

Sample Menus

Saratoga Casino and Raceway's **Sample Group Dining & Special Event Menus**



Thank you for considering Saratoga Casino and Raceway for your upcoming group dining or special event! It would be our pleasure to help with your plans from conception through the event day and hopefully for years to come.

Included in this packet, please find sample menus ranging from Brunch, Lunch, Cocktails and Dinner. Our inclusive menu packet provides excellent value and high quality options to fit all of our unique event spaces; Fortunes Restaurant & Nevele Pride Deck, Garden Buffet Restaurant and Garden's Semi Private Dining Space, Vapor Night Club, and our Polo Fields. Our versatile property can help transform any typical event into an occasion your guests will rave about!

Please contact our Group Sales office at 800-727-2990 or groups@saratogacasino.com for additional menu options and availability.

We are happy to work with you to create a customized experience for you and your guests at the Capital District's premiere entertainment destination!

Our Best,

The Group Sales Team at Saratoga Casino and Raceway

Sample Menus

The Qualifier - Two Hour Reception Menu

\$39.00 per person, Minimum of 20 guests

Two-Hour Gold Open Bar

Featuring Domestic Beer, House Wines, Soft Drinks, Coffee and Tea

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 Choice of Three:

Penne Pasta	Crudite
Pre-determined choice of Marinara or Vodka Sauce	Fresh vegetables with ranch dressing
Sesame Chicken	Cheese Display
Marinated and lightly coated in sesame seeds, served with a teriyaki glaze	Variety of Domestic Cheese
	Fresh Tortilla Chips and Roasted Tomato Salsa

Desserts

Choose one:

Chef's selection of cakes

Variety of brownies, blondies and bars

Variety of mousse and puddings

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Winners Circle - Two Hour Reception Menu

\$59.00 per person, Minimum of 30 guests

Two-Hour Diamond Open Bar

Featuring Premium Brand Liquors, Imported and Domestic Beer, House Wine and Sodas

One-hour Butler Passed Hors d'oeuvres

Chef's selection of eight varieties

Two Hours Displayed Selections

Your Choice of Four:

Fusilli Pasta
Pre-determined choice of Marinara, Bolognese, Creamy Sun-dried Tomato Pesto or Vodka
Sauce

Winners Circle, continued...

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Updated 6/22/11 AJD

Sample Menus

Hibachi Chicken
Marinated chicken, grilled and served with
a Thai Sweet Chili Pepper Sauce

Beef Kebobs
With a Szechuan dipping sauce

Eggplant Rollatini
Stuffed with ricotta cheese blend with
marinara sauce

Crudite
Fresh Vegetables with ranch dressing

Cheese Display
Domestic and Imported Cheeses

Sliced Fresh Fruit Display

Chilled Marinated Vegetable Display
Balsamic, olive oil and herb marinated,
grilled vegetable display

Live Action Stations

Your Choice of One:
(Attendant Fee Applies)

Carving Station

Choice of one:
Ham Steamship, Stuffed Flank Steak, Turkey Breast, or Horseradish Crusted Sirloin, with
appropriate condiments

Potato Martini Bar

Sweet Potatoes and Whipped Idaho Potatoes with a variety of toppings

Pasta Station

Penne, Fusilli and Rigatoni with your choice of three sauces: Creamy sun-dried tomato
pesto, Bolognese, vodka, marinara, alfredo or wild-mushroom cream sauce

Desserts

Your 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 Italian Cookies

Coffee, Tea, Decaf

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Fortunes Restaurant Prime Rib Dinner Buffet

Available Racing Nights March through December
Our buffet specials vary nightly with the Chef's selections du jour.

Nightly choices at the buffet include:

Selection of two soups

Warm bread served with butter

Salad bar with crisp greens with an array of fresh vegetables and sides

A delicious variety of sautéed vegetables and carefully prepared starches perfectly complement your dinner entrée

Our Executive Chef delights with a distinctive Prime Rib carving station, fresh seafood, and mouth-watering entrée specials nightly

Complete your dining experience with our delectable desserts!

Coffee, Tea & Soda complimentary for groups.

1-19 Guests: \$24.95

20-99 Guests: \$23.70

100 or more Guests*: \$23.08

Children's Dinner: \$12.95

Fortunes Sunday Brunch

Served on Racing Sundays from 11am – 3pm.

Chef's Daily Specials vary week by week.

