

BANQUET & CATERING



MENUS

All buffet pricing is subject to 16% gratuity to wait staff and 4% administrative charge, all plated meals are subject to a 18% gratuity to wait staff and 4% administrator charge, which is not to be distributed to employees and 8% New York sales tax. A guaranteed count must be submitted 10 days prior to the function.
(10/24)

Breakfast Buffet Selection

25 Person Minimum Guarantee

All buffets served with Coffee, Tea, and Decaffeinated Coffee

Burleigh Buffet - \$15.00

Fluffy Scrambled Eggs

Choice of 1: Bacon, Sausage or Ham

Home Fries

Choice of 1: Buttermilk Biscuits with Country Gravy

Or French Toast with Syrup

Burgoyne Buffet - \$21.00

Fresh Seasonal Fruit

Fluffy Scrambled Eggs

Choice of 2: Bacon, Sausage or Ham

Home Fries

Variety of Pastries and Muffins

Buttermilk Biscuits with Country Gravy

Assorted Yogurt

Essex Buffet - \$25.00

Assorted Chilled Juices

Fresh Fruit

Fluffy Scrambled Eggs

Choice of 3: Bacon, sausage patties, Turkey Sausage or Ham

Home Fries

French Toast with Maple Syrup

Buttermilk Biscuits with Gravy

Yogurt

Bagels and Cream Cheese

Variety of Pastries and Muffins

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Breaks

All breaks include Freshly Brewed Coffee, Tea, and Decaffeinated Coffee & Water Station

Continental Break - \$11.00-per person

Variety of Breakfast Muffins, Danish, Cinnamon
rolls, Granola Bars
Assortment of Chilled Juices

Granola Lovers Break - \$12.00-per person

Yogurt with
Granola Toppings
Assorted Granola
Bars
Fresh Sliced Fruit

Chocolate Lovers Break - \$15.00-per person

Freshly Baked Chocolate Chip Cookies
Brownies
Assorted Chocolate Candies

Healthy Balanced Break- \$18.00-per person

Popcorn & Pretzels
Charcuterie Platter
Seasonal Fruit Platter

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Lunch Buffet

25 Person Minimum Guarantee

All include Coffee, Tea, Decaffeinated Coffee, Chef's Choice Dessert

N.Y. Deli Buffet - \$15.00

Mixed Green Salad with Dressings
Assorted Meat & Cheese Tray served with
Sliced Tomatoes, Lettuce, Onions, & Pickles, Mayo, Mustard
Variety of Breads and Chips

Fort Carillon Buffet \$22.00

Mixed Green Salad with Dressings
Chief's Choice of Soup
Choice of Mashed or Fingerling
Potatoes, Seasonal Vegetable
Oven Roasted Chicken

Fort Ticon Buffet - \$23.00

Mixed Green Salad with Dressings
Short Rib Mac-N-Cheese
Choice of Chicken Parmesan or
Chicken Fettuccine Alfredo
Seasonal Mixed Vegetables
Rolls and Butter

Ticonderoga Nacho Bar - \$24.00

Cajun Seasoned Beef and Chicken
Shredded Cheese, Salsa, Guacamole, Pico de
Gallo, Sour Cream, Onions
Hot Sauce, Diced Tomatoes, Shredded Lettuce
Jalapeno Peppers and Nacho Cheese Sauce
Crispy Tri-Colored Tortilla Chips
Chicken Tortilla Soup

Add Hot Entrée to any Buffet for \$7 per person, per Entrée

- Beef Tips with Mushroom Sauce and Rice Pilaf
 - Fettucine Alfredo
- Broiled or Fried Haddock

\$2.00 per can for assorted soda based on consumption

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Cold Hors d' Oeuvres

(Prices are 50 pieces)

Fresh Vegetable Crudit� with Ranch Dipping Sauce	\$125.00
Assorted Cheese and Cracker Platter	\$225.00
Chips and Salsa (serves 50 people)	\$125.00
Caprese Skewer	\$175.00
Fresh Fruit Platter with White Chocolate Ganache	\$175.00
Lavash Rolls Filled with Ham, Cream Cheese, and Roasted Red Peppers	\$100.00
Tomato Bruschetta Crostini	\$155.00
Iced Jumbo Shrimp with Cocktail Sauce	\$250.00
Chocolate Fountain with Accompaniments for 1-Hour	\$300.00
Antipasto Platter featuring assorted Meats, Cheeses, Olives, and Vegetables	\$200.00

