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# Beverages and Bar Service



Includes cups, napkins and appropriate accompaniments.

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## Coffee and tea

Freshly brewed Capital City Roasters coffee, regular or decaf, and assorted teas (hot)

\$ 7.75 (serves 10)

\$18 (serves 30)

\$70.00 Cambro (serves 50)

## Soda, water and juice

Pepsi, Diet Pepsi or Sierra Mist

\$1.25/12 ounce can

\$2 .50/20 ounce bottle

\$3 /1 liter bottle

Powerade \$2 .50/12 ounce bottle

Lemonade and iced tea \$9/gallon

Tropicana orange, cranberry, apple or grapefruit juice \$3.50/quart

\$25/10 ounce bottle

Milk \$1.69/pint

Seasonal punch \$17.00/gallon

Apple cider (seasonal, hot or cold) \$15 (serves 16)

Hot chocolate (seasonal) \$18.95 (serves 16)

## Sparkling or Still Saratoga Water

\$3 /12 ounce glass bottle

\$5.25 /28 ounce glass bottle

## Saratoga or Aquafina

Water \$2.25/16 ounce plastic bottle

## Niagara Water

\$1/8 ounce plastic bottle

\$1.75/12 ounce plastic bottle

\$24.00/case

There is a 30-*business day* lead time to obtain a temporary liquor permit and an additional \$65 New York State Liquor Authority processing fee (non-refundable) required. The Liquor Authority also requires that ample food and non-alcoholic beverages be provided when alcohol is served. A menu is required in order to submit the application.

*Open Bars* are charged by consumption at the rates indicated below.

*Cash Bars* require a \$200 minimum in sales. Failure to do so will result in staffing charges to T7

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# Snacks



Seasonal Whole Fruit

Choose 1 and up to 3 maximum: apple, banana, orange, pear, grapefruit

# Breakfast



*10-guest minimum . All continental options include:*

Orange, cranberry and apple juices

Freshly brewed regular and decaffeinated coffee

Regular and decaffeinated coffee

Pitchers of water

Continental breakfast options include:

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# Custom Buffet Lunches



*Offered daily between 11:30 a.m. and 4 p.m. | 1.5 hours service time | 25-guest minimum*

Custom buffet lunches include:

- One composed salad (see list below)
- One protein (see list below)
- One hot dish (see list below)
- Freshly baked rolls with butter
- Freshly baked cookies
- Fresh fruit cups
- Pitchers of water, iced tea and lemonade
- Coffee and tea service

*\$18.00 per person*

## COMPOSED SALAD OPTIONS *(please select one)*

Caesar salad

Crisp chopped romaine lettuce, shredded parmesan cheese, croutons and hardboiled egg with a Caesar salad dressing (contains anchovy).

Mixed green salad (GF/V/Veg)

A blend of crisp lettuces, cucumbers, shredded carrots and tomato wedges, served with assorted salad dressings.

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# Light Hot Lunch Buffet



*Offered daily between 11:30 a.m. and 4 p.m. | 2 hours service time | 25-guest minimum*

Light hot lunch buffets include:

Two entrees (see list below)

One house salad (choose from garden-tossed, caesar, or vegetarian spinach salad) with two dressings

Freshly baked rolls with butter

Freshly baked cookies

Fresh fruit cups

Pitchers of water, iced tea or lemonade

Coffee and tea service

*\$23.00 per person*

Entrées

Select two from the following options. Where starch and vegetable are not listed, our Chef will provide seasonal and appropriate accompaniments.

## BEEF AND PORK

Lasagna bolognese

Hearty meat filled with layers of ricotta and mozzarella cheeses

Italian-style meatballs

Marinara sauce

Sweet Italian sausage peppers and onions (GF/DF)

Simmered with tomato sauce

Hickory-smoked pulled pork

Mustard BBQ sauce and cheddar drop biscuits

## POULTRY

Asian stir fry (GF/DF)

Chicken and broccoli

Grilled marinated chicken breast (GF/DF)

Rice pilaf and a Chef's choice vegetable

Sautéed chicken breast

Sundried

# À la carte Lunches



## Garden salad

*Small (serves 12) \$25.50*

*Large (serves 25) \$44.00*

## Spinach salad

*Small (serves 12) \$42.00*

*Large (serves 25) \$78.50*

## Chicken Caesar salad

*Small (serves 12) \$52.50*

*Large (serves 25) \$90.50*

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# Salads



*Include the following:*

Hand-crafted café salad (list below)

Breadstick

Freshly baked cookies

Choice of canned soda or bottled water

*\$13.50 each*

Hearty grains salad (GF/V)

Quinoa wild rice blend, sundried cranberries and raisins, toasted almonds and sliced apples with cider vinaigrette dressing.

