

# 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 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 the 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, Natural Selection, Saratoga Apple) across eastern New York. Our chefs and managers have visited the 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](http://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, based on availability and seasonality.

An operations charge of 22% 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 7% 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  
GideonPutnam.com



# BREAKFAST SELECTIONS

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## ALL BREAKFAST BUFFETS INCLUDE

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

*Priced Per Person (does not include tax and gratuity)*

## CONTINENTAL BREAKFAST *(MINIMUM 10 GUESTS)*

Seasonal Whole Fresh Fruit

Fruit Preserves, Flaky Croissants, Coffee Cakes, Breakfast Breads & Assorted Muffins

NY-Style Bagels & Plain and Flavored Cream Cheese, Butter

Assorted Yogurts, House Honey Roasted Granola, Berries & House Selection Cereals

## EXECUTIVE CONTINENTAL *(MINIMUM 25 GUESTS)*

Seasonal Whole Fresh Fruit

Fruit Preserves, Flaky Croissants, Coffee Cakes, Breakfast Breads & Assorted Muffins

NY - Style Bagels & Plain and Flavored Cream Cheese, Butter

Assorted Yogurts, House Honey Roasted Granola & House Selection Cereals

Egg & Roasted Red Pepper Breakfast Burrito

## PUTNAM'S BREAKFAST BUFFET *(MINIMUM 25 GUESTS)*

Seasonal Whole Fresh Fruit & Fresh Fruit Salad

Fruit Preserves, Flaky Croissants, Coffee Cakes, Breakfast Breads & Assorted Muffins

NY-Style Bagels & Plain and Flavored Cream Cheese, Butter

Assorted Yogurts, House Honey Granola & House Selection Cereals

Scrambled Eggs, Roasted Breakfast Potato Medley, Smoked Bacon & Pork Link Sausage

Cinnamon Swirl French Toast

## BREAKFAST ENHANCEMENTS

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### SMOKED SALMON DISPLAY

Capers, Lemons, Red Onion, Lemon Wedges, Cream Cheese

### HARD BOILED EGGS

### IRISH OATMEAL

Cinnamon, Dried Fruits, Almonds, Granola

### BREAKFAST SANDWICHES

Chef's Choice of Assorted Breakfast Sandwiches

### EGGS BENEDICT

Canadian Bacon, Poached Egg, English Muffin, Hollandaise Sauce

### CLASSIC GIDEON EGG FLORENTINE BENEDICT

Spinach, Fire Roasted Tomato, Poached Egg, English Muffin, Hollandaise Sauce

### MADE TO ORDER OMELET STATION

Peppers, Onions, Mushrooms, Tomatoes, Ham, Cheddar Cheese

\*\*Uniformed attendant required at \$125 each (1 per 50 guests, for a 1.5 hour service)



# MEETING BREAK SELECTIONS

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*Priced Per Person (does not include tax and gratuity) Breaks are available for 1 hour of service.*

## COFFEE SERVICE

Rainforest Alliance Certified Coffees, Tazo Teas

## BEVERAGE BREAK SERVICE

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

## THEMED BREAK SELECTIONS

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### MILK & COOKIES

Display of Assorted House Chewy Cookies, Blondies and Fudge Brownies with Ice Cold Local Milk & Rich Chocolate Milk

### PICK ME UP

Iced Coffee Station, Flavored Syrups, Redbull™ Energy Drinks, 5 Hour Energy™ Shots, Assorted Biscotti, Short Bread, Rainforest Alliance Coffees, Tazo Teas

### SMOOTHIE STAND

Whole Fruit & Berry Display, Assorted Fruit, Granola & Yogurt Parfaits, Chef's Signature Smoothies, Rainforest Alliance Certified Coffees, Tazo Teas

### MINGLE A MOMENT

White Bean Dip, Olive Tapenade, Pita Chips, Seasonal Fruit & Berry Display, Garden Vegetable Sticks, Ranch & Blue Cheese Dipping Sauces, Rainforest Alliance Certified Coffees, Tazo Teas

### BALLPARK

Soft Pretzels & Nacho Cheese, Buttered Popcorn & Cracker Jacks, Mini Franks Wrapped in Puffed Pastry, Mustard Rainforest Alliance Certified Coffees, Tazo Teas

