COCKTAIL RECEPTIONS

SARATOGA
CASINO AND
RACEWAY

For more information please contact our sales team
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The Qualifier Two Hour Reception Menu

Fortune's Restaurant (Nevele Pride), Vapor or Garden Buffet Private Dining
$24.00 per person, Minimum of 30 guests

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

Six Varieties of Hot and Cold Hors d'oeuvres

Two Hours of Displayed Selections

Your Pre-Selected Choice of Three:

Penne Pasta
marinara or vodka sauce

Sesame Chicken
lightly coated in sesame seeds, teriyaki glaze

Fresh Vegetable Crudite
ranch dressing

Cheese Display
variety of domestic cheeses

Fresh Tortilla Chips and Roasted Tomato Salsa

Desserts

Your Pre-Selected Choice of One:

Chef's Selection of Cakes
Variety of Brownies, Blondies and Bars
Variety of Mousse and Puddings

Coffee, Decaf Coffee, 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 2012. 2013 prices are subject to increase by no more than 5%.
Availability is subject to change prior to signed contract and deposit. Updated 12/13/11 CHC

Photo Finish Two Hour Reception Menu

Fortunes Restaurant (Nevele Pride), Vapor or Garden Buffet Private Dining
$27.50 per person, Minimum of 30 guests

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

Six Varieties of Hot and Cold hors d'oeuvres

Two Hours of Displayed Selections

Your Pre-Selected Choice of Four:

Penne Pasta
(select one)
marinara, bolognese, vodka or mushroom sauce

Cocktail Quiches
bite size caramelized onion

Wings Your Way
(select one)
jerk, buffalo or honey barbecue

Mini Burgers
slider-style, an all-American favorite

Fresh Vegetable Crudite
ranch dressing

Cheese Display
variety of domestic cheeses

Antipasto Display
cured meats, cheeses, roasted red peppers, pepperoncini, black olives,
roasted eggplant caponata

Spicy Pita Chips
fresh garlic hummus

Dessert
Your Pre-Selected Choice of One:
Variety of Blondies, Brownies and Bars
Variety of Cookies, Cake and Pies
Warm Seasonal Bread Pudding with Crème Anglaise

Coffee, Decaf Coffee, Tea

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Winners Circle Two Hour Reception Menu

Fortunes Restaurant, Vapor or Garden Buffet Private Dining
$34.50 per person, Minimum of 30 guests

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

Six Varieties of Hot and Cold Hors d'oeuvres

Two Hours Displayed Selections

Your Pre-Selected Choice of Four:

Fusilli Pasta
(select one)
marinara, bolognese, creamy sun-dried tomato
pesto or vodka sauce

Hibachi Chicken
sweet chili pepper sauce

Beef Kebobs
szechuan dipping sauce

Marinated Grilled Vegetable Display
balsamic, olive oil and herb

Eggplant Rollatini
ricotta cheese blend, marinara sauce

Fresh Vegetable Crudite
ranch dressing

Cheese Display
domestic and imported cheeses

Sliced Fresh Fruit Display

Live Action Stations

Your Pre-Selected Choice of One:

Carving Station *($80 Attendant Fee Applies)*
Select one:
ham steamship, stuffed flank steak, turkey
breast, or horseradish crusted sirloin,
appropriate condiments

Potato Martini Bar *($80 Attendant Fee Applies)*
sweet potatoes & whipped Idaho potatoes,
variety of toppings

Pasta Station *($80 Attendant Fee Applies)*
penne, fusilli, rigatoni, choice of three sauces:
bolognese, vodka, marinara, alfredo, sun-dried
tomato pesto or wild-mushroom cream

Desserts

Your Pre-Selected Choice of One:
~Carrot Cake, Chocolate Cake and Strawberry Short Cake
~Triple Chocolate Fantasy: Flourless Chocolate Cake Bites, Chocolate Mousse and
Chocolate Bread Pudding with Vanilla Crème Anglaise
~Cannolis and Cookies

Coffee, Decaf Coffee, Tea

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Grand Reception Menu

Fortunes Restaurant, Vapor Nightclub, Polo Meadow
$105.00 per person, minimum of 50 guests

One Hour Cocktail Reception

Butler Passed Champagne and Strawberries upon Arrival
International and Domestic Cheese Display with Assorted Crackers and Flatbreads
Vegetable Crudité with Ranch Dip

One Hour Butler Passed Hors d'oeuvres

Your Pre-Selected Choice of Six:

