







# **Events & Meeting Menus**

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# **Breakfast Buffets**



Adirondack Breakfast Buffet (Minimum of 25 Guests Required) Seasonal Diced Fresh Fruit & Berries Assorted Individual Fruit Yogurts Breakfast Bakery Basket with Sweet Butter & Preserves New York Style Bagels with Appropriate Garniture Assorted Cold Cereals& Whole Milk Farm Fresh Scrambled Eggs French Toast & Maple Syrup Home Fries Country Sausage Smoked Bacon Coffee & Hot Tea Station \$12.00 Per Person

### Continental Breakfast Buffet

(Minimum of 10 Guests Required)

Chilled Juices Seasonal Diced Fresh Fruit & Berries Assorted Whole Fruit Breakfast Bakery Basket with Sweet Butter & Preserves Coffee & Hot Tea Station \$7.00 Per Person

#### Upscale Continental Breakfast Buffet

(Minimum of 10 Guests Required) Chilled Juices Seasonal Diced Fresh Fruit & Berries Assorted Whole Fruit New York Style Bagels with Appropriate Garniture Assorted Cold Cereals & Whole Milk Breakfast Bakery Basket with Sweet Butter & Preserves Coffee & Hot Tea Station \$8.00 Per Person

#### Additional Breakfast Add Ons

All Pricing is Per Person

French Toast \$3 Buttermilk Pancakes \$3 Blueberry Pancakes \$3 Belgian Waffles with Whipped Cream & Berries \$3 Atlantic Smoked Salmon with Garnish \$5 Assorted Quiche \$4 Hot Oatmeal with Garnishes \$3 Choice of 2 Breakfast Meats \$5 (Bacon, Country Ham, & Sausage) English Muffin with Scrambled Eggs \$4 Assorted Cold Cereals & Whole Milk \$3 Omelettes any Style \$6 \*\*\$30 Chef Fee per Hour

### Lake George, NY

### **Receptions**

#### Live Pasta Bar

(Minimum of 20 Guests Required)

Create your own live pasta station to accompany red marinara sauce, white cream sauce and oil & garlic \$13.00 Per Person Per Hour

#### Chicken

Sausage Shrimp \$3 additional per person Scallops \$5 additional per person Clams \$3 additional per person

Choose three (3) Vegetables: Spinach **Roasted Red Peppers Mushrooms** Artichoke Hearts **Green** Peppers Onions Tomato

### Sizzling Fajita Station

#### (Minimum of 20 Guests Required)

Tequila Flamed Beef & Chicken, Cheddar Jack Cheese, Guacamole, Pico de Gallo, Sauteed Onions, Bell Peppers, Sour Cream & Flour Tortillas \$13.00 Per Person Per Hour

### **Carving Station**

Cola Baked Virginia Ham Whole Grain Mustard \$220.00 (Serves 30)

Roasted Tenderloin Beef Slow Roasted Turkey Breast Horseradish Cream Orange Cranberry Marmalade \$340.00 (Serves 20)

Slow Roasted Prime Rib of Beef Peppercorn Crusted Au Jus & Horseradish \$255.00 (Serves 25)

Roasted Loin of Pork Pancetta Gravy \$220.00 (Serves 30) \$30 Chef Fee Per Hour

\$220.00 (Serves 25)

Slow Roasted Sirloin of Beef Horseradish and Chive Sauce Red Wine Au Jus \$265.00 (Serves 25)

# **Receptions Hot Hors D'oeuvres**

### Tier One

#### \$35.00 per 25 Pieces

Buffalo Chicken Wings with Bleu Cheese Oriental Chicken Potstickers with Ginger and Soy Sauce Smoked Chicken and Pepperjack Cheese Quesadilla Sesame Crusted Chicken with Mango Barbecue Sauce Crispy Spinach and Feta Pastry

### Tier Two

#### \$44.00 per 25 Pieces

Crabmeat Stuffed Mushroom Caps Traditional Clams Casino Barbecue Pork Sliders Mini Duck Reuben

### **Tier Three**

#### \$54.00 per 25 Pieces

Miniature Crab Cakes with "Old Bay" Remoulade Bacon Wrapped Sea Scallops Smoked Shrimp & Green Chili Quesadilla with Lime Sour Cream Coconut Fried Shrimp with Orange Horseradish Sauce

### **Tier Four**

\$64.00 per 25 Pieces

Grilled Lamb Chops with Rosemary Dijon Demi-Glace Oyster Rockefeller "Classic"

