

BANQUET MENU

the
ONESAGA





BANQUET MENU

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BREAKFAST AND BRUNCH

BREAKFAST AND BRUNCH PACKAGES

BREAKFAST BUFFET

\$28++ per person

Hand-cut seasonal fruits / berries
fresh orange juice / ruby red grapefruit juice

House-made granola / agave-spiked Greek yogurt

Assorted breakfast pastries / breads
seasonal muffins / creamery butter / preserves

Scrambled eggs / applewood-smoked bacon
sausage links / breakfast potatoes

Dark roast regular and decaffeinated coffee / Harney & Sons tea selections

THE OTESAGA PRIME RIB BRUNCH

\$50++ per person

Fresh orange juice / ruby red grapefruit juice

House-made granola / agave-spiked Greek yogurt

Assorted breakfast pastries / breads / seasonal muffins
creamery butter / preserves

Smoked salmon / mini bagels / cream cheese
traditional accompaniments

Seasonal vegetable frittata

Applewood-smoked bacon / sausage links / breakfast potatoes

Hand-carved prime rib of beef au jus / creamy horseradish*

Chef's selection of seasonal vegetable and starch

Mini pastries / pies / cakes

Dark roast regular and decaffeinated coffee / Harney & Sons tea selections

NEW YORK CONTINENTAL

\$18++ per person

Fresh orange and ruby red grapefruit juice

Whole and hand-cut seasonal fruits and berries

House-made granola / agave-spiked Greek yogurt

Assorted breakfast pastries / breads or
seasonal muffins / creamery butter / preserves

Bagels / whipped cream cheese smears
(smoked salmon / mixed berry / plain)

Dark roast regular and decaffeinated coffee / Harney & Sons tea selections

ENHANCEMENTS

Belgian waffles / macerated berries / sweet cream
local maple syrup \$6++ per person*

Omelets made to order, ham, mushrooms, peppers, onions,
spinach, tomatoes, American cheese, Swiss, sharp cheddar,
local Painted Goat Farm goat cheese \$7++ per person*

Eggs Benedict, toasted English muffin, oatmeal
bacon, hollandaise \$8++ per person*

Bagels / whipped cream cheese smears
(smoked salmon / mixed berry / plain) \$6++ per person

*+\$150 culinary attendant fee

REFRESHMENT BREAKS

BREAK PACKAGES

ON THE HEALTHY SIDE

\$12++ per person

Fresh orange and ruby red grapefruit juice
Whole and hand-cut seasonal fruits and berries
House-made granola / agave-spiked Greek yogurt
Freshly brewed regular and decaffeinated coffee,
Harney & Sons specialty tea selections

“THE MEZZE”

\$18++ per person

Seasonal hummus / grilled pita / marinated olives
Baba ghanoush (roasted eggplant dip)
Lemon-marinated mini chicken skewers
Coriander yogurt
Israeli couscous / cucumber and tomato salad
Chilled sodas / Otesaga bottled water
Freshly brewed regular and decaffeinated coffee,
Harney & Sons specialty tea selections

BUILD-YOUR-OWN TRAIL MIX, CHINESE TAKE-OUT BOXES

\$9++ per person

House-made granola / toasted almonds / walnuts
dried apricots / sun-dried cranberries
Dark and white chocolate chips
Hand-cut seasonal fruit

COFFEE BREAK

\$7++ per person

Freshly brewed regular and decaffeinated coffee,
Harney & Sons specialty tea selections

7TH INNING STRETCH

\$18++ per person

Corn tortillas / warm nacho cheese sauce
Mini Coney Island dogs in crisp pastry / spicy brown mustard
Boneless chicken wings / celery and carrot sticks
blue cheese dipping sauce
Cracker Jacks / peanuts / freshly popped popcorn
Root beer / cream soda / bottled water

HOUSE MADE COMFORT COOKIES

(Choose two) *\$32++ per dozen*

- White chocolate macadamia nut
- Chocolate chip
- Oatmeal cranberry
- Peanut butter



BREAK ENHANCEMENTS

Breakfast sandwiches (choose one) *Minimum of 1 dozen per order, \$72 per dozen, \$36 per 1/2 dozen, \$6.50 ++ per after 12*

- Taylor ham / egg / cheese on a Kaiser roll
- Sausage / egg / cheese on a toasted English muffin
- Applewood-smoked bacon / egg / cheese on a croissant

House-made chicken chorizo—egg / Jack cheese breakfast burrito \$8.50++ each

Seasonal whole fruit \$68++ per 25 people

Hand-cut seasonal fruits and berries \$115++ per 25 people

Mini New York crumb cakes by the dozen \$27++ per dozen

Bagels and whipped cream cheese \$26++ per dozen

Bagels—whipped cream cheese smears (smoked salmon mixed berry / plain) \$30++ per dozen

Variety of breakfast pastries and muffins \$28++ per dozen

Gluten-free muffins \$30++ per dozen

Otesaga cupcakes—lemon / chocolate / red velvet with buttercream frosting \$40++ per dozen (choose 1)

