

The Gideon Putnam

Special Event Menus

These menus feature the freshest products and are prepared under the careful guidance of our Executive Chef. Specific menus and prices are confirmed within ninety (90) days of your event.

Our menu format allows meeting planners and hosts to create their own unique menus with the assistance of our Group Services staff and Executive Chef. We would 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 is just one of the many ways we are advancing our environmental initiatives beyond recycling.

We are forging partnerships with local farmers and are excited to feature fresh seasonal produce grown by multiple farms (Julianno Farms, Kilpatrick Family Farms, Twin Maple Farms, Natural Selection 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 (www.montereybayaquarium.org). “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 as a gratuity to the employees providing service to you. The remaining 5% of the operations charge is not considered a gratuity and will be retained by Delaware North at Gideon Putnam, LLC.

The Gideon Putnam
24 Gideon Putnam Road
Saratoga Springs, NY 12866
518-584-3000
www.GideonPutnam.com



Breakfast Buffet Selections

All Breakfast Buffets Include

Rainforest Alliance Certified Coffees, Tazo Teas and Assorted Fresh Fruit Juices

Continental **\$16**

Fresh Fruit Salad
Assorted Danish, Pastry & Coffee Cakes
Breakfast Breads & Muffins
NY-Style Bagels & Cream Cheese
Assorted Yogurts, House Granola & Cereals

Broadway Breakfast **\$19**

Fresh Fruit Salad
Assorted Yogurts, House Granola & Cereals
Assorted Meat, Egg, Vegetable, & Cheese Breakfast Sandwiches Served On:
Croissants, Tortilla Wraps, English Muffins & Savory Breads

Putnam's Breakfast **\$21**

Whole Fruits & Fresh Fruit Salad
Assorted Danish, Pastry & Coffee Cakes
Breakfast Breads & Muffins
NY Style Bagels & Cream Cheese
Assorted Yogurts, House Granola & Cereals
Scrambled Eggs, Roasted Breakfast Potato Medley
Smoked Bacon & Pork Link Sausage
Cinnamon Swirl French Toast, Belgian Waffles

Breakfast Enhancements

Schuyler Egg Omelets Made To Order Using the Following Ingredients: **\$10**

Bell Peppers, Red Onions, Spinach, Mushrooms, Tomatoes, Broccoli
Country Ham, Bacon & Sausage
Cheddar, Swiss & American Cheeses
Whole Eggs & Egg Whites
Thomas Poultry Farm Eggs Served Any Style
Plus an \$85.00 Chef Fee per 50 Guests

Gideon's Famous Eggs Benedict **\$6**

Spinach, Tomato, Canadian Bacon, Toasted English Muffin, Creamy Hollandaise

Parfait & Smoothie Stand **\$6**

Assorted Fruit, Granola & Yogurt Parfaits- 3 Signature Chef Fruit Smoothie Blends

Continental Boxed Breakfast

Continental Boxed Breakfast \$8
Fresh Fruit, Granola Bar, Yogurt, Tropicana Juice

Boxed Breakfast Enhancements
Sausage, Egg & Cheese Sandwich \$5
Bacon, Egg & Cheese Sandwich \$5
Veggie Omelet Wrap \$5

Specific sandwich counts are required.

Deli Boxed Lunch

Deli Boxed Lunch \$17
Choice of Classic Deli Sandwich, Empire Apple,
Bagged Potato Chips, Double Chocolate Fudge Brownie,
Bottled Saratoga Water

Boxed Lunch Enhancements
Sandwiches Chosen from New York Deli \$20
Sandwiches Chosen from Roosevelt Deli Menu \$23

Our Culinary Team Will Prepare an Estimated Number of Each Sandwich if Specific Counts are not Requested

Meeting Break Selections

Beverage Break \$7

Rainforest Alliance Coffees, Tazo Teas
Saratoga Bottled Water & Assorted Soft Drinks

Themed Break Selections

All Themed Breaks Include Beverage Break Service

Milk & Cookies \$10

Display of Homemade Cookies to Include:
Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia,
Peanut Butter, Ginger Molasses & Double Fudge Brownies
Ice Cold Milk

Energizer \$12

Rockstar Energy Drinks, AMP Energy Drinks
Starbucks Double Shot Coffee Drinks
Assorted Energy & PowerBars
Whole Fruit & Trail Mix

Parfait & Smoothie Stand \$10

Whole Fruit & Berry Display
Assorted Fruit, Granola & Yogurt Parfaits
3 Signature Chef Smoothie Blends