# **Receptions Cold Hors D'oeuvres**

### **Tier One**

\$30.00 per 25 Pieces

Grilled Vegetable Style Sushi Southwestern Style Chicken Crepe Wraps with Chipotle Cream Boursin Cheese Pesto Filled Cherry Tomatoes

# Tier Two

\$40.00 per 25 Pieces

Scottish Smoked Salmon with Zucchini Latkes and Caper Aioli Grilled Asparagus Wrapped with Prosciutto California Roll filled with Avocado, Cucumber and Crab Boston Sushi Roll - Bib Lettuce filled with Smoked Salmon and Cream Cheese Brie and Fresh Strawberry Canapes Anitpasto Brochettes

# **Tier Three**

#### \$50.00 per 25 Pieces

Smoked Duck on Toasted Spiced Pound Cake with Raspberry Cream Gulf Shrimp Spoons with Avocado Mango Relish Smoked Tomato Jam and Fresh Mozzarella, Truffle Oil and Opal Basil

# **Tier Four**

#### \$60.00 per 25 Pieces

Roasted Fingerling Potatoes with Smoked Salmon with Creme Fraiche Medallions of Maine Lobster and Petite Corncakes Chilled Jumbo Gulf Shrimp with Cocktail Sauce & Fresh Lemon Grilled Asian Shrimp with Pomegranate Ponzu Dipping Sauce Seared Scallops with Smoked Tomato Chutney & Chive Oil

# <u>Receptions Hors D'oeuvre Stations</u>

### Garden Vegetable Crudite

\$5.00 Per Person Selection of Market Vegetables with Chef's Dip

### Artisan Cheese Display

#### \$7.00 Per Person

Imported, Domestic & Artisan Cheeses with Crackers and Artisan Breads

### Bruschetta Bar

#### \$6.00 Per Person

Grilled Focaccia Bread with Extra Virgin Olive Oil, White Bean Ragout, Roasted Garlic, Tomato Basil Confit, Buffalo Mozzarella, Tapenade & Asiago Cheese

### Antipasto Display

#### \$8.00 Per Person

Genoa Salami, Capicola, Prosciutto, Fresh Mozzarella, Aged Provolone, Marinated Mushrooms, Pepper Salad Medley, Pepperoncini, Marinated Artichoke Hearts, Calamata Olives, Tomatoes, Asparagus, Fresh Breads and Bread Sticks

### Fruit Display

\$7.00 Per Person

Rainbow of Fresh Seasonal Fruit, Melange of Seasonal Berries

### Lake George, NY

### **Dinner Buffet**

#### Mexican Fiesta Buffet

Minimum of 40 Guests Required

Tijuana Caesar Salad Jicama Mango & Cucumber Salad with Toasted Pepitas and a Honey Vinaigrette Grilled Chicken Mole Chorizo and Black Bean Quesadilla Chipotle Shrimp and Mexican Rice Refried Beans Jalapeno Corn Bread Rolls with Sweet Butter Mexican Chocolate Cake Warm Churros with Cinnamon Sugar Coffee & Tea Station \$27.00 Per Person Italian Night Buffet Minimum of 40 Guests Required Caesar Salad

Chef's Northern Italian Inspired Pasta Salad Assorted Flatbread Pizzas (Vegetarian, Meat, White Pizza) Seasonal Vegetables Eggplant Parmesan Chicken Saltimbocca (Prosciutto & Sage Mozzarella) Rosemary and Olive Oil Roasted Potatoes Tiramisu Seasonal Fruit & Berries Coffee & Tea Station \$27.00 Per Person

# Lake George, NY

### **Dinner Buffet**

#### **Adirondack Cookout**

Minimum of 40 Guests Required

Vegetable Garden Salad with Choice of Dressings Creamy Potato & Egg Salad Old Fashioned Creamy Cole Slaw Pecan Coated Rainbow Trout with Apple Butter Sauce Fox Mustard Glazed Grilled Chicken Breast an Caramelized Onions Smokey BBQ Ribs North Country Spiced Baked Beans Corn on the Cob Seasonal Vegetable Medley Rolls & Butter Sliced Watermelon Apple Pie Carrot Cake Coffee and Tea Station \$30.00 Per Person

