



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, muffins, bagels, whipped cream cheese, butter and jam, individual fruit yogurts
Signature blend of coffee, tea and decaf
Orange and cranberry juice
\$12.00

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, farm fresh scrambled eggs, breakfast potatoes, crisp bacon and sausage
Signature blend of coffee, tea and decaf
Orange and cranberry juice
\$14.00

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
\$19.00

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
\$24.00



*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 and lemonade \$15/gallon
Assorted soft drinks \$3.00/Per 20oz bottle

AFTERNOON BREAKS

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

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

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

Bottled Pepsi, Diet Pepsi, Sierra Mist and Aquafina Water additional \$3

SNACK BOX

Red delicious apple, granola bar,
aged cheddar cheese
\$7.00

DELI BOX

Turkey, roast beef and grilled vegetable wraps,
potato chips, red delicious apple,
potato salad, cookie pack and all appropriate
condiments and plastic ware.
\$15.00

CHICKEN HUMMUS ENERGY BOWL

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

MEDITERRANEAN PITA

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



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, and ny style cheese cake
\$18.00

ARTISAN PIZZA

Garden salad, buffalo wings, honey bbq wings, assorted hand tossed pizza to include of cheese, pepperoni, sausage, roasted vegetables, and chocolate cake
\$17.00

ADIRONDACK COOKOUT

Garden salad, potato salad, pasta salad, chef grilled hamburgers, hot dogs, chicken quarters, corn on the cobb, watermelon, lettuce, tomato and red onion platter, pickles, mustard, mayonnaise, carolina bbq sauce, assorted freshly baked cookies, and brownies
\$18.00

THE NEAPOLITAN

Caesar salad, antipasti platter with giardinera, sliced tuscan salami, spiced ham, provolone and roasted peppers, eggplant parmesan, chicken parmesan, meatballs, penne marinara, basil roasted vegetables, warm garlic bread, neapolitan fococcia margarita
Parmesan cheese, red pepper flakes, and tiramisu
\$18.00

A TASTE OF SOUTHWEST

Watermelon, mint and feta salad, grilled vegetable pasta, barbados black bean salsa, blackened tilapia with roasted corn salsa, smoked cheddar stuffed ranch meatloaf with roasted root vegetables, bbq brisket quesadillas, adobe braised chicken with red chili jus, new mexican rice with apples and roasted peppers, jalapeno cheddar corn bread, and caramel flan
\$18.00



HOT SANDWICHES

Choice of 3 options from the following selections
Each lunch selection come with a plated dessert option*

MUFFULETTA SANDWICH \$16.00

Sliced salami, spiced ham, olive tapenade, provolone, house made rosemary fococcia, balsamic reduction, pasta salad, garlic pickle

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

CLASSIC REUBEN \$16.00

Thinly sliced corned beef, sauerkraut, swiss cheese, thousand island dressing, grilled rye bread, 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

MARYLAND CRAB BURGER \$16.00

Traditional Maryland crab cake, toasted brioche roll, cole slaw, lemon aioli, hand cut fries, garlic pickle

COLD SANDWICHES

Please choose one option from the following selections
Each lunch selection come with a plated dessert option*

ROASTED TURKEY BREAST \$16.00

Green leaf lettuce, tomato, mayonnaise, wheat berry bread garlic pickle and Adirondack potato chips

ROAST BEEF \$16.00

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, 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

*Drink and dessert options are on the next page.



PLATED SALADS

Please choose one option from the following selections
Each lunch selection come with a plated dessert option

CAESAR SALAD WITH GRILLED CHICKEN \$16.00

Traditional caesar salad, Parmesan cheese, garlic croutons and grilled chicken breast

GRILLED CHICKEN COBB \$16.00

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

STRAWBERRY BIBB SALAD WITH GRILLED CHICKEN \$16.00

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

GREEK SALAD WITH SLICED STEAK \$16.00

Chopped romaine lettuce, feta cheese, red onion cucumber, black olives, tomato,
lemon parsley vinaigrette

BABY SPINACH SALAD WITH SLICED STEAK \$16.00

Baby spinach, mushrooms, chopped eggs, red onion, garlic croutons,
warm bacon vinaigrette

