

## 🌲🌲🌲 *Catering Selections* 🌲🌲🌲

### *Gideon Putnam Resort, Yours to Rediscover.*

These menus feature the freshest products and are prepared under the careful guidance of our Executive Chef, Brian Sterner. Specific menus and prices are confirmed within ninety days of your event. Substitutions may be suggested due to last minute adverse market conditions.

Our menu format allows meeting planners and hosts to create their own specific menus with assistance from our Group Services staff and our Executive Chef. We will be delighted to create specialized menus with advance notice.

We proudly present these menus, featuring many regionally produced organic ingredients. The privilege of serving visitors in special places like the Saratoga Spa State Park and Gideon Putnam Resort brings with it a responsibility to protect and preserve the environment. One way we strive to do this is by featuring organically grown and sustainably harvested products. This enables us to advance our environmental initiatives beyond recycling programs to include actively supporting local sustainable agriculture.

We are forging partnerships with local farmers and are excited to feature the fresh seasonal produce grown by multiple farms (Farm at Miller's Crossing, Gade Farm, Thomas Poultry, Natural Selection Farm, Seagrott Farms, Wertman Farms and Saratoga Apple) across Eastern New York. Our chefs and managers have visited their farms to learn how they practice sustainable farming. As certified organic farmers they have mastered crop rotation as a means to naturally enrich the soil. This results in a diverse farmscape including many varieties of plants in different stages of growth. Our chefs take pride in the challenge of preparing the seasonal rotation of these farm fresh fruits and vegetables, many of which are received the day of harvest.

We also strive to serve sustainable seafood found on the Best Choices Alternatives lists as currently published by the Seafood Alliance/Monterey Bay Aquarium Seafood Watch list. "Sustainable" means that the source of the seafood, whether fished or farmed, can exist over the long term without compromising species' survival or the health of the surrounding ecosystem.

**All menus and menu prices are subject to change.**

**An operations charge of 20% of your food, beverage and AV charges will be added to your invoice. 15% of this operations charge is distributed to the employees providing service to you. The remaining 5% of the operations charge is not a gratuity and will be retained by DNC Parks & Resorts at Gideon Putnam, LLC.**

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