Hot Hors d' Oeuvres

(Prices are for 50 pieces)

Italian Meatballs	\$80.00
Swedish Meatballs	\$80.00
Sweet and Sour Meatballs	\$80.00
Buffalo Style Chicken Wings with Bleu Cheese (<i>Served Medium Unless Otherwise Requested</i>)	Market Price
Buffalo Dip with Tortilla Chips	\$130.00
Boneless Chicken Wings with Bleu Cheese	\$70.00
Artichoke and Spinach Dip with Tortilla Chips	\$100.00
Bacon Wrapped Stuffed Jalape�os	\$75.00
Scallops wrapped with Bacon	\$175.00
Baked Stuffed Mushrooms (<i>Crab & Cream Cheese</i>)	\$125.00
Crab Rangoon	\$125.00
Miniature Crab Cakes	\$175.00

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Dinner Buffets

25 Person Minimum Guarantee

All include Coffee, Tea, Decaffeinated Coffee, Chef's Choice Dessert

#1 Lake George Buffet - \$29.00

(Select Two Entrees)

Chicken Marsala

Oven Roasted Chicken
Florentine

Chicken Broccoli
Alfredo

Eggplant Parmesan
Marmalade and Rosemary Glazed Center Cut Pork Loin

#2 Lake Champlain Buffet - \$30.00

(Select Any Two Entrees from Buffets 1 or 2)

Broccoli Chicken Divan

Chicken Florentine

Citrus Glazed Baked
Tilapia

Sliced Post Roast Beef

BBQ Chicken

#3 Little Chute Buffet - \$39.00

(Select Any Three Entrees from Buffets 1, 2, or 3)

Liver and Onions
Broiled Lemon Pepper Haddock
London Broil

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#4 Adirondack Buffet - \$49.00

(Select Any Three Entrees from Buffets 1, 2, 3 or 4)

Chicken Parmigiana

Glazed Salmon

Vegetarian Lasagna

Vegetarian Alfredo

Shrimp Scampi

Carving Stations

Top Round of Beef *(Minimum of 35 people)*

\$8.75 per person

Baked Pit Ham *(Minimum of 35 people)*

\$7.50 per person

*Cover fee for Carver at \$35.00 per hour will apply to all carving stations

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Sit Down Dinners

(Choice of Two)

35 Person Minimum Guarantee

All entrees are served with your choice of soup or mixed green salad, seasonal vegetables, rolls with butter, potato or rice and dessert.

Chicken Florentine

Sautéed chicken breast topped with spinach, Feta, tomato, and a creamy wine sauce. \$27.00

Chicken Marsala

Sautéed chicken breast with mushrooms and Marsala wine. \$29.00

BBQ Chicken Breast

Marinated grilled chicken breast glazed with tangy house made barbecue sauce \$24.00

Marinated Grilled Chicken Breast

Italian marinated chicken breast topped with sautéed onions, peppers, mushrooms and tomatoes. \$29.00

Chicken Parmigiana

Breaded chicken lightly fried topped with marinara sauce and melted mozzarella cheese \$34.00
Served with al dente spaghetti

Broiled Lemon Pepper Haddock

Broiled fillet of Haddock served with lemon and drawn butter. \$30.00

Shrimp Scampi

Eight succulent shrimp sauteed in a buttery, garlic sauce touched of white wine and lemon juice. Served with your choice of angel hair or fettuccini pasta. \$32.00

Seared Salmon

Seared Salmon with Lemon-parsley butter or char-grilled peach segments and a bourbon Peach glaze \$28.00

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Sit Down Dinners (Continued)

(Choice of Two)

35 Person Minimum Guarantee

All entrees are served with your choice of soup or mixed green salad, seasonal vegetables, rolls with butter, potato or rice and dessert.

