

BREAKFAST



Breakfast Buffet

Fresh Sliced Fruits & Berries Display
Lightly Scrambled Eggs
Crisp Bacon & Country Sausage Links
Home Fried Potatoes with Onions & Peppers
Assorted Coffee Cakes
Hot & Cold Cereals
Individual Yogurts
Coffee, Decaf, Hot Tea, Milk & Chilled Juices Station
16.00 per person

Continental

Fresh Brewed Coffee, Decaf, Hot Tea and Assortment of Chilled Juices, Fresh Sliced Fruits & Berries, Assorted Individual Yogurts, Selection of Bagels with Cream Cheese & Jam, Assorted Bakery Items
12.00 per person

Sunrise Continental

Fresh Brewed Coffee, Decaf, Hot Tea and Assortment of Chilled Juices, Fresh Sliced Fruits & Berries, Cold Cereal & Oatmeal Station, Hot Breakfast Sandwiches (Scrambled Eggs and Cheese on an English Muffin, with and without Crispy Bacon)
14.00 per person

Traditional Break

Fresh Brewed Coffee, Decaf and Hot Tea, Selection of Bagels with Cream Cheese, Choice of (1) Bakery Item - Danish, Muffins or Coffee Cakes
9.00 per person

Beverage Break

Fresh Brewed Coffee, Decaf and Hot Tea
3.50 per person

On Consumption

Assortment of Fruit Juices and Saratoga Water - 3.00 per bottle
Coffee by the Gallon - 38.00 Coffee by the Pot - 14.00

BRUNCH

Brunch Buffet

French Toast
Lightly Scrambled Eggs
Chicken Marsala
Virginia Baked Ham
Baked Ziti Marinara
Home Fried Potatoes with Onions & Peppers
Chef's Fresh Vegetable
Fresh Sliced Fruits & Berries Display
Assorted Coffee Cakes
Coffee, Decaf, Hot Tea, Milk & Chilled Juices Station
20.00 per person

Breakfast and Brunch Buffet Add-Ons (per person)

Eggs Benedict or French Toast Casserole - Add 3.00 | French Toast or Hot Cakes - Add 2.00
Chef-attended Omelet or Fruit Crepe Station - Add 4.00 (Max 50 guests per station; \$50 chef fee for additional stations)

Buffets and Breaks are priced for one hour's replenishment, but can be extended for an additional price per person. Prices are subject to NYS sales tax and 20% service charge/admin fee, and are subject to change. Custom menus available

BREAKS



Cookies & Milk

Assorted Freshly Baked Cookies, Brownies and Dessert Bars with individual cartons of ice cold milk
7.00 per person

The County Fair

Individual Bags of Potato Chips and Popcorn, Fried Dough with Cinnamon Sugar & Assorted Dipping Sauces, and Lemonade
9.00 per person

Parfait Party

Fresh Berries and Bananas, Granola and Yogurt; Assorted Mousses, Pudding and Whipped Cream
8.00 per person

The Healthy Choice

Individual Yogurts, Fresh Whole Fruits, Granola Bars, Assorted 100-Calorie Snacks, and Bottled Water
8.00 per person

Yoga Stretch

Imported & Domestic Cheeses with Fresh Fruit and Assorted Crackers, Hummus with sea salt, lemon and pesto with pita chips, and Seasonal Vegetables with Buttermilk Ranch Dip
9.00 per person

South of the Border

Nacho Station with Tortilla Chips, Chunky Salsa, Warm Cheddar Cheese Sauce, Diced Tomatoes, Jalapenos, Shredded Lettuce & Sour Cream
8.00 per person

The Ice Cream Social

Freshly Baked Brownies, Vanilla Ice Cream, Sprinkles, Assorted Sauces & Toppings, Whipped Cream
8.00 per person

REFRESHERS

Assortment of Fruit Juices - 3.00 per bottle

Bottled Water, Assorted Canned Soda, Lemonade & Iced Tea - 3.00 per bottle or can

Cobalt Blue Glass Bottles of Saratoga Water (Sparkling or Flat) - 4.00 per bottle

Assorted Freshly Baked Jumbo Cookies & Brownies - 19.00 per dozen

New York Style Soft Pretzels with dipping sauces - 3.00 each

Assorted Candy Bars - 2.00 each

Individual Bags of Potato Chips & Pretzels - 2.00 each

Assorted Granola & NutriGrain Bars - 2.00 each

Whole Fruits (the season's freshest) - 2.00 each

Fresh Brewed Coffee / Decaf - 38.00 per gallon or 14.00 per pot

Prices are subject to NYS sales tax and 20% service charge/admin fee, and are subject to change. Custom menus available.