Assorted Chobani yogurts \$36++ per dozen

Individual bags of trail mix \$28++ per dozen

Assorted Clif protein bars \$48++ per dozen

Warm pretzels—spicy mustard \$30++ per dozen

Brownies and blondies \$26++ per dozen

Chocolate-dipped strawberries \$36++ per dozen

Mini New York candied apples—peanut caramel dark chocolate / classic candied \$32++ per dozen

Frozen fruit yogurt pops \$48++ per dozen

Red Bull energy drinks \$4++ each

Coca Cola / Diet Coke / Sprite (12 ounces) \$3.25++ each

Saranac root beer / orange soda \$3.75++ each

Saratoga sparkling water (12 ounces) \$4.50++ each

Otesaga bottled water (12 ounces) \$3.75++ each

Fresh New York State apple cider \$42++ per gallon

Individual fruit juices \$3.75++ each

House-made doughnuts (choose two) \$32++ per dozen

- Peanut butter, preserves
- Nutella, graham cracker dusted / toasted mini marshmallows
- “The Harvest” dipped in cream cheese glaze
- Cinnamon-sugar-dusted
- Dark chocolate-dipped, white chocolate-striped
- Classic glazed



LUNCH OPTIONS

LUNCH BUFFET

THE GOLFER'S GRILL

\$34++ per person

Otesaga shrimp and crab salad

Cobb salad—applewood-smoked bacon / egg / tomato / avocado red onion / Jack cheese / buttermilk ranch dressing

Dill potato salad

Horseradish-spiked coleslaw

House-made Italian rope sausage—roasted peppers / onions

Grilled hamburgers, all-beef hot dogs—lettuce / tomato onion / sliced cheeses / ketchup / mustard / sauerkraut / relish

Sliced fresh fruit or watermelon in season

Assorted comfort cookies—brownies / blondies

THE CORNER DELI EXPRESS

\$30++ per person

Tomato basil bisque

Petit greens—grape tomatoes / shredded carrots English cucumbers / shaved radish / house vinaigrette

Otesaga shrimp and crab salad

Seasonal fresh fruit salad

Chef's selection of two chilled composed salads

Sliced roast beef / Boar's Head turkey and ham / provolone / Swiss / cheddar lettuce / tomato / onion / creamy horseradish / mayonnaise deli mustard / assortment of sliced breads and rustic rolls

House-made comfort cookies—brownies / blondies

GRAB AND GO BOX LUNCHES

\$21++ per person

All Box Lunches require a minimum of 48 hours' notice

Sandwich choices

- **Grilled vegetable baguette**—hummus smear / olive tapenade
- **Grilled chicken breast on focaccia**—fresh mozzarella / arugula / pesto
- **Roast turkey on wheat**—Havarti cheese bibb lettuce / cranberry mayo
- **Shaved ham on croissant**—Swiss cheese / Dijon mustard
- **Roast beef on Kaiser roll**—cheddar cheese / creamy horseradish

Otesaga bottled water, whole fresh fruit, house-made comfort cookies, house-made trail mix

If minimum number of guests (25) is not met, a supplemental charge will apply.

LUNCH BUFFET

LUNCH ON THE ROCKS

\$36++ per person

Soup selection (choose one):

- Potato leek soup—Spurbeck cheddar
- Hearty chicken & vegetable soup
- Tomato basil bisque

Dessert selection (choose one):

- A variety of house-made comfort cookies
- Mini chocolate éclairs
- Creamy rice pudding—sundried cranberries

Salad selection (choose one):

- **Everything wedge**—Iceberg wedge bacon / roasted golden beets / blue cheese cider vinaigrette / everything bagel spice
- **Vegetarian strudel**—Belgian endive chicory / arugula / candied walnuts / goat cheese pears / citrus thyme vinaigrette
- **Chop chop salad**—Spring vegetables hearts of romaine / Marcona almonds crispy bacon / sherry grain mustard vinaigrette

Unique ‘Hot Rock’ Presentations:

Classic grilled cheese plus choice of two from below:

- **Pear & brie**—honey wheat bread
- **Roasted butternut squash** apple / Spurbeck cheddar / rye
- **Avocado / tomato / jack cheese** jalapeño bacon bread
- **The French Onion**—Caramelized onions Gruyere on ciabatta
- **Caprese**—Tomato / basil / mozzarella sundried tomato bread
- **Spinach / havarti / granny smith apple** on sourdough bread

THE SOUPERIOR SALAD

\$40++ per person | House-made rolls included

Soup selection (choose one):

- Potato leek soup—Spurbeck cheddar
- Hearty chicken & vegetable soup
- Tomato basil bisque

Dessert selection (choose one):

- A variety of house-made comfort cookies
- Mini chocolate éclairs
- Creamy rice pudding—sundried cranberries

Salad selection (choose one):

- **Butternut squash**—Belgian endive chicory / arugula / candied walnuts goat cheese / pears / citrus thyme vinaigrette
- **Chop chop salad**—Spring vegetables hearts of romaine / Marcona almonds crispy bacon / sherry grain mustard vinaigrette
- **Caesar**—Hearts of romaine / Caesar dressing focaccia croutons / romano cheese

Carved platters of the following to accompany the salad choice (choose one):

- **Roasted sirloin of beef and grilled marinated chicken breast**
- **Local fried chicken**
- **Seasonal grilled vegetables**

FIELD FRESH SALAD EXPERIENCE

\$20++ per person | Create-your-own field fresh salad station that allows your guests to be creative and customize their salad.

