



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 Group Services Staff 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 Resort 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 and Saratoga Apple) 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. 15% of this operations charge is distributed as gratuity to the employees providing service to the event. The remaining 7% of the operations charge is not considered gratuity and will be retained by DNC 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

Cinnamon swirl French toast with maple syrup

Waffles with fruit syrup

Pancakes with maple syrup

BREAKFAST ENHANCEMENTS

Priced per person unless noted

- Petite fours
- Fruit smoothie, choice of mixed berry or strawberry banana
- Assorted cold cereals, served with a variety of dairy and non-dairy milks
- Oatmeal, served with cinnamon, brown sugar and assorted dried fruits
- Southern-style grits, served with butter and cheddar cheese
- Biscuits & gravy, sausage gravy with Southern-style buttermilk biscuits
- Breakfast burrito, scrambled cage-free eggs, cheddar cheese, peppers, onions, and choice of bacon or sausage
- Housemade quiches
Lorraine, bacon, white onion, Swiss cheese & Florentine, spinach, tomato and Parmesan cheese
- Chef-attended omelet station, omelets made to order using ham, bacon, sausage, mushrooms, onions, tomatoes, peppers, spinach, feta and cheddar cheeses
- Mimosa beverage station, orange juice, mango juice, pineapple juice, cranberry juice, assorted fruit garnishes, house prosecco, sparkling Saratoga water

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)

Saratoga Apple cider doughnuts, housemade apple turnovers, whole New York apples and local pears, housemade trail mix, 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



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 10 guests

Garden salad with assorted dressings
Macaroni salad
Roasted turkey, cheddar cheese, lettuce, tomato, cranberry aioli on a kaiser roll
Roast beef, provolone cheese, lettuce, tomato, Russian dressing on a kaiser roll
Ham, swiss cheese, lettuce, tomato, honey mustard on a 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 10 guests

Turkey, cheddar cheese, lettuce and tomato on a kaiser roll
Roast beef, provolone cheese, lettuce and tomato on a kaiser roll
Ham, Swiss cheese, lettuce and tomato on a kaiser roll
Hummus and roasted vegetable wrap
Mayonnaise and mustard condiment packets on the side
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

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 on wheatberry bread

BEVERAGES

Assorted cans of soda and
Saratoga bottled water
Iced tea & lemonade

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 with 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 house-made dressings

PUTNAM'S CUSTOM LUNCH BUFFET

Minimum 25 guests

CHOOSE ONE LEAFY SALAD

Hearts of romaine Caesar
Greek chopped salad
Garden salad with assorted dressing

CHOOSE ONE COMPOSED SALAD

Cheddar broccoli ranch
Kale, quinoa and chevre
Mediterranean pasta with assorted veggies
Loaded bacon potato

CHOOSE TWO ENTRÉES

Add \$5 for an additional entrée choice

King salmon filet
Sliced sirloin
au jus
Cornbread-stuffed pork loin
Chicken marsala
Grilled chicken bruschetta
with balsamic glaze
Sun-dried tomato pesto tortellini
with artichokes
Italian manicotti

CHOOSE TWO SIDES

Roasted fingerling potatoes
Wild rice pilaf
Whipped potatoes
Red bliss smashed potatoes
Seasonal vegetable medley
Green beans almondine
Broccolini with garlic oil
Cauliflower gratin

CHOOSE TWO DESSERTS

Strawberry shortcake layer cake
Chocolate tuxedo layer cake
Assorted dessert bars
Assorted cookies

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

Butternut squash bisque

Crème fraîche

Pasta fagioli with Italian sausage

CHOOSE ONE VEGETARIAN ENTRÉE

Wild mushroom ravioli

Sage cream, blistered grape tomatoes

Grilled eggplant and portobella mushroom napoleon

Fresh basil

Cauliflower steak

Roasted red pepper coulis

Chef's selection of accompaniments

CHOOSE TWO PROTEIN ENTRÉES (PRESELECTED 14 DAYS PRIOR)

