COCKTAIL RECEPTIONS

SARATOGA
CASINO AND
RACEWAY

For more information please contact our sales team
518-581-5750 · 800-727-2990 ext 5750
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The Starting Gate Two Hour Reception Menu

$19.95 per person

Stationed Hors D'oeuvres (2 hours)

Trio of Dips
hummus, bruschetta, olive tapenade, pita chips, crostinis

Penne Pasta
vodka or marinara sauce, garlic knots

Vegetable Spring Rolls
sweet chili dip

Pepperoni Bread
tomato basil sauce

Dessert Platter

Chef's selection of assorted sweets

Coffee, Decaf, Tea

See Beverage Menus for Options to Enhance this Package

Please refer to venue guidelines to determine group size requirements for each location

All food and beverage is quoted per person unless otherwise stated and subject to 20% Service Charge and 7% NYS Sales Tax.
Current pricing is available through 2014. 2015 prices are subject to increase by no more than 5%.
Availability is subject to change prior to signed contract and deposit. Updated 11/5/2013

The Qualifier Two Hour Reception Menu

$25.00 per person

Two Hours of Displayed Selections

Your Pre-Selected Choice of Four:

Penne Pasta
marinara or vodka sauce

Hibachi Chicken
thai sweet chili pepper sauce

Batter Crisp Shrimp
cocktail sauce

Fresh Vegetable Crudite
ranch dressing

Cheese Display
variety of domestic cheeses

Fresh Tortilla Chips and Roasted Tomato Salsa

Seasonal Fruit Platter

Desserts

Your Pre-Selected Choice of One:

Special Occasion Cake
Variety of Brownies, Blondies and Bars
Tray of Cannoli's

Coffee, Decaf, Tea

See Beverage Menus for Options to Enhance this Package

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Winners Circle Two Hour Reception Menu

$35.00 per person

One-Hour of Chef's Choice Butler Passed Hors d'oeuvres

Four Varieties of Hot and Cold Hors d'oeuvres

Two Hours Displayed Selections

Your Pre-Selected Choice of Five:

Trotolle Pasta – (select one sauce)
marinara, bolognese, or vodka sauce

Hibachi Chicken
sweet chili pepper sauce

Spring Rolls
szechuan dipping sauce

Antipasto Display
pepperoni, salami, prosciutto, aged provolone,
portabello mushrooms, roasted peppers,
cippollini onions, crostinis, pita chips

Eggplant Rollatini
ricotta cheese blend, marinara sauce

Fresh Vegetable Crudite
ranch dressing

Cheese Display
domestic and imported cheeses

Seasonal Fruit Display

Live Action Stations

Your Pre-Selected Choice of One:

Carving Station *($80 Attendant Fee Applies)*
Select one:
roasted pork, turkey breast,
or horseradish crusted sirloin,
appropriate condiments

Gourmet Mac and Cheese Bar
($80 Attendant Fee Applies)
elbow macaroni, white cheddar cheese sauce,
variety of toppings

Shrimp Scampi *($80 Attendant Fee Applies)*
jasmine rice

Desserts

Your Pre-Selected Choice of One:

Special Occasion Cake
Triple Chocolate Fantasy: Flourless Chocolate Cake Bites, Chocolate Mousse and
Cannoli's and Italian Cookies

Coffee, Decaf, Tea

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Reception Enhancements

Add any of the following enhancements to your group reception package.
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Elaborate Vegetable Display - $6.95
grilled & raw vegetables, assorted hummus,
olive tapenade, crostinis, flat breads and pitas

Domestic and Imported Cheese Board - $9.95
assorted crackers & garnish

Charcuterie Display - $7.95
cured meats, pates, crostinis,
flat breads, accoutrements

Domestic Cheese Board - $6.95
assorted crackers & garnish

Butler Passed Hors d'oeuvres - $12.95
(one hour)
chef's choice of six varieties

Shrimp Cocktail - $9.95
chilled jumbo shrimp, cocktail sauce, lemons

Sushi Display - Market Price
rolled vegetable & fish sushi, soy, wasabi
assorted rolled sushi, oriental salads

Dessert Enhancements

Ice Cream Sundae Bar - $7.95 plus $40 Attendant fee applies
vanilla, chocolate or strawberry ice cream, variety of toppings

Viennese Pastry Display - $9.95
assorted whole cakes, mini pastries, meringue cookies, mousses, creams, eclairs

Peach Melba Station - $9.95 plus $40 Attendant fee applies
flambéed cherries, cherry brandy, brown sugar & butter, over vanilla ice cream
toasted pound cake, fresh carmelized peaches, raspberry sauce

Flaming Bananas Foster - $9.95 plus $40 Attendant Fee Applies (served for one hour)
bananas flamed in rum, sugar, butter over vanilla ice cream

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