



CATERING MENU
FORT WILLIAM HENRY
HOTEL



2023 - WWW.FORTWILLIAMHENRY.COM

(MINIMUM 25 GUESTS)

A supplemental charge will apply if the minimum number of guests is not met.

MORNING NOSH

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

\$14.00

FWH CONTINENTAL

Seasonal sliced fruit, freshly baked pastries, croissants, butter, and jam, individual fruit yogurts

Signature blend of coffee, tea and decaf
Orange and cranberry juice

\$19.00

THE UNCAS

Croissant breakfast sandwiches
bacon, egg and cheese / sausage, egg, and cheese
with a side of home fries.

Signature blend of coffee, tea and decaf
Orange and cranberry juice

\$20.00

THE SUNRISE EXPRESS

Freshly baked pastries, croissants, fresh fruit, farm fresh scrambled eggs, breakfast potatoes, crisp bacon and sausage
Signature blend of coffee, tea and decaf

Orange and cranberry juice

\$22.00



HEALTHY START

Fresh fruit salad, breakfast berry parfait, bran muffins, turkey bacon,
Choice of main dish: Oatmeal Bar, Buckwheat Pancakes, Egg White Frittata

Signature blend of coffee, tea, and decaf
Orange, cranberry and tomato juice

\$22.00 for one main dish | \$23.00 for two | \$28.00 for all

THE NATTY BUMPO

Freshly 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

\$32.00

BUFFET ADD ONS

Pancakes, Waffles, or French Toast add \$4.95 Per Person

Bacon or Sausage add \$3.95 Per Person

BREAK REFRESHMENTS AND GRAB & GO LUNCHES

MORNING BREAKS

THE BATTENKILL

Freshly baked croissants,
assorted fresh-baked scones. Signature blend of
coffee, tea, and decaf
\$11.00

THE SACANDAGA

Fresh baked pastries, coffee
cake, whole fresh fruit
Signature blend of coffee, tea, and decaf
\$12.00

THE HUDSON

Signature blend of coffee, tea or decaf
\$30.00/ Gallon of each

HEALTHY FRESH AND FAST BREAK

Whole fresh fruit, orange and cranberry
juices, vanilla yogurt,
homemade granola and dried fruits.
\$16.00



AFTERNOON BREAKS

THE SCHROON RIVER

Assorted cookies, brownies and blondie's
Signature blend of coffee, tea and decaf
Assorted soda and bottled water
\$12.00

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 soda and bottled water.
\$14.00

HEALTHY POWER BREAK

Assorted nuts, assorted energy, power and protein
bars, pretzel rods, trail mix, roasted chickpeas,
vegetable crudité, assorted health drinks
\$16.00

BEVERAGE BREAKS

Iced tea or lemonade \$18/gallon of each
Assorted soft drinks **\$3.50**



GRAB & GO

Bottled water included.

SNACK BOX

Apple, granola bar, aged
cheddar cheese. Includes
bottle of water.
\$13.00

DELI BOX

Turkey, roast beef and vegetable wraps, potato chips,
apple, potato salad, cookie pack and all appropriate
condiments and plastic ware. Includes bottle of water.
\$23.00

All prices are subject to an 18.5% Gratuity and 1.5% Service Charge and applicable 7% NYS sales tax. The following breakdown applies;
(100%) of the gratuity is distributed to servers, bartenders, set-up, administrative, catering, culinary, and conference services personnel.

LUNCH BUFFETS

(MINIMUM 25 GUESTS)

A supplemental charge will apply if the minimum number of guests is not met.

THEME LUNCH BUFFETS

PRE-MADE SANDWICHES

(Minimum 25 guests, maximum 100 guests)

Soup du jour, garden salad, potato salad, macaroni salad, carrot cake and sandwiches: roast beef and cheddar cheese, roasted turkey and American cheese, ham and cheese, chicken salad, fresh mozzarella with grilled vegetables and balsamic glaze.

\$27.00

ARTISAN PIZZA

(Minimum 25 guests, maximum 100 guests)

Garden salad, buffalo and honey BBQ tossed boneless breaded chicken, assorted hand tossed pizza to include a selection of cheese, pepperoni, sausage, and roasted vegetables with chocolate cake.