Soup (choose one):

- Tomato basil bisque
- Minestrone soup
- Mushroom barley soup
- Roasted butternut squash and sage bisque

Greens (choose two):

- Hearts of romaine
- Baby arugula
- Baby iceberg wedges
- Baby spinach
- Petit greens

Dressings (choose four):

- Classic Caesar dressing
- Chunky blue cheese vinaigrette
- Buttermilk ranch dressing
- Balsamic vinaigrette
- Citrus Dijon vinaigrette
- Red wine tarragon vinaigrette or house vinaigrette
- Thousand Island dressing
- Poppy seed vinaigrette

Mix-ins (choose six):

- Crumbled blue cheese
- Painted Goat Farm local goat cheese
- Feta cheese
- Grated Locatelli cheese
- New York State sharp cheddar
- Shaved carrots
- Haricot verts
- Salt-roasted beets
- Shaved radishes
- English cucumbers
- Bermuda onions
- Artichoke hearts
- Bell peppers
- Crumbled applewood-smoked bacon
- Hard-boiled eggs
- Dried cranberries
- Grape tomatoes
- Garbanzo beans
- Kalamata olives

- Chopped peanuts
- Toasted almonds
- Candied walnuts
- Toasted pepitas
- Focaccia croutons
- Crispy wontons

Proteins:

- Grilled marinated chicken breast *Add \$5 per person*
- Grilled firm tofu *Add \$5 per person*
- Bloody Mary marinated flat iron steak *Add \$7 per person*
- Citrus-poached and chilled shrimp *Add \$8 per person*

Fresh-baked rolls / creamery butter

Fresh seasonal fruit salad

Classic house-made cookies



PLATED LUNCH OFFERINGS

prices starting at \$32 ++ per person

FIRST COURSE OPTIONS (CHOOSE 1)

- **Tomato bisque**—torn basil **GF**
- **Local Spurbeck Cheddar and Ommegang Abbey Ale soup**
- **She-crab bisque**—sherry / snipped herbs
- **The French Onion**—Caramelized onions Gruyere on ciabatta
- **Little Gem lettuce**—applewood-smoked bacon oven-dried tomatoes / chives / blue cheese vinaigrette
- **Grilled and chilled asparagus**—shaved ricotta salata micro arugula / lemon truffle vinaigrette
- **Caprese**—fresh ciliegine mozzarella / vine ripe tomato / crisp cucumber roasted peppers / Blue Moon Acres micro greens / lemon basil vinaigrette
- **Petit greens**—shaved radish / cucumber / grape tomatoes honey-roasted almonds / Painted Goat Farm local goat cheese / Dijon vinaigrette

LUNCH SPECIALTIES

Pick one \$32++ per person, Pick two \$36++ per person, Pick three \$38++ per person

- **Grilled salmon Niçoise**—fingerling potatoes / haricot verts tomato / eggs / olives / Dijon caper vinaigrette **GF**
- **House-made bratwurst, Ommegang Abbey Ale-braised** toasted caraway sauerkraut / spätzle / grain mustard sauce
- **Herb-brined breast of chicken**—panzanella salad / citrus vinaigrette
- **Roasted stuffed pork loin**—house-made Italian sausage / fennel orange zest / Tuscan kale / rosemary roasted potatoes / Vidalia onion confit **GF**
- **Moroccan spiced eggplant**—crispy mascarpone polenta mint yogurt / smoked paprika **GF & V**
- **Shrimp and cavatelli**—cannellini beans / arugula oven-dried tomatoes / lemon / basil
- **Classic Caesar Salad** with shrimp, chicken, or flank steak

DESSERTS (CHOOSE 1)

- **Lemon meringue tart**—graham crust / raspberry sauce
- **Chocolate mousse bombe**—chocolate sponge / apricot coulis
- **Almond citrus cake**—lemon curd / fresh berries **GF**
- **Strawberry shortcake**—butter milk cake / fresh mint
- **Vanilla bean panna cotta**—fresh berries **GF**

V – Vegetarian | V+ – Vegan | GF – Gluten Free

HORS D'OEUVRES AND DISPLAYS



25 PIECES \$110++

Hot:

- Carolina pulled pork**—roasted corn and jalapeño jack cake / horseradish slaw
- Warm aged Gruyere and leek tart V**
- Mini foraged mushroom pizzas**—deep-dish mozzarella and Parmesan **V**
- Carved peppered New York strip**—Gorgonzola bruschetta balsamic roasted shallots
- Mini Cubañá sandwich**—slow-cooked pork smoked ham / Swiss cheese / pickles
- Smoked chicken quesadilla**—jack cheese / sweet peppers / cilantro
- Bacon-wrapped dates**—stuffed with blue cheese
- Mini Coney Island dogs**—sauerkraut / mustard / crisp pastry wrap
- Arepas**—chorizo / aged manchego cheese / crispy corn-flour bun
- Asparagus**—Asiago cheese / crispy phyllo **V**
- Thai curry samosa**—ginger-orange dipping sauce **V**
- Spanakopita**—artichoke / spinach / feta **V**
- Grilled tenderloin skewers**—balsamic honey syrup **GF**

Cold:

- House-cured tequila and citrus gravlax** buttermilk crème / chives / buckwheat blinis
- Butternut squash hummus**—Granny Smith apples radish / zatar / pita chips **V**
- Grilled vegetable bruschetta**—fava bean puree pesto shaved ricotta salata **V**
- Pistachio-crust local Painted Goat Farm goat cheese**—petit grapes **V & GF**
- Roast Tenderloin**—horseradish dijon crème / chive / ciabatta
- Baba ghanoush**—pickled carrots / cracked olives / mint **V+ & GF**
- Mini skewered Caprese salad**—basil-marinated ciliegine mozzarella grape tomatoes **V & GF**
- Basil Roasted Chicken Panzanella**—caper / Kalamata / pickled red onion
- Peewee potato deviled eggs**—smoked paprika / micro celery

25 PIECES \$150++

Hot:

- Mini crab cakes**—Creole remoulade
- Beef tenderloin satay**—hoisin glaze / toasted sesame seeds / scallions **GF**
- Truffled mac and cheese tart**—white cheddar / shaved black truffle **V**
- Crispy panang shrimp**—chili marinade leeks / citrus soy dipping sauce
- Crunchy coconut shrimp**—plum soy sauce

Cold:

- Ahi tuna poke**—Chinese spoon / tamari vinaigrette avocado / sesame seeds
- Shrimp tacos**—blue corn tortillas / shredded cabbage salsa fresca / chili lime sauce
- House-cured duck prosciutto**—fig jam / pickled fennel / focaccia
- Fig on a fork**—prosciutto wrapped / bayley hazen blue / Summer only

25 PIECES MARKET PRICE \$++

Hot:

- Lobster and summer corn fritter**—chipotle lime remoulade Summer only
- Grilled Moroccan spiced petit lamb chops**—mint yogurt **GF**

Cold:

- Foie gras torchon**—griddled brioche / cider syrup / sea salt
- Lobster salad roll**—crisp lettuce / lemon / micro celery
- Fresh-shucked oyster in a spoon**—cucumber chili-steeped mignonette **GF**
- Colossal crab on a fork**—shaved melon brandy mustard **GF**

V – Vegetarian | **V+ – Vegan** | **GF – Gluten Free**

DISPLAY ENHANCEMENTS

Consider one or more of the following additions to enhance your cocktail reception.

ON ICE

Market Price per 50 pieces *As available

Chilled shrimp, snow crab, fresh-shucked East Coast oysters on the half shell—charred lemon horseradish / cocktail sauce brandy / mustard sauce cucumber chili-steeped mignonette *Substitutes may apply based on availability

Classic shrimp cocktail—cocktail sauce / lemon

LOCAL AND ARTISAN CHEESES

Local cheese plate—includes a selection of the region's best cheeses, from Painted Goat Farm in Garrettsville, NY, to Jasper Hill Farm in Greensboro, VT / fig mostardo and house made beer mustard Busy Bee honey / specialty breads / lavosh / crostini \$15++ per person

French cheese plate—categorized by flavor profile / chevre brie / Tomme / Roquefort / grapes / fig jam / shallot confit / candied walnuts classic baguettes / cranberry-walnut bâtard \$13++ per person

Spanish cheese plate—categorized by texture (soft to firm) / Torta del Casar / Idiazabal / Cabrales manchego / piquillo peppers / membrillo Marcona almonds / marinated olives / rustic country bread \$14++ per person

DISPLAY RECEPTIONS

(20 person minimum. Under 20, add \$5 per person)

House-made charcuterie—bresaola / sopressata / duck prosciutto dry chorizo - served with a selection of mustards / fig jam pickled vegetables / flat breads \$22++ per person

Mediterranean antipasto display—selection of Italian cured meats seasonal tomatoes / fresh mozzarella / grilled vegetables with toasted pistachio basil pesto / sun-dried tomato tapenade bruschetta and grissini / zatar-dusted seasonal hummus citrus-marinated olives / flat breads \$18++ per person

“Mezze”—a selection of Middle Eastern dishes: seasonal hummus baba ghanoush / citrus-marinated olives / tzatziki / romaine and endive spears toasted pita chips / zatar-dusted lavash \$15++ per person

Warm spinach, artichoke, and water chestnut dip tri-colored tortilla chips / pita chips \$11++ per person

Market vegetable crudité—an assortment of garden vegetables chunky blue cheese / guacamole / romesco dipping sauce \$12++ per person





PLATED DINNER SELECTIONS

BANQUET DINNER MENU

Your banquet menu includes a choice of appetizer, salad, entrée, and dessert. Dinners are served with Chef's selection of seasonal vegetable and starch when not listed. Dinner includes fresh home baked bread, creamery butter, and coffee service.

