



FORT WILLIAM HENRY  
HOTEL AND CONFERENCE CENTER

# CATERING MENU



(MINIMUM 20 GUESTS)

## BREAKFAST BUFFETS

### MORNING NOSH

Freshly baked pastries  
Signature blend of coffee, tea and decaf  
Orange and cranberry juice  
\$11.00

### FWH CONTINENTAL

Seasonal sliced fruit, freshly baked pastries, bagels, whipped cream cheese, butter and jam, individual fruit yogurts  
Signature blend of coffee, tea and decaf  
Orange and cranberry juice  
\$13.00

### THE UNCAS

Croissant breakfast sandwiches  
bacon, egg and cheese / sausage, egg and cheese  
Signature blend of coffee, tea and decaf  
Orange and cranberry juice  
\$13.00

### THE SUNRISE EXPRESS

Freshly baked pastries, assorted bagels and whipped cream cheese, fresh fruit, farm fresh scrambled eggs, breakfast potatoes, crisp bacon and sausage  
Signature blend of coffee, tea and decaf  
Orange and cranberry juice  
\$16.00



### THE NATTY BUMPO

Fresh baked croissants and pastries, fresh sliced fruit, farm fresh scrambled eggs, breakfast potatoes, crisp bacon and sausage, chef attended omelets made to order  
Signature blend of coffee, tea and decaf  
Orange and cranberry juice  
\$20.00

### THE WHITE LION BRUNCH

Mediterranean frittata, farm fresh scrambled eggs, crisp bacon and sausage, breakfast potatoes, smoked salmon display, apple almond stuffed chicken with orange marmalade glaze, orichette pasta with broccoli rabe, mushroom, spinach, roasted tomato, garlic and sage, spinach salad with chopped egg, mushrooms, red onion, garlic croutons, warm bacon vinaigrette  
Signature blend of coffee, tea and decaf  
Orange, cranberry and tomato juice  
\$26.00

Prices Subject to Change. Taxes (7%) & Service Charge (20%) Not Included.

## BREAK REFRESHMENTS AND GRAB & GO LUNCHES

### MORNING BREAKS

**THE BATTENKILL**  
Freshly baked croissants, raspberry white chocolate and blueberry scones  
Signature blend of coffee, tea and decaf  
\$9.00

**THE SACANDAGA**  
Assorted bagels, whipped cream cheese, whole fresh fruit  
Signature blend of coffee, tea and decaf  
\$9.00

**THE HUDSON**  
Signature blend of coffee, tea or decaf  
\$20/ Gallon of each

### BEVERAGE BREAKS

Ice tea or lemonade \$15/gallon of each  
Assorted soft drinks \$3.00/Per 20oz bottle



### AFTERNOON BREAKS

**THE SCHROON RIVER**  
Assorted cookies, brownies and blondie's  
Signature blend of coffee, tea and decaf  
Assorted 20 oz. soda and bottled water  
\$9.00

**AFTERNOON NOSH**  
Fresh tortilla chips with house made salsa and guacamole, red pepper hummus and pita chips  
Signature blend of coffee, tea and decaf  
Assorted 20 oz. soda and bottled water  
\$10.00

**TOP OF THE WORLD**  
Vermont cheddar cheese, crackers, grain mustard and pepperoni  
Signature blend of coffee, tea and decaf  
Assorted 20 oz. soda and bottled water  
\$10.00

**THE WESTBROOK**  
Soft baked giant pretzels, whole grain cilantro honey mustard, fresh adirondack kettle chips with Gorgonzola chive dip  
Signature blend of coffee, tea and decaf  
Assorted 20 oz. soda and bottled water  
\$12.00

### GRAB & GO

\*\*Add an assorted 20 oz. soda or bottled water for an additional \$3 per bottle\*\*

**SNACK BOX**  
Apple, granola bar, aged cheddar cheese  
\$7.00

**CHICKEN HUMMUS ENERGY BOWL**  
Field greens, grilled chicken breast, roasted red pepper hummus, cucumber, tomato, red onion, lemon, Extra Virgin Olive Oil  
\$13.00

**DELI BOX**  
Turkey, roast beef and vegetable wraps, potato chips, apple, potato salad, cookie pack and all appropriate condiments and plastic ware.  
\$15.00

**MEDITERRANEAN PITA**  
Grilled chicken pita with tzatziki sauce, cucumber, red onion and dill salad, chips and baklava  
\$16.00