### The Big Easy Buffet

Minimum of 40 Guests Required

New Orleans Gumbo Cajun Coleslaw Caesar Salad Shrimp & Andouille Sausage Jambalaya Jerk Chicken with Dark Rum & Lime Cream Assorted Artisan Breads Cheese Cake Coffee & Tea Station \$32.00 Per Person

### Lake George, NY

### **Tailor Made Dinner Buffet**

Minimum of 40 Guests Required

Choose between Caesar Salad or House Green Salad

**Select Three Entrees** 

Chili BBQ Breast of Chicken Smoked Onions & Peppers with Barbecue Demi

Grilled Jerk-Marinated Chicken Breast with Dark Rum & Lime Cream

Beef Medallions with Roasted Mushrooms, Shallots and a Tarragon Demi Glace

**Basil Crusted Chicken Breast** 

**Orange Brown Butter** 

with Warm Tomato Salad &

Cumin Dusted Atlantic Salmon Filet with Salsa Verde

> Sauteed Shrimp Scampi over Fetuccini

Tortellini Boursin with Spinach Cream and Oven Roasted Tomatoes

Red Pepper Coulis Farfalle Pasta with Roasted Vegetables

Pecan Coated Rainbow Trout with Apple Butter Sauce

Prosciutto Ham Wrapped Chicken Breast with Sage Balsamic Demi

#### **Select One Carving Station**

\$30 Chef Fee

Cola Baked Virginia Ham with Whole Grain Mustard

Slow Roasted Prime Rib of Beef Peppercorn Crusted Au Jus & Horseradish \$5 Additional Slow Roasted Turkey Breast withOrange Cranberry Marmalade

Roasted Sirloin of Beef Horseradish & Chive Sauce, Red Wine Au Jus \$5 Additional

Rolls & Butter Dessert Display Chef's Selection of Vegetables & Starch Coffee & Tea Station \$32.00 Per Person

#### Lake George, NY

### **Plated Three Course Dinner**

Minimum of 25 Guests Required

Choice of Caesar Salad or House Green Salad

Seasonal Vegetables

Choice of one Starch:

**Mashed** Potato

Wild Rice

**Oven Roasted Red Potatoes** 

Pan Seared Medallions of Beef with Roasted Shallot & Wild Mushroom Bordelaise

\$30

Roasted Red Snapper Filet with Fresh Herbs an Olive Oil \$32

Lemon Rosemary Breast of Chicken with

Garlic Au Jus

\$28

**Beef Tenderloin with Mushroom Confit** \$34

Slow Roasted Turkey Breast with Sage **Dressing & Turkey Pan Gravy** \$28

Grilled Chicken Bresst with Oven Dried Tomatoes. Fresh Mozzarella & Basil **Balsamic Au Jus** \$28

Pan Roasted Swordfish with Bouillaisse

Sauce \$30

Cider Brined Pork Chop with Mustard Demi \$31

Bronzed Hawaiian Sea Bass with Lemon **Butter** \$36

Filet of Atlantic Salmon \$28

Dessert **Rolls & Butter** Coffee & Tea Service

### **Plated Dinner Appetizers**

Traditional Gulf Shrimp Cocktail \$12.00 Per Person

Jumbo Lump Crabmeat Cakes with Whole Grain Mustard Remoulade \$13.00 Per Person

Scampi Style Shrimp with Roasted Orzo, Crisp Pancetta and Olives \$12.00 Per Person Crisp Duck Breast with Micro Greens & Tamarind Duck Jus \$12.00 Per Person





### Lake George, NY

# Lunch Buffet

All Lunch Buffets come with Chef's Choice of Desserts Includes Coffee and Tea Station

#### Assorted Deli Wraps

Turkey, Ham, Roast Beef, & Grilled Vegetables Wraps with Chef's Choice of 3 Chilled Salads along with Condiments

\$14.00 Per Person

#### NY Style Deli

Turkey, Ham, Roast Beef, & Geno Salami Cold Cuts served with Tomatoes, Lettuce, Onions, Pickles. Selection of breads and rolls. Chef's choice of 3 Chilled Salads along with Condiments

> \$14.00 Per Person Add Tuna Salad \$2 Add Chicken Salad \$2

Add Egg Salad \$2

#### Picnic Cook Out

Hamburgers, Hot Dogs, BBQ Chicken, Baked Beans, Corn on the Cob, Coleslaw, Potato Salad, Watermelon and Appropriate Condirments with Rolls.