LUNCHEON BUFFETS



The Deli Bar

Fresh Fruit Salad and Deli Salad

Choice of: Chef's Savory Soup or Tossed Garden Salad

Deli Breads & Rolls, Assorted Cheeses

Cold Cuts - Roast Beef, Turkey Breast & Baked Ham

Lettuce, Tomato & Condiments, Bags of Potato Chips; Assorted Dessert Bars; Iced Tea, Lemonade & Coffee/Tea Station

18.00 per person

Fresh Garden Buffet

Romaine & Iceberg Lettuces, Tomatoes, Red Onions, Cucumbers, Celery, Carrots, Roasted Red Peppers, Marinated Mushrooms, Bleu Cheese Crumbles, Swiss Cheese Strips, Choice of Baked Ham or Turkey Slices, Croutons, Assorted Rolls & Bread Sticks, Potato Salad, Three-Bean Salad, Confetti Cottage Cheese, Choice of (1) Fresh Salad: Chicken Salad, Tuna Salad or Egg Salad; Assorted Dessert Bars, and Iced Tea, Lemonade & Coffee/Tea Station - 19.00 per person

The Fiesta

Garden Salad Bar, Soft Taco Shells, Taco Beef & Grilled Chicken, Spanish Rice, Mexican-style Yellow Corn, Tortilla Chips, Diced Tomatoes, Shredded Lettuce & Black Olives, Cheddar Cheese, Zesty Salsa & Sour Cream, Cheddar Cornbread with Sweet Chiles, Strawberry Lime Mousse, and Iced Tea, Lemonade & Coffee/Tea Station - 18.00 per person

The Executive

Garden Salad Bar, Choice of (2) Entrees: (Gluten Free) Sliced London Broil with Roasted Shallot au jus, Pasta Primavera with Vegetables in Red Pepper Pesto, Chicken Dijon, Barbecue Bourbon-glazed Chicken, 3-Cheese Lasagna
Served with Sliced Honey Glazed Carrots & Oven Browned Potatoes, Rolls & Butter, Assorted Desserts, and Iced Tea, Lemonade & Coffee/Tea Station - 21.00 per person

La Trattoria

Antipasto Salad Bowl or Tossed Garden Salad, 3-Cheese Lasagna, Sweet Sausage & Peppers, Chicken Cacciatore, Ratatouille, Italian Bread, Assorted Dessert Bars, and Iced Tea, Lemonade & Coffee/Tea Station - 20.00 per person

The New Yorker

Charbroiled Sirloin Burgers, BBQ Bourbon-glazed Grilled Chicken Breasts, Hard Rolls, Deli Salad, French Fries, Sautéed Onions and Mushrooms, Bacon Strips, American and Swiss Cheeses, Lettuce, Tomato & Condiments, Assorted Dessert Bars, and Iced Tea, Lemonade & Coffee/Tea Station - 21.00 per person

The Business Lunch

Fresh Fruit Salad and Deli Salad, Deli Breads & Rolls, Assorted Cheeses, Cold Cuts - Roast Beef, Turkey Breast & Baked Ham; Lettuce, Tomato & Condiments; Choice of (2) Hot Entrees: BBQ Bourbon-glazed Chicken, Italian Meatballs, 3-Cheese Lasagna, Pasta Primavera or Sweet Sausage & Peppers; Assorted Dessert Bars and Iced Tea, Lemonade & Coffee/Tea Station
22.00 per person

Boxed Lunch To Go

Sandwich Assortment: Roast Beef, Ham & Cheese, Turkey, Tuna Salad and Vegetarian Selection on a soft wrap or deli hard roll, Condiments, Seasonal Whole Fruit, Chips, Cookie and Bottled Water/Canned Soda - 17.00 per person

Prices are subject to NYS sales tax and a 20% service charge/admin fee, and are subject to change.

Add a cup of soup to a buffet for 3.00 per person. Custom menus available for all occasions.

PLATED LUNCHEONS



Specialty Salads

Market Salad

Mixed greens lightly tossed with Mandarin oranges, fresh strawberries, grapes, toasted pecans and raspberry vinaigrette dressing. Topped with crumbled feta cheese.

17.00 per person

Grilled Sirloin Salad

Sliced Grilled Sirloin served over mixed greens tossed with balsamic vinaigrette and topped with bleu cheese crumbles, tomatoes, and red onion.

