



BREAKFAST BUFFETS

breakfast offerings only available in the morning, buffets must begin no later than 11am

GREAT START

\$14 per person

minimum of 10 guests

freshly brewed coffee, decaf & selection of hot tea
 assorted juices
 harvest fruit display (GF)(V)
 chef's selection of pastries, assorted bagels, cream cheese, butter, jams (V)

SMART START

\$21 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 (V)
 scrambled eggs (GF)
 pork sausage links (GF)
 applewood smoked bacon (GF)
 country fried potatoes, onions, peppers (GF)(V)
 cinnamon vanilla french toast, new york maple syrup

BREAKFAST ACCOMPANIMENTS

		PER PERSON PRICE
STEEL CUT OATMEAL	brown sugar, raisins, bananas, nys maple syrup (VE)	\$6
BUTTERMILK BISCUITS	sausage gravy	\$6
ENGLISH MUFFIN SANDWICH	fried egg, bacon, aged cheddar	\$7
BUTTERMILK PANCAKES	new york maple syrup (V)	\$6
CLASSIC EGGS BENEDICT	poached egg, canadian bacon, hollandaise	\$7
OMELET STATION	chef attended, made-to-order	\$10
	<i>chef fee will apply. \$75.00 per chef, per hour estimated 1 chef per 50 guests</i>	



BREAKS

minimum of 10 guests

HOT BEVERAGE BREAK

freshly brewed coffee & decaf
selection of hot tea
hot chocolate

\$9
per person, per hour

COLD BEVERAGE BREAK

assorted juices
assorted soft drinks (pepsi products)
bottled water

\$11
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 · \$16
FULL DAY · 8 HOURS · \$21

pricing per person, replenished as needed

HEALTHY BREAK (v)

assorted protein & granola bars
whole fruit
just water
freshly brewed coffee & decaf
selection of hot tea
assorted soft drinks (pepsi products)
bottled water

\$17
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

\$16
per person, per hour

WELCOME TO THE PUB

mozzarella sticks, marinara
buffalo chicken bites, blue cheese dip
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

\$21
per person, per hour



A LA CARTE ITEMS

HOT BEVERAGES

FRESHLY BREWED COFFEE	\$47.00 / GALLON
FRESHLY BREWED DECAFFEINATED COFFEE	\$47.00 / GALLON
SELECTION OF HOT TEA	\$47.00 / GALLON
HOT CHOCOLATE	\$42.00 / GALLON

COLD BEVERAGES

UNSWEETENED ICED TEA WITH LEMON	\$22.00 / GALLON
LEMONADE	\$22.00 / GALLON
CANS OF SOFT DRINKS (ASSORTED PEPSI PRODUCTS)	\$3.00 / EACH
BOTTLED WATER	\$3.00 / EACH
BOTTLED SARATOGA WATER (SARATOGA SPRINGS, NY)	\$3.75 / EACH
JUST WATER (GLENS FALLS, NY)	\$3.50 / EACH
GATORADE	\$3.25 / EACH

FOOD ITEMS

ASSORTED YOGURTS	(GF)(V)	\$3.00 / EACH
STEEL CUT OATMEAL, BROWN SUGAR, RAISINS	(VE)	\$6.00 / PER PERSON
ASSORTED MUFFINS	(V)	\$24.00 / DOZEN
ASSORTED PASTRIES	(V)	\$24.00 / DOZEN
ASSORTED BAGELS, CREAM CHEESE, WHIPPED BUTTER	(V)	\$32.00 / DOZEN
CHOCOLATE BROWNIES	(V)	\$26.00 / DOZEN
ASSORTED COOKIES	(V)	\$25.00 / DOZEN



BRUNCH BUFFET

\$40 per person

minimum of 25 guests

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

SALADS *select two*

- FRUIT SALAD** rosemary, greek yogurt, almond sugar bark (GF)(V)
- FRENCH POTATO SALAD** mixed marbled potato, dill, cornichon, whole grain mustard vinaigrette (GF)(V)
- CAESAR SALAD** romaine hearts, garlic croutons, parmigiano-reggiano, house caesar dressing
- MEDITERRANEAN SALAD BAR** mixed lettuces, greek feta, kalamata olive, cherry tomato, cucumber, pepperoncini, red onion, croutons, garlic dressing (V)