Hummus and greens (GF/V)



# Salads



# Salads



*Available in full catering spaces only and for groups of 30 or more. Selections are limited to three options.  
All pre-plated salads include a choice of soup, bakeshop soft rolls, iced tea, water, lemonade and coffee/tea  
service .*

*\$25.00 per person*

Cauliflower tabbouleh salad (GF/V)

Butter crunch lettuces, tomato, cucumber, chick peas,

Mediterranean olives, lemon and olive oil with a f5TjEMC i16 (los-8.1 (umTj-0.002 Tc 0.01303w -20.887 0 .333 Td(M)mi5.3 (n)T.7 (.)Tj0 Tc 0

# Pizza



16" Round (8 slices)  
*Plain cheese – \$15.00*  
*Garlic white pizza – \$15.00*

Sheet Pizza (24-cut)  
*Plain cheese – \$25.00*

Plain vegan gluten-free 12" cauliflower pizza (6 slices) with vegan shredded mozzarella  
*\$16.00*

Gluten-free 10" pizza  
with shredded mozzarella and sauce  
*\$15.00*

Assorted toppings  
*Add \$1.75 per topping*

## VEGETABLE TOPPINGS

Fresh mushrooms  
Peppers  
Roasted red peppers  
Fresh tomato  
Sautéed onion  
Extra garlic  
Extra cheese  
Caramelized pineapple  
Black olives

## MEAT TOPPINGS

Italian sweet sausage  
Pepperoni  
Diced chicken breast  
Bacon  
Ham  
Buffalo crispy chicken





# Receptions



## GROUP A

### VEGETARIAN/VEGAN

Edamame wontons with sweet chili dipping sauce (V) – \$40

Crispy fried veggie spring rolls with Thai chili sauce – \$38.50

Indian samosas with tamarind dipping sauce \$45.50

House-made veggie stromboli with mozzarella \$32.50

Mini spanakopita with spinach and feta wrapped in phyllo – \$40.50

Mini white truffle grilled cheese sandwiches with aged cheddar and swiss – \$30.50

Baked brie with raspberry in phyllo – *omit!!*

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# Receptions



## GROUP A

House-smoked maple tarragon chicken salad with  
dried fruits in phyllo or lettuce cup – *\$30.50*

Stuffed mediterranean apricots with  
whipped gorgonzola – *\$44*

Maple whipped locally produced Chevre on a  
French baguette crostini with chopped pecans  
*\$56.50*

Creamy avocado deviled eggs –



*Available in full catering spaces only. Includes 1.5 hours of continuous foodservice, non-alcoholic beverages, china, white linen and service. Specialty linen is available upon request for an additional charge .  
per guest, 30 guest minimum | Add \$3.00 per guest for each additional 30 minutes*

**TIER 1 COCKTAIL RECEPTION**

*30-guest minimum*

**TIER 2 COCKTAIL RECEPTION**

*50-guest minimum*

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# Barbecue

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Thoroughbred Upscale BBQ - \$31.00 per person\*

Includes two proteins, two cold salads, fresh fruit salad, choice of one hot vegetable or starch,

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# Dinner



## A. POULTRY

Chicken parmesan “sauté”

Lightly breaded, sautéed chicken breast finished traditionally with house marinara and mozzarella.

Sauté breast of chicken

Marsala, wild mushrooms, grilled local apples and a tasty pan sauce

Roasted, citrus-brined turkey breast

Cornbread, pear dressing and pan gravy

Stuffed medallions of chicken breast (GF)

Spinach, artichoke hearts, roasted red bell peppers and goat cheese. Finished with lemon basil beurre blanc.

Lemon chicken francaise

Wilted seasonal greens, artichoke hearts and fresh herbs

Locally raised pan-roasted whole chicken (GF)

Rosemary-sage-garlic essence and a pan sauce

Grilled citrus-marinated chicken breast

Fresh avocado, tomato and cucumber salsa

Pan-smoked chicken (GF)

Apricot ancho barbeque glaze

Chicken Scarpiello

Chicken thigh meat, hot Italian peppers, sweet onions and potatoes slow roasted with lemon and olive oil

Huli Huli chicken (GF/DF)

Grilled pineapple and corn with BBQ sauce

# Dinner



## D. PASTA

Ricotta and parmesan-filled raviolis (Veg.) Ht

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# Dinner



GROUP A - \$34.50 per A

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# Dinner



## GROUP B – \$42 per person

Chianti-braised boneless beef short ribs (GF)  
Organic and locally milled cornmeal polenta with  
Grafton smoked cheddar cheese, braised local greens,  
toasted garlic and rich pan jus.

Grilled carne asada (GF/DF)  
Latin-style, citrus-marinated teres major steak prepared  
medium rare with smothered peppers and onions and a  
fresh avocado-tomato Pico salsa

Maple mustard-glazed Atlantic Salmon (GF/DF)  
Served with an apple fennel slaw and wild rice  
quinoa pilaf

Shrimp and grits  
A southern classic featuring sautéed, fresh,

Isaac's 020

# Desserts



*Serves approximately 12 guests  
(1 piece per) . Multiple orders can  
be placed .*

S'mores social  
Chocolate bars, marshmallows  
and graham crackers  
*\$7 per person*

Decorate your own cookie bar  
Sugar cookies, frosting and  
toppings  
*\$4.50 per person*

Ice cream social  
Two types of ice cream and a  
choice of four toppings  
*\$6.00 per person*

Individual cappuccino,  
chocolate or lemon mousses 25  
*servings for \$75*

Individual tiramisus  
*\$4.00 per person (20 minimum)*

Individual ice cream novelties  
Options include fudgsicles, ice  
cream sandwiches, popsicles, and  
strawberry shortcake bars.  
*\$2 per person*

**Dessert Bars & Brownies** -*\$15 per  
dozen*

*Iced chocolate chip brownies*

*Lemon squares*

*Magik bars*

*Brownies*

*Apple Bars*

*Pumpkin Bars*

*Magik Bars*

*S'mores Brownie*

*Chocolate chip*

*Mint chocolate chip*

