



THE GIDEON PUTNAM

SPECIAL EVENT MENUS

Menus at The Gideon Putnam 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 Sales team and Executive Chef. We would be delighted to create specialized menus with advanced notice.

We are proud of these menus which feature many regionally produced, organically grown and sustainably harvested ingredients. The privilege of serving visitors in special places like Saratoga Spa State Park and the Gideon Putnam brings with it a responsibility to protect and preserve the environment.

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 and Natural Selection) across Eastern New York.

Our chefs and managers have visited their farms to learn how each practices 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 (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.

Menus and menu prices are subject to change, based on availability and seasonality. An operations charge of 22% of your food, beverage and audiovisual charges will be added to your invoice. 16% of this operations charge is distributed as gratuity to the employees providing service to the event. The remaining 6% of the operations charge is not considered gratuity and will be retained by Dela Parks & Resorts at Gideon Putnam, LLC.

BREAKFAST SELECTIONS

INCLUDED IN ALL BREAKFAST BUFFETS

Rainforest Alliance-certified coffees, assorted teas and fresh fruit juices

Breakfast buffets are for 1.5 hours of service.

CONTINENTAL BREAKFAST

Minimum 10 guests

Seasonal Whole Fresh Fruit

Gideon Breakfast Bakeries, Fruit Preserves and Butter

New York Bagels and Schmears

Assorted Yogurts, Berries, Granola, Cold Cereal Selections

PUTNAM BREAKFAST BUFFET

Minimum 25 guests

Seasonal Whole Fresh Fruit

Fresh Fruit Salad

Gideon Breakfast Bakeries, Fruit Preserves and Butter

New York Bagels and Schmears

Assorted Yogurts, Berries, Granola, Cold Cereal Selections

Scrambled Eggs

Breakfast Potatoes

Oatmeal

Choice of Thick-Cut Bacon or Pork Link Sausage

Choice Of French Toast, Waffles or Pancakes

BREAKFAST ENHANCEMENTS

Priced per person unless noted

- Fruit Smoothie, choice of mixed berry or strawberry banana \$9 per person
- Assorted Cold Cereals, served with a variety of dairy and non-dairy milks \$6 per person
- Oatmeal, served with cinnamon, brown sugar and assorted dried fruits \$6 per person
- Southern-Style Grits, served with butter and cheddar cheese \$6 per person
- Biscuits & Gravy, sausage gravy with Southern-style buttermilk biscuits \$9 per person
- Breakfast Burrito, scrambled cage-free eggs, cheddar cheese, peppers, onions, and choice of bacon or sausage \$12 per person

- Housemade Quiches
Lorraine, bacon, white onion, Swiss cheese & Florentine, spinach, tomato and Parmesan cheese \$12 per person
- Chef-attended Omelet Station, omelets made to order using ham, bacon, sausage, mushrooms, onions, tomatoes, peppers, spinach, feta and cheddar cheeses \$17 per person
Requires \$150 chef fee per 50 guests
- Mimosa Beverage Station, orange juice, mango juice, pineapple juice, cranberry juice, assorted fruit garnishes, house prosecco, sparkling Saratoga water \$15 per person
Requires \$75 staff attendant fee per 50 guests

MEETING BREAK SELECTIONS

Breaks are for one hour of service.

COFFEE SERVICE

Rainforest Alliance coffees, assorted teas

BEVERAGE BREAK SERVICE

Rainforest Alliance coffees, assorted teas,
Saratoga bottled water and assorted soft drinks

INFUSED WATER STATION

Chef's selection of two refreshing infused waters

THEMED BREAK SELECTIONS

SMOOTHIE STAND

seasonal fruit and berry display, chef's signature smoothies, Rainforest Alliance coffees and assorted teas

HIGH TEA

chef's selection of assorted canapes, pinwheels and tea sandwiches, tea cookies and scones, Rainforest Alliance coffees and assorted teas

DOUGHNUTS AND COFFEE

chef's assortment of doughnuts,
Rainforest Alliance coffees and assorted teas

VEGGIE BREAK

hummus, baba ghanoush, pita chips,
vegetable crudites, ranch and blue cheese dipping sauces,
Rainforest Alliance coffees and assorted teas

