



Breakfast
Served for Two Hours

Awake (Basic Morning Continental) - \$17.50

Assorted Mini Muffins & Danish, Fresh Cut Fruit, Orange Juice, Coffee, Decaf and Tea

Inspire (Healthy Morning Continental) - \$17.50

Breakfast Breads, Vanilla Yogurt, Granola, Fresh Berries, Orange Juice, Coffee, Decaf and Tea

Energize (Continental Deluxe) - \$20.50

Freshly Baked Muffins, Danish, Croissants and Warm Cinnamon Rolls, Freshly Cut Fruit, Oatmeal with Brown Sugar, Raisins and Sun-Dried Cranberries, Orange Juice, Coffee, Decaf and Tea

Familiar (Basic Breakfast Buffet) - \$22.50

20 person minimum

Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes, Blueberry Coffee Cake, Croissants with Butter and Jelly, Fresh Cut Fruit, Orange Juice, Coffee, Decaf and Tea

Indulge (Executive Breakfast Buffet) - \$24.50

20 person minimum

Scrambled Eggs, Bacon, Sausage, Brioche French Toast, Breakfast Potatoes, Croissant, Danish, Muffins, Fresh Cut Fruit, Yogurt, Butter and Jelly, Orange Juice, Coffee, Decaf, and Tea

Quick and Easy Grab and Go - \$19.50

Sausage, Egg and Cheese on a Croissant, Bacon, Egg and Cheese on a Mini Kaiser, Egg and Cheese on a Croissant, Hash Browns, Whole Bananas, Orange Juice, Coffee, Decaf, Tea

Upgrade Option: Vanilla Yogurt Parfait, Granola and Berries *\$5.95 additional per person*

Plated Options

Comfort (All American) - \$18.50

Fluffy Scrambled Eggs, Bacon
Sausage Links - *\$2 additional per person*
Breakfast Potatoes and Croissant
Orange Juice, Coffee, Decaf and Tea

Enjoy (Bananas Foster French Toast) - \$17.95

Egg Battered Bread, Crusted in Granola,
Served with Vermont Maple Syrup, and Choice of Bacon or Sausage
Orange Juice, Coffee, Decaf and Tea

Live Action Station – Upgrade to Breakfast Menu

\$80 attendant fee per station

Omelet Station - \$11

Whole Eggs, Egg Whites, ham, bacon, white cheddar, scallions, tomatoes, onions, mushrooms, spinach

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

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One Hour Beverage Breaks

Java (Coffee Break) - \$7.00

Freshly Brewed Coffee, Decaf, Tea
Half & Half, Milk, Lemon, Honey, Creamers

Java & Soda (Coffee and Soft Drink Break) - \$12

Freshly Brewed Coffee, Decaf, Tea
Half & Half, Milk, Lemon, Honey, Creamers
Pepsi Brand Soft Drinks, Refrigerated Starbucks Vanilla Frappuccino and Saratoga Bottled Water

Soft Drink Break - \$11

Pepsi Brand Soft Drinks, Refrigerated Starbucks Vanilla Frappuccino and Saratoga Bottled Water

Two Hour Beverage Breaks

Java (Coffee Break) - \$9

Freshly Brewed Coffee, Decaf, Tea
Half & Half, Milk, Lemon, Honey, Creamers

Java & Soda (Coffee and Soft Drink Break) - \$14

Freshly Brewed Coffee, Decaf, Tea
Half & Half, Milk, Lemon, Honey, Creamers
Pepsi Brand Soft Drinks, Refrigerated Starbucks Vanilla Frappuccino and Saratoga Bottled Water

Soft Drink Break - \$13

Pepsi Brand Soft Drinks, Refrigerated Starbucks Vanilla Frappuccino and Saratoga Bottled Water

All Day Coffee Break - \$24.50

(Refreshed three times during the course of the day)

Freshly Brewed Coffee, Decaf Coffee, Tea
Half & Half, Milk, Lemon, Honey, Creamers

All Day Coffee and Soft Drink Break - \$28

(Refreshed three times during the course of the day)

Freshly Brewed Coffee, Decaf, Tea,
Half & Half, Milk, Lemon, Honey, Creamers
Pepsi Brand Soft Drinks, Refrigerated Starbucks Vanilla Frappuccino and Saratoga Bottled Water

1/2 Day Coffee and Soft Drink Break - \$22

Freshly Brewed Coffee, Decaf, Tea,
Half & Half, Milk, Lemon, Honey, Creamers
Pepsi Brand Soft Drinks, Refrigerated Starbucks Beverages and Saratoga Bottled Water