18.00 per person

Spinach Salad

Fresh spinach, shaved parmesan cheese, red onion and sliced strawberries tossed in balsamic vinaigrette.

17.00 per person

Chicken Caesar Salad

Crisp Romaine lettuce tossed with crunchy rye & pumpernickel croutons, shaved parmesan cheese and our own Caesar dressing, topped with grilled chicken breast strips.

18.00 per person

Chef Salad

Refreshing greens and vegetables, roast turkey, baked ham, Swiss cheese & hard boiled egg with choice of dressing

18.00 per person

Salads served with parmesan bread stick basket, unsweetened Iced Tea, dessert and coffee and hot tea service.

Hot Lunch Entree Selections (select two)

Three-Cheese Lasagna (Vegetarian) - 18.00 per person | Italian Sausage & Beef Lasagna - 21.00 per person

Cheese Tortellini with Broccoli in Creamy Alfredo Sauce (Vegetarian) - 18.00 per person

Pasta Primavera with fresh vegetables in Olive Oil & Roasted Red Pepper Pesto - 18.00 per person

Baked Scrod Filet dusted with Lemon Pepper (Gluten Free) - 20.00 per person

New England Crusted Cod - 20.00 per person

6 oz Citrus Grilled Salmon (Gluten Free) - 21.00 per person

Grilled 6oz Barbecue Bourbon-glazed Chicken - 19.00 per person

6 oz Bread Chicken Parmesan over pasta - 19.00 per person

6 oz Chicken Francaise (egg-battered, sauteed in lemon & butter) - 19.00 per person

Sliced London Broil with Roasted Shallot au jus (Gluten Free) - 21.00 per person

Savory Pot Roast with Mushroom Gravy - 19.00 per person

Char-grilled 7 oz Top Sirloin Steak (Gluten Free) - 23.00 per person

Shrimp Scampi with Broccoli over steamed rice (Gluten Free) - 21.00 per person

All entree selections are served with a mixed green salad with house dressing, chef's potato and vegetable unless specified, parmesan bread stick basket, unsweetened Iced Tea, and dessert with coffee and hot tea service.

Prices listed include a choice of two entrees. Add a cup of soup to a salad or entree for 3.00 per person.

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Custom menus available for all occasions.

HORS D'OEUVRES

Displayed Platters & Dips

- Fresh Vegetable Crudite Display (serves 50) - 85.00
- Olive Tapenade with Baguette Crostinis (serves 50) - 85.00
- Bruschetta with Chopped Tomato, Basil, Garlic & Parmesan Cheese (serves 50) - 85.00
- Pita Chips with Creamy Strawberry Peppercorn Relish (serves 50) - 90.00
- Swedish or Italian Meatballs (100 pieces) - 110.00
- Fruit with Imported & Domestic Cheeses and Assorted Crackers (serves 50) - 100.00
- Warm Spinach Artichoke Dip with homemade Pita Chips (serves 50) - 100.00
- Relish Tray with Stuffed Olives & Peppers (serves 50) - 95.00
- Warm Buffalo Chicken Dip with Toasted Bleu Cheese Croutons (serves 50) - 100.00
- Chicken Wings - classic Buffalo-style, Sweet Chili, Garlic Parmesan or Honey BBQ (100 pieces) - 150.00
- Seafood Salad on Toasted Baguette (serves 50) - 110.00
- Warm Parmesan Crabmeat Dip with Sourdough Bread (serves 50) - 120.00