- 1 entrée choice \$70.00
- 2 entrée choices \$80.00

(Enhances entrée options for additional fees. All menus include 1 vegetarian offering. Entrée selections are required 2 weeks in advance of the event.)

APPETIZERS

Fresh ciliegine mozzarella—vine ripe tomato / crisp cucumber roasted peppers / Blue Moon Acres micro greens
lemon basil vinaigrette **V & GF**

Smoked salmon—Granny Smith apple and fennel salad
dill spiked crème / crisp potato **GF**

Orecchiette pasta—roasted vegetable bolognese
sundried tomato alfredo / torn basil **V**

Grilled and chilled asparagus—shaved prosciutto / ricotta salata
Blue Moon Acres micro arugula / lemon truffle vinaigrette

UPGRADES

Slow-braised short rib—truffle potato puree / natural jus **GF** *MP++ per person*

Chilled shrimp cocktail—cocktail sauce / charred lemon **GF** *MP++ per person*

Lump crab cake—Creole remoulade *MP++ per person*

Lobster gnocchi—slow-poached Maine lobster / house-made gnocchi
peas / charred lemon butter *MP++ per person*

SOUP OR SALAD

Tomato bisque—torn basil **GF**

Local Spurbeck Cheddar and Ommegang Abbey Ale soup

She-crab bisque sherry—snipped herbs

Arugula—dried mission fig / cracked pepper frico
pickled red onion / balsamic vinaigrette **GF**

Little Gem hearts—prosciutto crackling / oven-dried tomatoes
chives / gorgonzola vinaigrette

Classic Caesar—hearts of romaine / Caesar dressing
focaccia croutons / Locatelli cheese

The House—petit greens / grape tomatoes
cucumber / carrots / balsamic vinaigrette

UPGRADES

Porcini mushroom soup—brioche croutons truffle
oil / micro thyme *\$7++ per person*

Lobster bisque—Spanish sherry vanilla-spiked crème fraiche *MP++ per person*

Salt-roasted beets, tartare style—peppercress salad / toasted pistachio-
crusted goat cheese / grain mustard vinaigrette **GF** *\$8++ per person*

Vegan Caesar salad—kale / hearts of romaine / Caesar dressing
crunchy chick pea croutons **V & GF** *\$7++ per person*

The Harvest—petit greens / roasted butternut squash / radish
dried cranberries / honey-roasted almonds / Painted Goat Farms cheese
oat bread croutons / cider vinaigrette *\$7++ per person*

Wild arugula—house-cured duck prosciutto / shaved manchego cheese
toasted hazelnuts / local maple vinaigrette *\$7++ per person*



INTERMEZZO / PALATE REFRESHERS

\$6++ per person

- “The New Yorker”—ice wine and Granny Smith apple sorbet
- “A Taste of Summer”—lemon sorbet / micro basil / tomato gelee
- “From the Vine”—blackberry cabernet sorbet
- “The Kiss”—ginger-steeped passionfruit sorbet
- “Chilled Twist & Shot”—pure coconut water / lime twist

ENTREES

- Prime rib of beef**—salt jacket potato / au jus **GF**
- Grilled salmon**—kafir lime-scented basmati rice / citrus beurre blanc **GF**
- Herb-brined free range chicken**—Yukon mashed potatoes roasted shallot-thyme sauce **GF**
- Chicken scallopini**—artichokes / olives / Parmesan potatoes / lemon basil sauce
- Sesame-crusted charred mahi-mahi**—bamboo rice / ginger-lime emulsion
- Slow-braised short rib**—roasted garlic potato puree / natural jus **GF**
- Prosciutto-wrapped chicken and garlic prawns** cauliflower / potato puree / tomato emulsion **GF**
- Petit filet and grilled salmon**—mushroom fricassee olive tapenade / basil emulsion **GF**
- Petit filet and lemon thyme-roasted chicken** creamy mascarpone polenta / wild mushroom Marsala sauce **GF**

VEGETARIAN OFFERINGS

- Mushroom ravioli**—roasted tomatoes arugula / buttermilk crème / crispy sage **V**
- Moroccan-spiced eggplant**—crispy mascarpone polenta mint yogurt / smoked paprika **V & GF**
- Charred cauliflower cutlet**—toasted quinoa / kale / tikka masala **V+ & GF**

ENHANCED ENTREES

Market Pricing ++ pp

Pick 1, Based on availability

- Filet mignon**—truffle au gratin potatoes / Barolo reduction
- Seared Chilean sea bass**—farro risotto / smoked tomato emulsion
- Toasted fennel seed-dusted scallops**—Black Venus rice charred orange-saffron emulsion
- Roasted, hand-carved Creekstone Farms New York strip** potato puree / blue cheese crumbles / red wine sauce
- Ommegang Stout-braised short rib**—truffle potato puree lobster and leek succotash / natural jus
- Petit filet and grilled shrimp scampi**—whipped potatoes port wine reduction **GF**
- Surf and turf**—filet mignon / lobster tail roasted garlic potato puree / duet of sauces
- Roasted Creekstone Farms NY Strip Loin**— lump crab grilled asparagus / Béarnaise **GF**