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Snack Breaks

Served for 30 Minutes, 10 Person Minimum

Refresh - \$18.50

Chocolate Chip Cookies, Homemade Nut Brittle, Assorted Chips, Fresh Whole Fruits, Pepsi Brand Soft Drinks, Refrigerated Starbucks Vanilla Frappuccino and Saratoga Bottled Water

Recharge - \$18.50

Freshly Baked Raspberry Filled Pocket Cookies, Cannoli, Whole Fresh Fruit, Pepsi Brand Soft Drinks, Refrigerated Starbucks Vanilla Frappuccino and Saratoga Bottled Water

Sweet & Savory Break - \$18.50

Assorted Candy, Pretzel Bites and Beer Cheese, Smart Food White Cheddar Popcorn Pepsi Brand Soft Drinks, Refrigerated Starbucks Vanilla Frappuccino and Saratoga Bottled Water

The Big Apple Break - \$19.50

Apple Cider Doughnuts, Fresh New York State Apples, Apple Cider, Coffee, Decaf, Tea

Healthy Break - \$22

Nut Trail Mix, Assorted Multi-Grain Chips, Protein Bars, Whole Fruit, Pepsi Brand Soft Drinks and Saratoga Bottled Water

Ala Carte Break Selections

Regular or Decaf Coffee by the Urn (includes Tea with honey) - \$34

Orange Juice or Unsweetened Iced Tea by the Urn - \$34

Refrigerated Bottled Pepsi Soft Drink and Bottled Water, on consumption - \$3.50 each

Assorted Mini Breakfast Danish or Assorted Mini Breakfast Muffins , one dozen - \$26

Assorted Mini Breakfast Croissants, plain and filled, one dozen - \$32

Assorted Bagels with Cream Cheese, one dozen - \$33

Assorted Whole Fresh Fruit, one dozen - \$22

Sliced Fresh Seasonal Fruit Platter - \$36

Assorted Protein/Energy Bars, one dozen - \$44

Hard Boiled Eggs, one dozen - \$4.25

Assorted Kettle Fried Potato Chips or Popcorners one dozen - \$18

Lemon Bars, Brownies or Chocolate Chip Cookie one dozen - \$26

Éclair and Cannoli Tray, one dozen - \$26

Trio Nut Brittle, Sweet-Savory-Salty - \$26

Individual Assorted Yogurt Cups, one dozen - \$26

Vanilla Yogurt Parfait, Granola & Berries - \$9 per person

Tureen of Oatmeal with Brown Sugar, Raisins and Sundried Cranberries - \$26

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Small Meeting Breakfast & Lunch

(25 attendees or less)

Breakfast Platters

Assorted Danish & Muffins - \$26

(one dozen, six of each)

Assorted Bagels - \$32

butter, jelly, cream cheese (one dozen)

Yogurt - \$26

assorted individual yogurts (one dozen)

Seasonal Sliced Fruit Platter - \$36.95

Hot Breakfast Sandwiches - \$38.95

Bacon, Egg & Cheese Hard Roll (4 each), Sausage Egg & Cheese Bagel (4 each)
Egg & Cheese Muffin (4 each) & Hash Browns (1 dozen)

Lunch Platters

All lunch platters come with pickles and Saratoga Chips with Bacon Horseradish Dip, serves 10-12 people

Assorted Subs - \$50

Turkey and Provolone

Italian Mixed

Roast Beef and Cheddar

Assorted Wraps - \$50

Turkey Club

Tuna and Swiss

Grilled Chicken Caesar

Assorted Hot Sandwiches - \$50

Reuben Platter

Turkey, Corned Beef, Pastrami

Toasted Platter - \$50

Ham & Swiss

Toasted Beef & Habenero Jack

Turkey Jack Panini

Tureen of Soup - \$38.95

Serves 10-12

Your pre-selected choice of one: Grilled Cheese Tomato Soup, Cream of Broccoli, Vegetable,
Cream of Chicken & Wild Rice, Loaded Baked Potato

Pizza and Wings - \$44

Your pre-selected choice of two pizzas: Cheese Pizza, Pepperoni or Sausage Pizza

Your choice of 2 dozen Wings (**barbeque or buffalo hot**)