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# LUNCH BUFFETS

(MINIMUM 20 GUESTS)

## THEME LUNCH BUFFETS

### NY DELI BUFFET

Soup du jour, garden salad, potato salad, macaroni salad, sliced turkey, ham and roast beef, American and swiss cheese, adirondack chicken salad, tuna salad, lettuce, tomato, sliced red onion, mayonnaise and deli mustard, pickles, white, wheat and rye bread with carrot cake  
\$21.00

### ARTISAN PIZZA

Garden salad, buffalo wings, honey BBQ wings, assorted hand tossed pizza to include a selection of cheese, pepperoni, sausage and roasted vegetables with chocolate cake  
\$21.00

### ADIRONDACK COOKOUT

Garden salad, potato salad, pasta salad, grilled hamburgers, hot dogs, chicken quarters, corn on the cobb, watermelon, lettuce, tomato and red onion platter, pickles, mustard, mayonnaise, Carolina BBQ sauce, with assorted freshly baked cookies and brownies  
\$22.00

### THE NEAPOLITAN

Caesar salad, tomato-mozzarella salad, eggplant Parmesan stacks, chicken picatta, Italian meatballs, penne pasta marinara, Garlic buttered green beans, warm garlic bread with three layer lemon cream cake  
\$22.00

### A TASTE OF SOUTHWEST

Watermelon, mint & feta salad, grilled vegetable pasta, Barbados black bean salsa, blackened tilapia with roasted corn salsa, smoked cheddar stuffed ranch meatloaf with roasted root vegetables, adobe braised chicken with red chili jus, new Mexican rice with apples and roasted peppers, jalapeno cheddar corn bread with fusion cheesecake assortment  
\$22.00

All lunch buffets include pitchers of assorted sodas, coffee, tea and decaf.



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CHOOSE A TOTAL OF 3 PLATED OPTIONS

## HOT SANDWICHES

Choice of 2 options from the following selections

Each lunch selection come with a plated dessert option\*

### CAROLINA PULLED PORK \$16.00

Slow roasted pork shoulder, Carolina bbq sauce, cole slaw, toasted brioche roll, sweet potato fries, garlic pickle

### ADIRONDACK PIT BEEF \$16.00

Roasted top sirloin of beef, caramelized onions, horseradish aioli, toasted brioche roll, hand cut fries, garlic pickle

### PORTABELLA MOZZARELLA \$16.00

Roasted portabella mushroom, roasted tomatoes, fresh basil, balsamic reduction, fresh mozzarella, house made fococcia bread, hand cut fries, garlic pickle

### OPEN FACED HOT TURKEY SANDWICH \$16.00

Roasted turkey Holiday stuffing, garlic mashed potatoes, gravy with orange cranberry sauce

## COLD SANDWICHES

### ROASTED TURKEY BREAST \$16.00

Roasted turkey green leaf lettuce, tomato, mayonnaise, wheat berry bread garlic pickle and Adirondack potato chips

### ROAST BEEF \$16.00

Roasted beef Green leaf lettuce, tomato, mayonnaise, sour dough bread, garlic pickle and Adirondack potato chips

### ADIRONDACK CHICKEN SALAD \$16.00

Diced chicken breast, apples, walnuts, tarragon and red onion, mayonnaise, on fresh baked croissant with green leaf lettuce, tomato, mayonnaise, garlic pickle and Adirondack potato chips

### GRILLED VEGETABLE AND FRESH MOZZARELLA FOCOCCIA \$16.00

Grilled eggplant, zucchini, yellow squash, red onion and roasted red peppers, balsamic reduction, fresh mozzarella on house made fococcia bread and Adirondack potato chips

# PLATED LUNCH

## PLATED SALADS

Includes roll and butter with plated salads only

### CAESAR SALAD WITH GRILLED CHICKEN \$16.00

Grilled chicken breast Traditional caesar salad, Parmesan cheese and garlic croutons.