NAMASTE

assorted grab-and-go granola bars, nut bars, power bars, granola and fruit yogurt parfaits, Rainforest Alliance coffees and assorted teas

AFTERNOON MUNCHIES

assorted bags of chips, pretzels and popcorn, Chex Mix, cans of soda and bottled water

ADIRONDACK AUTUMN

(Seasonal Availability)

local farm cider doughnuts, housemade apple turnovers, whole new york apples and local pears, house-made trail mix, new york apple cider, Rainforest Alliance coffees and assorted teas

MEETING BREAK SELECTIONS

EXTENDED SERVICE BREAK PACKAGES

HALF DAY

Unlimited Rainforest Alliance Coffees, Assorted Teas

Saratoga Bottled Water and Assorted Soft Drinks

(Replenishment service for four hours)

ALL DAY

Unlimited Rainforest Alliance Coffees, Assorted Teas

Saratoga Bottled Water And Assorted Soft Drinks

(Replenishment service for up to eight hours)

À LA CARTE BREAK SELECTIONS

- Coffee Cakes
- Putnam's Chips and Dip
- Garden Vegetable Sticks with Ranch Dip
- Seasonal Fruit Display
- Mini bagels
- Cookies
- Brownies



BUFFET LUNCH SELECTIONS

INCLUDED IN ALL LUNCH BUFFETS

Rainforest Alliance-certified coffees and assorted teas

Lunch buffets are for 1.5 hours of service

CLASSIC DELI BUFFET

Minimum 25 guests

Garden Salad

Assorted Dressings

Macaroni Salad

Smoked Turkey, Cheddar, Arugula, Tomato,
Mayo, Hoagie Roll

Roast Beef, Swiss Cheese, Green Leaf, Red Onion,
Tomato, Horseradish Mayo, Rye Marble

Black Forest Ham, American Cheese, Pickle, Tomato,
Honey-Mustard, Kaiser Roll

Hummus And Roasted Vegetable Wrap

Kosher Dill Pickles

Putnam's Homemade Chips

Fresh-Baked Cookies And Brownies

Rainforest Alliance Coffees, Assorted Teas And Water

DELI BOXED LUNCH

Minimum 25 guests

Turkey, Cheddar Cheese, Lettuce, Tomato, Kaiser Roll

Roast Beef, Provolone Cheese,
Lettuce, Tomato, Kaiser Roll

Ham, Swiss Cheese, Lettuce, Tomato, Kaiser Roll

Hummus And Roasted Vegetable Wrap

Mayonnaise and Mustard Condiment Packets

Whole Local Apple

Bag of Potato Chips

Choice of Cookie or Fudge Brownie

Bottled Saratoga Water

*Our culinary team will prepare an estimated number
of each sandwich if specific counts are not provided.*

OFF THE GRILL

Minimum 25 guests

Classic Caesar Salad

Potato Salad

Seedless Watermelon

All-Beef Nathan's Hot Dogs

Certified Angus Beef Burgers and Veggie Burgers

Grilled Barbecue Chicken

Assorted Toppings

lettuce, tomato, onion, sauerkraut, sweet pickle relish,
cheddar cheese, ketchup, mustard, mayonnaise