Caesar Salad Bowl - \$23

Romaine, Parmesan Cheese, Croutons, Caesar dressing – served on the side

Chicken Caesar Salad Bowl - \$34

Romaine, Grilled Chicken Breast, Parmesan Cheese, Croutons Caesar dressing – served on the side

Chocolate Chip Cookies, one dozen - \$26

Brownies, one dozen - \$26

Cannoli, one dozen - \$26

Eclairs, one dozen - \$26

Regular or Decaf Coffee, by the Pot (serves 8-10 cups) \$16

Pepsi Brand Soft Beverages, Saratoga Bottled Water, on consumption \$3.50 each

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Plated Luncheon

\$24.50 per person, Minimum 15 Guests

Starters

Your pre-selected choice of one:

Caesar Salad

House Salad

Melon Wedge, Strawberry Compote, Mint

Entrees

Your pre-selected choice of Two. Three choices \$4.95 additional per person

Advance counts required one week prior, Final counts due three days prior

Margarita Chicken, Marinated Grilled Chicken Topped with Fresh Mozzarella, Basil & Tomato Relish

Sliced Beef Brisket, Herb Demi-Glace

Filet of Salmon, Sweet Thai Chili

Garganelli Pasta, Pesto Chicken

Eggplant Rollantini, Ricotta, Mozzarella, Tomato Sauce

Entrees served with Chef's Selection Potato or Rice, Vegetable, Rolls & Butter

Dessert

Your pre-selected choice of one:

Chocolate Layer Cake

New York Style Cheesecake

Carrot Cake, Cream Cheese Frosting

Upside Down Apple Pie, Whipped Cream

Served with Coffee, Decaf, Tea, Unsweetened Iced Tea



Private Luncheon Buffet

\$23.95 per person, Minimum 25 Guests

Starters

Your pre-selected choice of two:

Mixed Green Salad, Two Dressings
Caesar Salad, Dressing on the Side
Italian Pasta Salad
Tomato Cucumber Salad, Red Wine Vinaigrette
Zucchini Noodle Salad, Sundried Tomato Pesto
Apple Cider Snappy Slaw, Creamy Apple Cider Dressing
Grilled Cheese Tomato Soup
Loaded baked Potato Soup
Beef Vegetable Soup
Cream of Broccoli Soup
Cream of Chicken & Wild Rice Soup

Entrees

Your pre-selected choice of two:

Braised Beef, Roasted Garlic Herb Demi-Glace
Herb Roasted Chicken Thighs, Sweet Teriyaki
Boneless Breast of Chicken, Marsala
Boneless Breast of Chicken, Francaise
Boneless Breast of Chicken, Piccata
Hibachi Pork, Sweet Hoisin Glaze
Asiago Crusted Cod, Leek Butter Sauce
Shrimp Cakes, Lightly Breaded, Seared, Remoulade, Cocktail Sauce
Sweet Pea & Caramelized onion Ravioli, Roasted Shallot Broth

Entrees served with chef's choice potato or rice, vegetables, rolls & butter

Dessert

Your pre-selected choice of two:

Beignets, Fried Dough Squares Covered in Powdered Sugar, Melba Sauce
New York Style Cheesecake, Strawberry Compote
Chocolate Chip Mint Cheesecake
Carrot Cake, Cream Cheese Frosting
Lemon Bars

Served with Coffee, Decaf, Tea, Unsweetened Iced Tea

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Deli Luncheon Buffet

\$23.95 per person, Minimum 25 Guests

Starters

Your pre-selected choice of two:

Chopped Green Salad, Two Dressings
Caesar Salad, Dressing on the Side
Italian Pasta Salad
Tomato Cucumber Salad, Red Wine Vinaigrette
Zucchini Noodle Salad, Sundried Tomato Pesto
Apple Cider Snappy Slaw, Creamy Apple Cider Dressing

Soup Upgrade

(additional \$3 per person)

Your pre-selected choice of one:

Grilled Cheese Tomato Soup
Loaded Baked Potato Soup
Beef Vegetable Soup
Cream of Broccoli Soup
Cream of Chicken & Wild Rice Soup

Deli Platter

Your pre-selected choice of three sandwiches
\$4 additional per person, per additional sandwich

Italian Submarine Sandwich
Turkey and Swiss Brioche
Hot Roast Beef and Cheddar, Horseradish Mayo, Baguette
Tuna Salad, Wheat Roll
Smoked Chicken Salad Wrap, Cucumbers and Red Grapes
Grilled Vegetable Wrap
Artisan Brie Melt, Blueberry Chutney

