curry sauce (VE)	\$33
MUSHROOM BOURGUIGNON	mixed mushrooms, lentil, carrot, onion, burgundy wine sauce (VE)	\$33

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
(VE) VEGAN

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3 COURSE 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)	\$43
"CAST IRON SEARED" FILET & JUMBO LUMP CRABCAKE	brown butter whipped yukon potato, poblano corn relish	MP
CHICKEN & SALMON PICCATO	cauliflower purée, verjus spinach, lemon butter caper sauce	\$43

DESSERT

select one

FLOURLESS BELGIAN CHOCOLATE CAKE chocolate ganache, amaretto cream (GF)	STRAWBERRY BISCUIT SHORTCAKE candied strawberries, vanilla bean crema
NEW YORK CHEESECAKE salted caramel sauce	DARK CHOCOLATE MOUSSE TART raspberry sauce (VE)

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

OPTIONAL APPETIZER ADD-ON

PAN-SEARED DIVER SEA SCALLOP	parsnip purée, romesco sauce, black trumpet, blood orange (GF)	\$17
WHITE SHRIMP COCKTAIL	traditional cocktail sauce, tangled greens, lemon (GF)	\$15
VEAL BOLOGNESE	traditional ragu, rigatoni pasta, grana padano	\$12

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(V) VEGETARIAN
(VE) VEGAN

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BEVERAGE & BAR PACKAGES

All packages include liquor, house wine, domestic/imported beer 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, Malibu Rum, Captain Morgan Rum, Jack Daniels, Dewar's, Jose Cuervo Tequila, 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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THE QUEENSBURY HOTEL

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.

- RECOMMENDED 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.