Candy \$12

Snickers, M&Ms, Hershey's Chocolate Bars, Kit-Kats, Reese's Peanut Butter
Cups, Peanut M&Ms and Hershey's with Almonds

Ball Park \$10

Soft Pretzels and Cheese
Buttered Popcorn & Cracker Jacks

Coffee & Donuts \$9

Hazelnut, Swiss Chocolate, Vanilla & Caramel Coffee Flavorings
Cinnamon, Plain & Glazed Donuts

Ice Cream \$12

Assorted Nestlé Ice Cream Sandwiches, Popsicles
Sundae Cones & Frozen Fruit Bars

Yoga \$10

Whole Fruit, Granola Bars, 100 Calorie Snack Packs
Pita & Vegetable Chips

Tavern \$9

Putnam's Chips & Onion Dip, Vegetable Crudités & Ranch Dip
Bar Snack Mix

A la Carte Break Selections

Rainforest Alliance Coffees & Tazo Teas	\$55/gallon
Chilled Orange, Cranberry & Apple Juices	\$3 each, as consumed
Assorted Soft Drinks & Saratoga Waters	\$3 each, as consumed
Fruit Filled Danish & Croissant	\$3/person, \$20/dozen
Sliced Coffee Cakes	\$3/person, \$20/dozen
Freshly Baked Breakfast Breads	\$3/person, \$20/dozen
Granola & Nutrigrain Bars	\$3/person, \$20/dozen
Cookies & Brownies	\$4/person, \$24/dozen
Ice Cream Novelties	\$5/person, \$24/dozen
Putnam's Chips & Dip	\$2.50/person

Meeting Break Packages

Half Day **\$15**

Unlimited Rainforest Alliance Coffees, Tazo Teas
Saratoga Bottled Water & Assorted Soft Drinks
(Replenishment Service for 4 Hours)

Half Day Premium **\$25**

Unlimited Rainforest Alliance Coffees, Tazo Teas
Saratoga Bottled Water & Assorted Soft Drinks
Continental Breakfast Buffet Service
(Replenishment Service for 4 Hours)

All Day **\$21**

Unlimited Rainforest Alliance Coffees, Tazo Teas
Saratoga Bottled Water & Assorted Soft Drinks

All Day Premium **\$30**

Unlimited Rainforest Alliance Coffees, Tazo Teas
Saratoga Bottled Water & Assorted Soft Drinks
Continental Breakfast Buffet Service
Choice of Afternoon Theme Break

Deli Buffet

All Deli Buffets Include

Two Cold Salads, Putnam's Chips, Cookies, Brownies, Dill Pickles, Coffee, Tea & Soft Drinks

Classic Deli

\$19

Tuna Salad

Lettuce, Tomato, Whole Wheat Tortilla

Smoked Ham & Swiss

Lettuce, Tomato, Marble Rye, Dijon Aioli

Oven Roasted Turkey

Lettuce, Tomato, 12 Grain Bread, Mayonnaise

Roasted Vegetable

Portobello Mushrooms, Roasted Red Peppers, Asparagus, Baby Spinach

Garlic Herb Tortilla, Hummus

New York Deli

\$22

Smoked White Fish

Lettuce, Tomato, Flour Tortilla, Citrus Remoulade

Roasted Certified Angus Beef Sirloin

Lettuce, Tomato, Marble Rye, Rosemary & Horseradish Aioli

Chicken Waldorf

Mixed Baby Greens, Red Grapes, Walnuts, Whole Wheat Tortilla

Tomato Mozzarella

Fresh Basil, Herb Focaccia Roll, Sun Dried Tomato Aioli

Roosevelt Deli

\$25

Smoked Salmon

Mixed Baby Greens, Tomato, Hard Boiled Egg, Bacon, Caper Aioli

Wheat Berry Bread

Prime Rib French Dip

Melted Swiss, Toasted Baguette, House Au Jus

Grilled Chicken Romano

Crispy Romaine Hearts, Tomato, Asiago Cheese, Garlic Herb Tortilla

Cucumber & Heirloom Tomato

Mixed Baby Greens, Whipped Goat Cheese, Zucchini Bread

Salad Choices

Garden Salad, Caesar Salad, Pasta Salad, Bean Salad, Potato Salad, Fruit Salad

Deli Enhancements

Choice of One Hot or Chilled Soup

\$2

Hot: New England Clam Chowder, French Onion, Tomato Basil

Chilled: Strawberry, Tomato Gazpacho, Vichyssoise

Chef Attended Panini Bar

\$7

Plus an \$85.00 Chef Fee per 50 Guests

Soup & Salad Lunch Buffet

(A minimum of 25 guests is required)