\$22.00

ADIRONDACK COOKOUT

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

\$27.00

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.

\$28.00

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



PLATED LUNCH

(MINIMUM 25 GUESTS)

A supplemental charge will apply if the minimum number of guests is not met.

CHOOSE A TOTAL OF 2 PLATED OPTIONS

HOT SANDWICHES

Choice of 2 options from the following selections

Each lunch selection come with a

*plated dessert option**

PORTABELLA MOZZARELLA

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

\$21.00

OPEN-FACED HOT TURKEY SANDWICH Roasted turkey Holiday stuffing, garlic mashed potatoes, gravy with orange-cranberry sauce.

\$22.00

PLATED SALADS

*Includes roll and butter with
plated salads only*

CHEF SALAD

Chopped romaine lettuce, sliced ham, turkey, cheese, tomato, cucumber, hard boiled eggs.

\$21.00

GRILLED CHICKEN COBB

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

\$20.00

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



PLATED LUNCH

(CONTINUED)

(MINIMUM 25 GUESTS)

A supplemental charge will apply if the minimum number of guests is not met.

PLATED LUNCH ENTREES

CHICKEN PICATTA

With lemon, capers, white wine,
and butter.

\$23.00

SLICED SIRLOIN BEEF

Served w/ sundried tomato garlic butter.

\$26.00

HERB ROASTED PORK LOIN

Pan Jus.

\$24.00

GRILLED ATLANTIC SALMON

Tomato scallion ragu beurre blanc

\$25

DESSERT OPTIONS

Please Choose One from the following:

- CHOCOLATE LAYER CAKE
- 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



HOT & COLD HORS D'OEUVRES

Priced Per 100 Pieces

Antipasti Skewers.....	\$275
Pigs in a Blanket.....	\$250
Spanakopita.....	\$300
Thai Chicken Pot Stickers.....	\$275
Brie and Raspberry Phyllo.....	\$300
Asian Meatballs.....	\$275
Italian Meatballs.....	\$275
Swedish Meatballs.....	\$300
Smoked Chicken Salad in Phyllo Cup.....	\$325
with Sprouts	
Coconut Chicken Tenderloins.....	\$275
Iced Shrimp.....	\$400
Asian Sesame Chicken Tenderloins.....	\$275
Petite Crab Cakes.....	\$325
Mozzarella Sticks.....	\$275
Sausage Stuffed Mushrooms.....	\$325
Crab Stuffed Mushrooms.....	\$350
Asparagus in Phyllo Dough.....	\$300

HORS D'OEUVRES

RECEPTION DISPLAYS

50 People / 100 People

Antipasti Platter	\$240/480
Fresh Fruit Display.....	\$225/450
Vegetable Crudit�.....	\$215/430
Bruschetta Bar.....	\$240/480
Domestic Cheese Display.....	\$250/450
Smoked Salmon Display.....	\$325/650
Tuscan Grilled Vegetable Display.....	\$240/480
Fresh Mozzarella Caprese.	\$240/480



CHEF ATTENDED STATIONS

(MINIMUM 25 GUESTS)

A supplemental charge will apply if the minimum number of guests is not met.

Chef Fee \$100 Per hour, Per Station

LIVE PASTA STATION

Pasta station with your choice of penne or bow tie pasta, alfredo, and marinara sauces. Choice of garnish to include onion, pepper, spinach, mushrooms, sausage, baby shrimp, artichokes, olives, roasted garlic, broccoli, peas, and parmesan cheese.

\$10.00 per person

CARVED ROASTED BREAST OF TURKEY STATION

Sliced to order turkey served with petite rolls, orange cranberry marmalade and pan gravy.

\$10.00 per person

ROAST NY STRIP STATION

Sliced to order beef served with petite rolls, warm caramelized onions, and horseradish sauce.

\$13.00 per person

STIR FRY STATION

Stir fry station with your choice of noodles and rice. Choice of chicken, pork, shrimp, Bok choy, mushrooms, baby corn, bean sprouts, water chestnuts, onions, scallions, sesame oil, soy sauce, and duck sauce.

\$11.00 per person



CREATE YOUR OWN BBQ (MINIMUM 25 GUESTS)

A supplemental charge will apply if the minimum number of guests is not met.