### SCHOOL'S OUT

Peanut Butter & Jelly Sandwiches, New York State Apples, Chewy Granola Bars, Goldfish Crackers, Putnam's Kettle Chips Rainforest Alliance Certified Coffees, Tazo Teas

### NAMASTE

Seasonal Whole Fruit & Fruit Salad, House Honey Granola, Yogurt and Fresh Seasonal Berry Parfaits, Yogurt Dipped Pretzels, Assorted Kind Bars™, Saratoga Bottled Water, Rainforest Alliance Certified Coffees, Tazo Teas, Infused Cucumber Mint Water

### TAVERN

Putnam's Chips & Onion Dip, Garden Vegetable Crudites & Ranch Dip, Bar Snack Mix Rainforest Alliance Certified Coffees, Tazo Teas

### ADIRONDACK AUTUMN

Granola Bars, Kind Bars™, Trail Mix with Dried Fruit & Nuts, Chef Selection of Fruit Smoothies, New York State Apple Slices Rainforest Alliance Certified Coffees, Tazo Teas



## MEETING BREAK PACKAGES

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*Priced Per Person (does not include tax and gratuity)*

### HALF DAY *(Replenishment Service for 4 Hours)*

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

### HALF DAY PREMIUM *(Replenishment Service for 4 Hours)*

Unlimited Rainforest Alliance Certified Coffees, Tazo Teas, Saratoga Bottled Water & Assorted Soft Drinks  
Continental Breakfast Buffet Service

### ALL DAY *(Replenishment Service for 8 Hours)*

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

## A LA CARTE BREAK SELECTIONS

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Rainforest Alliance Certified Coffees, Tazo Teas

Chilled Orange, Cranberry, Apple Juices

Assorted Soft Drinks & Saratoga Bottled Water

Whole Fresh Fruit

Fruit-Filled Danish & Croissant

Sliced Coffee Cakes

Freshly Baked Breakfast Breads

Granola & Nutri-Grain™ Bars

Kind Bars™

Assorted Cookies

Putnam's Chips & Dip

Garden Vegetable Sticks with Ranch Dressing

Blondies and Fudge Brownies

Seasonal Fruit Display

NY - Style Bagels, Plain and Flavored Cream Cheese, Butter

Ice Cream Novelties

*Break Menus are priced for one hour of service unless otherwise noted.*

*Chef to make substitutions when seasonal items are unavailable.*



# LUNCH SELECTIONS

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## ALL LUNCH BUFFETS INCLUDE

Rainforest Alliance Certified Coffee, Tazo Tea & Iced Tea

*Priced Per Person (does not include tax and gratuity)*

## CLASSIC DELI *(MINIMUM 10 GUESTS)*

GARDEN SALAD WITH ASSORTED DRESSINGS

NEW POTATO, APPLEWOOD BACON & ROASTED ONION SALAD

HOUSE SMOKED TURKEY BREAST

Cheddar, Leaf Lettuce, Tarragon Mayo, Rustic Wheat

SMOKED HONEY HAM

Lettuce, Tomato, Swiss, Mustard, Country White Bread

SHAVED ROASTED BEEF

Arugula, Horseradish Cream, Multigrain Bread

PORTOBELLO MUSHROOM

Oven-roasted Tomatoes, Creamy Ricotta, Arugula, Whole Wheat Wrap

All Deli Buffets Include Individual Bags of Kettle Potato Chips, Dill Pickles, Cookies, Brownies

## NEW YORK DELI *(MINIMUM 10 GUESTS)*

ROMAINE CAESAR SALAD

Parmesan Cheese and Toasted Herb Croutons

BEAN SALAD

Crisp Vegetables and White Balsamic Vinaigrette

GERMAN STYLE POTATO SALAD

Warm Bacon, Mustard, Red Bliss Potatoes

BULGUR TABBOULEH SALAD

Roasted Artichokes & Roasted Red Pepper Vinaigrette

TUNA SALAD

Lettuce, Tomato, Onion, Whole Wheat Tortilla

SHAVED ROAST BEEF

Arugula, Horseradish Cream, Multigrain Bread

CHICKEN ROMANO WRAP

Lettuce, Tomato, Romano, Plain Tortilla

CAPRESE

Tomato, Mozzarella, Fresh Basil, Sun Dried Tomato Aioli, Focaccia Roll

All Deli Buffets Include Individual Bags of Kettle Potato Chips, Dill Pickles, Cookies, Brownies