EGGS *select one*

- CLASSIC SCRAMBLED EGGS** reserve cheddar cheese, fine herbs (V)
- CAPRESE FRITTATA AFFOGATO** fresh mozzarella, cacciatore tomato, pine nut pesto (V)
- HUEVOS RANCHEROS CAST IRON SKILLET** chorizo potato hash, black beans, avocado, pico de gallo (GF)
- EGGS BENEDICTINE** double smoked canadian bacon, griddled english muffin, house citron hollandaise

FROM THE SMOKEHOUSE

select one

- APPLEWOOD SMOKED BACON** (GF)
- PORK SAUSAGE LINKS** (GF)
- CHICKEN APPLE SAUSAGE** (GF)

FROM THE GRIDDLE *select one*

- BLUEBERRY PANCAKES** pure new york maple syrup (V)
- BRIOCHE FRENCH TOAST** strawberry compote, maple cream (V)
- FRIED CHICKEN & WAFFLES** hot honey and maple butter

PASTAS *select one*

- THREE CHEESE BAKED TORTIGLIONI** pomodoro sauce (V)
- CHICKEN CAVATAPPI** balsamic grilled chicken, mushrooms, piquillo peppers, pesto

DESSERTS

ASSORTED MINIATURE PASTRIES, COOKIES AND CHEESECAKE



LUNCH BUFFETS

BUILD YOUR OWN

\$36 per person

minimum of 20 guests

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

SALADS

two included

CAESAR SALAD

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

MEDITERRANEAN SALAD BAR

mixed lettuce, greek feta,
cherry tomato, cucumber,
sliced pepperoncini, kalamata olive,
red onion, croutons, garlic dressing (V)

SOUP

select one

BUTTERNUT SQUASH & APPLE BISQUE

spiced crème fraîche (GF)(V)

ROASTED PLUM TOMATO BISQUE

basil, parmesan cheese (GF)(V)

CREAMY BROCCOLI CHEDDAR

reserve cheddar (V)

RUSTIC ITALIAN TORTELLINI

sweet sausage, spinach, soffrito

ENTRÉES

select two

All entrées served with seasonal starch and vegetable, artisan rolls and butter.

CAJUN SHRIMP AND GRITS bell peppers, onions, reserve cheddar grits, bourbon butter (GF)

CHURRASCO GRILLED FLANK STEAK garlic mushrooms, chimichurri sauce (GF)

MAPLE BRINED ROASTED TURKEY BREAST sage bread stuffing, roasted garlic thyme gravy, orange cranberry relish

CHICKEN MARSALA mixed mushroom marsala sauce

'ONE POT' SPANISH CHICKEN AND RICE chicken breast, thighs, chorizo, olives, peas, carrots, saffron rice, rich chicken broth (GF)

APPLE CIDER BRAISED PORK SHOULDER apples, onions, celery, parsnips, balsamic honey (GF)

YANKEE POT ROAST porcini mushroom gravy (GF)

PENNE ALLA VODKA pomodoro, parmigiano-reggiano, basil (V)

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

DESSERTS

CHEF'S SELECTION OF DESSERTS

IF SELECTING 3 ENTRÉES: ADD AN ADDITIONAL \$7.00 PER PERSON



LUNCH BUFFETS

ITALIAN CUCINA

\$34 per person

minimum of 20 guests

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

SOUP

RUSTIC ITALIAN TORTELLINI

sweet sausage, spinach, soffrito

SALADS

CAESAR SALAD

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

MEDITERRANEAN SALAD BAR

mixed lettuce, greek feta, cherry tomato, cucumber,
sliced pepperoncini, kalamata olive,
red onion, croutons, garlic dressing (V)

ENTRÉES

Served with garlic rolls and butter.