Putnam's Chips

Fresh-Baked Cookies and Brownies

DELI ENHANCEMENTS

*Can be added to any of the above packages,
priced per item, per person*

GOURMET SOUPS

Tomato Basil

Vegetarian Minestrone

Potato Leek

Butternut Squash

Pasta Fagioli With Italian Sausage

GOURMET WRAPS

Egg Salad

Tuna Salad

Chicken Salad

GOURMET SANDWICHES

French Dip

Focaccia Caprese

Three-Cheese Grilled Cheese
wheatberry bread

BEVERAGES

Assorted Cans of Soda and
Saratoga bottled water \$5
Iced tea & Lemonade \$5

BUFFET LUNCH SELECTIONS

SOUP AND SALAD BUFFET

Minimum 25 guests

Choice of two soups and garden salad bar offerings listed below

INCLUDED

Artisanal Breadsticks and Freshly Baked Breads

Fresh-Baked Cookies And Brownies

CHOOSE TWO SOUPS

Tomato Basil

Vegetarian Minestrone

Potato Leek

Butternut Squash Bisque

Pasta Fagioli

italian sausage

White Chicken Chili

CHEF'S GARDEN SALAD BAR

arcadian mixed greens, romaine hearts, baby spinach
grape tomatoes, english cucumbers, shaved red onion,
shredded carrots, sliced black olives, julienne bell peppers,
chopped broccoli, diced hard boiled eggs, grilled chicken,
applewood smoked bacon crumbles, house croutons,
candied walnuts, dried fruits, pepita seeds
shredded asiago, shaved parmesan, shredded cheddar
cheese, assorted housemade dressings

PUTNAM'S CUSTOM LUNCH BUFFET

Minimum 25 guests

CHOOSE ONE LEAFY SALAD

Hearts of Romaine Caesar

Greek Chopped Salad

Garden Salad
assorted dressing

CHOOSE ONE COMPOSED SALAD

Cheddar Broccoli Ranch

Kale, Quinoa and Chevre

Mediterranean Pasta
assorted veggies

Loaded Bacon Potato

CHOOSE TWO ENTRÉES

Add \$5 for an additional entrée choice

Monkfish

butter-braised

Strip Loin Roll

au jus

Brined Pork Loin

Chicken Saltimbocca

Chicken Thighs
pesto marinade

Campanelle
cipollini onion, spinach, mushrooms,
cherry tomato

CHOOSE TWO SIDES

Grilled Onion,
Smashed Yukon Potatoes

Herb Rice Pilaf

Garlic-Whipped Yukon Potatoes

Seasonal Vegetables

Charred Green Beans

Broccolini
brown butter

Grilled Cauliflower

CHOOSE TWO DESSERTS

Strawberry Shortcake Layer Cake

Chocolate Tuxedo Layer Cake

Assorted Dessert Bars

Assorted Cookies

Chocolate Flourless Torte

Sorbet

BUFFET LUNCH SELECTIONS

PLATED EXECUTIVE LUNCH

Minimum 15 guests

Plated lunches include Rainforest Alliance-certified coffees and assorted teas

CHOOSE ONE STARTER

Greek Salad

baby spinach, feta, roasted red pepper,
kalamata olives, greek dressing

Tomato Bisque

crème fraîche

Pasta Fagioli

italian sausage

CHOOSE ONE VEGETARIAN ENTRÉE

Wild Mushroom Ravioli \$35

sage cream, blistered grape tomatoes

Grilled Eggplant and Portobella Napoleon \$35

fresh basil

Cauliflower Steak \$35

roasted red pepper coulis,
chef's selection of accompaniments

CHOOSE TWO PROTEIN ENTRÉES (PRESELECTED 14 DAYS PRIOR)

Braised Beef Medallions \$46

cabernet demi-glace

Grilled NY Strip Steak \$45

caramelized cipolini demi-glace

Pork Tenderloin \$38

roasted apple and fennel

Herb-encrusted Chicken \$36

cranberry jus lie

Chicken Oscar \$38

asparagus, boursin cheese, hollandaise sauce

Seared Atlantic salmon \$42

blood orange beurre blanc

DESSERTS (CHOOSE ONE):

Flourless Chocolate Cake

Tiramisu

New York-Style Cheesecake

Strawberry Shortcake Layer Cake

Chocolate Tuxedo Layer Cake



RECEPTION SELECTIONS

Priced per 50 pieces

COLD HORS D'OEUVRES

Vegetable Antipasto Skewer
marinated artichoke, mozzarella, sun-dried tomato,
fresh basil, balsamic glaze

