

These menus are designed for corporate breakfasts and meetings taking place Monday through Friday.

All food and beverage prices for these menus apply to both on and off premises events. They are subject to NYS sales tax and 19% catering fee. Hall of Springs events add an additional 13% facility fee. **Special labor charges apply for groups less than 30 people.**

Function room assignments are made based on the number of anticipated guests. Locations are not guaranteed. We reserve the right to change room assignments should the anticipated numbers increase or decrease.

Linen tablecloths are available in ivory and white. Napkins are available in many colors, please ask your event planner.

Guaranteed attendance is required 3 business days prior to your function. You will be billed for your guarantee or the number of guests at your function, whichever is greater.

A deposit is due at the time of booking your function and is non-refundable. Full payment is due the day of the event.

Arrangements can be made for rental of audio visual equipment through our sales department. Any rental fees will be added to your bill.

Special labor charges apply for groups less than 30 people.



Please Keep Us in Mind for Your:

- **Retirement Parties**
- **Promotion Celebrations**
- **Birthday Parties**
- **Award Presentations**
- **Annual Conferences**



CATERING BY GLEN SANDERS MANSION

Saratoga Performing Arts Center
Saratoga Springs, NY
(518) 583-3003

Breakfast

Continental

Assorted Bagels, Cream Cheese,
Assorted Muffins with Butter and Jam,
Sliced Fresh Fruit with Yogurt Dip,
Assorted Juices, Coffee Service
\$8.50++ per person

Traditional

(Minimum of 25 People)

Scrambled Eggs with Herbs, Scrambled Eggs
with Cheddar Cheese, Breakfast Potatoes,
Choice of One: Sausage, Bacon or Ham. Rolls,
Mini Fruit Danish, Muffins, Butter and Jam.
Sliced Fresh Fruit Platter with Yogurt Dip,
Assorted Juices, Coffee Service
\$13.50++ per person

Mansion Brunch

(Minimum of 50 People)

Scrambled Eggs with Herbs, Broccoli and
Cheddar Quiche, Stuffed French Toast with
Syrup, Breakfast Potatoes, Cheese Blintzes with
Blueberry Sauce, Baked Brie with Raspberry
Puree and Sliced Baguettes, Sliced Ham with
Raisin Bourbon Sauce, Sliced Fresh Fruit Platter
with Yogurt Dipping Sauce, Bagels and Cream
Cheese, Mini Fruit Danish, Rolls, Muffins,
Butter and Jam, Assorted Juices, Coffee Service
\$25.00++ per person

Optional Additions

Omelette Station

(Available in addition to any breakfast choice)

Chef created to order with an array of
fillings for your guests to choose from.
\$5.25++ per person
\$75.00 chef fee

Gold Board Salmon Display

(Available in addition to any breakfast choice)

Accompaniments include:
Plain and Vegetable Cream Cheese, Capers,
Onion and Tomatoes. Serves 20 to 25 people
\$90.00++ per display

Mimosas and Bloody Mary's

For 1 hour of service

\$4.50++ per person

Breaks

Schmear

Assorted Bagels with Cream Cheese,
Assorted Muffins with Butter and Jam
Coffee Service
\$6.25++ per person

Energizer

Jumbo Cookies and Brownies, Assorted Soda
and Mineral Waters, Coffee Service
\$5.00++ per person

Quencher

Assorted Sodas, Sparkling Mineral Waters
Coffee Service
\$2.50++ per person

Healthy Choice

Crudite with Herb Dip, Assorted Cheeses with
Fruit Garnish, Crackers, Assorted Soda and
Mineral Water, Coffee Service
\$6.00++ per person

Work Out

Granola Bars, Power Bars, Fresh Whole Fruit,
Low Fat Yogurt, Mineral Water, Assorted Juices
Coffee Service
\$7.25++ per person

Ball Game

Popcorn, Honey Roasted Peanuts,
Soft Pretzels, Mustards, Lemonade,
Assorted Soda, Coffee Service
\$6.50++ per person