

# BREAKFAST AND BRUNCH





## BREAKFAST SANDWICHES

Minimum of 1 dozen per order, \$84 per dozen, \$40 per ½ dozen

(Choose one):

- Taylor Ham / egg / cheese on a Kaiser roll
- Sausage / egg / cheese on a toasted English muffin
- Applewood-smoked bacon / egg / cheese on a croissant
- Vegan Tofu Scramble / chao cheese / gluten roll

Warm Cinnamon Buns \$32++ per dozen

## BREAKFAST AND BRUNCH PACKAGES

### BREAKFAST BUFFET

\$34++ 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

Belgian waffles / macerated berries / sweet

cream / local maple syrup

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

### THE OTESAGA PRIME RIB BRUNCH

\$55++ 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 / salt jacket potato with

sour cream/ butter

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

*Chef's selection of seasonal vegetable*

*Mini pastries / pies / cakes*

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

### NEW YORK CONTINENTAL

\$24++ 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 (garlic & herbs / mixed berry / plain)

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

### ENHANCEMENTS

Omelets made to order, ham, mushrooms, peppers, onions, spinach, tomatoes, American cheese, Swiss, sharp cheddar, local Painted Goat Farm goat cheese *\$10++ per person\**

Eggs Benedict, toasted English muffin, oatmeal  
bacon, hollandaise *\$11++ per person\**

Bagels / whipped cream cheese smears  
(garlic & herbs / mixed berry / plain) *\$9++ per person*

*\*+\$150 culinary attendant fee*



# REFRESHMENT BREAKS

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# BREAK PACKAGES

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## ON THE HEALTHY SIDE

*\$16++ per person*

Fresh orange and ruby red grapefruit juice  
Whole and hand-cut seasonal fruits and berries  
House-made granola / agave-spiked Greek yogurt  
Banana Chia Seed Pudding

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

*\$12++ per person*

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

## 7TH INNING STREET CH

*\$23++ per person*

Fresh corn tortillas / warm queso 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

## HOUSE MADE COMFORT COOKIES

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

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

## “THE MEZZE”

*\$18++ per person*

Seasonal hummus / baba ghanoush/ tzatziki /  
citrus-marinated olives / fire roasted peppers /  
romaine spears / grilled pita / zatar-dusted lavash  
Israeli couscous / cucumber and tomato salad

## COFFEE BREAK

*\$110++ per gallon*

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





# BREAK ENHANCEMENTS

## Breakfast sandwiches (choose one)

Minimum of 1 dozen per order, \$84 per dozen, \$40 per ½ dozen

- Taylor ham / egg / cheese on a Kaiser roll
- Sausage / egg / cheese on a toasted English muffin
- Applewood-smoked bacon / egg / cheese on a croissant
- Vegan tofu scramble / chao cheese / gluten free roll

Seasonal whole fruit \$68++ per 15 people

Hand-cut seasonal fruits and berries \$8++ per person

Mini New York crumb cakes by the dozen \$36++ per dozen

Bagels and whipped cream cheese \$6++ per person

Bagels—whipped cream cheese smears (garlic & herbs / mixed berry / plain) \$9++ per person

Variety of breakfast pastries and muffins \$36++ per dozen

Gluten-free muffins \$40++ per dozen

Otesaga cupcakes—lemon / chocolate / red velvet with buttercream frosting \$48++ per dozen (choose 1)

Assorted Chobani yogurts \$48++ per dozen

Individual bags of trail mix \$36++ per dozen

Assorted protein bars \$48++ per dozen

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

Brownies and blondies \$32++ per dozen

Chocolate-dipped strawberries \$36++ per dozen

Mini New York candied apples—peanut caramel dark chocolate / classic candied \$40++ per dozen

Frozen fruit yogurt pops \$48++ per dozen

House-made doughnuts (choose two) \$36++ 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