# SOUP & SALAD LUNCH BUFFET

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*(A minimum of 25 guests is required)*

## DELI BOXED LUNCH

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### DELI BOXED LUNCH *(MINIMUM 10 GUESTS)*

Choice of Classic Deli Sandwich, Empire Apple  
Bagged Potato Chips, Double Chocolate Fudge Brownie  
Bottled Saratoga Water

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

### DELI ENHANCEMENTS

Choice of One Soup  
New England Clam Chowder, French Onion, Tomato Basil, Minestrone, Broccoli Cheddar, Potato Apple, Beef Chili  
Choice of One Hot Sandwich  
Grilled Pastrami and Swiss, French Dip  
Additional Cold Sandwich  
Assorted Cupcakes

### SOUP & SALAD BUFFET

Fresh Artisan Rolls with Whipped Butter Pearls  
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

TOMATO BASIL

MINESTRONE

BROCCOLI CHEDDAR

POTATO APPLE

TEXAS STYLE BEEF CHILI

### 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  
House Champagne Vinaigrette Dressing



# LUNCH BUFFET

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(A minimum of 25 guests is required)

*Priced Per Person (does not include tax and gratuity)*

## ALL LUNCH BUFFETS INCLUDE

Rainforest Alliance Certified Coffees, Tazo Tea & Iced Tea

## MAKE YOUR OWN LUNCH BUFFET

Choice of Two Cold Salads, Choice of Two Entrées, Choice of Two Side Dishes, Choice of Two Desserts

Add \$3 for additional entree choice.

### SALAD SELECTIONS

#### WEDGE SALAD

Iceberg, Roma Tomatoes, Sweet Corn, Pancetta, Blue Cheese Dressing

#### CAESAR SALAD

Romaine, Cherry Tomato, Croutons, Parmesan, House Caesar Dressing

#### GREEK SALAD

Greens, Cherry Tomatoes, Onion, Olives, Feta, Herb Vinaigrette

#### ROTINI SALAD

Rotini Pasta, Roasted Vegetables, Sundried Tomato Pesto

#### CAPRESE SALAD

Heirloom Tomatoes, Mozzarella Cheese, Basil, Extra Virgin Olive Oil

#### PEARL PASTA SALAD

Saffron, Onion, Vegetables, Arugula, Herbs, Feta, Herb Vinaigrette

#### GERMAN POTATO SALAD

Potatoes, Bacon, Celery, Carmelized Onions, Mustard Vinaigrette

#### HOUSE GARDEN SALAD

Greens, Cucumber, Tomato, Onion, Carrot, House Vinaigrette

### ENTRÉE SELECTIONS

#### CHICKEN SUPREME

Caramelized Fennel, Chicken Glace

#### KING SALMON FILET

Tomato Relish

#### NEW YORK STRIP FILET

Horseradish Cream

#### CIDER BRINED PORK LOIN

Bourbon Spiced Apples

#### CHICKEN PICCATA

Lemon Caper Butter Sauce, Artichoke Hearts

#### COD LOIN VERACRUZ

Tomatoes, Green Olives, Jalapenos, Oregano

#### BEEF STROGANOFF

Vegetables, Braised Short Rib, Egg Noodles, Sour Cream

#### VEGETABLE LASAGNA

Ricotta Cheese, Fresh Tomatoes, Mozzarella

### SIDE DISHES

#### ROASTED FINGERLING POTATOES

#### CREAMY PARMESAN RISOTTO

#### CHEESE TORTELLINI WITH GORGONZOLA CREAM

#### ISRAELI COUSCOUS

#### WHIPPED POTATOES

#### BROCCOLINI SAUTEED WITH GARLIC OLIVE OIL

#### GREEN BEANS ALMONDINE

#### CAULIFLOWER GRATIN

#### SEASONAL VEGETABLE MELANGE

## DESSERT SELECTIONS

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Assorted Petite Tartlets, Mini Cheesecake Bites, Chocolate Layered Cake, Flaky Apple Turnovers



# PLATED EXECUTIVE LUNCH

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## ALL PLATED LUNCH MENUS INCLUDE