All Platters served with Saratoga Style Chips, Dill Pickles and Condiment Tray

Dessert

Freshly Baked Cookies, Brownies and Cannoli

Served with Coffee, Decaf, Tea, Unsweetened Iced Tea



Boxed Lunch

\$23.95 per person, Minimum 15 Guests

Starters

Your pre-selected choice of two:
Advance counts due three days prior

Submarines and Wraps

Italian Submarine, Lettuce, Tomato, Onion, Italian Seasonings
Turkey Submarine, Swiss, Lettuce, Tomato
Roast Beef Submarine, Lettuce, Tomato
Tuna Salad Wrap
Chicken Salad Wrap
Grilled Vegetable Wrap

Salads

Chicken Caesar Salad, Grilled Chicken Breast, Romaine, Parmesan, Croutons, Caesar Dressing
Chopped House Salad, Dressing
Traditional Chef Salad, Dressing

Half a Sandwich & Side Salad Boxed Lunch Duet

Choice of ½ sandwich and either potato or pasta salad

Your pre-selected choice on one sandwich type:

Italian, Lettuce, Tomato, Italian Seasonings
Roast Beef, Lettuce and Tomato
Turkey, Swiss, Lettuce, Tomato
Tuna Salad
Chicken Salad

Your pre-selected side salad:

Potato or Pasta Salad

All Boxed Lunches served with Apple, Chips, XXL Chocolate Chip Cookie, Bottled Saratoga Water



Beverage Arrangements

Gold Package

House Wines, (2) Domestic and (1) Imported Bottled Beers, Pepsi Brand Soft Beverages

One Hour \$17.50

Two Hours \$22.50

Three Hours \$27.50

Four Hours \$30.50

Diamond Package

House Wines, (2) Domestic & (1) Imported Bottled Beers, Pepsi Brand Soft Beverages

Name Brand Spirits: Stolichnaya, Tanqueray, Captain Morgan, Captain Morgan White, Dewars, Seagrams 7, Jack Daniels, Jose Cuervo Gold

One Hour \$22.50

Two Hours \$27.50

Three Hours \$32.50

Four Hours \$35.50

Premium Package

House Wines, (2) Domestic & (1) Imported Bottled Beers, Pepsi Brand Soft Beverages

Premium Spirits: Ketel One, Bombay Sapphire, Captain Morgan, Captain Morgan White, Chivas Regal, Crown Royal, Makers Mark, Patron Silver

One Hour \$30.50

Two Hours \$35.50

Three Hours \$40.50

Four Hours \$44.50

Ultra-Premium Package

House Wines, Domestic (2) Imported (1) Bottled Beers, Pepsi Brand Soft Beverages,

Ultra-Premium Spirits: Ketel One, Bombay Sapphire, Captain Morgan Glenlivet, Johnny Walker Black, Makers Mark, Patron Silver

One Hour \$31.50

Two Hours \$36.50

Three Hours \$41.50

Four Hours \$46.50

Pepsi Brand Soft Beverage Package

One Hour \$8.50

Two Hours \$13.50

Three Hours \$16.50

Four Hours \$18.50

Drink Tickets: The Lodge, Hotel, Vapor, Fortunes:

Gold Ticket \$7.85 Diamond Ticket \$8.10 Premium \$8.34, Ultra-Premium \$11.77

Garden Buffet: Gold Ticket \$5.19, Diamond Ticket \$6.09 Premium \$7.64

Drink tickets are non-refundable and valid only in the location and on the date of your event.

A drink ticket may be redeemed for a single beverage

Tab Bar

Select your beer/wine/liquor options. You will pay for drinks consumed based on their price.

Cash Bar

Guests pay individually per drink ordered at event location bar, includes tax, gratuity is not at your discretion

House Wines

Beaulieu Vineyards Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, & Matua Rose

Bottled Beer

Domestic Bottled Beer: select two: Bud, Bud Light, Coors Light, Miller Light

Imported Bottled Beer-select one: Corona, Heineken, Heineken Light, Labatt, Labatt Light, Sam Adams

Add a Second Imported Beer for \$1 additional per person per hour

Bartender Fees There is an \$80 fee per bartender. One bartender recommended per 50 guests.