\$18.00 Per Person

#### Assorted Flatbread Pizza

Including Cheese, Vegetables and Meats with Boneless Wings and Green Salad \$18.00 Per Person

#### **Slider Sandwiches**

Selection of Ham Salad, Chicken Salad, Egg Salad and Tuna Salad with Chef's Choice of 3 Chilled Salads

\$15.00 Per Person Cobb Salad Station

Chopped Romain, Baby Spinach, Grilled Chicken, Bacon, Chopped Boiled Egg, Avocado, Chic Peas, Cucumber, Shredded Cheddar, Red Onions, Bleu Cheese Crumbles with a Variety of Dressings \$15.00 Per Person Add Shrimp or Flank Steak for \$5 per person

#### **Fajita Station**

Marinated Chicken, Sauteed Peppers & Onions with Soft Flour Tortillas, Grated Cheese, Tomatoes, Lettuce, Onion, Salsa, Sour Cream, Guacamole & Tortilla Chips

\$13.00 Per Person Add Shrimp or Flank Steak for \$5 per person

### **Other Meal Options**

### TEAM MEALS Minimum of 20 people

#### Pizza Party

Pizza Fresh Diced Seasonal Fruit Garden Salad or Caesar Salad Choice of Three Soft Drink Pitchers Cookie & Brownie Platter \$14.00 Per Person

#### **Team Buffet**

Hot Dogs Hamburgers Chicken Tenders Garden Salad or Caesar Salad Choice of Three Soft Drink Pitchers Cookie & Brownie Platter \$15.00 Per Person

# **GRAB & GO MEALS**

#### Minimum of 20 people

#### Breakfast

Muffin or Bagel Whole Fruit Milk or Juice Coffee \$11.00 Per Person Add Individual Packaged Cereals \$1 per person

#### Lunch

Pre-Boxed Lunches Included: Sandwich (Choice of Two Offerings) Roastbeef Turkey Ham Grilled Veggie Wrap

> Bag of Chips Apple Bottled Water Cookie \$13 Per Person



### Lake George, NY

# **Refreshment Breaks**

Limited to 30Minute Breaks

Coffee Break Freshly Brewed Regular & Decaffeinated Coffee, Traditional Tea & Hot Chocolate	\$2 Per Person
Cold Beverage Break Assorted Sodas, Individual Juices & Bottled Water	\$2 Per Person
Full Beverage Break Freshly Brewed Regular & Decaffeinated Coffee, Traditional Tea & Hot Chocolate. Assorted Sodas, Individual Juices & Bottled Water	\$3 Per Person
The Healthy Break (Minimum of 10 people) Juices, Bottled Water, Individual Yogurts, Trail Mix, Power Bars, Selection of Sesaonal Fruit	\$7 Per Person
The Deluxe Coffee Break Freshly Brewed Regular & Decaffeinated Coffee, Traditional Tea & Hot Chocolate, Served with Whipped Cream, Chocolate Shavings, Cinnamon, Nutmeg & Sugar	\$4 Per Person
Chocolate Break Chocolate Chip Cookies, Double Fudge Brownies, White Chocolate Dipped Blondies, Chocolate Strawberries. Chocolate Fountain with Assorted Dipping Items. Chocolate Milk, Whole Milk, Freshly Brewed Regular & Decaffeinated Coffee and Bottled Water	\$10 Per Person

# Lake George, NY

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Cold Beverage Break Assorted Sodas, Individual Juices & Bottled Water	\$2 Per Person
Full Beverage Break Freshly Brewed Regular & Decaffeinated Coffee, Traditional Tea & Hot Chocolate. Assorted Sodas, Individual Juices & Bottled Water	\$3 Per Person
The Healthy Break (Minimum of 10 people) Juices, Bottled Water, Individual Yogurts, Trail Mix, Power Bars, Selection of Sesaonal Fruit	\$7 Per Person
The Deluxe Coffee Break Freshly Brewed Regular & Decaffeinated Coffee, Traditional Tea & Hot Chocolate, Served with Whipped Cream, Chocolate Shavings, Cinnamon, Nutmeg & Sugar	\$4 Per Person
Chocolate Break Chocolate Chip Cookies, Double Fudge Brownies, White Chocolate Dipped Blondies, Chocolate Strawberries. Chocolate Fountain with Assorted Dipping Items. Chocolate Milk, Whole Milk, Freshly Brewed Regular & Decaffeinated Coffee and Bottled Water	\$10 Per Person