Rainforest Alliance Certified Coffee, Tazo Tea & Iced Tea

(A minimum of 15 guests is required)

*Priced Per Person (does not include tax and gratuity)*

## STARTERS *(CHOOSE ONE)*

### WEDGE SALAD

Crumbled Blue Cheese, Bacon, Diced Tomato, Buttermilk Blue Cheese Dressing

### HEARTS OF ROMAINE SALAD

Parmesan Cheese, Cherry Tomato, Toasted Herb Croutons, House Caesar Dressing

### BABY SPINACH SALAD

Goat Cheese, Cranberries, Red Onion, Lemon Poppy Seed Dressing

### CREAMY TOMATO SOUP

Goat Cheese Creme, Garlic Croutons

### TUSCAN STYLE MINISTRONE SOUP

Cannellini Bean, Seasonal Vegetable, Plum Tomato

## ENTRÉES *(CHOOSE UP TO TWO PRE-SELECTED ENTRÉES)*

### COULOTTE STEAK

Spanish Red Bliss Potato, Grilled Asparagus, Cabernet Demi Glace

### SHORT RIBS

Butternut Squash Farro, Roasted Broccolini

### PORK TENDERLOIN

Brown Butter Gnocchi, Broccoli Florets, Cherry Cabernet Jus Lie

### CHICKEN BREAST

Roasted Garlic Mashed Potatoes, Grilled Asparagus, Marsala Demi Glace

### SALMON

Sweet Corn, Cilantro, Lime, Quinoa, Charred Broccoli, Avocado Creme

### COD LOIN

Roasted Cauliflower, Grilled Asparagus, Sauce Veracruz

### ROASTED CAULIFLOWER "STEAK"

Farro "Risotto", Seasonal Vegetable, Roasted Red Pepper Coulis

## DESSERTS *(CHOOSE ONE)*

Flourless Chocolate Cake

Tiramisu

Lemon Raspberry Torte

NY Style Cheesecake

Black Forest Cake





# HORS D'OEUVRES

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(Price per 50 pieces)

## COLD

### TOMATO BOURSIN CROSTINI

Herbed Goat Cheese, Heirloom Tomato, Basil Puree

### DEVEILED EGG

Whipped Yolk, Hackleback Caviar, Pickled Red Onion, Crispy Caper

### BEET CROSTINI

Whipped Feta, Red & Yellow Beets, Pickled Red Onion

### VEGETABLE ANTIPASTO SKEWERS

Saratoga Olive Oil, Balsamic Reduction

### TUNA POKE

Crispy Wonton, Pickled Ginger

### SHAVED BEEF CROSTINI

Paper Thin Beef, Creme Fraiche, Caviar, Crostini

### BUFFALO BITES

Celery, Carrot, Blue Cheese, Buffalo Sauce, Phyllo Shell

### PROSCIUTTO WRAPPED FIGS

Ewes Blue Stuffed

### SMOKED SALMON & CUCUMBER CANAPÉS

Dill Creme Fraiche

### CHICKEN LIVER PATE

Mini Brioche, Pickled Red Onion, Creme Fraiche, Chive

## HOT

### PORK POT STICKERS

Sweet Chili Sauce

### BACON-WRAPPED SCALLOPS

Romesco Sauce

### COCONUT CHICKEN FRITTERS

Honey Pineapple Puree

### BEEF WELLINGTON

Braised Short Rib, Puff Pastry, Creme Fraiche, Chive

### ARTICHOKE SPINACH

Artichoke, Spinach Dip, Tartlet Shell

### MINI CRAB CAKES

Cajun Remoulade, Cornichon

### LOBSTER CORN FRITTERS

Basil Mayonnaise

### STEAMED DUMPLINGS

Sweet Soy Ponzu

### EGGPLANT PARMESAN BITE

Fried Eggplant, Fresh Mozzarella, Marinara

### GRILLED LAMP POPS

Rosemary Onion Compote

### PEPPER STEAK QUESADILLAS

Guacamole

### BEEF FRANKS IN PASTRY

Mustard Sauce



# PLATTERS & DISPLAYS

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(Price per 50 pieces)

## CHEF'S SELECTION OF ARTISAN CHEESES

Mixed NYS Cheeses Along With Imported Chef Selected Cheeses

## FARM FRESH VEGETABLE CRUDITÉS

Celery, Carrot, Broccoli, Cauliflower, Bell Pepper, Zucchini, Squash, Grape Tomatoes, Buttermilk Ranch