### GRILLED CHICKEN COBB \$16.00

Grilled chicken, field greens, diced tomato, red onion, blue cheese, cucumber, balsamic vinaigrette

### STRAWBERRY BIBB SALAD WITH GRILLED CHICKEN \$17.00

Grilled chicken, strawberries, bibb lettuce, walnuts, tomato, red onion, red wine herb vinaigrette

### GREEK SALAD WITH SLICED STEAK \$17.00

Sliced Steak, chopped romaine lettuce, feta cheese, red onion cucumber, black olives, tomato, lemon parsley vinaigrette

### BABY SPINACH SALAD WITH SLICED STEAK \$17.00

Sliced Steak, baby spinach, mushrooms, chopped eggs, red onion, garlic croutons, warm bacon vinaigrette

### CHOPPED STEAKHOUSE SALAD \$17.00

Sliced sirloin of beef, chopped romaine lettuce, red onion, cucumber, tomato, blue cheese, red wine herb vinaigrette

\*Drink and dessert options are on the next page.



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# PLATED LUNCH (CONTINUED)

## PLATED LUNCH ENTREES

**CHICKEN PICATTA \$19.00**

With lemon, capers, white wine and butter

**GRILLED PESTO CHICKEN \$16.00**

Basil Pesto marinade, served with tomato bruchetta

**ADOBO RUBBED ROASTED CHICKEN \$18.00**

Pan Roasted w/ a medley of peppers, cherry tomatoes, caramelized onion, olives, capers, cinnamon, in a chili-chicken Jus.

**GRILLED BALL CUT SIRLOIN \$23.00**

Served w/ sundried tomato-garlic butter

**HERB ROASTED PORK LOIN \$17.00**

Pan Jus

**TUSCAN GRILLED MAHI-MAHI \$20.00**

Served with a tapenade of roasted tomato, red pepper scallion and kalamata olives.

**MOROCCAN STYLE PAN-SEARED TILAPIA \$18.00**

With pepper-mango salsa and lime creme.

**GRILLED ATLANTIC SALMON \$21.00**

With fire roasted tomato - buerre blanc

## DESSERT OPTIONS

Please Choose One from the following:

- CHOCOLATE LAYER CAKE
  - CRÈME BRULE
- NY STYLE CHEESECAKE
  - CARROT CAKE
- 3 LAYER LEMON CREME CAKE



## ALL PLATED LUNCHES INCLUDE:

- Chef's choice of vegetable and starch
  - Rolls and butter
- Water and iced tea pitchers on tables
  - Served coffee, tea and decaf



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# HORS D'OEUVRES

## HOT HORS D'OEUVRES

Priced Per 100 Pieces

Pigs in a Blanket.....	\$200
Crab Rangoons.....	\$200
Spanakopita.....	\$200
Thai Chicken Pot Stickers.....	\$200
Brie en Croute.....	\$225
Asian Meatballs.....	\$225
Italian Meatballs.....	\$225
Swedish Meatballs.....	\$225
Petite Chicken Cordon Bleu.....	\$225
Coconut Chicken Tenderloins.....	\$225
Asian Sesame Chicken Tenderloins.....	\$225
Petite Crab Cakes.....	\$225
Mozzarella Sticks.....	\$225
Sausage Stuffed Mushrooms.....	\$250
Crab Stuffed Mushrooms.....	\$250
Chicken Saté with Peanut Sauce.....	\$250
Asparagus in Phyllo Dough.....	\$250
Chicken Wings.....	\$275



## COLD HORS D'OEUVRES

Priced Per 100 Pieces

Antipasti Skewers.....	\$250
Antipasti Platter.....	\$275
Fresh Fruit Display.....	\$275
Vegetable Crudite.....	\$275
Bruschetta Bar.....	\$275
Domestic Cheese Display.....	\$350
Smoked Salmon Display.....	\$350
Fresh Mozzarella Caprese.....	\$350
Tuscan Grilled Vegetable Display.....	\$350
Iced Shrimp.....	\$375



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# BBQ BUFFET

CREATE YOUR OWN BBQ (MINIMUM 20 GUESTS)

## ENTRÉES

Grilled BBQ Chicken Quarters  
 Grilled Chicken Breast Teriyaki  
 Carolina Pulled Chicken  
 BBQ Beef Brisket  
 Grilled Hamburgers  
 Grilled Hot Dogs  
 Carolina Pulled Pork  
 Baby Back Pork Ribs  
 Grilled Sausage and Peppers  
 Grilled Veggie Burgers

## SALADS / VEGETABLES

Garden Salad  
 Caesar Salad  
 Pasta Salad  
 Watermelon, Mint and Feta Salad  
 Green Bean Salad  
 Mozzarella and Tomato Salad  
 Fresh Fruit Salad with Mint  
 Corn on the Cobb  
 Grilled Vegetables  
 Potato Salad  
 Pasta Salad