## Beverages:

Red Bull energy drinks \$6++ each

Coca Cola / Diet Coke / Sprite \$5++ each

Saranac root beer / orange soda \$5++ each

Otesaga bottled water \$5++ each

Saratoga sparkling water \$6++ each

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

Individual fruit juices \$5++ each





# LUNCH OPTIONS

## LUNCH BUFFET

### THE GOLFER'S GRILL

*\$36++ per person*

**Orecchiette Pasta Salad** - *seasonal vegetables / house made charcuterie  
Locatelli cheese Roasted tomato vinaigrette*

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

**Dill Potato Salad**

**Horseradish-spiked coleslaw**

**Chicken Spiedies** - *House made spiedie sauce*

**Grilled hamburgers, all-Beef Hot Dogs** - *lettuce / tomato onion / sliced  
cheeses / ketchup / mustard / sauerkraut / relish*

**Seasonal Fresh Fruit Salad**

**Assorted Comfort Cookies- Brownies / Blondies**

### THE CORNER DELI EXPRESS

*\$34++ per person*

**Tomato Basil Bisque**

**Petit Greens** - *Grape tomatoes / shredded carrots English cucumbers /  
shaved radish / house vinaigrette*

**Chef's selection of two chilled composed salads**

**Seasonal Fresh Fruit Salad**

**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*

**Fresh Kettle Chips**

**Assorted Comfort Cookies- Brownies / Blondies**

### GRAB AND GO BOX LUNCHES

*\$32++ per person*

All Box Lunches require a minimum of 72 hours' notice

**Sandwich choices (Choose three)**

- **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**

*\$15.00 per person plus tax and fees surcharge  
for groups under 25 guests.*



# LUNCH BUFFET

## LUNCH ON THE ROCKS

\$38++ per person

### Soup selection (choose one):

- Minestrone
- 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):

- **Iceberg Wedge**—Bacon / maytag blue cheese / oven roasted tomato / chives / blue cheese vinaigrette
- **Harvest Salad**—Roasted butternut squash / radish / dried cranberries / honey-roasted almonds / painted goat farm local cheese / oat bread croutons / cider 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

\$42++ per person | House-made rolls included

### Soup selection (choose one):

- Minestrone
- 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):

- **Harvest Salad**—Roasted butternut squash / radish / dried cranberries / honey-roasted almonds / painted goat farm local cheese / oat bread croutons / cider vinaigrette
- **Petite Green**—grape tomatoes / shredded carrots English cucumbers / shaved radish / house vinaigrette
- **Caesar**—Hearts of romaine / Caesar dressing focaccia croutons / Romano cheese

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

- **Bloody Mary** marinated Flank  
Steak & Grilled Herb Chicken  
breast
- **Grilled & Chilled Shrimp**
- **Seared Tofu**—everything bagel seasoning / olive oil



# PLATED LUNCH OFFERINGS

Plated option prices starting at \$42 ++ per person

## FIRST COURSE OPTIONS (Choose One)

**Tomato Bisque** — Torn basil **GF**

**Local Spurbeck Cheddar and Ommegang Abbey Ale Soup**  
Minestrone

**Cream of Cauliflower** - Roasted cauliflower / chives

**Petit Greens** — Grape tomatoes / Shredded carrots / English cucumbers / shaved radish/ house vinaigrette

**Caprese**—Fresh ciliegine mozzarella / vine ripe tomato / crisp cucumber roasted peppers / blue moon Acres micro greens / lemon basil vinaigrette

**Greek Farro Salad** — Arugula / roasted red pepper / cucumber / red onion / chickpea / kalamata olive / feta cheese / lemon-honey vinaigrette

**Baby Romaine** — Oven roasted tomato / pickled red onion / haricot vert / cracked pepper frico / Caesar vinaigrette

V – Vegetarian

V+ – Vegan

GF – Gluten Free

## LUNCH SPECIALTIES

Two proteins including vegetarian option at \$42++ per person,

**Grilled salmon Niçoise** — Fingerling potatoes / haricot verts tomato / eggs / olives / Dijon caper vinaigrette **GF**

**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**

**Roasted Lemon Chicken** — Rustic potatoes / sundried peppers / lemon vinaigrette

**Steak Wedge Salad** — Tenderloin of beef / bacon / maytag blue cheese / oven roasted tomato / chives / crispy onions / blue cheese vinaigrette