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The Finish Line Cocktail Reception

Served for Two Hours

\$44 per person

One Hour Chef's Selection Butler Passed Hors D'oeuvres

four varieties; three hot, one cold

Your pre-selected choice of four displayed:

Dips and Spreads

roasted garlic hummus, edamame hummus, spicy bacon and horseradish dip; chips, flatbreads and crostini

Antipasto Display

pepperoni, salami, prosciutto, aged provolone, fresh mozzarella, roasted vegetables, flat breads and crostini

Fresh Vegetable Crudit 

cusabi dressing

Cheese Display

domestic and imported cheeses

White Cheddar Mac & Cheese

gourmet elbows, asiago cheese sauce

Stuffed Portabello Mushroom

parmesan cheese and tomato ragout

Chicken Pesto

sun-dried tomato, basil garlic and olive oil

Chef's Starch and Vegetable

Penne Pasta

Pre-selected choice of one: vodka, marinara, alfredo

Your Pre-selected Choice of One Live Action Carving Station

Live Action Carving Station

\$80 Chef Attendant Fee

Beef or Pork Steamship, French Cut Turkey Breast, Sirloin of Beef, appropriate condiments

Prime Rib - \$8 additional per person

Roasted Tenderloin of Beef – \$11 additional per person

Two Live Action Stations \$8.50 additional per person

Desserts

your pre-selected choice of one:

Chef's Pastry Display

Trio Cheesecake Bar

Signature Cupcake Bar

Triple Chocolate Fantasy

Flourless Chocolate Cake Bites, Chocolate Mousse, Warm Chocolate Cookie Cobbler, whipped cream

Served Coffee, Tea, Decaf

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The Winner's Circle Cocktail Reception

Served for Two Hours

\$47.95 per person

Your Pre-selected Choice of Five Displayed Selections

Dips and Spreads

garlic hummus, edamame hummus, spicy bacon,
horseradish dip, chips, flatbreads and crostinis

Antipasto

Pepperoni, salami, prosciutto, aged provolone,
fresh mozzarella, roasted vegetables,
flat breads, crostinis

Cheese Display, domestic and imported cheeses

Fresh Vegetable Crudite, cusabi dressing

Fusilli Pasta, select one: wild mushroom ragout,
marinara, bolognese or vodka sauce

Sauteed Chicken, select one: piccata, marsala or
parmesan

White Cheddar Macaroni & Cheese, gourmet
elbows, asiago cheese sauce

Stuffed Portabello Mushroom, parmesan
cheese, tomato ragout

Your Pre-selected Choice of One Live Action Station

\$80 Chef Attendant Fee per station

Two Stations \$8.50 additional per person

Live Action Carving Station

your pre-selected choice of one:

Beef or Pork Steamship, French Cut Turkey Breast, Sirloin of Beef
appropriate condiments

Prime Rib \$8 additional per person

Roasted Tenderloin of Beef \$11 additional per person

Live Action Salmon Station

herb-crusted salmon, lemon, white wine,
beurre blanc

Live Action Seafood Paella Station

saffron rice, cooked in lobster broth with shrimp,
clams, mussels, chicken, andouille sausage

Dessert

your pre-selected choice of one:

Pastry Display

Trio Cheesecake Bar

Signature Cupcake Bar

Beignets

fried dough, powdered sugar & melba sauce

Triple Chocolate Fantasy;

flourless chocolate cake bites, chocolate mousse, warm chocolate cookie cobbler, whipped cream

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Menu Enhancements

Add one or more to a Banquet Menu, priced per person

Shrimp Cocktail Plated Dinner Starter \$14.25

three chilled jumbo shrimp, cocktail sauce and lemons

Chilled Shrimp and Cold Poached Lobster Tail Plated Dinner Starter-\$21.95

4 oz. lobster tail, three chilled jumbo shrimp, cocktail sauce and lemons

One Hour Butler Passed Hors D'oeuvres \$17.95

Chef's selection four varieties of three hot & one cold hors d'oeuvres

One Hour Slider Station \$14.25

crispy chicken and beef sliders, appropriate condiments

One Hour Shrimp Cocktail Display \$16.95

Chilled Shrimp, Cocktail Sauce, Lemons

One Hour Chilled Shrimp and Cold Poached Lobster Tails \$26.50

4 oz. lobster tail, chilled jumbo shrimp, cocktail sauce and lemons

One Hour Sushi Display, Market Price

Assorted rolled sushi and oriental salads

Two Hour Elaborate Vegetable Display \$14.95

grilled and raw vegetables, hummus, crostinis, flat breads and pitas

Two Hour Chef's Classic Domestic Cheese Board \$14.95

Two Hour Chef's Supreme Imported Artisan Cheese Board \$17.95

Two Hour Live Action Herb, Horseradish Crusted Side of Salmon \$15.95

appropriate condiments, carved to order, requires \$80 Chef attendant fee

Dessert Enhancements

One Hour Viennese Pastry Display \$15.95

assorted whole cakes, mini pastries, cookies, mousses, creams & eclairs

One Hour Live Action Ice Cream Sundae Bar \$12.95

vanilla, chocolate, & strawberry ice cream, variety of toppings, requires \$80 Chef attendant fee