RIGATONI BOLOGNESE

rich meat ragu, basil,
parmesan toscano

PENNE A LA VODKA

pomodoro, basil,
parmigiano-reggiano (V)

CHICKEN CACCIATORE

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

SEASONAL VEGETABLE

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

DESSERTS

SEASONAL ITALIAN CHEESECAKE
CHOCOLATE BUDINO TARTS



LUNCH BUFFETS

PICNIC COOKOUT

\$29 per person

minimum of 20 guests

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

SALADS

COLESLAW

red and green cabbage, shredded carrot,
buttermilk apple cider shallot dressing (GF)(V)

TOSSED GARDEN SALAD

mixed lettuces, cherry tomato, cucumber,
heirloom carrot, ranch and balsamic dressings (GF)(V)

SIDES

14-HOUR BEEF BRISKET BEER BAKED BEANS

slab bacon, tri-color beans, dark beer, poblano peppers, kansas city bbq sauce

MEXICAN STREET CORN SKILLET

cilantro, green onion, cotija cheese (V)

MACARONI AND FOUR CHEESE

cheddar, fontina, parmesan, gruyere (V)

FROM THE GRILL

STEAKHOUSE BURGERS, ALL BEEF HOT DOGS, HERB MARINATED CHICKEN BREASTS

soft baked rolls,
american and cheddar cheese,
lettuce, tomato, onion,
mayonnaise, dijon mustard, ketchup, pickle relish

DESSERTS

S'MORES BROWNIES

ASSORTED COOKIES



LUNCH BUFFETS

NEW YORK DELI

\$27 per person

minimum of 20 guests

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

SOUP

select one

BUTTERNUT SQUASH & APPLE BISQUE

spiced crème fraîche (GF)(V)

ROASTED PLUM TOMATO BISQUE

basil, parmesan cheese (GF)(V)

CREAMY BROCCOLI CHEDDAR

reserve cheddar (V)

SALADS

two included

TOSSED GARDEN SALAD

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

BRUSCHETTA PASTA SALAD

cherry tomato, fresh mozzarella, basil (V)

FROM THE CARVING BOARD

HOUSE ROASTED ROSEMARY TURKEY BREAST

ITALIAN CRUSTED ROAST BEEF

GRILLED AND SLICED MARINATED CHICKEN BREAST

soft kaiser rolls, sliced breads, tortilla wraps,
applewood smoked bacon,
american and cheddar cheese,
shredded lettuce, tomato, red onion, sliced pepperoncini,
mayonnaise, mustard, green goddess,
pickles, potato chips

DESSERTS

SIGNATURE COOKIE COLLECTION



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

BUTTERNUT SQUASH & APPLE BISQUE

spiced crème fraîche (GF)(V)

ROASTED PLUM TOMATO BISQUE

basil, parmesan cheese (GF)(V)

RUSTIC ITALIAN TORTELLINI

sweet sausage, spinach, sofrito

GARDEN SALAD

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

CAESAR SALAD

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

THE MEDITERRANEAN

mixed lettuce, greek feta, cherry tomato, cucumber, sliced pepperoncini, kalamata olive, red onion, croutons, garlic dressing (V)

COLD ENTRÉES

select one entrée from either the cold or hot selections

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

CHICKEN CAESAR SALAD	romaine hearts, garlic croutons, parmigiano-reggiano cheese, house caesar dressing	\$24
CHICKEN COBB SALAD	mixed lettuces, applewood smoked bacon, tomato, black olive, crumbled blue cheese, hard boiled egg, avacodo ranch dressing (GF)	\$25
GRILLED BISTRO STEAK SALAD	mixed lettuces, fresh herbs, blue cheese, grilled corn, cherry tomato, red onion, balsamic dressing (GF)	\$28

Entrée options and desserts continued on next page...