PLATED DESSERTS

- Chocolate praline bar**—fresh berries / mango sauce
- Chocolate peanut butter torte**—rum sauce
- Mango mousse**—berries / fresh mint
- Classic crème brulee**—brandy snap basket / fresh berries
- Tiramisu cake**—Kahlua sauce
- Key lime tart**—mango sauce / whipped cream
- Caramelized banana bread pudding**—vanilla and caramel sauces

V – Vegetarian | **V+ – Vegan** | **GF – Gluten Free**

DINNER BUFFETS AND STATIONS



DINNER BUFFETS

Bread selections with creamery butter and tea and coffee service included in all buffet options.

WHEN IN ROME

\$60++ per person

Antipasto display—house-made soppressata / bresaola / duck prosciutto fresh mozzarella / seasonal tomatoes / torn basil / extra virgin olive oil grilled vegetables / toasted pistachio-basil pesto / bruschetta / grissini

Grilled and chilled asparagus—ricotta salata Blue Moon arugula / lemon truffle vinaigrette **GF**

Little Gem lettuce—prosciutto crackling oven-dried tomatoes / chives / gorgonzola vinaigrette

Seared salmon—minestrone ragu / basil emulsion **GF**

Chicken scallopini—artichokes / cracked olives / lemon / roasted garlic

Hand-carved porchetta—toasted fennel seed / orange zest / rosemary **GF**

Parmesan potato puree **GF**

Broccoli rabe—crushed red chili / roasted garlic / olive oil **GF**

House-made focaccia

A variety of themed desserts to include—mini cannolis tiramisu mousse / ricotta cheesecake

THE CATSKILL GRILL

\$65++ per person

“The Harvest”—roasted butternut squash / radish dried cranberries / honey-roasted almonds / Painted Goat Farm local cheese / oat bread croutons / cider vinaigrette

Fingerling potato—haricots vert / salt-roasted golden beets sherry mustard vinaigrette **GF**

Hand-carved New York strip—port wine shallot sauce creamy horseradish **GF**

Herb-brined breast of chicken—cider-barbecue glaze **GF**

Grilled mahi mahi—Chinese molasses ginger emulsion / Asian pesto

Rosemary-roasted peewee potatoes—Vidalia onion confit **GF**

Broccolini—roasted forest mushrooms / olive oil

A variety of themed desserts to include—apple pie berry crisp / half moon cookies



THE KINGFISHER

\$82++ per person

Chilled shrimp, snow crab, fresh-shucked East Coast oysters on the half shell (choose one)—charred lemon / horseradish / cocktail sauce / Tabasco **GF**

Steamed littleneck clams—mussels / lemon / drawn butter **GF**

Field-fresh salad display—hearts of romaine / petit greens grape tomatoes / shaved radishes / English cucumbers / shaved carrots Bermuda onions / garbanzo beans / dried cranberries / applewood-smoked bacon / Locatelli cheese / focaccia croutons / Caesar dressing ranch dressing / chunky blue cheese dressing / house vinaigrette **V**

Hand-carved tenderloin of beef—creamy horseradish **GF**

Buttermilk-brined grilled chicken **GF**

Gemelli pasta—roasted seasonal vegetables / basil / extra virgin olive oil

Corn on the cob—three butters: plain, chipotle-lime, honey **GF**

Salt jacket baked potatoes—sour cream **GF**

Buttermilk biscuits

Strawberry shortcake—lemon bars / NY cheesecake

Add Maine lobster tail *MP++ per person*

THE LEATHERSTOCKING

\$54++ per person

Cobb station with petit greens—applewood-smoked bacon / egg tomato / avocado / red onion / Jack cheese / assorted dressings **GF**

Dill potato salad **GF**

Horseradish-spiked coleslaw **GF**

Lemongrass-spiked seasonal fresh fruit salad **GF**

Slow-smoked baby back ribs—cider-barbecue glaze **GF**

Lemon herb-brushed roasted chicken **GF**

Grilled hamburgers and all beef hot dogs—lettuce / tomato onion / sliced cheeses / ketchup / mustard / sauerkraut / relish

Rigatoni—roasted mushrooms / cannellini beans / oregano

Molasses baked beans

Succotash-style corn—edamame / cilantro **GF**

Assorted cookies / brownies / blondies

For parties under 25, a room charge of \$500 will apply. All buffets require a culinary attendant, a \$150 fee.

V – Vegetarian | **V+ – Vegan** | **GF – Gluten Free**



CARVING STATIONS *Inquire for pricing*

Bread selections with creamery butter and tea and coffee service included in all buffet options.