Tomato Bruschetta
balsamic glaze, parmesan shard

Sriracha Deviled Eggs
flying fish roe, cilantro

Tuna Poke Spoon
Nori, spicy chili aioli, wonton crisp

Shrimp Cocktail Shooter
Bloody Mary cocktail sauce

Fig Prosciutto and Gorgonzola Flatbread
balsamic glaze

Chicken BLT Salad
phyllo cup

Herbed Chèvre Endive Petal
Candied walnut

Buckwheat Blini
salmon caviar, crème fraîche

Chicken & Liver Pâté
housemade crostini

HOT HORS D'OEUVRES

Bacon-Wrapped Scallops
whisky bourbon glaze

Beef Wellington
chive crème fraîche

Mini Crab Cakes
sauce remick

Chicken Cordon Bleu
Whole grain mustard, chardonnay cream

Chicken Brochette
chicken skewers, candied onion aioli

Franks En Croute
pale ale mustard sauce

Tomato Soup Shooters
grilled cheese bites

Vegetable Spring Roll
sweet chili sauce

Beef Empanada
avocado crema, pico de gallo

Buffalo Chicken Tempura Bites
blue cheese

Lamb Lollipops
mint chimichurri

Falafel Bites
tzatziki

PLATTERS AND DISPLAYS

ARTISAN CHEESES
local and imported cheeses, traditional accoutrements

FRESH VEGETABLE CRUDITÉS
raw and pickled vegetables, buttermilk ranch

FRUIT AND BERRY DISPLAY
honey yogurt dipping sauce

TUSCAN ANTIPASTO
italian charcuteries, provolone, mozzarella cheese,
marinated and roasted vegetables, focaccia bread

PUTNAM'S SIGNATURE CHIPS AND DIP
signature seasoned potato chips, house-made ranch dip

ROASTED GARLIC HUMMUS
toasted pita, olive oil

GRILLED AND ROASTED VEGETABLE BOARD
asparagus, eggplant, zucchini, yellow squash, cajun sweet
potato, green goddess dip

CHEF-ATTENDED STATIONS

Minimum 25 guests

CARVING ACTION STATIONS

Served with assorted breads and butter

Rosemary Honey Turkey Breast
cranberry sauce, homestyle gravy

Maple and Spice Virginia Ham
whole grain honey mustard

Herb-Roasted Sirloin
horseradish aioli

Rosemary-Encrusted Beef Tenderloin
horseradish aioli

Prime rib au jus
horseradish aioli

Chinese five-spice roasted pork loin
sweet soy glaze

Salmon en croute
capers, lemon dill aioli

SIGNATURE ACTION STATIONS

THE GIDEON PASTA

Cavatappi and Campanelle

Grilled Chicken and Italian Sausage

Cipollini Onion and Baby Spinach

Chunky Roasted Tomato Ragout and Herb Cheese Sauce

CHOPPED SALAD BAR

Romaine, Baby Kale, Arcadian Mixed Green

Grilled Chicken, Chilled Shrimp, Sliced Steak Strips

Hard Boiled Eggs, Tomato, Cucumber, Carrots, Blue Cheese
Crumbles, Chickpeas, Shredded Cheddar Cheese,
Feta Crumbles, Craisins, Sunflower Seeds,
Housemade Croutons

Balsamic Vinaigrette, Ranch, Caesar, Green Goddess

Garlic Breadsticks

VIVA LA TACORIA

Soft or Hard Taco Shell

Carne Asada and Chicken Adobo

Lettuce, Tomatoes, Sour Cream, Guacamole,
Arroz Amarillo, Arroz Puebla, Salsa Verde, Salsa Roja,
Pinto Beans, Black Beans, Cheddar Cheese,
Fresh Jalapeño, Cilantro

STIR FRY

Lo Mein and Steamed Basmati Rice

Mushrooms, Bok Choy, Carrots, Broccoli, Water Chestnuts,
Grilled Chicken, Baby Shrimp, Roasted Cashews, Ginger,
Scallion, Szechuan and Teriyaki Ginger Sauces,
Soy and Sesame Oil

BURGER SLIDER BAR

Tomato, Onion, American Cheese, Cheddar Cheese, Pickle,
Mayonnaise, Balsamic Aioli