PLATED LUNCH

3 COURSE LUNCH

HOT ENTRÉES

select one entrée from either the cold or hot selections

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

MISO GLAZED KING TRUMPET MUSHROOM	okinawan sweet potato, rapini, tahini cream, parsley sauce (GF)(VE)	\$26
ROASTED CAULIFLOWER & EGGPLANT STEAK	potato cream, caramelized leek, saffron, vegan demi (GF)(VE)	\$26
MISO MUSHROOM RISOTTO	shitake, beech and oyster mushrooms, roasted beet, runner beans (GF)(VE)	\$25
THE HOT BROWN	fresh roasted turkey breast, thick-cut bacon, sliced tomato, smoked gouda mornay, toasted garlic bread	\$26
CHICKEN MARSALA	mixed mushrooms, marsala sauce	\$27
CHICKEN PICCATA	parmesan mashed cauliflower, wilted spinach, lemon caper butter sauce	\$27
CHICKEN PARMESAN	spaghetti pomodoro	\$27
BALSAMIC BEEF TIPS	mushrooms, red wine, organic polenta (GF)	\$26
HOT OPEN FACE BRISKET SANDWICH	12-hour braised brisket, mushroom onion gravy, boursin garlic bread	\$27
GRILLED MAHI	coconut basmati rice, passion fruit butter (GF)	\$25
RIGATONI BOLOGNESE	rich meat ragu, basil, parmesan toscano	\$26

DESSERTS

select one

DARK CHOCOLATE MOUSSE TART
raspberry sauce

TIRAMISU
lady fingers, espresso, rum,
mascarpone cream

ITALIAN CHEESECAKE
lemon blueberry preserve

TRADITIONAL KEY LIME PIE
graham cracker crust,
chantilly 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



BAGGED LUNCHES

SELECT 2 SANDWICHES
\$23 per person

-OR-

SELECT 3 SANDWICHES
\$25 per person

SANDWICH SELECTIONS

select two or three

ITALIAN CRUSTED HOUSE ROASTED BEEF

imported provolone cheese, lettuce, tomato,
horseradish aioli, bakery roll

HOUSE ROASTED ROSEMARY TURKEY BREAST

aged vermont cheddar, lettuce, tomato,
herb mayo, bistro roll

GRILLED CHICKEN BLT

smoked gouda, bacon, lettuce, tomato,
avocado spread, ciabatta

VERDE VEGETABLE

grilled portobello, red onion, bell pepper, zucchini,
walnut pesto, balsamic drizzle, gluten free bread (GF)(VE)

INCLUDES

seasonal apple
potato chips
chocolate brownie
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**



EXECUTIVE PLATED LUNCH

\$24 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 caesar dressing

-OR-

BUTCHER'S BURGER

aged vermont cheddar,
lettuce, tomato, red onion, toasted roll,
served with french fries, house pickle, condiments

DESSERT

LEMON CRÈME BRÛLÉE



HORS D'OEUVRES

TIER ONE SELECTIONS

\$75 PER 25 PIECES

butler passed

ROASTED BEET TARTARE	truffle mustard, cashew cream on belgium endive (VE)
SPINACH ARTICHOKE PUFF	smoked gouda, caramelized onion (V)
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 and duck sauces (V)
ASPARAGUS FRITTATA	lemon thyme, aged goat cheese (V)
CAULIFLOWER SOUFFLÉ	aged cheddar, chives (V)
CRISPY BRUSSELS SPROUTS	maple, bourbon, bacon, parmesan
CRISPY CAJUN POPCORN CHICKEN	honey mustard sauce
FRANKS EN CROUTE	IPA beer cheese sauce
GREEN PEA HUMMUS	cilantro, sunflower seed, toasted cracker (VE)
NEAPOLITAN MEATBALL	parmesan potato puree, roasted tomato demi
HULI-HULI CHICKEN SKEWER	pineapple ginger dip (GF)
KOREAN GOCHUJANG BBQ MEATBALL	scallion, toasted sesame seeds

TIER TWO SELECTIONS

\$115 PER 25 PIECES

butler passed

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



RECEPTION DISPLAYS

Pricing is per person, per hour.