Vegetarian strudel—Tuscan greens / roasted seasonal vegetables and herbs / San Marzano tomato fondue **V**

Roasted tofu—stuffed with Granny Smith apple and sun-dried cranberry roasted vegetable gravy **GF & V+**

Porchetta—charred broccoli rabe pesto / ciabatta **GF**

Coffee-rubbed pork loin—ancho barbecue sauce mini jalapeño corn muffins

Hand-carved rotisserie chicken—thyme jus honey butter / mini buttermilk biscuits

Herb-brined turkey breast—stuffed with Granny Smith apple and sage sausage / cranberry chutney / pan gravy

Roasted tenderloin of beef—red wine sauce creamy horseradish **GF**

Creekstone Farms New York strip loin—port wine reduction creamy horseradish **GF**

Prime rib au jus—creamy horseradish rosemary-dusted popovers

House smoked salmon en croûte—spinach charred lemon emulsion

Apricot-stuffed leg of lamb—Moroccan marinade tamarind-mint yogurt **GF**

All stations include a choice of one side, warm house-made rolls, and creamery butter. Pricing is based on increments of 25 servings. A \$150 chef attendant fee applies.

ADDITIONAL SIDE DISHES

Additional sides available for \$9 per person.

Hearts of romaine—Caesar dressing / focaccia croutons / Locatelli cheese

Little Gem wedge—chunky blue cheese dressing applewood-smoked bacon / chives

Arugula—dried Mission figs / pickled red onion frico / white balsamic vinaigrette

Petit greens—strawberries / bloomed farro / radish goat cheese / oat bread croutons / citrus vinaigrette

Otesaga greens—braised escarole / cherry peppers / garbanzo beans house-made soppressata / Locatelli cheese / toasted bread crumbs

Roasted garlic mashed potatoes

Cauliflower and potato puree

Rosemary-roasted peewee potatoes

Roasted butternut squash mac and cheese—oven-dried tomatoes

Salt jacket baked potatoes—sour cream

Fricassee of wild mushrooms and roasted shallots

Grilled asparagus

Roasted Brussels sprouts—shallots / bacon / cider vinegar / winter only

Steamed broccoli—roasted garlic / extra virgin olive oil

Roasted root vegetables

V – Vegetarian | **V+ – Vegan** | **GF – Gluten Free**

ACTION STATIONS

Let one of our chefs make your event even more exciting with a unique action station.
\$150 per Chef Attendant fee applies.

TUSCAN PASTA

\$20++ per person

Accompanied by house-made focaccia
crushed red chili flakes / Locatelli cheese

Choose two:

- **House-made gnocchi**—brown butter roasted butternut squash / crumbled goat cheese
- **Rigatoni Bolognese**—peas / ricotta
- **Cheese ravioli**—roasted tomatoes / pesto cream sauce
- **Orechiette**—roasted vegetables / sun-dried tomato alfredo / torn basil
- **Gemelli**—shrimp / baby arugula oven-dried tomatoes / roasted garlic / lemon

Ask about our *gluten-free* pasta selections.

RISOTTO (GF)

\$22++ per person

Choose two:

- **Roasted butternut squash**
- **Granny Smith apple chimichurri**
- **Braised chicken**—tarragon / goat cheese
- **Wild mushroom**—Pecorino Romano
- **Shrimp**—peas / asparagus / lemon / basil

ULTIMATE MAC & CHEESE

\$18++ per person | Our chefs will prepare “grown up” mac and cheese to order from a selection of fresh ingredients.

Pasta (choose one):

- Elbow macaroni
- cavatelli
- penne
- tiny shells
- orecchiette

Cheeses (choose three):

- Spurbeck’s sharp New York cheddar
- Three Village havarti
- Painted Goat gruyere
- crumbled blue
- mozzarella
- pecorino romano
- monterey jack

Vegetables (choose three):

- caramelized onions
- roasted peppers
- wild mushrooms
- sun-dried tomatoes
- baby spinach
- jalapeños
- asparagus
- roasted butternut squash
- artichokes
- broccoli

Proteins (choose three):

- Applewood-smoked bacon
- house-made Italian sausage
- grilled chicken
- country ham
- prosciutto
- crab or lobster (*Market price - upgrade charge applies*)

Accompaniments:

- truffle oil
- crushed red chili flakes
- fresh ground black pepper
- toasted fennel seed

YAKITORI STATION

Choice of the following mini skewers cooked on an authentic Konro Grill with Binchotan natural Japanese oak charcoal from the Kii Mountains.

- **Koji marinated chicken**—25 pieces for \$75++
- **Teriyaki marinated sirloin**—25 pieces for \$90++
- **Ginger marinated prawns**—25 pieces for \$100++
- **Soy lemongrass glazed mushrooms & scallions**—25 pieces for \$65++

Accompanied with steamed lime scented Jasmine rice and traditional Yakitori sauce.



BUFFET DESSERT STATIONS

BRITTLES & BARKS

\$16++ per person

Served on beautiful wooden cutting boards with wooden mallets and tongs so guests can break pieces off themselves to enjoy. Choose three:

- Carmel Corn Peanut Brittle
- Pumpkinseed Cinnamon Spiced Brittle
- Pistachio Coffee Toffee Brittle
- Chocolate Hazelnut Toffee Brittle
- Rocky Road Bark (dark chocolate, pecans, marshmallow)
- Peppermint Bark
- White Chocolate Cranberry Bark
- Milk Chocolate Pretzel Bark

OH FUDGE!