Soup & Salad Buffet

\$18

Coffee, Tea & Soft Drinks

Fresh Artisan Rolls with Whipped Butter Pearls

Your Choice of Two Soups to Accompany the Chef's Garden Salad Bar

Assorted Dressings, Oil & Vinegar

Fresh Baked Cookie & Brownie Dessert Display

Choice of Two Soups:

New England Clam Chowder

Classic Creamy Potato Soup & Massachusetts Clams

French Onion

House Lager Caramelized Onions, Croutons and Shaved Cheese

Tomato Basil

Crushed Tomatoes, Fresh Basil Chiffonade

Chilled Gazpacho

Fresh Cilantro

Cream of Vegetable

Broccoli & Cauliflower Puree

Beef & Bean Chili

Spiced Certified Angus Ground Beef & Kidney Beans

Chef's Garden Salad Bar Includes:

Baby Spring Mix Lettuce, Romaine Hearts, Spinach Greens

Tomatoes, Cucumbers, Red Onions, Shredded Carrots, Black Olives, Bell Peppers

Hard Boiled Eggs, Grilled Chicken, Smoked Ham, Applewood Bacon

House Croutons, Walnuts, Pecans, Dried Fruits

Asiago, Cheddar Jack & Parmesan Cheese

Soup & Salad Enhancements

Chef Attended Panini Bar

\$7

Plus an \$85.00 Chef Fee per 50 Guests

Lunch Buffet

(A minimum of 25 guests is required)

All Lunch Buffets Include

Rainforest Alliance Certified Coffees, Tazo Teas, Assorted Soft Drinks

The Park

\$25

Choice of Two Cold Salads, Choice of Two Entrées, Choice of Two Desserts
All Entrée Choices Will Be Accompanied By Appropriate Starches & Vegetables

The Spa City

\$28

Choice of Two Cold Salads, Choice of Three Entrées, Choice of Two Desserts
All Entrée Choices Will Be Accompanied By Appropriate Starches & Vegetables

Salad Selections

Garden Salad
Ranch & White Balsamic Dressing

Caesar Salad
Asiago Cheese & Home Style Dressing

Pasta Salad
Pasta, Marinated Vegetables & Fresh Herbs

Bean Salad
Marinated Green, Yellow, Garbanzo &
Kidney Beans

Fruit Salad
Cantalope, Honeydew, Pineapple,
Watermelon, Grapes, Fresh Berries

Entrée Selections

Garlic & Herb Roasted Chicken
Balsamic Reduction

Baked Honey Ham
Drunken Fruit Compote

Roast Top Sirloin
Rosemary Au Jus

Vegetable Lasagna
Roasted Tomato Sauce

Broiled Salmon & Pollock
Citrus & White Wine Butter

Chicken Breast
Classic Picatta, Marsala or Parmesan

Stir Fried Beef Tips
Teriyaki Glaze

Roast Pork Loin
Whole Grain Mustard Sauce

Steamed Shellfish
Provençal Sauce

Baked Apple Cranberry Chicken Roulade
Orange Thyme Jus

Dessert Selections

Triple Chocolate Layer Cake, Carrot Cake, Vanilla Bean Cheesecake, Black Forest Cake, Bread Pudding
Chocolate Flourless Cake, Peanut Butter Tart, Fruit Pies, Chocolate Mascarpone Cheesecake,
Lemon Meringue Pie

Dessert Enhancements - Viennese Dessert Display

\$8

Cannolis, Cream Puffs, Éclairs, Panna Cottas, Roulades, Macaroons, Tarts & Cakes



Hors d'Oeuvres

(Pricing per 50 pieces)