THE HARVEST TABLE

CHARCUTERIE BOARD

calabrese salami, hot capicola, sweet sopresatta

ARTISANAL CHEESES

reserve tillamook cheddar, australian aged cheddar,
spanish manchego, danish blue, jarlsberg (V)(GF)

ACCOMPANIMENTS

whole grain mustard, dijon mustard, fig jam, cherry peppers,
pepperoncinis, mixed olives, pickles, crackers, pita, french bread (V)

FROM THE GARDEN

raw and grilled vegetable crudite, lemon hummus (VE)(GF)
green goddess dressing, ranch dressing (V)(GF)

FRESH FRUIT

seasonal fruit and berry mosaic (VE)(GF)

WARM BAKED DOUBLE CREAM NEW YORK BRIE SPREAD

pure maple candied pecan crumble (V)(GF)
crackers, crusty bread

LEMON SPINACH ARTICHOKE DIP

fontina, mozzarella, toasted pine nuts, fresh dill, tortilla chips (V)

\$34

CHARCUTERIE & FARMER'S MARKET CHEESE BOARD	an assortment of cured salumi, soft and firm cheeses, seasonal condiments, crackers and croutes	\$14
THE VEGAN	raw and grilled vegetable crudite, green goddess dressing, lemon hummus, roasted red pepper walnut spread, pita, crackers (VE)	\$13
FRESH FRUIT DISPLAY	sliced seasonal fruit, melons, berries (VE)(GF)	\$10
CHEF'S GARDEN CRUDITE	raw and grilled vegetables, buttermilk ranch, green goddess dressing (GF)(V)	\$11
CHIPS & SALSA BAR	white corn tortilla chips, warm queso, salsa rojo, guacamole (V)	\$11
PRETZEL BAR	warm soft pretzels, pretzel bites, cheddar ale beer cheese, spicy beer mustard (V)	\$11



CHILLED SEAFOOD DISPLAYS

All displays served with lemon wedges and mini tabasco sauce bottles.

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

EAST & WEST COAST OYSTERS ON THE HALF SHELL

bloody mary cocktail sauce, prosecco mignonette (GF)

MP

SPECIALTY 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

\$16

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

\$15

CAST IRON PAN PIZZA

margherita: fresh mozzarella, pomodoro, pesto
artisanal pepperoni: four cheese blend, pomodoro

\$14

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

\$15

MAC & CHEESE BAR

kansas city bbq pulled pork, buttermilk fried chicken bites, broccoli, chopped smokehouse bacon, herb butter bread crumb, blue cheese, buffalo sauce

\$15



CHEF-ATTENDED LIVE STATIONS

minimum of 25 guests

Pricing is per person, per hour.

HERB CRUSTED BEEF TENDERLOIN

agrodolce mushrooms and pearl onions, red wine demi (GF)

\$20

ROASTED GARLIC CRUSTED RACK OF DUROC PORK

mashed parsnip, bourbon apple cider sauce (GF)

\$16

MOROCCAN SPICED LAMB SHOULDER

onion gravy, mint gremolata (GF)

\$16

ROASTED FREE-RANGE TURKEY BREAST

48-hour citrus coriander dry-brined, chorizo cornbread stuffing, pan
gravy

\$14

SNAKE RIVER FARMS WHOLE BONE-IN HAM

rye bourbon mustard glaze (GF)

\$14

SPECIALTY PASTA STATION

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

\$15

select two pastas:

penne
cavatappi
tortellini
rigatoni

select two sauces:

pomodoro (V)
bolognese
alfredo (V)
ala vodka (V)

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



DINNER BUFFETS

THE Q

\$45 per person

minimum of 25 guests

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

SALADS

GARDEN SALAD BAR

butter milk 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

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

spiced whip

CHOCOLATE PEANUT BUTTER PIE



DINNER BUFFETS

THE LITTLE ITALY

\$45 per person

minimum of 25 guests

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

INSALATA

CAESAR SALAD

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

GARDEN SALAD BAR

gorgonzola dressing, balsamic vinaigrette (GF)(V)

SECONDI

Served with warm ciabatta bread and butter.

