

## Plated Luncheons

All entrees are served with fresh rolls, butter, Chef's choice of potato or rice, seasonal vegetable, freshly brewed Rainforest Coffee, Decaffeinated Coffee and Tazo Teas.  
(choose up to two, pre determined count required 72 hours in advance)

### Oklahoma

Saratoga Lager Onion Soup, Three Cheese Gratin  
Grilled Chicken Caesar with Garlic and Herb Croutons  
\$16

### Beekman

Strawberry Gorgonzola Salad, Walnuts, Champagne Vinaigrette  
Lemon Thyme Roasted Wellington Farms Chicken, Rice Pilaf, Seasonal Vegetable  
\$17

### Malta

Tossed Baby Field Greens with Confetti of Vegetables and Red Wine Vinaigrette  
Sautéed Mushroom Risotto, Asiago Cheese  
\$16

### Lincoln

Baby Arugula, Mandarin Oranges, Sliced Almonds, Citrus Vinaigrette  
Broiled Steelhead Trout, Rice Pilaf, Seasonal Vegetable  
\$15

### Phila

Tossed Baby Field Greens with Confetti of Vegetables and Red Wine Vinaigrette  
Roast Top Sirloin, French Baguette, Swiss Cheese, Au Jus  
\$17

### Ballston

 (Please allow 1.5 hour for service)

Caesar Salad with Garlic and Herb Croutons  
Petit Filet of Beef Tenderloin with Mustard Horseradish Sauce  
New York Style Cheesecake with Strawberry Sauce  
\$27

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