CHOPPED STEAKHOUSE SALAD \$16.00

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

Includes roll and butter with plated salads only

DESSERT OPTIONS

Please Choose One from the following:

- CHOCOLATE LAYER CAKE
- CRÈME BRULE
- NY STYLE CHEESE CAKE
- CARROT CAKE

Ice Tea and Lemonade \$15/Gallon
Assorted 20oz Soft Drinks \$3.00/Per

All Plated Lunches include Pitchers of Assorted Sodas
Bottled Sodas and Water additional \$3 per



HOT HORS D'OEUVRES

Priced Per 100 Pieces

Brie en Croute.....	\$200
Thai Chicken Pot Stickers.....	\$200
Asian Meatballs.....	\$200
Italian Meatballs.....	\$200
Swedish Meatballs.....	\$200
Petite Chicken Cordon Bleu.....	\$225
Coconut Chicken Tenderloins.....	\$225
Asian Sesame Chicken Tenderloins.....	\$225
Petite Crab Cakes.....	\$225
Sausage Stuffed Mushrooms.....	\$250
Crab Stuffed Mushrooms.....	\$250
Asparagus in Phyllo Dough.....	\$250

COLD HORS D'OEUVRES

Priced Per 100 Pieces

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



CREATE YOUR OWN BBQ (MINIMUM 20 GUESTS)

ENTRÉES

SALADS / VEGETABLES

DESSERTS

Grilled BBQ Chicken Quarters*

Garden Salad

Cookies and Brownies

Grilled Chicken Breast Teriyaki*

Caesar Salad

Chocolate Layer Cake

Carolina Pulled Chicken

Pasta Salad

Blueberry Pie

½ BBQ Chicken

Watermelon, Mint and Feta Salad

Dutch Apple Pie

BBQ Beef Brisket

Green Bean Salad

Cream Puffs

Grilled Hamburgers*

Mozzarella and Tomato Salad

Grilled Hot Dogs*

Fresh Fruit Salad with Mint

Carolina Pulled Pork

Corn on the Cobb

Baby Back Pork Ribs

Grilled Vegetables*

Grilled Sausage and Peppers*

Potato Salad

Grilled Veggie Burgers*

Pasta Salad

THE LOG BAY BBQ-\$23

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

PARADISE BAY BBQ-\$25

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

THE NARROWS BBQ-\$28

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

THE SANDY BAY \$32

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



PLEASE SELECT 3 FROM THE FOLLOWING CATEGORIES:

VEGETARIAN \$28.00

- Falafel Plate with Cucumber Salad
 - Tzatziki Sauce Romaine Salad
- Penne Pasta Primavera with Basil Pesto Broth
 - Basil Roasted Vegetables and Cous Cous

CHICKEN \$29.00

- Chicken Picatta with Lemon, Capers, White Wine and Butter
- Chicken Chardonnay with Leeks, Mushrooms and Grain Mustard Cream
- Grilled Chicken Provencal with Tomato, Olives, Scallions and Mushrooms

PORK \$29.00

- Slow Roasted Pork Loin with Apples and Caraway
- Sautéed Pork Medallions with Sun dried Fruit and Brandy Reduction
 - Grilled Pork Chops with Mushrooms and Cognac Cream

SEAFOOD \$30.00

- Grilled Atlantic Salmon with Fire Roasted Red Pepper Coulis
 - Sautéed Lemon Sole Franchise with Sauce Picatta
 - Maryland Crab Cakes with Sweet Chili Aioli

BEEF \$33.00

- Roasted Prime Rib of Beef Au Jus
- Grilled NY Sirloin Steak with Port Wine Demi Glace

DESSERT OPTIONS

- Crème Brule
- NY Style Cheese Cake
- Chocolate Layer Cake
 - Carrot Cake

All plated dinner include preset garden salad or served Caesar, Chef's choice of vegetable salad rolls and butter served coffee, tea and decaf.