New York Strip Steak

10 oz. choice cut of beef topped with caramelized onions and mushrooms. \$32.00

Stormy Braised Pot Roast

Slow cooked chuck roast with bold zesty flavors. Served over caramelized celery, onion, carrots
And soft rainbow fingerling potatoes. Topped with a brown sugar and dark rum gravy. \$15.00

Slow Roasted Prime Rib

10 oz. prime rib served with au jus and English horseradish sauce. \$40.00

Ribeye

12 oz. boneless ribeye cooked to your specifications finished with a rosemary garlic butter. \$38.00

London Broil

Slow roasted marinated flank steak topped with a mushroom demi-glace. \$35.00

Marmalade and Rosemary Glazed Pork Loin

Slow roasted tender pork loin served with pan sauce. \$34.00

Eggplant Parmesan

Lightly breaded and deep fried, topped with marinara. Finished with melted Mozzarella. \$27.00

Vegetarian Lasagna

Lasagna stuffed with four cheeses, onions, peppers, mushrooms, and spinach. \$25.00

Vegetarian Alfredo

Penne pasta tossed with grape tomato halves, mushrooms and broccoli.
Topped with creamy Alfredo. \$23.00

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Sit Down Dinner Accompaniment Selection

Soups

Chicken Noodle
Tomato Bisque
Loaded Baked Potato Soup
Minestrone

Salads

(Choice of One)

Mixed Green Salad with Choice of Dressing
Caesar Salad

Warm Rolls with Butter

Savory Sides

(Choice of Two)

Wild Rice
Rice Pilaf
Red Skin Mashed Potatoes
Fingerling Potatoes
Oven Roasted Potatoes

Corn Supreme
Green Beans Almondine
Broccolini
Fresh Medley of Vegetables
Brown Sugar Glazed Carrots

Desserts

Cherry Crisp
Layered Carrot Cake
Chocolate Layer Cake

Apple Pie
Key Lime Pie
New York Cheesecake

Tiramisu
Lemon Berry Mascarpone Cake

Beverages

Coffee

Tea

Decaffeinated Coffee

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Dinner Buffet Accompaniments

Mixed Green Salad or Caesar Salad

Warm Rolls with Butter

Salads

(Choice of One)

Coleslaw
Pasta Salad
Mediterranean Pasta Salad
Potato Salad

Waldorf Salad
Broccoli Salad
Macaroni Salad
Cucumber and Tomato Salad

Savory Sides

(Choice of Two)

Wild Rice
Rice Pilaf
Mashed Potatoes
Roasted Fingerling Potatoes
Oven Roasted Potatoes

Asparagus
Green Beans Almondine
Broccoli and Cauliflower
Fresh Medley of Vegetables
Brown Sugar Glazed Carrots

Desserts

Cherry Crisp
Layered Carrot Cake
Chocolate Layer Cake
Tiramisu

Apple Pie
Key Lime Pie
New York Cheesecake
Lemon Berry
Mascarpone cake

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Beverage Menu

A \$100.00 set up fee will be assessed if bar receipts do not exceed \$500.00.

Beer

Domestic ¼ Keg (<i>limited brands available</i>)	\$200.00
Domestic ½ Keg	\$350.00
Bottled Domestic	\$4.75
Bottled Premium	\$5.50-\$6.50

Wine

Carafe of Wine (<i>approximately 7 glasses</i>)	\$25.00
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White Zinfandel, Chardonnay, Cabernet, Merlot,
Hazlitt White Cat, Hazlitt Red Cat, Bully Hill Growers Riesling
Other Wines Available Upon Request

Soft Drinks

Non-Alcoholic Beverage Station (<i>Lemonade, Iced Tea, Assorted Soda, Coffee, Decaf, Regular & Herbal Teas</i>)	\$4.00 Per Person
Soda	\$1.50 Per Glass
Canned Soda	\$2.50 Per Can
Bottled Water	\$2.00 Per Bottle
Pitcher 64oz of Soda	\$15.00 per pitcher

Punch

(Minimum of Two Gallons)

Fruit	\$25.00 Per Gallon
Wine	\$50.00 Per Gallon
Champagne	\$50.00 Per Gallon
Alcohol	\$60.00 Per Gallon

Champagne Toast

House Champagne	\$20.00 Per Bottle
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Service By The Hour

Variety of House Wine, Domestic Keg Beer, and Non-Alcoholic Beverages

One Hour Open Bar	\$15.00 Per Person
Each additional hour	\$10 per person

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