Cold Hors d'oeuvres

Bruschetta with Crostini
Hummus with Crostini
Crudo Ahi Tuna
Ceviche in Puff Pastry
Antipasto Brochettes
Shrimp Cocktail
Cucumber Round with Boursin Cheese
Avocado Goat Cheese on Toast Points
Assorted Nori Rolls
Bocconcini Wrapped with Prosciutto
Mediterranean Stuffed Cherry Tomatoes
Sliced Beef on Baguette, Horseradish Spread

Hot Hors d'oeuvres

Asiago Asparagus Wraps
Sesame Chicken Satay
Beef Teriyaki Satay
Bacon Wrapped Scallops
Lollipop Lamb Chops *(add $2/person)*
Stuffed Mushroom Caps
Beef or Chicken Wellington
Vegetable Empanadas
Sesame Chicken
Potato Pancakes with Chive Crème Fraiche
Mini Quiche
Maryland Crab Cakes
Spanakopita
Franks en Croute
Vegetable Spring Rolls
Pear and Brie in Phyllo

Dinner Stations

Carving Station *($80 Attendant Fee Applies)*
Select one:
ham steamship, stuffed flank steak, turkey breast, or horseradish crusted sirloin,
appropriate condiments

Potato Martini Bar *($80 Attendant Fee Applies)*
sweet potatoes & whipped Idaho potatoes, variety of toppings

Pasta Station *($80 Attendant Fee Applies)*
penne, fusilli, rigatoni, choice of three sauces:
bolognese, vodka, marinara, alfredo, sun-dried tomato pesto or wild-mushroom cream

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Salads and Cold Displays

Your Pre-Selected Choice of Six:

Caesar Salad
pumpernickel croutons, house-made caesar dressing

Garden Green Salad
mixed lettuce, cucumbers, julienne carrots, tomatoes, dressings

Seafood Antipasto Salad
calamari, shrimp, crab, pepperoncini, cherry peppers, black olives,
cucumbers, roasted red peppers, vinaigrette dressing

Spicy Pita Chips with Fresh Garlic Hummus

Roasted Vegetable Display
seasonal vegetables, marinated in balsamic vinegar, roasted, displayed with flatbreads

Pasta Salad
rotini pasta, vegetables, cured meats, cheese, vinaigrette

Orzo Pasta Salad
basil pesto

Marinated Mushroom, Artichoke and Asparagus Salad
roasted red peppers, pesto-style dressing

Three Bean Salad

Tomato, Mozzarella and Basil Salad

Bruschetta
flat breads, crostinis

Dessert

Pre-Selected Choice of One Display:

Assorted Cheesecake Bar - Variety of Mini Cheesecakes
Collection of Cookies
Chef's Selection of Cakes and Pies

Coffee, Decaf Coffee, Tea

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Reception Enhancements

Add any of the following enhancements to your group dining package.
Pricing is quoted per person, unless otherwise noted.

Meal Enhancements

Vegetable Crudité - $3.95
ranch dip

Elaborate Vegetable Display - $4.95
grilled & raw vegetables,
hummus, crostinis, pitas

Domestic Cheese Board - $5.95
assorted crackers and garnish

International & Domestic Cheese Display - $6.95
assorted crackers and garnish

One-Hour of Butler Passed Hors d'oeuvres - $12.95
chef's choice of six varieties

Jumbo Shrimp Display - $8.50
on ice, lemons, cocktail sauce

Ice Carving - $800 per Block

Raw Bar - Market Price
(Determined minimum of three months prior)
jumbo shrimp, snow crab claws, clams
oysters on the half shell, cocktail sauce, lemons

Charcuterie Display - $6.95
cured meats, pates, crostinis,
flat breads, accoutrements

Sushi Display Market Price –
(Determined minimum of three months prior)
rolled vegetable & fish sushi, soy, wasabi

Potato Martini Bar - $7.25 plus
$80 Attendant Fee Applies
sweet potatoes, whipped Idaho potatoes
variety of toppings

Carving Stations

Your choice of one - $7.25 plus $80 Attendant Fee Applies
Roast Turkey Breast, cranberry sauce, gravy
Glazed Ham Steamship, cinnamon sauce
Roasted Pork Loin, tropical chutney
Stuffed Flank Steak, spinach, pepperjack, roasted red peppers
Horseradish Crusted Sirloin of Beef, natural jus

Dessert Enhancements

Italian Pastry Display - $9.95
assorted mini pastries to include cannolis, sfogiatelle, cream horns,
pignolli cookies, amaretto cookies, biscotti

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

Cherries Jubilee - $9.95 plus $40 Attendant fee applies (served for one hour)
flambéed cherries, cherry brandy, brown sugar & butter, over vanilla ice cream

Bananas Foster - $9.95 plus $40 Attendant Fee Applies (served for one hour)
flambéed bananas, dark rum, banana liqueur, brown sugar & butter, over vanilla ice cream

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