ENTRÉES

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

Green Beans

Mozzarella and Tomato Salad

Fresh Fruit Salad with Mint

Corn on the Cobb

Chilled Grilled Vegetable Platter

Potato Salad

DESSERTS

Cookies and Brownies

Chocolate Layer Cake

Berry Cobbler

Watermelon

PARADISE BAY BBQ

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

\$33

THE NARROWS BBQ

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

\$35

THE SANDY BAY BBQ

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

\$40



**All BBQs include appropriate rolls, condiments, and plastic wear.*

All BBQs include soft drinks and water

PLATED DINNER

(MINIMUM 25 GUESTS)

A supplemental charge will apply if the minimum number of guests is not met.

PLEASE SELECT 2 ENTREES FROM THE FOLLOWING CATEGORIES:

VEGETARIAN

ROASTED TOMATO LENTIL RAGOUT

Served with roasted root vegetable
over orzo pasta.

\$33

THAI UDON NOODLES

Served with vegetables in a Thai chili broth.

\$34

CHICKEN

CHICKEN PICATA

with lemon, capers, white wine and butter sauce.

\$36

CHICKEN CORDON BLEU

Breast of chicken stuffed with Virginia ham, Swiss
cheese, the breaded and served with mornay sauce

\$37

PORK

SLOW ROASTED PORK LOIN

Cider reduction.

\$34

SEAFOOD

PAN ROASTED ATLANTIC SALMON

with Beurre Blanc sauce.

\$38

CRAB STUFFED SOLE

with Lemon Beurre Blanc.

\$37

-Preset garden salad or served Caesar salad

-Chef's choice of vegetable and starch

-Rolls and butter

-Served coffee, tea, and decaf



BEEF

ROASTED PRIME RIB

Au Jus.

\$41

GRILLED NY SIRLOIN STEAK

with Port Wine Demi-Glace.

\$40



DESSERT OPTIONS *(Select One)*

3 Layer Lemon Creme Cake

NY Style Cheesecake

Chocolate Layer Cake

Carrot Cake



DINNER BUFFETS

(MINIMUM 25 GUESTS)

A supplemental charge will apply if the minimum number of guests is not met.

THE WARRENSBURG-\$34

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

THE LAKE GEORGE-\$45

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-\$39

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

THE KING GEORGE-\$49

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~*

Chef's fee \$200

*Food cannot be taken to-go from the buffet due to the
Department of Health Regulations.*



DINNER BUFFET

(CONTINUED)

SOUP

1. Minestrone
2. Roasted Butternut Squash Bisque
3. Creamy Tomato Cheddar
4. New England Clam Chowder

SALAD

1. Garden Salad
2. Caesar Salad
3. Spinach and Mushroom Salad with Strawberry-Balsamic Dressing

PASTA

1. Penne Marinara
2. Penne Alfredo
3. Tortellini Primavera in a tomato Basil Cream
4. Bow Tie 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 Cider Reduction
4. Dry BBQ Rubbed Pork Loin with Pineapple Salsa
5. Pan Roasted Salmon with Punttanesca sauce
6. Crab Stuffed Sole with Lemon Beurre Blanc
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





BEVERAGE SERVICE

The Fort William Henry Hotel has a standard beverage offering for group events. Should your group request a special product which we do not carry, you will be charged the retail cost for all ordered bottles and/ or cases.

Consumption Bar & Cash Bar

A bartender fee of \$75.00++ for the first hour and \$40.00++ for each additional hour per bar will apply should sales not exceed \$500.00++ per hour, per bar. Consumption bar prices add Gratuity, service charge and applicable state tax.

BEVERAGE OFFERINGS

Includes all mixers and appropriate garnishes.