Fresh fruits, Granola, Cereals, Yogurt and

Freshly Baked Breads

Carving Station

Omelettes Made to Order

Maple Sausage and Bacon

Breakfast Potatoes

Pancakes, Waffles or French Toast

Delectable Desserts

1-19 Guests: \$16.95 per person

20-99 Guests: \$16.10 per person

100 or more Guests*: \$15.68 per person

Children's: Brunch: \$8.95

*Group Leader receives complimentary meal

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Sample Menus

Garden Buffet Restaurant's Daily Buffet

Available Daily for Lunch and Dinner

Dinner

Full Salad Bar with the Freshest Vegetables and a Variety of Side Salads
 Multiple Soups and Home Baked Artisan Breads
 Italian Stations with Fresh Pasta Dishes and Hand Fired Pizzas
 American Station with Carving Station and other favorites like Mashed Potatoes and Sautéed Vegetables
 Asian Station with popular choices like Sweet & Sour dishes, Lo Mein and Egg Rolls
 Rotating Stations include Mexican or Sushi Selections and delicious Peel & Eat Shrimp
 Mouth-Watering Dessert Island featuring our Award Winning Bread Pudding
 Coffee, Decaf, Tea and Soft Drinks Included

1-19 Guests: \$14.95

20-99 Guests: \$14.20

100 or more Guests*: \$13.83

(Maximum of 150 guests in one sitting)

Lunch

An only slightly lighter version of our fantastic dinner buffet. Choose from Italian, American, Asian and Mexican favorites. Multiple soups, full salad bar, a carving station and mouth-watering dessert offerings round out a meal sure to delight.

Coffee, Decaf, Tea and Soft Drinks Included

1-19 Guests: \$12.95

20-99 Guests: \$12.30

100 or more Guests*: \$11.98

(Maximum of 150 guests in one sitting)

**Group Leader receives complimentary meal.*

Group must pay for everyone in one form of payment. Individual checks will not be accepted.

Meal Tickets

Lunch and Dinner Meal Tickets are also available at the Garden Buffet rates listed above, and allow your guests the flexibility to dine when they choose! The Group Sales Department will happily arrange these prepaid meal tickets to be issued to each guest at bus check-in. Each meal ticket includes service charge and tax, allowing your guests to relax without worry of any additional costs!

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Sample Menus

Private Dinner Buffet

\$34.95 per person, Minimum of 25 Guests

Served for Two Hours

*Minimum of 50 Guests – Additional Choice Included

First Course*

Your Choice of Two:

Minestrone Soup
Country Chicken and Vegetable Soup

Manhattan Clam Chowder

Spinach Artichoke Dip
Served in a bread boule with pita chips

Mixed Green Salad
Served with two dressings

Caesar Salad
Served with dressing on the side

Roasted Vegetable Display
Served with balsamic glazed and roasted
vegetables

Italian Pasta Salad

Fruit Medley

Entrees*

Your Choice of Two:

Baked Salmon
With a honey mustard sauce

Sautéed Tilapia
With a mango chutney

Penne Pasta Ala Vodka

Rigatoni Bolognese

Sliced Beef Sirloin
With a mushroom demi glace

Rosemary Encrusted Pork Loin
With a sweet onion relish

Boneless Breast of Chicken prepared
marsala, piccata or francaise style

Marinated Flank Steak London Broil
With a bordelaise sauce

Baked Tortellini Casserole
Cheese stuffed tri-color pasta noodles
with marinara and mozzarella cheese

Entrees served with chefs choice of potato or rice, vegetable and rolls with butter

Desserts

Your Choice of Two:

Cranberry and White Chocolate Bread
Pudding

With a crème anglaise

New York Style Cheesecake

Freshly Baked Cookies

Seasonal Fruit Cobbler

Carrot Cake
With cream cheese frosting

White Chocolate Mousse Parfaits

Chocolate Layer Cake

Coffee, Tea, Assorted Soft Drinks

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Sample Menus

Cocktail & Banquet Dinner Reception

\$65.95 per person, Minimum of 20 Guests

One Hour Cocktail Reception:

One Hour Platinum Open Bar featuring House Brand Liquors, Imported and Domestic Beer, House Wine and Sodas

Butler Passed Hors d'oeuvres - Chef's choice of six varieties

Elaborate Vegetable Display

Pickled, grilled and raw vegetables, with hummus, baba ghanoush, tapenade, crostinis, flat breads and pitas