Braised Beef Medallions

Cabernet demi-glace

Grilled NY Strip Steak

Caramelized cipolini demi-glace

Pork Tenderloin

Roasted apple and fennel

Herb-encrusted chicken

Cranberry jus lie

Chicken Oscar

Asparagus, Boursin cheese, hollandaise sauce

Seared Atlantic salmon

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

Guacamole deviled eggs
Fresh cilantro

Tuna poke spoon
Nori, spicy chili aioli, wonton crisp

Shrimp cocktail shooter
Bloody Mary cocktail sauce

Fig prosciutto and gorgonzola flatbread
Clover honey

Chicken BLT salad
Phyllo cup

Boursin endive petal
Candied walnut

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
Cranberry aioli

Franks en croute
Pale ale mustard sauce

Tomato soup
Grilled cheese shooters

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 ENDLESS 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 and lemon dill aioli

SIGNATURE ACTION STATIONS

GOURMET PASTA

Farfalle pasta and cheese tortellini
Grilled chicken, Italian sausage
Roasted red peppers, sauteed onions, chopped broccoli,
blistered grape tomatoes, asiago cheese
Vodka, marinara and Alfredo sauces

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

MAC AND CHEESE

Cavatappi and shells
tossed in our house-made cheese sauce
Lump crab, pulled pork, deep-fried chicken
Siracha breadcrumbs, sherry breadcrumbs, tomatoes,
broccoli, cheddar cheese, asiago cheese, chives

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

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, raisins, sunflower seeds,
house-made croutons
Balsamic vinaigrette, ranch, Caesar, green goddess
Garlic breadsticks



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 dinner 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 dinner rolls
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

House-made croutons

Tuscan white bean

Butternut squash bisque

Crema

SALADS

House garden salad

Cucumber, tomato, carrot, house vinaigrette

Classic Caesar salad

Grape tomatoes, croutons, house-made 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

Grilled New York strip steak and seared sea scallops

Garlic herb butter

Grilled filet mignon and Maryland crab cake

Parsnip puree, roasted green beans, béarnaise

Chicken breast and beef medallions

Toasted Israeli couscous, honey-thyme carrots, Bordelaise

ENTRÉE SELECTIONS

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

*Entrées served with appropriate accoutrement
and fresh vegetables*

Grilled New York strip steak

Rosemary Cabernet demi-glace

Tuscan-grilled pork chop

Sun-dried tomato pesto

Chicken Saltimbocca

Shaved prosciutto, fontina and sage, sauce Madeira

Chicken breast

Cider chicken jus

Seared Atlantic salmon filet

Ginger Teriyaki glaze

Seafood stuffed sole

Sherry-herb breadcrumb, white wine butter sauce

Sazon cauliflower "steak"

Guajillo vinaigrette

Butternut squash ravioli

Roasted garlic béchamel

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
Camarena Silver tequila
Jack Daniel's whisky
Jameson Irish whisky
Evan Williams bourbon

BEERS

Budweiser
Miller Lite
Coors Light
Heineken 0.0

WINES

Proverb chardonnay
Freixenet blanc de blanc
Proverb cabernet sauvignon

GOLD PACKAGE

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

LIQUORS

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

BEERS

Budweiser
Miller Lite
Coors Light
Corona Extra
Stella Artois
Heineken 0.0

WINES

Mionetto Avantgarde prosecco
Wente Vineyards chardonnay
Rickshaw cabernet sauvignon

PLATINUM PACKAGE

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

LIQUORS

Grey Goose vodka
Tanqueray gin
Bacardi rum
Captain Morgan's rum
Casa Noble Blanco tequila
Jack Daniel's whisky
Dewar's scotch
Bulleit bourbon

BEERS

Budweiser
Miller Lite
Coors Light
Corona Extra
Stella Artois
Sam Adams
Heineken 0.0

WINES

Mionetto Avantgarde prosecco
Chalk Hill chardonnay
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

Bud
Miller Lite
Coors Light
Heineken 00

WINES

Wente Vineyards chardonnay
Ecco Domani pinot grigio
Rickshaw cabernet sauvignon
La Jolie Fleur rosé

BEER, WINE AND SODA CALL PACKAGE

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

BEERS

Bud
Miller Lite
Coors Light
Sam Adams
Corona
Heineken 00

WINES

Chalk Hill chardonnay
Ecco Domani pinot grigio
Sebastiani cabernet sauvignon
La Jolie Fleur rosé

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.*

Premium spirits \$11	Imported beer \$8
Premium wine \$11	Ultra premium spirits \$15
Domestic beer \$8	Ultra premium wine \$15
Super premium spirits \$13	Mineral water \$4
Super premium wine \$13	Soda \$4

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.