BUFFET DINNER SELECTIONS

INCLUDED IN ALL DINNER BUFFETS

Rainforest Alliance-certified coffees and assorted teas

Dinner buffets are for 1.5 hours of service

BROADWAY

Minimum 25 guests

Artisan Rolls
whipped butter

Tomato Basil Soup

Garden salad
carrots, cucumbers, tomatoes, house vinaigrette

Herb-Rubbed Chicken Breast
mushroom jus lié

Grilled Mahi-Mahi
romesco, lemon-herb quinoa

Penne Aglio É Olio
broccoli, parmesan

Blistered Green Beans

Country Carrot Cake

CANFIELD

Minimum 25 guests

Artisan Rolls
whipped butter

Spinach and Arugula Salad
gorgonzola, dried cranberries, walnuts, apple vinaigrette

Penne Pasta Marinara
parmesan cheese

Seared Top Sirloin
pan jus

Seared Chicken Breast
lemon, basil, artichoke heart

Atlantic Salmon
romesco

Roasted Red Bliss Potatoes

Steamed Broccoli Florets

New York Vanilla Bean Cheesecake

UNION

Minimum 25 guests

Artisan Rolls
whipped butter

Greek Salad
baby iceberg lettuce, pepperoncini, kalamata olives,
roasted red pepper, feta, greek vinaigrette

Scallop Potato Au Gratin

Classic Chicken Parmesan

Atlantic Salmon
white wine butter, caramelized cipollini

Slow-Cooked Beef Ragu
Toasted orzo

Caramelized Broccolini
garlic oil

Tiramisu

YADDO

Minimum 25 guests

Artisan Polls
whipped butter

Grilled Vegetable Salad
arugula, chickpeas, herb vinaigrette

Wild Mushroom Ravioli
arugula, tomato, caramelized onion, sherry cream

Pan-Seared Chicken Breast
sun-dried tomato, wild mushroom ragu

Roast Strip Loin
horseradish cream, demi-glace

Swordfish Putanesca
tomatoes, capers, parsley, kalamata olives

Rice Pilaf Amandine

Grilled Asparagus
Chocolate Flourless Cake

PLATED DINNER SELECTIONS

Choice of one first course and one dessert course option, Rainforest Alliance-certified coffee and assorted teas
Additional courses available for an extra charge per person.

FIRST COURSE SELECTIONS

Choose one appetizer, soup or salad

APPETIZERS

Tomato Caprese

fresh mozzarella, basil, saratoga olive oil, balsamic

SOUPS

New England Clam Chowder

Tomato Bisque

housemade croutons

Tuscan White Bean

Butternut Squash Bisque

crema

SALADS

House Garden Salad

cucumber, tomato, carrot, house vinaigrette

Classic Caesar Salad

grape tomatoes, croutons, housemade dressing

Spinach and Strawberry Salad

toasted walnuts, goat cheese, citrus vinaigrette

Iceberg Wedge

grape tomatoes, onion straws, chopped bacon,
buttermilk blue cheese dressing

Arugula Salad

shaved fennel, mandarin, poached pears,
candied pepitas, white balsamic vinaigrette

SIGNATURE DUETS

Choose one

Strip Medallion and Seared Scallops

Choron Sauce

Gingered Pork Tenderloin and Szechwan Shrimp

Vegetable stir fry, basmati rice

Stuffed Chicken Oscar and Crab Cakes

asparagus, couscous, honey-carrots, bearnaise

ENTRÉE SELECTIONS

Preselected choice of three
(two protein and one vegetarian)*

*Entrées served with appropriate accompaniment
and fresh vegetables*

Grilled New York Strip Steak market price

rosemary cabernet demi-glace

Brined Pork Loin

grilled peach

Chicken Saltimbocca

shaved prosciutto, fontina and sage, sauce Madeira

Chicken Breast

stuffed with artichoke and spinach

Smoked Paprika Salmon

tzatziki

Lobster-Stuffed Sole Filet

bearnaise, asparagus, snap peas

Grilled Cauliflower "Steak"

mushroom duxelles, sauté

Campanelli

spinach, cipollini, figs, sage butter

Eggplant Rollatini

ricotta, parmesan, marinara

PLATED DESSERTS

Choose one

Peanut Butter Pie

chocolate graham cracker crust, peanut butter mousse,
chopped peanut butter cups

Country Carrot Cake

raisin and walnut spice cake, cream cheese frosting

Vanilla Bean Cheesecake

graham cracker crust, raspberry sauce

Chocolate Flourless Cake

whipped cream, raspberry sauce

German Chocolate Cake

coconut, caramel drizzle

**Counts of each entrée selection is required 14 days prior to event date.*

BEVERAGE PACKAGES

SILVER PACKAGE

One hour of service. Additional charge per person for each additional hour of service.