Hand-passed Hors d'oeuvres

- Vegetable Spring Rolls (50 pieces) - 75.00
- Mini Assorted Quiches (50 pieces) - 75.00
- Breaded Mozzarella Sticks with Marinara or Fruit Sauce (50 pieces) - 85.00
- Breaded Chicken Tenders with assorted dipping sauces (50 pieces) - 90.00
- Chicken Bites - classic Buffalo-style, Sweet Chili, Garlic Parmesan or Honey BBQ (100 pieces) - 110.00
- Caramelized Bacon Skewers *Gluten Free* (50 pieces) - 100.00
- Fresh Cream Cheese Dill Cucumber Cups (100 pieces) - 100.00
- Prosciutto wrapped Melon (100 pieces) - 110.00
- Salami & Cream Cheese Pepperoncini (100 pieces) - 100.00
- Bleu Cheese Bruschetta with Scallions & Raspberry Drizzle (100 pieces) - 115.00
- Baked Brie, Walnut and Pear Filo Purse (50 pieces) - 120.00 (*subject to availability*)
- Cocktail Franks in Puff Pastry (100 pieces) - 125.00
- Mini Chicken Cordon Bleu (100 pieces) - 125.00
- Sausage-stuffed Mushrooms (100 pieces) - 125.00 | Vegetable-stuffed Mushrooms *Vegan* (100 pieces) - 125.00
- Pork Pot Stickers (100 pieces) - 125.00
- Shaved Tenderloin on Toast Points with Herb Vinegar (50 pieces) - 125.00
- Firecracker Shrimp in Red Chili Sauce (50 pieces) - 140.00
- Smoked Chicken Quesadillas (50 pieces) - 140.00
- Crispy Asparagus with Asiago Cheese in Filo (50 pieces) - 140.00
- Mini Crab Cakes (50 pieces) - 150.00
- Bacon-wrapped Scallops *Gluten Free* (50 pieces) - 150.00 | Bacon-wrapped Shrimp *Gluten Free* (50 pieces) - 160.00
- Coconut Shrimp with Sweet & Sour Sauce (50 pieces) - 140.00
- Shrimp wrapped in Crispy Rice Paper (50 pieces) - 150.00

Skewers (Gluten Free) - Displayed or Hand-passed

- Chicken Satay with Sweet Chili Glaze *Gluten Free* (100 pieces) - 140.00
- Charcuterie Skewers - Speared Salami, Pepperoni, Artichokes, Pepperoncini, Roasted Red Peppers and Olives (50 pieces) - 135.00
- Chilled Mediterranean Grill Skewer - Zucchini, Bell Pepper, Red Onion & Grape Tomato with Tzatziki Sauce (50 pieces) - 135.00
- Fresh Fruit Skewer - The Season's Freshest Colorful Fruits with Tangy Yogurt Dip - (100 pieces) - 150.00

Sliders - Displayed or Hand-passed

- Pulled Pork (100 pieces) - \$200.00
- Buffalo-style Chicken (100 pieces) - \$200.00
- Cheeseburgers (100 pieces) - \$200.00
- Meatball Parmesan (100 pieces) - \$200.00

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PLATED DINNERS



Starters

Fresh Seasonal Fruit & Berries Plate

Mixed Garden Salad with grape tomatoes, cucumbers, shredded carrots and choice of dressings

Romaine Caesar Salad with Rye & Pumpernickel Croutons

Spinach Salad with Parmesan Cheese, Red Onion, Sliced Strawberries and Toasted Pecans in Balsamic Vinaigrette

Dinner Entrees (select three)

Vegetarian Selections:

Spring/Summer ~ Lemon Asparagus Risotto | Fall/Winter ~ Butternut Squash Risotto - 24.00

Tomato Basil Penne Pasta tossed with fresh vegetables & Feta Cheese - 22.00

Mushroom Ravioli in Pesto Cream Sauce - 22.00

Vegan Selections:

Egg-free Ravioli with Tofu, Onions & Carrots tossed with fresh vegetables in Olive Oil & Garlic - 23.00

Zucchini with Corn & Cilantro, served with a side of Refried Beans - 22.00

Jamaican Rice & Kidney Beans with creamy Coconut Milk - 22.00

Gluten Free Selections:

6 oz Chicken Caprese ~ Balsamic Marinated Grilled Chicken topped with Spinach, Mozzarella, Tomato & Basil - 27.00

6 oz Citrus Grilled Salmon ~ Finished in a citrus, white wine butter sauce - 28.00

8 oz Broiled Scrod with Lemon Butter - 26.00

Slow-roasted Red Wine Braised Beef Short Ribs - 32.00

6 oz Sliced London Broil with Roasted Shallot au jus - 28.00

Grilled 10 oz Top Sirloin Steak - 32.00

12 oz Slow-roasted Prime Rib of Beef au jus (minimum of 12 people) - 35.00

8 oz Charbroiled Filet Mignon - Market Price

Classic Favorites:

Roast Young Turkey with Herb Stuffing & Gravy - 24.00

Chicken Cordon Bleu ~ Breaded Chicken Breast stuffed with Ham & Swiss Cheese - 27.00

Chicken Havarti ~ Sauteed Chicken Breast with Dill & Havarti Cheese Sauce - 27.00

Chicken Piccata ~ Sauteed Chicken Breast in a Lemon, Butter Sauce with Capers - 27.00