Cold

Tomato Boursin Crostini \$125
Basil Chiffonade

Prosciutto & Melon \$150
Balsamic Reduction

Chilled Gazpacho Shooters \$125
Fresh Cilantro

Smoked Salmon & Cucumber Canapés \$175
Dill Crème Fraiche

Vegetable Antipasto Skewers \$150
Extra Virgin Olive Oil

Chicken Waldorf Tartlets \$150
Red Grape Julienne

Mini White Fish Tacos \$150
New England Slaw

Belgian Endive \$150
Herb Goat Cheese, Toasted Walnut

Steak & Egg Canapés \$175
Red Pepper & Horseradish Cream

California Rolls \$175
Soy & Pickled Ginger

Chilled Tiger Shrimp \$200
Cocktail Sauce

Smoked Chicken BLTs \$175
Avocado Ranch

Hot

Bacon Wrapped Scallops \$200
Orange Marmalade

Clams Casino \$125
Bacon Horseradish Filling

Beef Franks in Pastry \$150
Mustard Sauce

Pork Potstickers \$175
Sweet Chili Sauce

Coconut Chicken Fritters \$150
Honey Pineapple Puree

Grilled Lamb Pops \$225
Rosemary Onion Compote

Mini Crab Cakes \$225
Curry Aioli

Lobster Corn Fritters \$200
Basil Mayonnaise

Mini Certified Angus Beef Sliders \$195
Lettuce, Tomato, Cheese & Smokey BBQ

Fried Mushroom Ravioli \$150
French Onion Cream

Cheddar & Pablano Pepper Bites \$125
Cilantro Sour Cream

Pepper Steak Quesadillas \$175
Guacamole



THE
GIDEON PUTNAM
Est. 1935 | Saratoga Spa State Park

Platters & Displays

(Platters & Displays serve 50 guests)

New York Artisan Cheese	\$250
Built Using Local Farm Fresh Products Including: Twin Maple Farms Hudson Red, Old Chatam Ewes Bleu, Harpersfield Gouda Nettle Meadow Fromage Blanc, Adirondack Black Wax Cheddar	
Farm Fresh Vegetable Crudités	\$175
Celery, Carrot, Broccoli, Cauliflower, Bell Peppers, Zucchini, Squash, Grape Tomatoes Buttermilk Ranch	
Fruit & Berry	\$175
Fresh Sliced Cantaloupe, Honeydew, Watermelon, Pineapple, Blueberries, Blackberries Strawberries & Raspberries	
Tuscan Antipasto	\$300
Prosciutto, Capicola, Sopressata, Salami, Marinated Artichokes, Olives Roasted Red Peppers, Fresh Mozzarella, Provolone, Pepperoncini, Anchovies	
Chilled Seafood Display	\$300
Tiger Shrimp, Greenshell Mussels, Halfshell Oysters, Fresh Citrus, Cocktail Sauce	
Putnam's Chips & Dip	\$75
Our Restaurant's Signature Potato Chips	
Hummus	\$150
Stone Ground Chick Pea Hummus, Extra Virgin Olive Oil, Fresh Herbs Toasted Pita Points, Balsamic Reduction	
Sushi	\$275
Assorted Chef's Selection Sushi Platter, Fresh Citrus, Wasabi, Pickled Ginger Soy & Sweet Chili	
Bread Bar	\$175
Grilled & Baked Artisan Dipping Breads Assorted Flavored Saratoga Olive Oils & Vinegars, Sea Salts & Spices	

Chef Attended Stations

(A minimum of 25 guests is required)

Carving Action Stations Includes Bread Service, Prices are Per Person, Plus an Additional \$85 Chef Fee

Farm to Fork **Choice of One \$13** **Choice of Two \$15**

Slow Roasted Turkey Breast, Cranberry Sage Gravy
Center Cut Glazed Ham, Stone Ground Honey Mustard Sauce
Herb Roasted Sirloin, Horseradish Aioli

City Butcher Block **Choice of One \$17** **Choice of Two \$23**

Herb Encrusted Beef Tenderloin, Sauce Béarnaise
Yellowfin Tuna, Sesame Glaze
New York Strip Loin, Concord Grape Demi-Glace
Rosemary Roast Prime Rib, Horseradish Aioli

Signature Action Stations Prices are Per Person, Plus an Additional \$85 Chef Fee

Panini Press Sandwiches Made to Order Using the Following Ingredients: **\$12**

Rosemary Ciabatta, Basil Focaccia & White Pita Breads
Roasted Red Peppers, Asparagus, Onions, Spinach
Roasted Zucchini & Squash, Baby Greens
Swiss, Provolone, Aged Cheddar Cheeses
Turkey, Ham & Roast Beef
Horseradish Cream, Stone Ground Honey Mustard, Pesto Aioli

Fajita **\$12**

Soft Shell Flour Tortillas & Hard Shell Tacos
Grilled Peppers, Caramelized Onions, Corn, Jalapeños, Diced Tomatoes
Shredded Lettuce, Cheddar Jack Cheese
Southwest Chicken Breast, Fajita Beef, Chipotle Pork Shoulder
Sour Cream, Salsa & Guacamole

Sauté Action Stations Includes Bread Service, Prices are Per Person, Plus an Additional \$85 Chef Fee