\$17++ per person

Delicious house-made fudge with seasonal flavors. Selection of three fudge flavors that are displayed as bricks scored to be cut by guests. Served on rustic boards with parchment or other way to pick up and enjoy. Choose three:

- Dark Chocolate Pecan
- Peanut Butter
- Salted Caramel
- Maple Walnut
- Butterscotch
- White Chocolate Cranberry Pistachio

ICE CREAM PARLOR SANDWICHES

\$19++ per person

House-made ice creams sandwiched with your favorite cookies made in our bake shop for a special treat. Choose three cookies and three artisan ice cream flavors:

COOKIES

- Chocolate Chipper
- Ginger Snap
- Peanut Butter
- Oatmeal Craisin
- Double Chocolate Sugar
- Chocolate Macadamia

ICE CREAM FLAVORS

- Vanilla Bean
- Butter Pecan
- Chocolate
- Maple
- Strawberry, Blackberry
- Coffee

BUFFET DESSERT STATIONS

FRENCH PASTRY BITES

\$17++ per person

- Orchard Fruit Tartlets—apricot, peach, cherry, apple, pear, pumpkin, depending on seasonality
- Lemon Lavender Egg Custard Tartlets
- Almond Frangipan Chocolate Pyramids
- Seasonal Fruit Mousse Cups
- Éclairs
- Macaroons
- Cream Puff Swans
- Petit Fours

THE OLD WORLD

\$17++ per person

- Raspberry Linzer cookies
- Berry mousse topped with fresh blackberries
- Miniature cannoli
- Miniature tiramisu
- Apple strudel
- Baklava triangles

THE MALT SHOPPE

\$16++ per person

- Cherry Coke float cupcakes
- Boston cream pie cupcakes
- French macaroons with rich peanut butter and jelly filling
- Miniature root beer floats
- Miniature apple and cherry pies



BAR AND BEVERAGE

HOURS

- 1st Hour
- 2nd Hour
- 3rd Hour
- 4th hour

HOUSE BRANDS

- \$20++ per person
- \$15++ per person
- \$15++ per person
- \$10++ per person

OTESAGA PREFERRED

- \$25++ per person
- \$20++ per person
- \$20++ per person
- \$18++ per person

PREMIUM

- \$28++ per person
- \$25++ per person
- \$25++ per person
- \$18++ per person

SPIRIT

Vodka, Gin, Rum, Bourbon, Whiskey, Scotch

AVAILABLE BEERS

Banquet bars typically feature two domestic and two imported beers.

DOMESTIC \$6++

IMPORTED \$8++

CRAFT \$9++

HOST CONSUMPTION BAR

(Charged on per-drink basis)

- House brands.....\$9++
- Preferred brands.....\$11++
- Premium.....\$13++
- House wines.....\$8++
- Domestic beers.....\$6++
- Imported beers.....\$8++
- Local, hand-crafted beer.....\$9++
- Soft drinks.....\$3.95++
- Cordials.....\$8++
- Saratoga sparkling water.....\$4.50++
- Ommegang.....\$9++

All Bars Include: Triple Sec, Peach Schnapps, Amaretto, Dry Vermouth, Sweet Vermouth

Reserved wine list available upon request



BAR STYLES

SPIRIT

- Vodka
- Gin
- Rum
- Bourbon
- Whiskey
- Scotch

HOUSE BRANDS

- Sobieski
- New Amsterdam
- Bacardi Silver
- Jim Beam
- Seagram's 7
- Dewar's White Label

PREFERRED

- Glimmerglass or Absolut
- Bombay
- Captain Morgan and Bacardi Silver
- Jack Daniels
- Seagram VO
- Johnnie Walker Red

PREMIUM

- Grey Goose
- Bombay Sapphire
- Mount Gay
- Maker's Mark
- Crown Royal
- Glenmorangie 10yr

Subject to change



ABOUT THE OTESAGA RESORT HOTEL AND COOPERSTOWN

The Otesaga is located in upstate New York on the southern shore of Lake Otsego in Cooperstown, New York. The charming village of Cooperstown is home to the National Baseball Hall of Fame and Museum, the Fenimore Art Museum, the Glimmerglass Opera Festival, and The Farmers' Museum. Cooperstown has a long, storied history as a relaxing summer haven for New York City and New Jersey residents.

Travel time from the New York City metro area is under 4 hours, and travel time from Albany or Syracuse is just 60–90 minutes.

While staying at The Otesaga, visitors can enjoy a variety of activities, including playing on our championship Leatherstocking Golf Course, swimming in the heated outdoor pool, enjoying the tennis courts, paddling on the lake in row boats and canoes, taking a leisurely walk along Lake Otsego, or strolling to the museums and other attractions in Cooperstown, all within easy walking distance of the hotel.