Sliced Roast Pork Loin with Grilled Apples in Applejack Demi Glaze - 25.00

Pan-seared Scallops over Capellini Pasta - Market Price

Potatoes / Starch Sides (select one):

Baked Stuffed Potatoes | Whipped Potatoes with Parsley & Butter | Herbed Red Bliss Potatoes

Smashed Garlic Potatoes | Rice Pilaf | Mashed Sweet Potatoes | Assorted Roasted Fingerling Potatoes

Vegetables (select one):

Green Beans with Red Pepper Pesto | Steamed Julienne Medley | Asparagus

Sliced Honey-glazed Carrots | Steamed Broccoli with Lemon Zest | Butternut Squash

Desserts (select one):

Ice Cream with Strawberries in Sauce | Chocolate Truffle Cake | Carrot Cake | Chocolate Peanut Butter Pie

Cheesecake with Strawberries in Sauce | Brownies with Ice Cream & Chocolate Sauce | Mini Dessert Confection Platter

Prices listed include a choice of up to three entrees. Add a cup of soup to a salad or entree for 3.00 per person.

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Duet Plates and other custom menus available for all occasions.

DINNER BUFFETS



The House Specialty 33.00 per person (30 person minimum)

Fresh Salad / Chilled Platter (choice of two)

Marinated Grilled Vegetable Display
Romaine Caesar Salad with Rye & Pumpernickel Croutons
Mixed Garden Salad with Grape Tomatoes, Cucumbers, Shredded Carrots, choice of Dressings
Spinach Salad with Parmesan Cheese, Red Onion, Sliced Strawberries, Toasted Pecans in Balsamic Vinaigrette

Entrees (choice of two)

Roast Top Sirloin of Beef with Mushroom Sauce | Sliced London Broil with Roasted Shallot au jus (Gluten Free)
Chicken with Dijon Sauce | Chicken Piccata | Baked Salmon Filet Beurre Blanc | Baked Haddock with Lemon Sauce

Vegetarian Selection (choice of one)

Vegetable Stir Fry over Steamed Rice (Gluten Free & Vegan) | Country Rigatoni with Escarole, Beans & Garlic (Vegan)
Bowtie Pasta with Fresh Vegetables & Pesto | Spinach & Orzo with a Parmesan Crust
Tortellini & Broccoli in Alfredo Sauce | Three-Cheese Cavatappi Macaroni & Cheese

Choice of Smashed Potatoes or Assorted Roasted Fingerling Potatoes with Chef's Vegetable; Assorted Dinner Rolls & Butter
Assorted Buffet Desserts

Lemonade, Iced Tea, Coffee, Decaf and Hot Tea Station

The V.I.P. 34.00 per person (30 person minimum)

Fresh Salad / Chilled Platter (choice of two)

Marinated Grilled Vegetable Display | Romaine Caesar Salad with Rye & Pumpernickel Croutons
Mixed Garden Salad with Grape Tomatoes, Cucumbers, Shredded Carrots and choice of Dressings
Spinach Salad with Parmesan Cheese, Red Onion, Sliced Strawberries, Toasted Pecans in Balsamic Vinaigrette

Chef-attended Carving Station (choice of one)

Slow-roasted Prime Rib of Beef au jus (additional \$5.00 per person)
Roast Turkey Breast with Cranberry Mayonnaise
Roast Pork Loin with Grilled Apples in Applejack Demi

Entrees (choice of two)

Red Wine-braised Beef Short Ribs (Gluten Free) | Penne with Shrimp & Scallops in Chardonnay Herb Sauce
Chicken Marsala | Chicken in Havarti Cheese Sauce with Fresh Dill | Citrus Grilled Salmon

Vegetarian Selection (choice of one)

Vegetable Stir Fry over Steamed Rice (Gluten Free & Vegan) | Country Rigatoni with Escarole, Beans & Garlic (Vegan)
Bowtie Pasta with Fresh Vegetables & Pesto | Spinach & Orzo with a Parmesan Crust
Tortellini & Broccoli in Alfredo Sauce | Three-Cheese Cavatappi Macaroni & Cheese

Choice of Smashed Potatoes or Assorted Roasted Fingerling Potatoes with Chef's Vegetable; Assorted Dinner Rolls & Butter
Assorted Dessert Station

Lemonade, Iced Tea, Coffee, Decaf and Hot Tea Station

The Italian Feast 32.00 per person (30 person minimum)

Fresh Salad / Chilled Platter (choice of two)