**Gochugaru Braised Tofu** — Coconut basmati rice / baby Bok choy / sesame / scallion

## DESSERTS (Choose One)

**Lemon Meringue Tart** — Graham crust / raspberry sauce

**Chocolate Mousse Bombe** — Chocolate sponge / apricot coulis

**Almond Citrus Cake** — Lemon curd / fresh berries **GF**

**Strawberry Shortcake** — Buttermilk cake / fresh mint

**Vanilla Bean Panna Cotta** — Fresh berries **GF**



# HORS D'OEUVRES AND DISPLAYS



## 25 PIECES \$125++

### 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 Cubaña Sandwich**—slow-cooked pork smoked ham / Swiss cheese / pickles

**Beef Empanadas** — Cheddar cheese / jalapenos / black beans

**Chicken Marsala Pot Pie** — Slow roasted chicken / mushrooms / marsala wine

**Mini Coney Island dogs** — Sauerkraut / mustard / crisp pastry wrap

**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:

**Antipasto Skewer** — Fresh mozzarella / kalamata olive / grilled vegetables

**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

**Tandoori Chicken** — Pickled grapes / cashew crumbs / naan bread

**Baba Ghanoush** — Pickled carrots / cracked olives / mint v+ & GF

**Mini Skewered Caprese Salad** — Basil-marinated ciliegine mozzarella grape tomatoes v & GF

**Mini Pimento Cheese** — Toasted pecans / chives / lavash

**Peewee potato deviled eggs**—smoked paprika / micro celery

## 25 PIECES \$175++

### 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

**Andouille Sausage & Shrimp Skewer** — Peppers / Onions GF

**Crunchy coconut shrimp** — plum soy sauce

### Cold:

**Ahi Tuna Poke** — Chinese spoon / tamari vinaigrette avocado / sesame seeds

**Grilled & Chilled Harissa Shrimp** — Cucumber / Tzatziki

**Fig on a Fork** — Prosciutto wrapped / bayley hazen blue / summer only

**Beef Tartare** — Beef tenderloin / shallot / capers / lemon aioli / ciabatta

## 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 (Chef needs 2 weeks' notice)

**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, Crab, Fresh-shucked East Coast Oysters on the half Shell** — Lemon / horseradish / cocktail sauce / brandy mustard sauce / cucumber chili-steeped mignonette  
\*Substitutes may apply based on availability

**Classic shrimp cocktail**—cocktail sauce / lemon

## DISPLAY RECEPTIONS

(20 person minimum. Under 20, add \$15 per person)

**House-made Charcuterie** — Sopressata / duck prosciutto dry chorizo - served with a selection of mustards / fig jam  
pickled vegetables / flat breads \$24++ 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 \$20++ 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

Israeli couscous / cucumber and tomato salad

\$18++ per person

**Queso Fundido** — Roasted poblano & lime puree / fresh tortilla chips  
\$14++ per person

**Market Vegetable Crudité** — An assortment of garden vegetables  
chunky blue cheese / guacamole / romesco dipping sauce \$14++ per person

## 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 / lavash / crostini \$18++ 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 \$16++ 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 \$18++ per person







## PLATED DINNER SELECTIONS

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# 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 \$85.00 ++
- 2 entrée choices \$95.00 ++

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

## APPETIZERS

**Roasted Red Pepper & Smoked Gouda Soup** — Chive oil

**Local Spurbeck Cheddar and Ommegang Abbey Ale Soup**

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

**Cavatelli Pasta** — Roasted wild mushrooms / cannellini beans / basil / Locatelli cheese

**Crispy Risotto** — Lemon / saffron / mozzarella cheese / romesco sauce

**Grilled & Chilled Harissa Shrimp** — Cucumber / citrus / tzatziki sauce

## SALAD

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

**The House** — Petit greens / grape tomatoes cucumber  
/ carrots / balsamic vinaigrette

**Iceberg Wedge** — Bacon / maytag blue cheese / oven  
roasted tomato / chives / blue cheese vinaigrette

**Greek Farro Salad** — Arugula / roasted red pepper / cucumber  
/ red onion / chickpea / kalamata olive / feta cheese/ lemon-  
honey vinaigrette