GARGANELLI POMODORO

basil, parmesan, chili flake (V)

BALSAMIC GRILLED CHICKEN

sunburst tomato, parmesan crema (GF)

BROILED SWORDFISH STEAKS

lemon caper sauce

SICILIAN GRILLED STEAK

sauce salmoriglio, agrodolce mushrooms and onions (GF)

ROASTED MARBLED POTATO

rosemary, olive oil, sea salt (GF)(V)

SEASONAL VEGETABLE

(GF)(V)

DOLCI

TIRAMISU

CLASSIC CHEESECAKE



DINNER BUFFETS

BUILD YOUR OWN

\$46 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

MEDITERRANEAN SALAD BAR

mixed lettuce, greek feta, cherry tomato, cucumber,
sliced pepperoncini, kalamata olive, red onion, croutons, garlic dressing (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)

BROILED SWORDFISH STEAKS lemon caper sauce (GF)

BEEF BOURGUIGNON bacon, mushroom, carrot, pearl onion, burgundy wine sauce (GF)

GRILLED FLAT IRON STEAK roasted mushrooms, pearl onions, cabernet sauce (GF)

VEAL BOLOGNESE traditional ragu, rigatoni pasta, grana padano cheese

PENNE ALLA VODKA pomodoro, parmesan- reggiano, basil (V)

TORTELLINI ALFREDO asiago cheese sauce (V)

MUSHROOM BOURGUIGNON mixed mushrooms, lentil, escarole, turnip, carrot, onion, burgundy wine sauce (VE)

PERNIL STYLE PORK SHOULDER ROAST sofrito, adobo, cilantro, garlic (GF)

GRILLED VEGETABLE LASAGNE gluten free pasta, cashew cheese, garlic greens, eggplant, zucchini,
butternut squash, rapini, san marzano tomato sauce (GF)(VE)

DESSERTS

CHEF'S SELECTION OF DESSERTS

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



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)(V)

CAESAR SALAD

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

BURRATA

balsamic roasted heirloom tomato, charred baby bell pepper, arugula, basil, balsamic syrup, toasted bread crumb (V)

THE MEDITERRANEAN

mixed lettuce, greek feta, cherry tomato, cucumber, sliced pepperoncini, kalamata olive, red onion, croutons, garlic dressing (V)

FRENCH BISTRO SALAD

bibb, romaine, red oak, pickled shallot, tarragon, roasted walnut, simple vinaigrette (GF)(V)

ENTRÉES

select one

pricing is per person

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

CHICKEN PICCATA	cauliflower mash, lemon white wine caper sauce	\$36
CHICKEN PARMESAN	spaghetti pomodoro	\$36
BALSAMIC BRICK CHICKEN	parmesan potato, creamed corn, roasted garlic veloute (GF)	\$37
"CAST IRON" FILET MIGNON	yukon gold whipped potato, mushroom cabernet sauce (GF)	\$53
GRILLED NEW YORK STRIP	fingerling potato, garlic mushrooms, gorgonzola butter (GF)	\$48
GRILLED FLAT IRON STEAK	roasted garlic mashed potato, pimento chimichurri	\$39
SOLE FRANCAISE	five grain rice pilaf, lemon white wine sauce	\$37
FAROE ISLAND SALMON	black forbidden rice, miso mustard butter (GF)	\$37
GRILLED MAHI-MAHI	coconut basmati rice, blue crab nage, passion fruit butter (GF)	\$37
MISO MUSHROOM RISOTTO	shitake, beech and oyster mushrooms, roasted beet, runner beans (GF)(V)	\$34
MUSHROOM BOURGUIGNON	mixed mushrooms, lentil, escarole, turnip, carrot, onion, burgundy wine sauce (GF)(VE)	\$34
GRILLED VEGETABLE LASAGNA	gluten free pasta, cashew cheese, garlic greens, eggplant, zucchini, butternut squash, rapini, san marzano tomato sauce (GF)(VE)	\$34

Duet entrée options & desserts 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



3 COURSE DINNER

DUET ENTRÉES

all guests will receive a portion of each entrée selection
Served with yukon gold mashed potato, roasted asparagus, glazed heirloom carrots, artisan rolls and butter.