## FRUIT & BERRY DISPLAY

Fresh Sliced Cantaloupe, Honeydew, Watermelon, Pineapple, Blueberries, Blackberries, Strawberries & Raspberries

## TUSCAN ANTIPASTO

Prosciutto, Capicola, Sopressata, Salami, Marinated Artichokes, Olives, Roasted Red Peppers, Fresh Mozzarella, Provolone, Pepperoncini, Anchovies

## CHILLED SEAFOOD DISPLAY

Tiger Shrimp, New Zealand Mussels, Cape Cod Oysters on Half Shell, Fresh Citrus, Cocktail Sauce

## PUTNAM'S CHIPS & DIP

Our Restaurant's Signature Potato Chips with French Onion Dip

## HUMMUS

Stone-Ground Chickpea Hummus, Extra Virgin Olive Oil, Fresh Herbs, Toasted Pita Points, Balsamic Reduction

## SUSHI

Assorted Chef's Selection Sushi, Fresh Citrus, Wasabi, Pickled Ginger, Soy & Sweet Chili

## BREAD BAR

Grilled & Baked Artisan Dipping Breads

Assorted Flavored Saratoga Olive Oils & Vinegars, Sea Salts & Spices



# CHEF ATTENDED STATIONS

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(A minimum of 25 guests is required)

## CARVING ACTION STATIONS

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Includes bread service; prices are per person, plus an additional \$125 chef fee per 50 guests per hour

### FARM TO FORK

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

### CITY BUTCHER BLOCK

Herb-Encrusted Beef Tenderloin, Horseradish Creme  
Yellowfin Tuna, Sesame Glaze  
New York Strip Loin, Cabernet Jus Lie  
Prime Rib, Horseradish Cream, Bordelaise

## SAUTÉ ACTION STATIONS

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Includes bread service; prices are per person, plus an additional \$125 chef fee per 50 guests per hour

### PASTA

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

### STIR FRY

Pad Thai Rice Noodles & Steamed Basmati Rice  
Roasted Red Bell Peppers, Caramelized Onions, Broccoli Florets, Carrots, Water Chestnuts  
Chicken, Shrimp, Pork, Scallion, Ginger, Bok Choy, Bean Sprout  
Sweet Chili, Teriyaki & Peanut Sauces

### RISOTTO

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

### OYSTERS AND CAVIAR

Fresh Oysters  
Cocktail Sauce, Lemon, Caper, Champagne Mignonette  
Hackleback Caviar, Salmon Caviar  
Blinis, Creme Fraiche



# DINNER SELECTIONS

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(A minimum of 25 guests is required)

All Dinner Buffets Include Rainforest Alliance Certified Coffees, Tazo Tea & Iced Tea  
*Priced Per Person (does not include tax and gratuity)*

## WELLNESS

Hearty Minestrone Soup - Vegetables, White Beans, Tomato Broth  
Fava Bean Salad - Pecorino Cheese, Arugula, Honey Mustard Vinaigrette  
Herb Rubbed Chicken Breast - Mushroom Jus Lie  
Coriander Salmon Filet - Puttanesca Sauce (Plum Tomato, Caper, Basil, Kalamata Olive)  
Mushroom Ravioli - Leek Fennel Cream  
Long Grain Wild Rice - Shrimp, Roasted Squash Salad  
Chef's Choice of Vegetable  
Goat Cheese Panna Cotta - Berry Compote

## TUSCANY

Rosemary Focaccia & Whipped Butter  
Baby Iceberg Lettuce - Pepperoncini, Kalamata Olive, Roasted Red Pepper, Provolone, House Vinaigrette  
Caprese Salad - Heirloom Tomato, Fresh Mozzarella, Basil  
Pan Seared Chicken Breast - Mushroom Marsala Sauce  
Mahi Mahi - Roasted Cherry Tomato, Balsamic, Cipollini Onions, White Wine Thyme Sauce, Creamy Parmesan Risotto  
Crispy Broccolini - Garlic Infused Olive Oil  
Tiramisu