Pasta **\$12**

Bowtie & Cheese Tortellini
Bell Peppers, Caramelized Onions, Broccoli Florets, Plum Tomatoes
Parmesan & Asiago Cheeses
Chicken, Italian Sausage, Crab Meat
Vodka, Marinara & Alfredo Sauces

Stir Fry **\$13**

Pad Thai Rice Noodle & Steamed Basmati Rice
Bell Peppers, Caramelized Onions, Broccoli Florets, Carrots, Water Chestnuts
Chicken, Shrimp, Pork
Sweet Chili, Teriyaki & Peanut Sauces

Risotto **\$15**

Arborio Rice & Orzo Pasta
Roasted Red Peppers, Broccolini, Spinach, Wild Mushrooms
Corn, Pearl Onions, Cherry Tomatoes
Chicken, Shrimp, NY Sirloin
Brie Cheese Cream Sauce & Pesto Broth



THE
GIDEON PUTNAM
Est. 1935 | Saratoga Spa State Park

Dinner Buffet

(A minimum of 25 guests is required)

All Dinner Buffets Include

Rainforest Alliance Certified Coffees, Tazo Teas

South of the Border

\$39

Tri-Colored Tortilla Chips & Salsa
Corn and Black Bean Salad, Tequila Fruit Salad
Grilled Flank Steak, Peppers & Onions
Fajita Chicken, Refried Beans
Corn Meal Trout Strips, Cucumber & Cilantro Rice
Soft Shell Tortillas
Apple Churros & Chocolate, Dulce de Leche Cake

The Putnam Buffet

\$41

Artisan Rolls & Whipped Butter
Garden Salad, Fruit Salad
Pasta Marinara
Sliced Top Sirloin, Potato Pancakes, Steamed Broccoli Florets, Rosemary Au Jus
Pan Seared Chicken Breast, Vegetable Risotto, Roasted Bell Peppers, Mushroom Marsala
Broiled Salmon & Pollock, Dill Polenta Cakes, Broiled Tomatoes, White Wine Butter
NY Vanilla Bean Cheesecake, Country Carrot Cake

Ciao Buffet

\$46

Herb & Garlic Bread
Antipasto Salad, Prosciutto & Melon Salad
Cheese Tortellini Alfredo, Penne a la Vodka
Chicken Parmesan, Roasted Zucchini, Squash & Eggplant
Shrimp, Clam & Mussel Scampi, Steamed Broccolini
Veal Picatta, Roasted Plum Tomatoes
Viennese Dessert Display to Include:
Tiramisu, Cannolis, Cream Puffs, Éclairs,

Oktoberfest

\$46

Pumpernickel Rolls & Spinach Spread
Cucumber Salad, German Potato Salad, Pickled Herring
Pan Fried Spaetzle, Scallion Butter
Roast Pork Loin, Braised Red Cabbage, Whole Grain Mustard Sauce
Weiner Schnitzel, Herb & Garlic Mashed Potatoes, Broccoli, Fresh Lemon
Beer Buttered Bratwurst & Knockwurst, Bean Medley
Black Forest Cake, Linzer Torte



THE
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Dinner Buffet, Continued

(A minimum of 25 guests is required)

All Dinner Buffets Include

Rainforest Alliance Certified Coffees, Tazo Teas

Yaddo

\$46

Assorted Artisan Dinner Rolls, Whipped Butter
Grilled Vegetable Salad, Watermelon & Feta Salad
Potato Gnocchi, Pesto & Sun Dried Tomatoes
Grilled NY Strip Steak, Yukon Fries, Caramelized Cippolini Onions, White Truffle Oil
Roasted Lemon Herb Chicken, Wild Rice Pilaf, English Peas
Filet of Sole, Risotto, Spinach & Tomato Filling, Sauce Choron
Vanilla Pastry Cream Fruit Tarts, Chocolate Flourless Cake

The Hudson

\$52

Artisan Loaf Breads & Whipped Butter
Tomato Mozzarella Salad, Nut & Berry Salad
Mushroom Ravioli, Arugula, Tomato, Caramelized Onion & Sherry Cream Sauce
Roast Beef Tenderloin, Rosemary Fingerling Potatoes, Baby Carrots, Bordelaise Sauce
Pan Seared Organic Chicken Breast, Cous Cous, Roasted Broccoli & Cauliflower, Twin Maple Farm
Hudson Red Cheese Sauce
Pan Fried Trout, Jasmine Rice, Broiled Heirloom Tomatoes, Lemon Caper Sauce
Saratoga Apple Tarts with Whipped Cream, Chocolate Mascarpone Cheesecake