Antipasto Salad Platter
Romaine Caesar Salad with Rye & Pumpernickel Croutons
Mixed Garden Salad with Grape Tomatoes, Cucumbers, Shredded Carrots and choice of Dressings

Includes all of the following Entrees

Three Cheese Lasagna | Chicken Marsala | Shrimp Scampi over Pasta | Sweet Sausage & Peppers
Warm Garlic Italian Bread

Italian Mini Dessert Display and Lemonade, Iced Tea, Coffee, Decaf and Hot Tea Station

Prices reflect one hour of service, subject to NYS sales tax and 20% service charge / admin fee,
and are subject to change. Custom menus available for all occasions.

SMALL PLATE FOOD STATIONS



Chef-attended Carving Stations

Packages include mini rolls, condiments, and Chef's roasted potatoes and grilled vegetables

Classic Oven Roasted Turkey Breast with Cranberry Mayo - 12.00 per person

Honey Glazed Ham with Pineapple and Brown Sugar - 12.00 per person

Slow Roasted Pork Tenderloin with Grilled Apples - 12.00 per person

Roast Top Sirloin of Beef with Roasted Shallot au jus and Horseradish Sauce - 13.00 per person

NY Strip Loin with a Wild Mushroom Merlot Sauce - 14.00 per person

Roast Tenderloin of Beef with Horseradish - Market Pricing

Chef-attended Pasta Station

Served with shaved parmesan cheese and garlic bread

Create your own pasta dish with a selection of Tortellini and Penne Pasta, Sliced Sausage, Grilled Chicken, Shrimp, Broccoli, Mushrooms, Onions & Peppers, Marinara, Alfredo & Pesto Sauces, with fresh Parsley and seasonings - 15.00 per person

Fajita & Taco Station

Served with Black Beans & Spanish Rice

Warm Soft Tortilla Rounds and Crispy Taco Shells with Seasoned Beef, Grilled Chicken, Pork and Steak Strips, Onions & Peppers, Chopped Lettuce, Tomatoes, Black Olives, Shredded Cheddar Cheese, Chunky Salsa & Sour Cream - 13.00 per person

Sliders Station

Served with Homemade Potato Chips or French Fries and Cole Slaw

Mini Cheeseburgers and Award Winning BBQ Pulled Pork on slider rolls with ketchup, mayo, & bleu cheese - 12.00 per person

Spring Garden Station

Served with Parmesan Bread Sticks

Chilled Marinated Grilled Vegetable Display, Tossed Greens with Grape Tomatoes, Cucumbers and Shredded Carrots, Choice of dressings; Build your own Caesar Salad - Romaine Lettuce, Shaved Parmesan, Grilled Chicken, Bacon, Artichoke Hearts and Creamy Caesar Dressing - 11.00 per person

Mediterranean Station

Served with Hummus & Homemade Pita Chips

Caprese Skewers - Fresh Mozzarella, Grape Tomatoes, Red Peppers & Basil with Balsamic Drizzle; Fresh Cantaloupe, Melons and Grapes, Assorted Cheeses & Italian Meat Platter, Olive Tapenade with Crackers; Roasted Red Peppers & Marinated Mushrooms, Pepperoncini, Lobster Ravioli in Newburg Sauce; Sweet Italian Sausage with Onions & Peppers - 12.00 per person

Smashed Potato Station

Served in Small Bowls or Potato Boats

Mashed Yukon Gold Potatoes with toppings to include Shredded Cheddar, Bacon Pieces, Grilled Onions and Mushrooms, Broccoli, Horseradish Sauce, Chives, Butter, and hearty Gravy - 9.00 per person

Dessert & Coffee Station

With little To-Go containers available

Freshly Brewed Coffee and Decaf, Herbal Hot Tea Assortment, Hot Cocoa; Chocolate Fondue with Fresh Fruit & Dipping Treats, Lavish Display of Mini Cheesecakes, Eclairs, Creme Puffs, Petit Fours; Brownies & Cookies - 13.00 per person

Prices reflect one hour of service, subject to NYS sales tax and 20% service charge/admin fee, and are subject to change.
A minimum of 3 stations is recommended. Custom menus available for all occasions.

