DINNER BUFFETS

The House Specialty - $48.00 per person

Fresh Salads & Chilled Displays (choice of two)

Fresh Seasonal Fruit & Berries | Marinated Grilled Vegetable Display
Mixed Garden Salad with grape tomatoes, cucumbers, shredded carrots
Romaine Caesar Salad with house made garlic croutons
Mediterranean Quinoa Salad with crisp vegetables, kalamata olives, feta cheese, and fresh herbs tossed in a lemon herb vinaigrette
Spinach Salad with Goat Cheese, Red Onions, Sliced Strawberries and Toasted Pecans

Entree Selection (choice of two)

Grilled Chicken Caprese (GF)| Chicken Milanese | Chicken Marsala | Citrus Grilled Salmon
Baked Haddock in Lemon Sauce | Shrimp & Scallops Penne in Chardonnay Herb Sauce
Sliced London Broil with Roasted Shallot au jus (GF) | Cabernet Red Wine Braised Beef Short Ribs (GF)

Vegetarian Selection (choice of one)

Fresh Vegetable Stir Fry over Jasmine Rice (GF/Vegan) | Tortellini & Broccoli Alfredo
Bowtie Pasta with Fresh Vegetables & Pesto | Three-Cheese Macaroni & Cheese
Includes Chef's Potato and Vegetable, Dinner Rolls, Assortment of (3) Dessert selections,
and Coffee, Decaf, Hot Tea, Iced Tea & Lemonade Station

Add a VIP Carving Station*

Roast Pork Loin with Pineapple Mustard Glaze $8.00 per person
Roast Turkey Breast with Cranberry Mayonnaise and Savory Gravy $9.00 per person
Beef Tenderloin with Creamy Gorgonzola Sauce $15.00 per person
Slow-roasted Prime Rib of Beef au jus with Horseradish Sauce $20.00 per person

The Italian Feast- $45.00 per person

Fresh Salads & Chilled Displays (choice of two)
Antipasto Salad Platter
Mixed Garden Salad with grape tomatoes, cucumbers and shredded carrots
Romaine Caesar Salad with Rye & Pumpernickel Croutons

Entree Selection (choice of four)

Three Cheese Lasagna (V) | Eggplant Parmesan (V) | Swordfish Piccata | Shrimp Scampi
Tuscan Chicken or Chicken Parmesan| Meatball Stuffed Bell Peppers Parmesan
Includes Warm Garlic Italian Bread, Italian Mini Dessert Display and
Coffee, Decaf, Hot Tea, Iced Tea & Lemonade Station

A minimum guarantee of 25 people is required for buffet packages.

Pricing is subject to NYS sales tax and 20% gratuity/admin fee and is subject to change. 08/2026

Holiday Inn SARATOGA SPRINGS

DINNER BUFFETS PT. 2

The Classic Comfort - $35.00 per person

Chef's Garden Salad with cucumbers, grape tomatoes, shredded carrots, and red onions served with Ranch and Balsamic Vinaigrette Dressings
Freshly Baked Dinner Rolls served with creamy whipped butter
Fresh seasonal vegetables lightly seasoned
Creamy Garlic Mashed Potatoes
Homestyle Baked Macaroni and Cheese with a rich blend of cheeses
Slow-Roasted Pork Loin with a Savory Apple Cider Pan Gravy
Baked Cod topped with a crisp parmesan herb crust
Herb-Roasted Juicy Airline Chicken with fresh herbs, finished with a light pan jus
Cinnamon-Spiced Apple Crisp topped with a buttery oat streusel, served warm
Coffee, Decaf, Hot Tea, Iced Tea & Lemonade Station

The Broadway Bistro - $32.00 per person

Garden Salad with cucumbers, grape tomatoes, shredded carrots, and red onions served with Ranch and Balsamic Vinaigrette Dressings
Garlic Knots brushed with garlic herb butter, finished with parmesan cheese and served with marinara dipping sauce
Baked Ziti Bolognese topped with melted mozzarella and parmesan cheeses
Tortellini and Broccoli Alfredo tossed with grilled chicken and a creamy parmesan sauce
Cheese Pizza topped with savory tomato sauce and a blend of melted mozzarella cheeses
Pepperoni Pizza topped with savory tomato sauce, melted mozzarella cheese, and sliced pepperoni
Assortment of rich chocolate brownies and freshly baked cookies
Coffee, Decaf, Hot Tea, Iced Tea & Lemonade Station

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SARATOGA SPRINGS