ENTRÉE ONE:

pre-selected

HERB CRUSTED FLAT IRON STEAK

roasted garlic madeira sauce (GF)

or upgrade to FILET MIGNON (MP)

ENTRÉE TWO:

select one to accompany steak

OVEN POACHED NORWEGIAN SALMON	lemon vermouth butter (GF)	\$43
GRILLED MAHI-MAHI	passion fruit emulsion (GF)	\$43
JUMBO WHITE SHRIMP	scampi sauce (GF)	\$43
CHICKEN CORDON BLEU	smokehouse ham, dijon, gruyere	\$41
CHICKEN PICCATA	lemon white wine caper sauce	\$41
BALSAMIC GRILLED CHICKEN	parmesan cream corn (GF)	\$41

DESSERT

select one

FLOURLESS BELGIAN CHOCOLATE DECADENCE CAKE

chocolate ganache, amaretto cream (GF)

NEW YORK CHEESECAKE

berry compote, salted caramel sauce

STRAWBERRY BISCUIT SHORTCAKE

candied strawberries, vanilla bean crema

CHOCOLATE MOUSSE CAKE

whipped cream, raspberry sauce



BAR PACKAGES

FIXED PRICE HOSTED BARS

host to pay for open bar, price based on number of guests and number of hours bar is offered

STANDARD FULL BAR

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

(subject to service charge & tax)

STANDARD BAR 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,

Cabernet, Merlot, Chardonnay, Pinot Grigio (Woodbridge) White Zinfandel (Berringer)

Domestic Bottled Beer: Yuengling, Coors Light
 Imported Bottled Beer: Corona, Heineken
 Non-Alcoholic: O'Douls
 Assorted Mixers, Bottled Water & Soft Drinks

BEER & WINE BAR

FIRST HOUR	\$14 PER PERSON
SECOND HOUR	\$12 PER PERSON
THIRD HOUR	\$10 PER PERSON
ADDITIONAL HOUR	\$8 PER PERSON, PER HOUR
(AGES 6-20)	\$4 PER PERSON, PER HOUR

(subject to service charge & tax)

BEER & WINE BAR INCLUDES:

Fiddledhead IPA, Common Roots Good Fortune IPA Northway Brewing Co. Perfect Day Pilsner, Allagash White Belgian Style Beer,

Kendall Jackson Chardonnay, Marlborough Vines Sauvignon Blanc, Chloe Rosé, J Lohr Cabernet Sauvignon, Murphy Goode Pinot Noir,

Assorted Mixers, Bottled Water & Soft Drinks

DRINK PRICING

	CASH BAR <i>guest to pay based on what they order (tax included)</i>	CONSUMPTION BAR <i>host to pay based on what their guests order (subject to service charge & tax)</i>
MIXED DRINKS (per drink)	\$8.00	\$7.50
DOMESTIC BEERS (per bottle)	\$5.00	\$4.50
IMPORTED BEERS (per bottle)	\$6.25	\$5.75
HOUSE WINES (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 \$25 per hour, per bar will apply

DEDICATED COCKTAIL SERVER FEE

A server fee of \$30 per server, per hour will apply if you'd like to have a dedicated server to offer cocktail service guests

SPECIAL REQUESTS

A variety of cordials, kegs of beer and additional liquors are available upon request for all events. 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.



BAR UPGRADES

CRAFT BEER UPGRADES

Choose to replace one or more domestic/imported bottled beer from your standard bar with any craft beer below:

Canned Beers:

Fiddledhead IPA
 Common Roots Good Fortune IPA
 Northway Brewing Co. Perfect Day Pilsner
 Allagash White Belgian Style Beer

*(a **maximum** of 4 beers total per bar may be selected)*

FIXED PRICE BAR an additional \$1 per beer, per hour will be added to your per person pricing

CASH BAR \$7.00 per can (tax included)

CONSUMPTION BAR \$5.50 per beer (subject to service charge & tax)

PREMIUM WINE UPGRADES

Choose to have the following upgraded wines on your bar in place of house wines:

Wines by the Glass:

Kendall Jackson Chardonnay
 Marlborough Vines Sauvignon Blanc
 Chloe Rosé
 J Lohr Cabernet Sauvignon
 Murphy Goode Pinot Noir