Custom Ice Carving, Market Price

create a custom ice carving for your event

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Appetizers

Must be pre-ordered and will not be replenished

Selections below serve 20 guests per order

Domestic Cheese Board	\$42
Antipasto Display	\$47
Crudite with Ranch Dip	\$37
Seasonal Sliced Fruit Tray	\$37
Shrimp Cocktail Platter , cocktail sauce, lemons	\$105
Pretzel Bites , queso dip	\$26
Sweet Thai Crispy Shrimp	\$52
Two Dozen Chicken Tenders , honey mustard sauce	\$32
Four Dozen Boneless Chicken Wings Pre-select: Buffalo or or BBQ style	\$67
Franks en Croute , honey mustard sauce	\$40
Spring Rolls	\$26
Pepperoni Pizza Bread	\$26
Buffalo Chicken Pizza Bread	\$26
Saratoga Chips & Bacon Dip	\$17

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Plated Banquet Dinner

\$40.00 per person, minimum 20 guests

Starters

your pre-selected choice of one:

House Salad
Soup of the Day
Caesar Salad
Seasonal Fruit Plate

Entrées

your pre-selected, choice of two

three choices- \$4.95 additional per person, advanced entrée counts required

Stuffed French Onion Chicken
caramelized onion, cheddar, sweet onion broth

Classic Chicken Breast
your pre-selected choice of one:
francaise, piccata or marsala

Grilled Pork Chop
balsamic demi

New York Strip
caramelized onions

Filet of Salmon
pistachio crust

Lobster Risotto
creamy arborio rice

Seared Scallops
porcini cream sauce

Entrees served with chef's choice of potato or rice and vegetable

Upgrade your Entrée Experience:

Prime Rib - \$8 additional per person

Filet Mignon – \$9 additional per person

6-7 oz. Cold Water Lobster Tail – \$15 additional per person

Chilean Sea Bass – \$15 additional per person

Filet and Lobster Tail – \$20 additional per person

Dessert

your pre-selected choice of one:

Traditional Vanilla Crème Brulee

Chocolate Layer Cake

Dutch Espresso Cake

New York Style Cheesecake

Oreo Cheesecake

Warm Chocolate Cookie Cobbler, Vanilla Ice Cream, Whipped Cream

Coffee, Decaf, Hot Tea, Unsweetened Iced tea

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Private Dinner Buffet

\$39.00 per person, minimum 25 Guests

Starters

Your pre-selected choice of two:

Mixed Green Salad
two dressings

Grilled Cheese & Tomato Soup

Caesar Salad
dressing on the side

Loaded Baked Potato Soup

Italian Pasta Salad

Cream of Chicken and Wild Rice Soup

Composed Roasted Vegetable Salad

Cream of Broccoli Soup

Farm-to-Table Mixed Berry & Quinoa Salad
mixed greens, quinoa, strawberries, blueberries,
nuts, cheese, poppy seed dressing

Beef Vegetable Soup

Entrees

your pre-selected choice of three:

Salmon
thai sweet chili glaze

Asiago Herb Crusted Baked Cod

Boston Cut Sliced Beef Sirloin
bordelaise sauce

Hoisin Pork Stir Fry
rice

Penne Rustica
chicken breast, shitake mushrooms, red pepper
flakes, vodka sauce

Hibachi Chicken
sweet-hot glaze

Stuffed Portobello Parmesan
parmesan cheese, tomato ragout

Entrees served with chef's choice of potato or rice, vegetable and rolls with butter

Dessert

your pre-selected choice of two:

Beignets
fried dough squares, powdered sugar, melba sauce

Warm Chocolate Cookie Cobbler
whipped cream

Lemon Bars

Strawberry Shortcake

Chocolate Cake

New York Style Cheesecake
strawberry compote

Freshly Baked Cookies and Cannoli

Key Lime Tarts

Coffee, Decaf, Hot Tea, Unsweetened Iced Tea

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