Ketal One Vodka & Smirnoff Flavored Vodka
Tito's Handmade Vodka
Tanqueray Gin & Beefeater Gin
Captain Morgan, Bacardi & Malibu Rums
Jack Daniels Tennessee Whiskey
Jim Bean & Makers Mark Bourbon Whiskeys

Crown Royal & Seagram's 7 Whiskey
Dewar's Scotch & Chivas Regal Scotch
1800 Tequila Silver & Jose Cuervo Gold
Courvoisier & Disaronno Amaretto
Bailey's Irish Cream & Kahlua
Peach Schnapps & Triple Sec

BOTTLED BEER

Coors Light
Bud Light
Miller Lite

HOUSE WINE

Chardonnay
Pinot Grigio
White Zinfandel, Reisling
Cabernet Sauvignon

BOTTLED IMPORTED BEER

Heineken
Labatt Blue
Corona

CASH BAR BEVERAGE SERVICE

Guests pay for their own beverages. A minimum of 50 guests required.

LIQUOR

Mixed Drinks - 8
Cordials - 11
Specialty Cocktails - 12

BEER & WINE

House Wine - 8
Domestic Beer - 5
Import Beer - 6

NON-ALCOHOLIC

Soda - 3
Juices - 3



POLICY INFORMATION

Menu Selections

Menu selections are welcome at your earliest convenience, but no later than thirty days prior to your scheduled function. Buffet food may not be packaged at the end of the function.

Guarantees

To ensure that your event receives the best possible service, we do require that your Wedding Services Coordinator be notified of the exact number of attending guests four business days prior to the event. This will be considered the guarantee for which you will be charged if fewer guests attend. We will prepare and set for the guarantee.

Alcoholic Beverages

The sale and service of all alcoholic beverages is regulated by the N.Y.S. Division of Alcoholic Beverages and Tobacco. F.W.H. Resort is responsible for the administration of those regulations. It is a policy, therefore, that no alcoholic beverages or food may be brought into the Resort for any function without approval of the Director of Food & Beverage (except Wedding Cakes or Special Desserts). Any approved items must be obtained by a licensed and insured business. Fort William Henry Resort reserves the right to refuse the service of alcohol to any individual without proper identification or who appears to be intoxicated.

Fort William Henry has a strict NO shot, neat drinks, pitchers of alcohol, or Long Island Iced Tea policy.

Vendor Policy

Client agrees to have any subcontracted companies (theme companies, decorators, entertainers) abide by all Fort policies and regulations. It is understood that the premises will be left in a neat and orderly condition, free of debris or display refuse, no later than the completion date and time. Based on time and labor, a group will incur additional charges for the removal of the group's materials by the Fort staff at the close of any event. Any setup by your vendors must be completed at least one hour prior to your guest's arrival. You are responsible for any equipment that must be returned to your vendors. Place cards, centerpieces, favors, seating charts, etc. are to be delivered the day before your reception unless otherwise agreed upon with your Wedding Sales Coordinator.

Decorations, Signs, Literature

Decorations or displays brought into Fort William Henry Resort must be approved prior to arrival. Items may not be attached to any wall, floor, window or ceiling with nails, staples, tape, or any other substance in order to prevent damage to the fixtures and furnishings. No signage of any kind is permitted in the main hotel lobby without the approval of the Director of Sales and Marketing. Professional signage only will be permitted in the Conference Center and public areas (no flipcharts or blackboards). Any printed forms or literature containing the use of the Fort William Henry logo must have prior approval from the Fort. No confetti or glitter is permitted at any event at the Fort William Henry Resort. A cleaning fee of \$200.00 will be assessed on all final bills if confetti or glitter is used in the Fort.

Gratuity, Service Charge, and Tax

All prices are subject to an 18.5% Gratuity and 1.5% Service Charge and applicable 7% NYS sales tax. The following breakdown applies; (100%) of the gratuity is distributed to servers, bartenders, set-up, administrative, catering, culinary, and conference services personnel. The 1.5% Service Charge is retained by the Fort William Henry Resort and is subject to a 7% state sales tax.

PAYMENT & CONTRACT POLICY

A non-refundable deposit, of one third of the estimated cost of your reception, is required to confirm your date. An additional one third of the balance is due 90 days prior. A tentative count is due two weeks prior to your reception with a final count and payment due one week prior. Please make sure that your vendors, i.e., band members, photographers, etc. should be included in these counts. Should your actual bill be higher than estimated, the balance will be due before departure on the day of your reception.

Certificate of Insurance Policy

All vendors will be required to provide an insurance certificate naming the Fort William Henry Resort for all lines of applicable coverage for limits agreed to based on the nature of the goods or services provided.