## DESSERTS

Cookies and Brownies  
 Chocolate Layer Cake  
 Blueberry Pie  
 Berry Cobbler  
 Carrot Cake  
 Summer Berry Layer Cake

### THE LOG BAY BBQ-\$24

Includes 2 entrée choices, 2 salad/vegetable choices, 1 dessert option

### PARADISE BAY BBQ-\$27

Includes 3 entrée choices, 2 salad/vegetable choices, 1 dessert option

### THE NARROWS BBQ-\$29

Includes 3 entrée choices, 3 salad/vegetable choices, 2 dessert options

### THE SANDY BAY BBQ-\$33

Includes 4 entrée choices, 4 salad/vegetable choices, 2 dessert options



\*All BBQs include appropriate rolls, condiments, pickles, sliced tomatoes, green leaf lettuce, paper and plastic wear.

\*\*All BBQs include assorted 20 oz. soft drinks and water\*\*

If you desire an attended Grill Chef Fee: \$95.00.

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# PLATED DINNER

PLEASE SELECT 3 ENTREES FROM THE FOLLOWING CATEGORIES:

## VEGETARIAN \$28.00

**Roasted Tomato Lentil Ragout**  
 Served with roasted root vegetable over orzo pasta

**Wild Mushroom Strudel**  
 Served over roasted garlic herb cous cous

**Mango Ginger Eggplant Curry**  
 Sautéed eggplant, onion, peppers, carrots, scallions in a red curry coconut broth over jasmine rice

## CHICKEN \$30.00

**Chicken Picatta**  
 with lemon, capers, white wine and butter sauce

**Garlic Herb Roasted Airline Chicken**  
 with leeks, mushrooms and grain mustard cream

**Contemporary Chicken Cordon Bleu**  
 Baked with prosciutto ham, fontina cheese, fresh sage and Marsala wine sauce



## BEEF \$34.00

**Roasted Prime Rib**  
 Au Jus

**Grilled NY Sirloin Steak**  
 with Port Wine Demi Glace

**Ancho-Coffee Rubbed Filet Style Cut**  
 Sirloin Served with mushroom demi

## PORK \$30.00

**Slow Roasted Pork Loin**  
 with Cranberry-Apple Compote, Cider Demi

**Sautéed Pork Medallions**  
 with Sun dried Fruit and Brandy Reduction

**Grilled Center Cut Pork Loin**  
 with Mushrooms and Cognac Cream

## SEAFOOD \$32.00

**Grilled Atlantic Salmon**  
 with beurre blanc sauce

**Sautéed Lemon Sole Franchise**  
 with Sauce Picatta

**Sesame Encrusted Mahi-Mahi**  
 with soy glaze and plum salsa



## DESSERT OPTIONS (Select One)

Three Layer Lemon Creme Cake

NY Style Cheesecake

Chocolate Layer Cake

Carrot Cake

Two Layer Summer Berry Cake

## ALL PLATED DINNER INCLUDE:

- Preset garden salad or served Caesar salad
- Chef's choice of vegetable and starch
- Rolls and butter
- Served coffee, tea and decaf

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# DINNER BUFFETS

Minimum 20 Guests

## THE WARRENSBURG-\$29

Choice of Soup  
One Salad  
One Entrée  
One Vegetable  
One Starch

## THE LAKE GEORGE-\$37

Choice of Soup  
One Salad  
Two Entrée Selections  
One Pasta  
One Vegetable  
One Starch  
Choice of Carved Turkey Breast or  
Roasted Top Sirloin of Beef au Jus

## THE LONG LAKE-\$34

Choice of Soup  
One Salad  
Two Entrée Selections  
One Pasta  
One Vegetable  
One Starch

## THE KING GEORGE-\$42

Choice of Soup  
One Salad  
Three Entrée Selections  
One Pasta  
One Vegetable  
One Starch  
Carved Prime Rib of Beef au Jus

Food will be displayed Maximum of 2 Hours  
Includes Rolls & Butter, Coffee, Tea, Decaf and 2 Dessert Options  
~ Please See Dinner Buffet (continued) for Buffet Selections~



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# DINNER BUFFET

(CONTINUED)