LIQUORS

New Amsterdam vodka
New Amsterdam gin
Cruzan rum
Sauza Blanco tequila
Dewar's White Label scotch
Jameson Irish whisky
Evan Williams bourbon

BEERS

Budweiser
Coors Light
Heineken
Sierra Nevada IPA
Hazy Little Thing
White Claw Seltzer

WINES

Mionetto Avantgarde prosecco
Sea Sun chardonnay By Caymus
Ecco Domani pinot grigio
Rickshaw cabernet sauvignon

GOLD PACKAGE

One hour of service. Additional charge per person for each additional hour of service.

LIQUORS

Sky vodka
Tanqueray gin
Bacardi rum
Captain Morgan spiced rum
Espolon Blanco tequila
Jack Daniel's whisky
Jameson Irish whisky
Dewar's scotch
Larceny bourbon

BEERS

Budweiser
Miller Lite
Corona Extra
Stella Artois
Heineken
Common Roots IPA
Good Fortune
High Noon Seltzer

WINES

Mionetto Avantgarde prosecco
Chalk Hill chardonnay
Ecco Domani pinot grigio
Decoy cabernet sauvignon

PLATINUM PACKAGE

One hour of service. Additional charge per person for each additional hour of service.

LIQUORS

Tito's vodka
Tanqueray gin
Bacardi rum
Casa Noble Blanco tequila
Jack Daniel's whisky
Dewar's scotch
Bulleit bourbon
Jameson Irish Whiskey

BEERS

Budweiser
Miller Lite
Corona Extra
Stella Artois
Sam Adams
Heineken
Northway Brewery IPA
"Avenue of the Pine"
High Noon Seltzer

WINES

Mionetto Avantgarde prosecco
Raeburn Sonoma chardonnay
Ruffino Aqua di Venus pinot grigio
Kim Crawford sauvignon blanc
La Jolie Fleur rosé
Sebastiani cabernet sauvignon

Add one signature cocktail to the packages above, utilizing one liquor from the respective package for an additional charge.

BEER, WINE AND SODA HOUSE PACKAGE

One hour of service. Additional charge per person for each additional hour of service.

BEERS

Budweiser
Miller Lite
Corona Extra
Stella Artois
Heineken
Sierra Nevada IPA
Hazy Little Thing
White Claw Seltzer

WINES

Mionetto Avantgarde prosecco
Sea Sun chardonnay By Caymus
Ecco Domani pinot grigio
Rickshaw cabernet sauvignon

BEER, WINE AND SODA CALL PACKAGE

One hour of service. Additional charge per person for each additional hour of service.

BEERS

Budweiser
Miller Lite
Corona Extra
Stella Artois
Sam Adams
Heineken
Common Roots IPA
Good Fortune
High Noon Seltzer

WINES

Mionetto Avantgarde prosecco
Chalk Hill chardonnay
Ecco Domani pinot grigio
Decoy cabernet sauvignon

BEVERAGE PACKAGES

CONSUMPTION BAR

*Fully stocked bar, serving your choice of house, call or premium spirits, wines and beers.
Charges are based on the actual number of drinks served. Pricing does not include tax and operations charge.*

Silver Spirits
Silver Wine
Domestic Beer
Platinum Spirits
Platinum Wine

Imported Beer
Gold Spirits
Gold Wine
Mineral Water
Soda

CHILDREN'S BEVERAGE PACKAGE

One hour of service
Entire evening of service

Cordial, liquor and spirit-free pricing available upon request

*Wine selection is subject to change based on availability.
While every effort will be made to accommodate special requests, an additional fee may apply.*

The Gideon Putnam 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.

