

Sit Down Dinners

Entree pricing is per person and includes your choice of one appetizer, one dessert selection & coffee service. All pricing is subject to 19% catering fee and NYS sales tax. Hall of Springs events add an additional 13% facility fee.

Appetizers select one

- Tossed Garden with Balsamic
- Spinach & Mushroom Salad, Dijon Vinaigrette
- Chicken Pastina Soup
- Seasonal Vegetable Bisque
- Penne, Vodka Sauce
- Cheese Tortellini, Pesto Cream

Entrees select one or two

A count of each selection is required 72 hours in advance of your function

Sautéed Lemon Chicken \$20.00
Potato Chive Ravioli, Caramelized Fennel, Wilted Spinach

Chicken Breast "Coq Au Vin" \$20.00
Roasted Garlic Gravy, Carrots Roasted with Sage, White Cheddar Polenta

Chicken Francaise \$20.00
Sautéed Boneless Breast of Chicken, Chopped Plum Tomatoes, Lemon White Wine Sauce

Roulade of Chicken Madeira \$20.00
White and Wild Rice, Spinach, Madeira Wine Sauce

Sliced New York Sirloin \$24.00
Garlic Gorgonzola Demi-Glace

Chicken and Shrimp \$28.00
Sautéed Boneless Breast of Chicken, Rosemary White Wine Sauce, 2 Tuscan Shrimp

Sit Down Dinners

Entrees continued

Beef and Shrimp \$31.00
Sliced Tenderloin of Beef, 2 Tuscan Shrimp

Pan Seared Tilapia \$25.00
Corn, Black Bean & Red Onion Ragout

Honey Dijon Glazed Salmon \$25.00
Garden Vegetable Pancake

Sesame Seed Encrusted Salmon \$25.00
Bok Choy, Butter Sauce

Sole Francaise Florentine \$21.00
Fresh Fillet, Lemon White Wine Sauce, Wilted Spinach

Cider Glazed Pork Tenderloin \$23.00
Apples and Braised Cabbage

Roast Prime Rib of Beef \$25.00
Horseradish Cream

Slow Braised, Boneless Beef Short Ribs \$22.00
Green Onion Dumplings, Bleu Cheese Crumbs

Entrees served with chefs accompaniments, rolls and butter

Dessert select one

- New York Style Cheesecake
- Chocolate Layer Cake
- Fresh Fruit Tart
- Tiramisu
- German Apple Cake



These menus are designed for corporate dinners taking place Monday through Thursday.

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.



Saratoga Springs NY
(518) 583-3003

Cocktail Hour Hors d'Oeuvres

Available only as an addition to a sit down dinner or dinner buffet

Option One

International and Domestic Cheese Presentation, Fruit Garnish, Crackers
Fresh Fruit Platter, Raspberry Dip
Warm Mediterranean Spread
Assorted Party Breads

\$6.00

Option Two

International and Domestic Cheese Presentation, Fruit Garnish, Crackers
Fresh Fruit Platter, Yogurt Dip
Warm Seafood and Artichoke Spread
Tortilla Chips, Black Bean Salsa

Butler Passed Hors d'Oeuvres
select four

Spanakopita
Fried Cheese Ravioli with Marinara Sauce
Sesame Chicken, Peanut Dipping Sauce
Assorted Dim Sum
Shrimp Scallion Pancakes
Spinach & Brie Stuffed Mushrooms
Petite Beef Wellington

\$12.00

All pricing is on a per person basis and is subject to 19% gratuity and NYS sales tax. Hall of Springs events please add an additional 13% facility fee.

Dinner Buffet

Minimum of 50 people

Market Fresh Salad Bar

Assorted Greens, Julienned Carrot, Sliced Cucumber, Sprouts, Black Olives, Grape Tomatoes, Croutons, Crumbled Blue Cheese, Balsamic Vinaigrette, Pepper Parmesan Dressing

Entrees select four

- Boneless Breast of Chicken Marsala
- Orecchiette, Broccolini, Oil and Garlic, Shaved Asiago Cheese
- Sole Francaise over Sauteed Greens
 - Roulade of Chicken Filled with Smoked Mozzarella, Spinach, Pine Nuts
- Roast Sirloin of Beef, Zinfandel Demi-Glace
 - Roast Pork Loin, Garlic and Rosemary
 - Breast of Chicken, Apple Herb Stuffing
 - Penne, Tomato Vodka Sauce
 - Seafood Scampi, Orzo
 - Tortellini Romano, Peas

Buffet Accompaniments

Roasted Red Potatoes • Vegetable Medley
Rolls and Butter

Served Dessert select one

Warm Apple Berry Crisp, Whipped Cream
New York Style Cheesecake
Carrot Cake
Fresh Fruit Tart
Tiramisu
Chocolate Chambord Torte

Coffee Service

\$32.00

Cocktail Reception

All selections are served for 3 hours

Stationary Decorated Display

International and Domestic Cheese Presentation, Seedless Grapes, Olives, Crackers • Assorted Fresh Vegetables, Herb Dip • Hummus, Pita Triangles • Fresh Fruit Array, Yogurt Dip • Warm Seafood and Artichoke Spread, Party Breads

Butler Passed Hors d'Oeuvres select five
Wild Mushroom Puffs En Croute • Seafood Stuffed Mushrooms • Petite Beef Wellington • Assorted Petite Quiche • Vegetable Potato Pancakes • Chilled Smoked Salmon Canapes • Spanakopita • Sesame Chicken with Dipping Sauce • Spring Rolls • Chinese Dumplings with Asian Dip • Asparagus and Gruyere Cheese Puffs • Salmon and Cream Cheese Puffs

Stations select one

All hot items displayed in chaffing dishes. If a station chef is requested please add \$100.00

Asian

Chicken and Chinese Vegetable Stir Fry, White Rice

- Sesame Beef and Broccoli • Chinese Potstickers, Asian Dipping Sauce • Petite Egg Rolls, Plum Sauce • Fortune Cookies

Italian

Penette, Tomato Vodka Sauce • Baked Sicilian Pasta with Sausage and Eggplant • Petite Chicken Marsala

- Assorted Antipasti: Breaded Eggplant and Tomato Salad, Marinated Mushrooms, Artichoke Hearts, Italian Meats and Cheeses • Sliced Italian Bread

Carving select two

(add \$100.00 carving chef fee)

Roasted Sirloin of Beef • Roulade of Turkey Filled with Mozzarella, Spinach and Roasted Red Peppers • Roasted Turkey Breast • Honey Orange Glazed Pork Loin • Tenderloin of Beef (add \$3.00 per person)

All meats accompanied by roasted red potatoes & 2 sauces.

\$29.00

add a second station for \$6.00

Beverage Service

Open Bar

Full Open Bar for 3 Hours Featuring House and Premium Brand Liquors, Chardonnay, Merlot and White Zinfandel, Bottled Coors Light, Molson Golden and Sam Adams, Assorted Soda and Sparkling Waters
\$17.00

Beer, Wine and Soda

Unlimited Beer, Wine and Soda for 3 Hours. Bottled Coors Light, Molson Golden and Sam Adams, Chardonnay, Merlot and White Zinfandel, Assorted Soda & Sparkling Waters
\$10.00

Hosted Bar

Full Open Bar Billed on a Per Drink Basis
\$125.00 bartender fee applies if bar receipts do not exceed \$250.00

Cash Bar

Guests will pay for their own beverages
\$125.00 bartender fee applies if bar receipts do not exceed \$250.00

For Off Premises Catered Events

Add \$50.00 for an off premises liquor license permit
Add \$2.00 per person if glass barware is requested

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