FIXED PRICE BAR an additional \$3 per person, per hour will be added to your per person pricing

CASH BAR \$12.50 per glass (tax included)

CONSUMPTION BAR \$11.00 per glass (subject to service charge & tax)



BAR UPGRADES

BLOODY MARY BAR

Guests can enjoy a made-to-order Bloody Mary Bar with a dedicated bartender (fee applies):

- Vodka:** Tito's Vodka, Grey Goose
- Bourbon:** Jim Beam, Makers Mark
- Tequila:** Casamigos, Tanteo

Accompaniments: celery, pickles, cheddar cheese cubes, pepperoncini, jumbo green/black olives, peppers, cocktail pearls, limes, pickled red beets, cornichons, black pepper, tabasco, worcestershire sauce, specialty rim salts

- FIXED PRICE BAR** \$17 per person, per hour
- CONSUMPTION BAR** \$11.50 per Bloody Mary
(subject to service charge & tax)

Add-Ons:

- Beeler Bacon \$2 per person, per hour
- White Jumbo Shrimp \$3 per person, per hour

MIMOSA BAR

Guests can enjoy a made-to-order Mimosa Bar with a dedicated bartender (fee applies):

- Bubbly:** Peoma, Wycliff
- Prosecco:** La Marca, Zonin
- Juice:** Orange, Peach, Strawberry

Accompaniments:
fresh orange, peaches
and strawberry slices

- FIXED PRICE BAR** \$15 per person, per hour
- CONSUMPTION BAR** \$9.75 per mimosa
(subject to service charge & tax)

**REQUIRED BARTENDER FEE FOR BLOODY MARY & MIMOSA BARS:
\$25 PER BARTENDER, PER HOUR**



QUEENSBURY HOTEL CATERING & EVENT POLICIES

DEPOSITS & PAYMENTS

To secure your event space and date, a non-refundable deposit check will be due at the time of contract signing.

Final estimated total payment will be due (7) days prior to the event with final guaranteed number of attendees.

If you wish to apply for Direct Billing privileges, please ask your Sales Manager for an application.

FOOD & BEVERAGE MINIMUMS

A Food & Beverage minimum spend may be required for your event. Minimums vary based on event date(s) and time(s).

This minimum does not include service charges, tax, labor fees, audiovisual, or any other miscellaneous charges incurred. Should your final count drop below the approximate number of guests listed above, we will be happy to advise you on additional alternatives in food and beverage which will bring you up to the agreed upon minimum amounts for your event.

GUARANTEED COUNTS

Firm guaranteed attendance counts are due to your Service or Sales Manager (7) business days prior to your event.

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.

CHILDREN & UNDERAGE GUESTS

Ages 5 and under: no charge (*unless requesting kid's meal*)
Ages 6-11: 50% off adult price (*unless requesting kid's meal*)
Ages 12-20: full menu price (*unless requesting kid's meal*)

OPTIONAL KID'S MEAL:

Chicken Fingers with French Fries: \$11++
Pasta with Marina Sauce: \$11++

MENU PRICING

Menu and bar pricing may increase 3% - 5% per year.
Menu pricing is guaranteed 6 months prior to your event.

DIETARY RESTRICTIONS

If a guest in your party has food allergies or dietary restrictions, please notify your Sales or Service Manager in advance to see how our culinary team can accommodate them. We may not be able to accommodate dietary restrictions day-of, without advance notice.

SERVICE CHARGE & STATE TAX

All food, beverage, catering, audio-visual services 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.)

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, please notify your Sales or Service Manager in advance to see if this is possible based on other events and business levels.

Please note, additional fees may apply if you require early access to an event space.

AUDIO VISUAL

Professional Audio Visual services are available to groups in-house via our third-party provider, Sound Solutions. Please see your Sales or Service Manager for a price list and contact information.

RECOMMENDED VENDORS

To enhance your experience at The Queensbury, we are 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.

CERTIFICATE OF INSURANCE POLICY

All outside 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.