## GIDEON

Assorted Artisan Rolls & Whipped Butter  
Garden Salad - Mixed Green, Carrot, Cucumber, Cherry Tomato, House Vinaigrette  
Seasonal Fresh Fruit Salad  
Pasta Marinara - Penne Pasta, Marinara, Parmesan Cheese  
Top Sirloin - Au Jus  
Seared Chicken Breast - Lemon, Basil, Artichoke Hearts  
Salmon - Steamed White Rice, Ponzu  
Roasted Red Bliss Potato & Steamed Broccoli Florets  
NY Vanilla Bean Cheesecake & Country Carrot Cake

## YADDO

Assorted Artisan Rolls & Whipped Butter  
Grilled Seasonal Vegetable Salad - Arugula, Chickpeas, Bulgur, Herb Vinaigrette  
Watermelon Salad - Arugula, Red Onion, Kalamata Olive, Feta, Orange Champagne Vinaigrette  
Potato Gnocchi - Brown Butter, Sage, Butternut Squash  
NY Strip Steak - Horseradish Cream, Demi Glace  
Roasted Lemon Herb Chicken - Lemon Thyme Butter  
Cod Loin Puttanesca - Plum Tomato, Caper, Kalamata Olive, Basil  
Idaho Steak Fries & Grilled Lemon Asparagus  
Vanilla Pastry Cream Fruit Tarts, Chocolate Flourless Cake



# DINNER SELECTIONS, CONTINUED

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(A minimum of 25 guests is required)

All Dinner Buffets Include Rainforest Alliance Certified Coffees, Tazo Tea & Iced Tea

## THE HUDSON

Artisan Loaf Breads & Whipped Butter

Tomato Mozzarella Salad - Heirloom Tomato, Fresh Mozzarella, Basil, Saratoga Olive Oil

Nut & Berry Salad - Mixed Greens, Carrots, Cucumbers, Seasonal Berries, Walnuts, Bleu Cheese, Champagne Orange Vinaigrette

Roast Beef Tenderloin, Rosemary Fingerling Potatoes, Baby Carrots, Bordelaise Sauce

Pan-Seared Organic Chicken Breast, Cous Cous, Roasted Broccoli & Cauliflower, Chicken Glace

Pan-Fried Trout, Charred Bok Choy, Brown Butter

Mushroom Ravioli, Arugula, Tomato, Caramelized Onion & Sherry Cream Sauce

Rosemary Fingerling Potatoes & Buttered Baby Carrots

Saratoga Apple Tarts with Whipped Cream, Chocolate Mascarpone Cheesecake

## GRAND UNION

Assorted Artisan Rolls &, Saratoga Olive Oils

Marinated Tomato & Cucumber Salad

Rotini Pasta Salad - Cucumber, Red Onion, Roasted Red Bell Pepper, Feta Cheese, Herb Vinaigrette

Certified Angus Prime Rib, Cabernet Demi-Glace

Peking Duck, Orange Thyme Jus

Halibut Veracruz, Plum Tomato, Jalapeno, Green Olive, Oregano, Asparagus, Green Bean

Lobster Ravioli, Sauce Newburgh

Potatoes Dauphinoise, Roasted Zucchini, Yellow Squash

Opera Cake, Butter-Roasted Peach Crème Brulee

## NORTH COUNTRY CLAM BAKE

Corn Bread & Whipped Butter

Apple Waldorf Salad, Southern Style Cole Slaw

Steamed Countneck Clams & Clarified Butter

Grilled Sweet Italian Sausage

Roasted Coleman Farms Chicken, House BBQ Sauce

Butter-Baked One-and-a-Half-Pound Maine Lobsters

Molasses Baked Beans, Salt Potatoes, Corn on the Cob

Sliced Compressed Watermelon

Strawberry Shortcake with Whipped Cream



# PIZZA PARTY

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(A minimum of 25 guests is required)

## All Pizza Party Buffets Include

Rainforest Alliance Certified Coffees, Tazo Tea & Iced Tea; 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

### 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

### MEAT LOVERS LOVE

Salami, Bacon, Capicola, Pepperoncinis, Provolone, Fire-Roasted Tomato Sauce

### PESTO SHRIMP

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

## CHOICE OF TWO CHICKEN WINGS

Buffalo

Bar-B-Que

Sweet Chili Lime

Garlic Parmesan

Southwest Carolina

Honey Pineapple



# AMERICAN COOK OUTS

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## All Bar-B-Que Buffets Include

