

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). "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

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

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

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

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

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

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

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

(A minimum of 25 guests is required)

DELI BOXED LUNCH

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

(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

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



PLATED EXECUTIVE LUNCH

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

(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

(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

(A minimum of 25 guests is required)

CARVING ACTION STATIONS

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

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

(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

(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

(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

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

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)

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

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

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

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

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.