Grand Union

\$57

Toasted French Baguette, Saratoga Olive Oils
Marinated Tomato & Cucumber Salad, Tortellini Pasta Salad
Lobster Ravioli, Spinach, Corn, Diced Tomato & Chive Cream Sauce
Certified Angus Prime Rib, Potatoes Dauphinoise, Garlic Zucchini & Squash, Rosemary Demi-Glace
Grilled Duck Breast, Caramelized Onion Risotto, Braised Greens, Orange Thyme Jus
Pan Seared Halibut, Roasted Red Potatoes, Baked Asparagus, Citrus Beurre Blanc
Opera Slice Cake, Butter Roasted Peach Crème Brule

North Country Clam Bake

\$68

Corn Bread & Whipped Butter
Apple Waldorf Salad, Traditional Cole Slaw
Baked Beans, Salt Potatoes, Beer Buttered Corn on the Cob
Steamed Countneck Clams & Clarified Butter
Roasted Coleman Farms Chicken, Sweet Italian Sausage
Butter Baked One and a Half Pound Maine Lobsters
Sliced Watermelon, Strawberry Shortcake

Pizza Party

(A minimum of 25 guests is required)

All Pizza Party Buffets Include

Coffee, Tea & Soft Drinks

Garden Salad & House Dressing

Three Composed Pizzas & Two Styles of Chicken Wings

Vegetable Crudités with Ranch & Blue Cheese Dressing

Cookie & Brownie Dessert Display

Choice of Three Pizzas

\$28 per person

Pepperoni

Pepperoni, Mozzarella, Fire Roasted Tomato Sauce

Broccoli White

Broccoli Florets, Caramelized Onions, Roma Tomatoes, Parmesan Cheese, Alfredo Sauce

Bar-B-Que Chicken

Grilled Chicken Breast, Corn, Onion, Cheddar Jack Cheese, Bar-B-Que Sauce

Five Cheese

Mozzarella, Parmesan, Asiago & Romano, Herb Goat Cheese

Vegetable Supreme

Bell Pepper Trio, Red Onion, Olive, Tomato, Mushroom, Mozzarella

Fire Roasted Tomato Sauce

Hawaiian

Smoked Ham, Pineapple, Scallion, Mozzarella, Fire Roasted Tomato Sauce

Italian Deli

Salami, Prosciutto, Capicola, Pepperoncinis, Roasted Peppers, Provolone

Fire Roasted Tomato Sauce

Pesto Shrimp

Roasted Tiger Shrimp, Spinach, Roma Tomatoes, Asiago Cheese, Pesto Sauce

Choice of Two Chicken Wings

Buffalo Style

Bar-B-Que

Sweet Chili

Garlic Parmesan

Southwest

Honey Pineapple



THE
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Est. 1935 | Saratoga Spa State Park

Bar-B-Que Buffet

(A minimum of 25 guests is required)

All Bar-B-Que Buffets Include

Coffee, Tea & Soft Drinks

Fresh Artisan Rolls with Whipped Butter Pearls

Off the Grille

All Beef Hot Dogs

8oz. Certified Angus Beef Burgers

Marinated Chicken Breast

\$32 per person

Condiment Display

Lettuce, Tomato, Onion, Sauerkraut, Sweet Pickle Relish,

Cheddar Cheese, Ketchup, Mustard & Mayonnaise

Salads

Garden Salad, Potato Salad, Coleslaw

Fruits & Vegetables

Seedless Watermelon & Corn on the Cob

Dessert

Warm Berry Cobbler & Vanilla Whipped Cream

Bar-B-Que Enhancements

Steamed Countneck Clams & Clarified Butter

Italian Sausage Served with Peppers & Onions

St. Louis Style Bar-B-Que Ribs & Pulled Pork Shoulder

Country Style Mac & Cheese

\$3

\$4

\$6

\$2



THE
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Est. 1935 | Saratoga Spa State Park

Plated Dinners

Pricing Includes Choice of One First Course and One Dessert Course Option
Additional Courses Subject to an Additional \$6 per Person Fee