BAR PACKAGES



Open Bar for Beer, Wine & Soda:

4 House Bottled Beers, House Brands of Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio & Moscato, and Assorted Sodas ~
15.00 per person - 1st hour | 5.00 per person each consecutive hour added

Open Bar for House Brands:

House Brand Liquor (Gin, Vodka, Rum, Spiced Rum, Whiskey, Bourbon, Scotch), 4 House Bottled Beers, House Brands of Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio & Moscato, and Assorted Sodas ~
17.00 per person - 1st hour | 6.00 per person each consecutive hour added

Open Bar for Premium Brands:

Tanqueray Gin, Absolut Vodka, Bacardi & Captain Morgan Rum, Seagram's 7, Jack Daniels, Dewars Scotch, Kahlua, DiSaronno Amaretto, 4 House & Premium Bottled Beers, House & Premium Brands of Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Moscato &/or White Zinfandel, and Assorted Sodas ~
19.00 per person - 1st hour | 6.00 per person each consecutive hour added

Soda Bar:

Coca-Cola, Diet Coke, Sprite, Ginger Ale and Club Soda ~
3.00 per person 1st hour | \$2.00 per person each consecutive hour added

Champagne Toast: Full Glass of Champagne - 7.00 per glass

Additional hours priced accordingly (5 hour maximum).

CASH BAR / TAB PRICING

Beer: House Bottles 5.00 each | Premium Bottles 6.00 each | Craft Bottles 7.00 and up

Wine by the Glass: 9.00

Mixed Drink (Premium Brand Liquor): 9.00 and up

Assorted Sodas: 2.00

House Brand Champagne: 25.00 per bottle

Premium Brand Wines & Champagne: Pricing available upon request

BAR SURCHARGE

\$100 flat fee will be applied if a minimum of \$200 in cash bar proceeds is not reached per bar.
No charge if minimum is reached.

According to NY State Law, we only serve (1) drink per person at any time, and we will not serve those we deem to be intoxicated. NYS minimum drinking age is 21. Picture IDs are required. Prices are subject to NYS Sales Tax and 20% service charge/admin fee, and are subject to change.



2021 AV RENTAL PRICING FOR ADDED EQUIPMENT

Please check box next to desired item(s).

All pricing is per day

20% Service Charge & 7% sales tax not included in pricing

AUDIO		Check	PROJECTORS		Check
WIRED MIC (INCLUDES CABLE)	\$27.50		SMALL CONFERENCE ROOM PROJECTOR	\$275.00	
WIRELESS HANDHELD MIC	\$82.50		LARGE BALLROOM PROJECTOR	\$330.00	
WIRELESS LAVALIER (LAPEL)	\$82.50		SCREENS		
WIRELESS HEADSET	\$82.50		113-120" (6'-8") TRIPOD SCREEN	\$55.00	
POWERED SPEAKER (INCLUDES SPEAKER STAND, CABLES)	\$110.00		180" 9' x 12' SCREEN (4:3 or 16:10) Front and Rear screen options available	\$220.00	
PODIUM MIC	\$38.50		CAMERAS		
GOOSENECK PANEL MIC	\$55.00		LIVESTREAM CAMERA	\$220.00	
4 CHANNEL ANALOG MIXER	\$44.00		COMPUTERS		
16 CHANNEL ANALOG MIXER	\$82.50		LAPTOP (WINDOWS)	\$110.00	
18 CHANNEL DIGITAL MIXER (W/IPAD)	\$132.00		APPLE IPAD	\$55.00	
PRESS KIT (1X8 MULT BOX)	\$82.50		WIRELESS PRESENTER (remote clicker)	\$27.50	
POWERED FLOOR MONITOR	\$110.00		DVD PLAYER	\$33.00	
FULL BAND SETUP (STANDARD 5 PIECE)	\$770.00		ACCESSORIES		
LED TV'S			48" MEDIA CART	\$22.00	
32" LED	\$110.00		FLIP CHART OR DRY ERASE BOARD	\$22.00	
50" LED	\$165.00		POLYCOM SYSTEM	\$55.00	
60" LED	\$181.50		VIDEO CONFERENCE SYSTEM	TBD	
75" LED	\$440.00		PAIR OF SMALL COMPUTER SPEAKERS	\$33.00	
LIGHTING			POWER DROP	\$27.50	
4 PAR LED LIGHT TREE (W/ STAND)	\$110.00		PODIUM	\$55.00	
38" FLOOR LIGHT STRIP	\$55.00		LABOR		
BATTERY POWERED LED UPLIGHT	\$110.00		AUDIO/VIDEO ENGINEERING, per hour	\$93.50	
PIPE AND DRAPE (ON REQUEST)	TBD		PACKAGES		
PROJECTOR SUPPORT PACKAGES			SPEAKER/MIXER PACKAGES		
- small tripod screen, cart, cables	\$82.50		- 1 speaker + small mixer (mics are extra*)	\$148.50	
- 9x12 screen, cart, cables	\$275.00		- 1 speaker + large mixer (mics are extra*)	\$187.00	
FULL PROJECTOR PACKAGES (includes projector, screen, cables, cart)			- 2 speakers + small mixer (mics are extra*)	\$253.00	
- small projector & tripod screen	\$330.00		- 2 speakers + large mixer (mics are extra*)	\$291.50	
- large projector & 9x12 screen	\$577.50		- 2 speakers + digital mixer (mics are extra*)	\$341.00	
			*Add cost for microphones per requested number		
1. What device are you using? Mac /PC/ Laptop/Tablet		4. Is there audio during in your presentation? Y / N		Where is it coming from? Laptop, DVD player?	
2. Which video ports will you be using? (HDMI, VGA, USB2.0, USB 3.0, USB-C, Thunderbolt)		5. Are all photos/videos properly formatted prior to event?		(Note: LED TV's have the ability to show only movies and photos directly from a USB drive. They cannot play PowerPoint files)	
3. Do you have a video or music you are playing? Y/ N					