Minimum 20 Guests

THE WARRENSBURG-\$29

Choice of Soup
One Salad
One Entrée
One Vegetable
One Starch

THE LONG LAKE-\$33

Choice of Soup
One Salad
Two Entrée Selections
One Pasta
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 KING GEORGE-\$41

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

****Salad is Pre-set****

Food will be displayed Maximum of 2 Hours
Includes Rolls & Butter, Coffee, Tea, Decaf and 3 Dessert Options
- Please See Dinner Buffet (continued) for Buffet Selections-



SOUP

1. Minestrone
2. Vegetable Lentil
3. Pasta Fagioli
4. Vermont Cheddar Potato and Bacon

SALAD

5. Garden Salad (preset)
6. Caesar Salad (served)
7. Artisan Lettuce with Shaved Fennel, Apple and Blue Cheese (preset)

PASTA

1. Penne Marinara
2. Penne Alfredo
3. Tortellini Primavera
4. Vegetable Pad Thai

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

VEGETABLE

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

DESSERT (CHOOSE 3)

1. Lemon Berry Cream Cake
2. NY Style Cheesecake
3. Chocolate Layer Cake
4. Carrot Cake
5. Crème Brulee



SILVER PACKAGE

Two Hours Of Continuous Hors d'Oeuvres
3 Cold Selections
1 Chef Attended Pasta Station
3 Chaffered Hors d'Oeuvres
\$35.00 Inclusive

GOLD PACKAGE

Two Hours Of Continuous Hors d'Oeuvres
4 Cold Selections
1 Chef Attended Pasta Station
Or 1 Chef Attended Carving Station
4 Chaffered Hors d'Oeuvres
\$45.00 Inclusive

PLATINUM PACKAGE

Two Hours Of 4 Cold Selections
1 Chef Attended Pasta Station
1 Chef Attended Carving Station
4 Chaffered Hors d'Oeuvres
\$55.00 Inclusive

COLD SELECTIONS

ASIAN BBQ GRILLED SALMON PLATTER

ASSORTED MAKI ROLLS

DOMESTIC CHEESE DISPLAY
with Artisan Crackers

SLICED FRUIT DISPLAY
with Honey Yogurt Dip

BRUSCHETTA BAR
Traditional tomato, artichoke and parmesan, marinated mushroom bruschetta,
crustini and flat breads

MOROCCAN HUMMUS BAR
Roasted tomato hummus, taboule salad, matbucha, pita chips, flatbreads and
marinated olives

ANTIPASTI DISPLAY
Prosciutto, capicola, sopresatta, pepperoni, provolone, marinated artichokes, giardinara,
balsamic mushrooms, roasted red peppers, tuscan white bean spread, fococcia bread,
balsamic reduction, extra-virgin olive oil



CHEF ATTENDED CARVING STATION

Please choose one from the following Selections:

Roasted top sirloin of beef, au jus and horseradish aioli, petite dinner rolls

Caraway roasted pork loin with apple cider jus, petite rolls

Virginia pit ham with grain mustard, orange marmalade glaze

Oven roasted breast of turkey, pan gravy, cranberry orange compote, petite dinner rolls

CHEF ATTENDED PASTA STATIONS

TASTE OF ITALY

Alfredo sauce, marinara sauce, penne pasta, tri colored tortellini, artichokes, broccoli, roasted peppers, spinach, roasted garlic, cured olives, onions, mushrooms, zucchini, sweet italian sausage, chicken, crispy prosciutto

ASIAN STIR FRY

Ginger, garlic, scallions, bok choy, broccoli, cashews, celery, red peppers, mushrooms, onions, cilantro, bean sprouts, water chestnut, bamboo shoots, chicken, beef, baby shrimp, lo mein noodles, rice noodle, sesame teriyaki sauce, sweet and sour sauce

GOURMET MAC AND CHEESE STATION

Aged cheddar cheese sauce, cavatapi pasta, artichokes, broccoli, roasted peppers, spinach, roasted garlic, cured olives, onions, mushrooms, zucchini, sweet Italian sausage, chicken, crispy prosciutto

CHAFFERED HORS D' OEUVRES

- Italian Meatball Sliders
 - Kobe Beef Sliders
- Petite Muffuletta Fococcia
- Petite Grilled Vegetable Fococcia
- Korean Beef Taco With Kimchi
- Chicken Sate with Peanut Sauce
 - Petite Cordon Bleu
- Sausage Stuffed Mushrooms
- Coconut Chicken Tenderloins



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