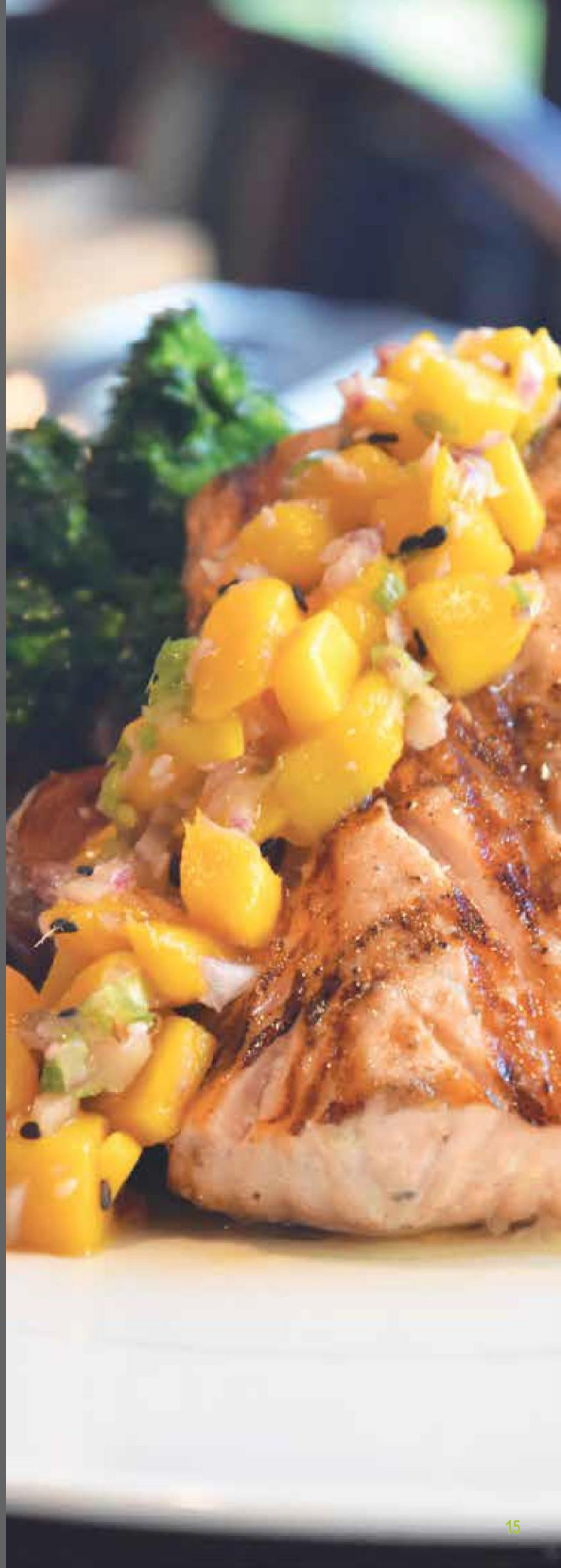
## APPETIZER ENHANCEMENTS

**Jumbo Lump Crab Cakes** – Citrus fennel salad /  
smoked tomato aioli **MP ++** per person

**Chilled Shrimp Cocktail** — Cocktail sauce / charred  
lemon **GF MP++** per person

**Porcini Dusted Sea Scallops** — Miso cauliflower puree / corn & sweet pepper relish  
**MP++** per person

**Curried Lobster Bisque** — Coconut crème / snipped herbs **GF MP++** per person





## INTERMEZZO / PALATE REFRESHERS

\$8++ 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**  
**Herb-brined Free-range Chicken**—Yukon mashed potatoes roasted shallot-thyme sauce **GF**  
**Seared Salmon** — Fennel & potato puree / basil emulsion **GF**  
**Persian Lime Chicken** — Kafir lime basmati rice / scallion emulsion **GF**  
**Pan Roasted Halibut** — Lemon & fennel risotto / artichoke caponata / citrus butter **GF**  
**Blackened Mahi** — Roasted fingerling potato / smoked Cajun butter **GF**  
**Braised Beef Braciole** — Mascarpone polenta / marinara sauce  
**Filet Mignon** — Roasted garlic potato puree / port wine reduction