First Course Selections

Appetizers

Three Cheese Ravioli

Roasted Red Pepper Pesto, Micro Sprouts

Risotto

Broccolini, Caramelized Onion, Parmesan Cheese

Prosciutto Wrapped Melon

Thin Sliced Cantaloupe, Shaved Prosciutto Ham

Soups

New England Clam Chowder

Classic Creamy Potato Soup & Massachusetts Clams

French Onion

House Lager Caramelized Onions, Croutons & Shaved Cheese

Tomato Basil

Crushed Tomatoes, Basil Chiffonade

Cream of Vegetable

Broccoli & Cauliflower Puree

Chilled Gazpacho

Fresh Cilantro

Tuscan White Bean

Bacon Rendered Vegetables, Braised Greens, Vegetable Broth

Butternut Squash Bisque

Toasted Pumpkin Seeds

Salads

House Garden Salad

Mixed Baby Greens, Cucumber, Tomatoes, Red Onions, Shredded Carrot
White Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Roma Tomato, House Croutons, Asiago Cheese

Nut & Berry

Mixed Baby Greens, Strawberries, Blueberries, Walnuts, Bleu Cheese, White Balsamic Vinaigrette

Tomato Mozzarella

Sliced Heirloom Tomatoes, Sliced Mozzarella Cheese, Basil Leaf Chiffonade, Extra Virgin Olive Oil

Baby Wedge

Baby Iceberg Slice, Diced Tomatoes, Toasted Corn, Fried Pancetta, Bleu Cheese Dressing

Waldorf Salad

Chopped Green Leaf Lettuce, Diced Apples, Celery, Grapes, Walnuts, White Truffle Mayonnaise



Plated Dinners, Continued

Pricing Includes Choice of One First Course and One Dessert Course Option
Additional Courses Subject to an Additional \$6 per Person Fee

Entrée Selections

Baked Chicken Saltimbocca	\$36	Pan Fried Twin Crab Cakes	\$39
Shaved Prosciutto, Mozzarella & Sage, Madeira Wine Sauce		Golden Garlic Aioli	
Coleman Farms Organic Chicken Breast	\$39	Sole Florentine	\$37
Choice of Classic Picatta, Marsala or Parmesan		Sauce Choron	
Pan Roasted Duck Breast	\$41	Pan Seared Salmon	\$38
Orange Thyme Jus Lié		Dill Citrus Beurre Blanc	
Roast Beef Tenderloin	\$45	Broiled New Zealand Rack of Lamb	\$44
Rosemary Pan Jus		Sauce Béarnaise	
Grilled NY Strip Steak	\$43	Baked Vegetable Napoleon	\$32
Concord Grape Demi-Glace		Fire Roasted Tomato Sauce	
Herb Roasted Pork Loin	\$34	Sautéed Mushroom Ravioli	\$30
Caramelized Onion & Stone Ground Honey Mustard		Roasted Vegetables & Sherry Cream Sauce	
Broiled Halibut	\$39	Pan Fried Tofu	\$31
Tomato Caper Provençal		Stir Fried Vegetables & Sweet Chili Glaze	

Signature Duets

Roasted Filet Mignon & Lobster Tail	\$65
Garlic & Herb Duchesse Potatoes, Baby Bok Choy & Steamed Carrots Hotel Maître D' Butter	
Pan Seared Organic Chicken Breast & Canadian Salmon Filet	\$45
Yukon Dill Mashed Potato, Sautéed Haricot Vert & Roasted Red Peppers, Sauce Béarnaise	
Grilled NY Strip Steak & Tiger Shrimp Skewer	\$50
Walnut Risotto, Bacon Braised Swiss Chard, Brie Cream	
Roasted Filet Mignon & Maryland Crab Cake	\$50
Roasted Fingerling Potatoes, Grilled Asparagus, Garden Herb Curry Aioli	
Roast NY Sirloin & Grilled Chicken Breast	\$45
Garden Herb Risotto, Sauté of Zucchini & Squash, Madeira Pan Jus	
Pan Seared Organic Chicken Breast & Tiger Shrimp Skewer	\$45
Lemon Parsley Cous Cous, Brown Butter Haricot Vert, Garlic Cream Sauce	
Sliced Beef Tenderloin & Pan Roasted Halibut	\$55
Baby Potato Medley, Steamed Broccolini, Garden Chimichurri	

Plated Desserts

(Choose One)

Fruit Tart

Fresh Berries, Shortbread Tart Shell, Vanilla Pastry Cream

Carrot Cake

Raisin & Walnut Spice Cake, Matchstick Carrots, Cream Cheese Frosting

Vanilla Bean Cheesecake

Graham Cracker Crust, Raspberry Sauce

Individual Streusel Pies

Choice of Raspberry, Peach, Apple, or Blueberry

Chocolate Flourless Cake

Whipped Cream, Raspberry Sauce

Chocolate Mousse

Marbled Chocolate Cups, Whipped Cream

Lemon Meringue Pie

Vanilla Shortbread



THE
GIDEON PUTNAM
Est. 1935 | Saratoga Spa State Park

Beverage Packages

House Package Bar

Liquors: *Smirnoff Vodka, Gordon's Gin, Bacardi Rum, Cuervo Gold Tequila, 7 Crown, Cutty Sark Scotch, Jim Beam Bourbon*

