PLATED DINNER

Starters
Fresh Seasonal Fruit & Berries Plate
Mixed Garden Salad with grape tomatoes, cucumbers, shredded carrots
Romaine Caesar Salad with house made garlic croutons
Spinach Salad, goat cheese, red onions, sliced strawberries and toasted pecans in balsamic vinaigrette
Classic Wedge with bleu cheese, bacon, red onion, tomatoes and cucumbers

Entree Selection (choice of three)

Chicken - $39.00 per person
Prosciutto, spinach and fontanella stuffed Chicken Breast, roasted garlic bechamel (GF)
Chicken Piccata in a lemon, butter sauce with capers
Tuscan Chicken with sun-dried tomatoes and spinach in white wine cream sauce
Chicken Cordon Bleu - hand-breaded and stuffed with ham & Swiss cheese

Fish/Shellfish - $42.00 per person
Baked Salmon with maple bourbon glaze (GF)
Grilled Mahi Mahi with pineapple salsa (GF)
Crabmeat stuffed baked sole

Beef (Gluten Free) - $49.00 per person
Sliced London Broil with gorgonzola cream sauce
Slow-roasted cabernet braised Short Rib
Char-grilled 10 oz Top Sirloin Steak - $55.00 per person
12 oz Slow-roasted Prime Rib of Beef au jus (minimum of 12 people) - $62.00 per person
Duet Plate: Petit Filet with crabmeat-stuffed shrimp - $75.00 per person

Vegetarian - $39.00 per person
Tomato Basil Penne Pasta with vegetables & feta cheese
Mushroom Ravioli with vegetables in pesto cream sauce
Vegetable-stuffed Bell Pepper with balsamic reduction (Vegan)
Chef's Ratatouille with fresh garlic and herbs (Vegan)

Classic - $39.00 per person
Roast Turkey Breast with herb stuffing and gravy
Sliced Roast Pork Loin with pineapple mustard glaze

Unless specified, all entrees are served with chef's pairing of starch and vegetable.

Desserts (select one):
Ice Cream with strawberries | Chocolate Truffle Cake | Carrot Cake | Apple Pie |
Chocolate Peanut Butter Pie | Cheesecake | Brownie Sundae |
Chef's Seasonal Themed Dessert | Tiramisu

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

Holiday Inn
SARATOGA SPRINGS