## VEGETARIAN OFFERINGS

- Lemon & Herb Risotto** — Seasonal vegetables / poached egg / walnut & sundried tomato pesto roasted tomatoes **GF**  
**Cauliflower Schnitzel** — Roasted tomato / kale / brown butter & herb vinaigrette  
**Ricotta Ravioli** — Lemon-basil alfredo / roasted tomato / Locatelli cheese  
**Gochugaru Braised Tofu** — Coconut basmati rice / baby Bok Choy

## ENHANCED ENTREES

Market Pricing ++ pp

Pick 1, Based on availability

- Petit Filet & Crab Cake** — Potato puree / lemon emulsion  
**Plancha Seared Sea Bass** — Lemon & fennel risotto / sundried tomato tapenade  
**Roasted, Hand-carved Creekstone Farms NY Strip** — Smoked potato puree / maytag blue cheese au poivre  
**Surf and turf—Filet Mignon / Lobster Tail** — Potato puree / port wine reduction / lemon butter  
**Pan Roasted Ora King Salmon** — Forbidden rice / miso butter  
**Roasted, Hand-carved Creekstone Farms NY Strip** — Lump crab / grilled asparagus / Bearnaise **GF**  
**Pan Seared Scallops** — Warm fingerling potato & fennel salad / romesco  
**Ommegang Stout-braised Short Rib**—Truffle potato puree lobster and leek succotash / natural jus

## 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  
**Caramelized Banana Bread Pudding** — Vanilla and caramel sauces

V – Vegetarian

V+ – Vegan

GF – Gluten Free



# DINNER BUFFETS AND STATIONS

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# DINNER BUFFETS

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

## WHEN IN ROME

\$68++ per person

**Antipasto display** — House-made soppressata / 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

**Panzanella Salad** — Vine ripe tomato / cucumber / red onion / herbed focaccia croutons / citrus vinaigrette

**Seared Salmon** — Sundried tomato & spinach cream sauce / basil pesto

**Braised Beef Braciolo** — Herbed breadcrumbs / mascarpone polenta / marinara

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

**Orecchiette Pasta** — Roasted wild mushrooms / cannellini beans / Locatelli cheese / oregano

**Ratatouille** — Seasonal vegetables / confit garlic / basil

House-made focaccia

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

## THE CATSKILL GRILL

\$75++ per person

**Iceberg Wedge** — Bacon / maytag blue cheese / oven roasted tomato / chives / blue cheese 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

**Peruvian Roasted Chicken** — Chimichurri GF

**Blackened Mahi** — Smoked Cajun butter

**Roasted Garlic Potato Puree**

**Asparagus** — Roasted wild mushrooms / extra virgin olive oil

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



## THE KINGFISHER

\$80++ per person

**Spiced Cucumber Salad** — Red onion / radish / sesame / chili crisp / crispy rice noodles GF V

**Shaved Brussels Sprouts** — Asian pear / dried cranberry / cider vinaigrette GF V

**Cold Soba Noodle Salad** — Purple cabbage / carrot / cilantro / peanut & soy dressing GF V

**Korean BBQ Short Ribs** — Soy sauce / sesame GF

**Miso Glazed Salmon** — Yuzo emulsion GF

**Hand Carved Ginger & Orange Pork Tenderloin** GF

**Edamame Fried Rice** — Carrots / Scallion GF V

**Baby Bok Choy** — Roasted wild mushrooms / chill oil GF V+

A Variety of Theme Desserts — White chocolate matcha cookies / Chinese sugar donuts cake

## THE LEATHERSTOCKING

\$64++ 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

**Season Fresh Fruit Salad**

**Slow-smoked baby back ribs** — Ommegang barbecue glaze

**Herb Brined & Roasted Chicken** — Lemon herb vinaigrette

**Grilled Hamburgers and all Beef Hot Dogs** — Lettuce / tomato onion / sliced cheeses / ketchup / mustard / sauerkraut / relish

**Salt Jacket Baked Potato** — Sour cream GF

**Molasses baked beans**

**Corn on the Cob** — Three butters: plain, chipotle-lime, honey GF

**Assorted Cookies / Brownies / Blondies**

\$15.00 per person plus tax and fees surcharge for groups under 25 guests.