Beers: *Bud, Bud Light, Coors Light, Labatts, O'Douls Non-Alcoholic*

Wines: *Canyon Road Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon and White Zinfandel*

\$18.00 per person, one hour of service

\$4.00 per person for each additional hour of service

Call Package Bar

Liquors: *Absolut Vodka, Tanqueray Gin, Bacardi Rum, Captain Morgan's Rum, Cuervo 1800 Reposado Tequila, Canadian Club, Dewar's Scotch, Jack Daniels Bourbon*

Beers: *Bud, Bud Light, Coors Light, Labatts, Michelob Ultra, Corona, O'Douls Non-Alcoholic*

Wines: *14 Hands Chardonnay, Ruffino Pinot Grigio, Red Diamond Merlot, Josh Cellars Cabernet Sauvignon, Canyon Road White Zinfandel*

\$22.00 per person, one hour of service

\$6.00 per person for each additional hour of service

Premium Package Bar

Liquors: *Grey Goose Vodka, Tanqueray 10 Gin, Bacardi Rum, Captain Morgan's Rum, Patron Reposado Tequila, Crown Royal Whiskey, Johnnie Walker Black Scotch, Maker's Mark Bourbon*

Beers: *Bud, Bud Light, Coors Light, Labatts, Michelob Ultra, Corona, Heineken, Heineken Light, Sam Adams, O'Douls Non-Alcoholic*

Wines: *Jacobs Creek Chardonnay, Estancia Pinot Grigio, Blackstone Merlot, Casa Lapostelle Cabernet Sauvignon, Canyon Road White Zinfandel*

\$25.00 per person, one hour of service

\$8.00 per person for each additional hour of service

Beer, Wine and Soda House Package Bar

Beers: *Bud, Bud Light, Coors Light, Labatts, O'Douls Non-Alcoholic*

Wines: *Canyon Road Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon and White Zinfandel*

\$16.00 per person, one hour of service

\$4.00 per person for each additional hour of service

Beer, Wine and Soda Call Package Bar

Beers: *Bud, Bud Light, Coors Light, Labatts, Michelob Ultra, Corona, O'Douls Non-Alcoholic*

Wines: *14 Hands Chardonnay, Ruffino Pinot Grigio, Red Diamond Merlot, Josh Cellars Cabernet Sauvignon, Canyon Road White Zinfandel*

\$20.00 per person, one hour of service

\$6.00 per person for each additional hour of service



Beverage Packages, Continued

Consumption Bar

Fully stocked bar, serving your choice of House, Call or Premium spirits, wines and beers. Charges based on the actual number of drinks served.

<i>House Spirits</i>	<i>\$8.00</i>
<i>House Wine</i>	<i>\$7.00</i>
<i>House/Domestic Beer</i>	<i>\$4.75</i>
<i>Call Spirits</i>	<i>\$10.00</i>
<i>Call Wine</i>	<i>\$9.00</i>
<i>Imported Call Beer</i>	<i>\$5.50</i>
<i>Premium Spirits</i>	<i>\$12.00</i>
<i>Premium Wine</i>	<i>\$12.00</i>
<i>Mineral Water</i>	<i>\$3.00</i>
<i>Soda</i>	<i>\$3.00</i>

Champagne

<i>Freixenet Brut (House)</i>	<i>\$25.00/bottle</i>
<i>Korbel Brut</i>	<i>\$38.00/bottle</i>

Other

<i>Champagne Punch</i>	<i>\$55.00/gallon</i>
<i>Non-Alcoholic Sparkling Grape Juice</i>	<i>\$15.00/bottle</i>
<i>Cordials and Liqueurs</i>	<i>Pricing available upon request</i>

Children's Beverage Package Pricing: \$4.50 per child, one hour of service-- \$10.00 per child, entire evening of service

Wine selection is subject to change based on availability

Every effort will be made to accommodate special requests, additional fee may apply

A \$350.00 minimum is required for all bars. The Gideon Putnam Resort is the only licensed authority to sell and serve liquor for consumption on the premises. It is not permissible to bring liquor, beer or wine into or remove from the hotel.



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