COCKTAIL RECEPTIONS





For more information please contact our sales team 518-581-5750 · 800-727-2990 ext 5750 ccarlson@saratogagaming.com · SaratogaCasino.com

Group Sales Summer Vapor Promotion Menu

Vapor Night Club \$19.95 per person, Minimum of 50 guests Valid June, July, August 2013

Stationed Hors D'oeuvres (2 hours)

Your Pre-Selected Choice of Four:

Cheese & Fruit Display assorted table crackers

Fresh Vegetable Crudite cusabi dressing

Artichoke Dip pita chips

Penne Pasta

vodka or pesto cream sauce

Vegetable Spring Rolls sweet chili dip

Swedish Meatballs

Pepperoni Bread tomato basil sauce

Sesame Chicken

lightly coated in sesame seeds, teriyaki dipping sauce

Dessert Platter

Chef's selection of assorted sweets

The Qualifier Two Hour Reception Menu

Fortune's Restaurant (Nevele Pride), Vapor or Garden Buffet Private Dining \$25.00 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.

Photo Finish Two Hour Reception Menu

Fortunes Restaurant (Nevele Pride), Vapor or Garden Buffet Private Dining \$28.00 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 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 or Hot Dog Sliders

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

See Beverage Menus for Options to Enhance this Package

Please refer to Venue Guidelines to determine group size requirements for each location.

Winners Circle Two Hour Reception Menu

Fortunes Restaurant, Vapor or Garden Buffet Private Dining \$35.50 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 sauce) marinara, bolognese, creamy sun-dried tomato pesto or vodka sauce

sweet chili pepper sauce

Hibachi Chicken

Beef Kebobs szechuan dipping sauce

Marinated Grilled Vegetable Display

balsamic, olive oil and herb

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

Eggplant Rollatini

ricotta cheese blend, marinara sauce

Fresh Vegetable Crudite ranch dressing

Cheese Display domestic and imported cheeses

Sliced Fresh Fruit Display

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

See Beverage Menus for Options to Enhance this Package

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Grand Reception Menu

Fortunes Restaurant, Vapor Nightclub, Polo Meadow \$110.00 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

Live Action Stations

(\$80 Attendant Fee Applies)

Carving Station

Select one:

ham steamship, , turkey breast or horseradish crusted sirloin, appropriate condiments, rolls & butter

Potato Martini Bar

sweet potatoes & whipped Idaho potatoes, variety of toppings

Pasta Station

penne, fusilli, rigatoni, choice of three sauces: bolognese, vodka, marinara, alfredo, sun-dried tomato pesto or wild-mushroom cream garlic knots

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Grand Reception Menu Page 2

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

See Beverage Menus for Options to Enhance this Package

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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.

Charcuterie Display - \$7.50 cured meats, pates, crostinis, flat breads, accoutrements

Domestic Cheese Board - \$6.50 assorted crackers and garnish

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

Raw Bar - Market Price (Determined minimum of three months prior) jumbo shrimp, snow crab claws, clams oysters on the half shell, cocktail sauce, lemons Elaborate Vegetable Display - \$4.95 grilled & raw vegetables, hummus, crostinis, pitas

International & Domestic Cheese Display - \$7.50 assorted crackers and garnish

Jumbo Shrimp Display - \$9.25 on ice, lemons, cocktail sauce

Vegetable Crudite - \$3.95 ranch dip

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

Live Action Stations

(\$80 Attendant Fee Applies)

Carving Station - \$7.25

Select one:

ham steamship, stuffed flank steak, turkey breast, or horseradish crusted sirloin, appropriate condiments, rolls & butter Potato Martini Bar - \$7.25

sweet potatoes & whipped Idaho potatoes, variety of toppings

Pasta Station - \$7.25

penne, fusilli, rigatoni, choice of three sauces: bolognese, vodka, marinara, alfredo, sun-dried tomato pesto or wild-mushroom cream, garlic knots

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 - \$7.25 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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