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.*

**Roasted Tofu** — Stuffed with Granny Smith apple / sun-dried cranberry / quinoa / roasted vegetable gravy **GF & V+**

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

**Hand-carved Rotisserie Chicken** — Peruvian marinade / ancho chili & cilantro yogurt

**Herb-brined Turkey Breast** — Stuffed with Granny Smith apple & sausage stuffing / sage / cranberry chutney / pan gravy

**Herb Crusted Beef Tenderloin** — Port wine reduction / creamy horseradish **GF**

**Creekstone Farms NY Strip Loin** — Au poivre / creamy horseradish **GF**

**Prime Rib** — Au jus / creamy horseradish / rosemary-dusted popovers

**Bacon Wrapped Pork Tenderloin** — Cider glaze / pistachio dukkah

**Bloody Mary Marinated Flank Steak** — Chimichurri

**Moroccan Spiced Lamb Rack** — Cilantro & mint yogurt

*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

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

**Greek Farro Salad** — Arugula / kalamata olive / red peppers / chickpeas / cucumber / feta / lemon-honey vinaigrette

**Petit Greens** — Grape tomatoes / shredded carrots / English cucumbers / shaved radish / house vinaigrette

**Otesaga Greens** — Braised escarole / cherry peppers / garbanzo beans house-made soppressata / Locatelli cheese / toasted breadcrumbs

**Edamame Fried Rice** — Carrots / scallion **GF V**

**Roasted Garlic Potatoes Puree**

**Rosemary-roasted fingerling potato** — Confit onion

**Salt Jacket Baked Potatoes** — Sour cream

**Orecchiette Pasta** — Roasted wild mushrooms / cannellini beans / Locatelli cheese / oregano

**Fricassee of Wild Mushrooms and Roasted Shallots**

**Grilled Asparagus**

**Roasted Brussels sprouts** — Shallots / bacon / cider vinegar / winter only

**Ratatouille** — Seasonal vegetables / confit garlic / basil

**Steamed Broccoli** — Roasted garlic / extra virgin olive oil

**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

\$26++ 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
- **Orecchiette** — 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.

## ULTIMATE MAC & CHEESE

\$26++ per person and includes the Classic Mac & Cheese | Our chefs will prepare "grown up" mac and cheese to order from a selection of fresh ingredients.

- **Classic Mac & Cheese** — Elbow pasta/ spurbeck cheddar & Monterey jack mornay sauce
- **Penne Pasta** — Chicken / bacon / scallion / cheddar, Monterey jack & American mornay sauce
- **Orecchiette Pasta** — House-made Italian sausage / broccoli / roasted tomato / mozzarella, gruyere & Locatelli cheese mornay sauce
- **Barbeque Mac & Cheese** — Tiny shell pasta / pulled pork / crispy shallots / scallions / spurbeck cheddar & Monterey jack mornay sauce
- **Roasted Vegetables Mac & Cheese** — Rigatoni pasta / wild mushrooms / artichoke / baby spinach / roasted peppers / havarti & cheddar mornay sauce

## 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 \$125++
- **Teriyaki marinated sirloin**—25 pieces for \$150++
- **Ginger marinated prawns**—25 pieces for \$175++
- **Soy lemongrass glazed mushrooms & scallions**—25 pieces for \$125++

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

## RAMEN STATION

Inquire for pricing \$32 ++ per person

Choose one:

- **Pork Shoyu** — Pork & Kombu dashi / rolled sliced pork belly / shoyu tamago egg / bean sprouts / scallions
- **Spicy Beef** — Soy marinated bulgogi / shoyu tamago egg / kimchi / scallions / bean sprouts / Korean chili paste
- **Chicken Shio** — Chicken dashi broth / shoyu tamago egg / carrot / pea shoots
- **Vegetable Shoyu** — Vegan dashi broth / mushrooms/ seasonal vegetables / tofu