Rainforest Alliance Certified Coffee, Tazo Tea & Iced Tea

Fresh Artisan Rolls with Whipped Butter Pearls

(A minimum of 25 guests is required)

*Priced Per Person (does not include tax and gratuity)*

## OFF THE GRILLE

### SALADS

Garden Salad, Potato Salad, Southern Style Coleslaw

### FRUITS & VEGETABLES

Seedless Watermelon & Corn on the Cob

### ENTRÉE

All-Beef Hot Dogs, 8oz. Certified Angus Beef Burgers, Marinated Chicken Breast

### CONDIMENT DISPLAY

Lettuce, Tomato, Onion, Sauerkraut, Sweet Pickle Relish, Cheddar Cheese, Ketchup, Mustard & Mayonnaise

### DESSERT

Warm Berry Cobbler & Vanilla Whipped Cream

## SOUTHERN BAR-B-QUE

Buttermilk Biscuits

### SALADS

Traditional Macaroni Salad, Romaine Caesar Salad, Southern Style Coleslaw

### VEGETABLES

Brown Sugar Baked Beans & Corn on the Cob

### ENTRÉE

Hickory Smoked Barbecue Pulled Pork, Crispy Fried Chicken

### CONDIMENT DISPLAY

Lettuce, Tomato, Onion, Sauerkraut, Sweet Pickle Relish, Cheddar Cheese, Ketchup, Mustard & Mayonnaise

### DESSERT

Seasonal Fruit Pie, Whipped Chantilly Cream, Sweet Potato Pie

## BAR-B-QUE ENHANCEMENTS

Italian Sausage Served with Peppers & Onions

St. Louis-Style Bar-B-Que Ribs

Pulled Pork Shoulder

Country-Style Mac & Cheese

Corn Bread

Lobster



# PLATED DINNERS

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Pricing includes choice of one first course and one dessert course option.

Additional courses subject to an additional \$6 per person fee.

*Priced Per Person (does not include tax and gratuity)*

## FIRST COURSE SELECTIONS (CHOOSE ONE)

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### APPETIZERS

#### THREE-CHEESE RAVIOLI

Roasted Red Pepper Pesto, Micro Sprouts

#### RISOTTO

Broccolini, Caramelized Onion, Parmesan Cheese

#### CAJUN AHI TUNA

With Wakame

### SOUPS

#### NEW ENGLAND CLAM CHOWDER

Classic Creamy Potato Soup, Massachusetts Clams

#### TOMATO BASIL

Crushed Tomatoes, Basil Chiffonade

#### CHILLED GAZPACHO

Fresh Cilantro

#### TUSCAN WHITE BEAN

Seasonal Vegetables, Braised Greens, Plum Tomatoes

#### BUTTERNUT SQUASH BISQUE

Toasted Pumpkin Seeds

### SALADS

#### HOUSE GARDEN SALAD

Mixed Baby Greens, Cucumber, Tomato, Red Onion,

Shredded Carrot

White Balsamic Vinaigrette

#### CAESAR SALAD

Hearts of Romaine, Cherry Tomato, House Croutons,

Parmesan Cheese

House Caesar Dressing

#### NUT & BERRY SALAD

Mixed Baby Greens, Strawberries, Blueberries, Walnuts,

Bleu Cheese, Orange Champagne Vinaigrette

#### TOMATO MOZZARELLA SALAD

Sliced Heirloom Tomatoes, Fresh Mozzarella Cheese, Basil,

Extra Virgin Olive Oil, Aged Balsamic

#### BABY WEDGE SALAD

Baby Iceberg Slice, Roma Tomatoes, Sweet Corn, Pancetta,

Bleu Cheese, Buttermilk Blue Cheese Dressing

#### PANZANELLA SALAD

Roma Tomato, Red Onion, Fresh Mozzarella, Garlic Croutons,

Balsamic, Basil, Extra Virgin Olive Oil





## PLATED DINNERS, CONTINUED

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Pricing includes choice of one first course & one dessert course option.

Additional courses subject to an additional \$6 per person fee.