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Plated Dinner Service:

Appetizer

Your Choice of One:

House Salad
With a balsamic vinaigrette

Penne Pasta
With vodka sauce

Classic Caesar Salad

Country Pate
With crostinis, gherkins, onion relish,
course ground mustard

Seafood Chowder

Cheese Ravioli
With a tomato basil sauce

Pate de Foie Gras
With fig compote in puff pastry

Entrée

Pre-determined Choice of Two, Plus Vegetarian Option Upon Request:

Prime Rib of Beef
With au jus

Stuffed Breast of Chicken
With provolone and prosciutto and a
hunter sauce

Roasted Sirloin
With garlic demi glace

Pan Seared Salmon
With an olive tapenade and a roasted
tomato coulis

Pan-Seared Chicken Breast
French-cut breast, with a lemon beurre
blanc

Potato Crusted Basa Filet
With a leek beurre blanc

Jamaican Jerk Roasted Pork Loin
With a barbeque sauce

Roasted Vegetable Napoleon
In puff pastry with a red-pepper coulis

Grilled Pork Chop
With a butternut squash hash

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*Cocktail & Banquet Dinner, continued...***Or Choice of One Duet**, *Plus Vegetarian Option Upon Request:*

Sliced Flank Steak and Chicken Roulade plus \$2.00 per person

Strip Steak and Shrimp Scampi plus \$7.00 per person

Filet of Beef and Crab Cake plus \$9.00 per person

Filet of Beef and 5 oz Lobster Tail (Market price)

All entrees served with chefs choice of potato or rice, vegetable and rolls with butter

(Tablesides choice of two entrees is \$5 additional per person)

Desserts*Your Choice of One:*Chocolate Lava Cake
With crème Anglaise and a berry compoteChocolate Cappuccino Mousse
With biscotti

Seasonal Crème Brulee

Trio of Mini Cheesecake (seasonal flavors)

Coffee, Tea, Assorted Soft Drinks

SARATOGA
CASINO AND
RACEWAY

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Bar Package Options 2011

Gold Package

House Wines, domestic (2) and imported (1) bottled beers*†
 One Hour \$ 12.00 Three Hours \$20.00
 Two Hours \$16.00 Four Hours \$23.00

Platinum Package

Includes House Wines, domestic (2) and imported (1) bottled beers,
 and house selection of spirits*†
 One Hour \$16.00 Three Hours \$24.00
 Two Hours \$20.00 Four Hours \$27.00

Diamond Package

House Wines, domestic (2) and imported (1) bottled beers, and name brand spirits
 Absolut, Tanqueray, Bacardi, Captain Morgan, Dewars, Seagrams 7, Jack Daniels,
 Jose Cuervo Gold*†
 One Hour \$19.00 Three Hours \$29.00
 Two Hours \$24.00 Four Hours \$32.00

Premium Package

House Wines, domestic (2) and imported (1) bottled beers, and premium spirits
 Grey Goose, Bombay Sapphire, Bacardi, Captain Morgan, Chivas Regal, Crown Royal,
 Makers Mark, Patron Silver*†
 One Hour \$23.00 Three Hours \$33.00
 Two Hours \$28.00 Four Hours \$37.00

Drink Tickets

Groups may select to pre-purchase drink tickets in lieu of a Consumption or Open Bar Package.
 Drink tickets are non-refundable. A drink ticket may be redeemed for a single beverage based on
 the following options.*

Fortunes:	Gold Ticket \$4.87	Platinum Ticket \$5.45	Diamond Ticket \$6.04
Garden Buffet:	Gold Ticket \$4.48	Platinum Ticket \$4.67	Diamond Ticket \$4.87
Vapor:	Gold Ticket \$4.87	Platinum Ticket \$5.45	Diamond Ticket \$6.04

Tab Bar

Select the beer/wine/liquor options that you prefer.
 Choose one to four hours of duration and at the conclusion of the time period you will pay for any
 drinks consumed based on their price.*

Cash Bar

Guests pay individually per drink ordered at bar setup available for groups of 50 guests or more.
 Cash Bar Prices will be same as outlet location of party.*

House Wines include Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, and White Zinfandel.

*Bar setups require a bartender and are subject to a \$50 bartender fee. One bartender recommended per 50
 guests. Bar setup available for 50 or more guests. Bar set-ups are not required, unless noted.

†Available for groups of 50 or more.

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