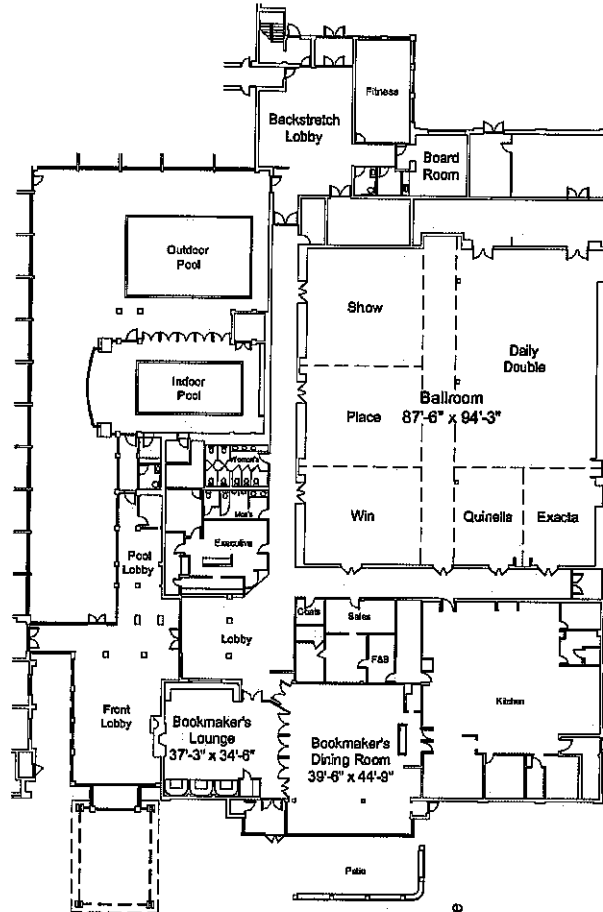
Signature of client _____

Date _____

Signature of Representative _____

Date _____

HOTEL FLOOR PLAN



Meeting Space	Square Footage	Dimensions	Ceiling Height	Conference	Hollow Square	U-Shape	Classroom	Banquet	Reception	Theater
Quinella	792	22' x 36'	12'	20	20	20	30	30	30	40
Exacta	792	22' x 36'	12'	20	20	20	30	30	30	40
Quinella/Exacta (combined)	1,610	45' x 36'	12'	45	45	N/A	80	75	75	75
Daily Double Ballroom	4,794	45' x 94'	12'	N/A	N/A	N/A	300	300	400	500
Daily Double Rear	2,610	45' x 58'	12'	N/A	N/A	N/A	180	200	300	300
Win	1,000	36' x 31'	12'	30	30	30	70	60	75	100
Place	1,000	36' x 31'	12'	30	30	30	70	60	75	100
Show	1,000	36' x 31'	12'	30	30	30	70	60	75	100
Win/Place/Show (combined)	3,384	36' x 94'	12'	N/A	N/A	N/A	250	200	350	325
Parimutuel Hall	8,178	87' x 94'	12'	N/A	N/A	N/A	800	750	1,200	1,000
Backstretch Board Room	250	15' x 17'	9'-6"	14	N/A	N/A	N/A	N/A	N/A	N/A