*Priced Per Person (does not include tax and gratuity)*

### ENTRÉE SELECTION (CHOOSE THREE)

#### GRILLED NY STRIP STEAK

Concord Grape Demi-Glace

#### SHORT RIBS

Sofrito

#### MUSTARD FENNEL RUBBED PORK LOIN

Bourbon Spiced Apples, Au Jus

#### BAKED CHICKEN SALTIMBOCCA

Shaved Prosciutto, Mozzarella & Sage,  
Madeira Wine Sauce

#### MEDITERRANEAN CHICKEN BREAST

Lemon, Caper, Artichokes, Basil

#### PAN-ROASTED DUCK BREAST

Orange Thyme Jus Lié

#### PAN-SEARED SALMON FILET

Dill-Citrus Beurre Blanc

#### HALIBUT

Tomato Caper Provencal & Sweet Chili Glaze

#### CAULIFLOWER STEAK

Beet Romesco, Farro "Risotto"

#### RATATOUILLE STUFFED PEPPER

Eggplant, Squash, Peppers, Hazelnuts, Tomato

### SIGNATURE DUETS

#### ROASTED FILET MIGNON & LOBSTER TAIL

Garlic & Herb Duchesse Potatoes, Baby Bok Choy & Steamed Carrots, Hotel Maître D' Butter

#### GRILLED NY STRIP STEAK & TIGER SHRIMP SKEWER

Walnut Risotto, Bacon Braised Swiss Chard, Brie Cream

#### ROASTED FILET MIGNON & MARYLAND CRAB CAKE

Roasted Fingerling Potatoes, Grilled Asparagus, Garden Herb Curry Aioli

#### PAN-SEARED ORGANIC CHICKEN BREAST & TIGER SHRIMP SKEWER

Lemon Parsley Cous Cous, Brown Butter Haricot Vert, Garlic Cream Sauce



# PLATED DESSERTS

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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

## OPERA CAKE

Hazelnut Sponge Cake, Coffee Buttercream, Chocolate Ganache

## INDIVIDUAL STREUSEL PIES

Choice of Raspberry, Peach, Apple, or Blueberry

Add a la Mode - \$2

## CHOCOLATE FLOURLESS CAKE

Whipped Cream, Raspberry Sauce

## CHOCOLATE MOUSSE

Marbled Chocolate Cups, Whipped Cream

## LEMON MERINGUE PIE

Vanilla Shortbread



# BEVERAGE PACKAGES

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A \$350.00 minimum is required for all bars. 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.

## HOUSE PACKAGE BAR

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

Beers: *Bud, Bud Light, Coors Light, Labatt, O'Doul's Non-Alcoholic*

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

\$18.00 per person, one hour of service

\$4.00 per person for each additional hour of service

House Brands are subject to change

## CALL PACKAGE BAR

Liquors: *Titos Vodka, Beef Eater 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, Labatt, Michelob Ultra, Corona, O'Doul's Non-Alcoholic*

Wines: *14 Hands Chardonnay, Ruffino Pinot Grigio, 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 Gin, Bacardi Rum, Captain Morgan's Rum, Patron Reposado Tequila, Crown Royal Whisky, Johnnie Walker Black Scotch, Maker's Mark Bourbon*

Beers: *Bud, Bud Light, Labatt, Michelob Ultra, Corona, Heineken, Sam Adams, O'Doul's Non-Alcoholic*

Wines: *Jacobs Creek Chardonnay, Estancia Pinot Grigio, Blackstone Merlot, Casa Lapostolle 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 & SODA HOUSE PACKAGE BAR

Beers: *Bud, Bud Light, Coors Light, Labatt, O'Doul's Non-Alcoholic*

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

\$16.00 per person, one hour of service

\$4.00 per person for each additional hour of service

## BEER, WINE & SODA CALL PACKAGE BAR

Beers: *Bud, Bud Light, Coors Light, Labatt, Michelob Ultra, Corona, O'Doul's 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

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## CONSUMPTION BAR

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

House Spirits  
House Wine  
House/Domestic Beer  
Call Spirits  
Call Wine  
Imported Call Beer  
Premium Spirits  
Premium Wine  
Mineral Water  
Soda

## CHAMPAGNE/SPARKLING WINE

Freixenet Brut (House)  
Domaine St. Michelle

## OTHER

Champagne Punch  
Non-Alcoholic Sparkling Grape Juice  
Cordials and Liqueurs

## 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; an additional fee may apply.