## SOUP

1. Minestrone
2. Mushroom Bisque
3. Roasted Butternut Squash Bisque
4. Potato Leek
5. Creamy Tomato Cheddar

## SALAD

1. Garden Salad (preset)
2. Caesar Salad (served)
3. Spinach and Mushroom Salad w/ Strawberry-Balsamic Dressing

## PASTA

1. Penne Marinara
2. Penne Alfredo
3. Tortellini Primavera in a tomato Basil Cream
4. Orecchiette Pasta with spinach, broccoli rabe, mushroom, roasted tomato, garlic, olive oil and cinzano

## STARCH

1. Rosemary Roasted Fingerlings Potatoes
2. Roasted Garlic Whipped Potatoes
3. Oven Roasted Baby Red Potatoes
4. Rice Pilaf

## ENTRÉE

1. Chicken Marsala
2. Chicken Picatta
3. Roasted Pork Loin with Apple Compote
4. Dry BBQ Rubbed Pork Loin with Pineapple Salsa
5. Pan Roasted Salmon
6. Shrimp Creole
7. Roast Sirloin of beef Madeira Demi

## VEGETABLE

1. Broccoli Crowns
2. Haricot Vert (Green Beans)
3. Roasted Vegetable Medley
4. Baby Carrots with Honey & Dill
5. Asparagus

## DESSERT (CHOOSE 2)

1. Three Layer Lemon Creme Cake
2. NY Style Cheesecake
3. Chocolate Layer Cake
4. Carrot Cake
5. Two Layer Summer Berry Cake



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# BEVERAGE SERVICE

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## STANDARD PACKAGE

\$20 per person  
 Additional Hour:  
 \$6 per person, per hour

## STANDARD LIQUOR

Recipe 21 Vodka  
 Smirnoff Vodka  
 5 O'clock Gin  
 American Gold Rum  
 Bacardi Rum  
 Jim Beam  
 J&B Scotch  
 Los Generales Silver Tequila  
 Amaretto  
 Peach Schnapps  
 Kamora  
 Triple Sec

## WINE - ESTRELLA

Chardonnay  
 Pinot Grigio  
 White Zinfandel  
 Merlot  
 Cabernet Sauvignon

## DRAFT BEER- CHOOSE 3

Coors Light  
 Bud Light  
 Pabst Blue Ribbon  
 Adirondack Brewery Seasonal  
 Hard Apple Cider

**SIGNATURE DRINK** – Drink can be developed with 1 liquor from your Package. This drink will be available in your Package timeline.

## PREMIUM PACKAGE

\$25 per person  
 Additional Hour:  
 \$8 per person, per hour

## PREMIUM LIQUOR

Absolute Vodka  
 Smirnoff Vodka (and flavored)  
 Beefeater Gin  
 Seagrams Vo  
 Canadian Club  
 Coconut Jack Rum  
 Jack Daniels  
 Jim Beam  
 Cutty Sark Scotch  
 Jose Cuervo Gold Tequila  
 Brady's Irish Cream  
 Bailey's Irish Cream  
 Anisette  
 Amaretto  
 Peach Schnapps  
 Kamora  
 Triple Sec

## WINE - ESTRELLA

Chardonnay  
 Pinot Grigio  
 White Zinfandel  
 Merlot  
 Cabernet Sauvignon

## BOTTLE BEER- CHOOSE 3

Coors Light  
 Bud Light  
 Budwieser  
 Sam Adams  
 Corona

## PLATINUM PACKAGE

\$30 per person  
 Additional Hour:  
 \$10 per person, per hour

## PLATINUM LIQUOR

Grey Goose Vodka  
 Ketel One Vodka  
 Bombay Sapphire Gin  
 Makers Mark Whiskey  
 Crown Royal  
 Captain Morgan Rum  
 Dewards  
 JW R&D Scotch  
 Patron Silver Tequila  
 Jameson Irish Whiskey  
 Kahlua Coffee Liqueur  
 Bailey's Irish Cream  
 Peach Schnapps  
 Kamora  
 Triple sec  
 Sambuca  
 Romana

## WINE - BERRINGER FOUNDER'S ESTATE

Chardonnay  
 Pinot Grigio  
 White Zinfandel  
 Merlot  
 Cabernet Sauvignon

## CASH BAR PRICING

STANDARD	PREMIUM
Wine —\$7	Wine —\$9
Liquor—\$6-7	Liquor—\$7.50-10
Beer—\$4-6	Beer—\$6-8
Draft—\$5-7	Draft—\$5-7
Soda—\$3	Soda—\$3
Water—\$3.50	Water—\$3.50