

CONTINENTAL BREAKFAST

18/person, includes Coffee, Hot Tea, and Assorted Juices

Seasonal Fruit Salad
Assorted Yogurts
Assorted Breakfast Pastries

NEW ENGLAND BREAKFAST

25/person, includes Coffee, Hot Tea, and Assorted Juices

Bacon
Sausage
Scrambled Eggs
Home Fries
Seasonal Fruit
Assorted Breads

ROOSEVELT BRUNCH

38/person, includes Coffee, Hot Tea, and Assorted Juices

Seasonal Fresh Fruit Salad
Granola & Yogurt
Scrambled Eggs
Home Fries
Cinnamon Burst French Toast
Sausage & Bacon
House-Made Muffins
Bagels

ADDITIONS

8/person for each additional item

Yogurt & Granola
Oatmeal & Berries
Buttermilk Pancakes with Pure Maple Syrup
Cinnamon Burst French Toast with Crème Anglaise
House-Smoked Salmon

15/person for each additional item

Berkshire Baked Beans with Poached Eggs
Bagel & House-Smoked Salmon
Classic Eggs Benedict

HEALTHY ON-THE-GO

12/person

Seasonal Whole Fruit
Assorted Granola Bars

CIDER & DONUTS

12/person

Apple Cider Donuts
Hot & Cold Apple Cider

NANCY'S BREAK

15/person

Assorted Crudit 
Chickpea Hummus
NY Flatbreads

CINEMA

15/person

Popcorn
Pretzels
Assorted Candy Bars

COOKIE & BROWNIES

5/person

Assorted Cookies & Brownies

ADDITIONS

5/person per additional item

Whole Fruit
Fruit Skewers
Cookies
Brownies

BEVERAGES

Saratoga Springs Bottled, Water Still or Sparkling	8/each
Assorted Sodas	4/each
Coffee, Regular or Decaf	18/pot
	60/gallon

SALADS

12/person

Artisanal Greens, Arugula, Romaine; Croutons, Sunflower Seeds, Tomatoes, Cucumbers, Red Onion, Anchovies; Champagne Vinaigrette, Caesar Dressing

SOUPS

10/person

Seasonal Soup with Accompanying Garnish

12/person

New England Clam Chowder with Oyster Crackers

Both Soup & Salad, 16 or 18/person (soup or chowder)

BUILD YOUR OWN SANDWICHES

35/person, Served with Chips & Cookies, Coffee & Tea

Sliced Turkey, Ham, Roast Beef, Tuscan Vegetables; Sliced Tomatoes, Pickles, Red Onion, Artisanal Greens, Sliced Cheddar, American, and Swiss Cheeses; White Bread, Wheat Bread, Kaiser Rolls, Wraps

COMPOSED SANDWICHES

25/person, Served with Chips & Cookies, Coffee & Tea

Red Lion Inn Turkey Sandwich

Roast Beef, Cheddar, Horseradish Cream, Caramelized Onions, Baguette

Sliced Ham, Swiss, Garlic Dijonnaise, Arugula on Rye Bread

Grilled Vegetables, Swiss, Red Pepper Coulis on a Kaiser Roll

ENTRÉES

Choose two 38/person, Choose three 45/person,

Includes Chef's Choice of Starch & Seasonal Vegetable, Choice of Dessert, Coffee, Tea, and Assorted Soft Drinks

Grilled Chicken with Jus

Jack's Pot Roast with Mushroom Gravy

Grilled Salmon with Lemon Butter Caper Sauce

Chicken Pot Pie

Beer-Battered Haddock with Tartar Sauce

ADDITIONAL SIDES

Choose two 12/person, Choose three 16/person

Pasta Salad

Potato Salad

Fruit Salad

French Fries

Cole Slaw

Roasted Potatoes

Seasonal Vegetables

DESSERTS

10/person

Seasonal Fruit Cobbler

Cookies & Brownies

Chef's Choice Cupcakes *12/person*

HOT HORS D'OEUVRES

Stationary or Passed - minimum of 25 each

Seasonal Soup Shooter	3/each
Fried Green Tomatoes with Garlic Aioli	3/each
Miniature Quiche (Assorted, Chef's Choice)	3/each
Sausage-Stuffed Mushrooms with Roasted Tomato Sauce	4/each
Miniature Crab Cakes with Remoulade	5/each
Bacon-Wrapped Scallops with Lemon Aioli	5/each
Beef Wellington with Hollandaise	5/each

COLD HORS D'OEUVRES

Stationary or Passed - minimum of 25 each

Chilled Soup Shooter	3/each
Tomato Bruschetta	3/each
Crudit� Cup (Sliced Vegetables, Ranch)	3/each
Antipasto Skewer	4/each
Shrimp Cocktail Shooter	4/each
NE Turkey Dinner Crostini	5/each

PLATTERS

Stationary

Plowman's Platter <i>selection of assorted cured meats, cheeses, olives, pickled & grilled vegetables</i>	13/person
Crudit� <i>fresh cut vegetables, dip</i>	6/person
Freshly Cut Seasonal Fruit <i>selection of fresh cut seasonal fruit & berries</i>	8/person
Cheese and Crackers <i>selection of local and imported cheeses with crisp flatbread and crackers</i>	10/person

SALADS

12/person

Artisanal Greens, Arugula, Romaine
Croutons, Sunflower Seeds, Tomatoes, Cucumbers, Red Onion,
Anchovies
Champagne Vinaigrette, Caesar Dressing

SOUPS

10/person

Seasonal Soup with Accompanying Garnish

12/person

New England Clam Chowder with Oyster Crackers

Both Soup & Salad, 16 or 18/person (soup or chowder)

ENTRÉES

Choice of two 48/person; Choice of three 55/person

*Includes Chef's Choice of Starch & Seasonal Vegetable,
plus choice of dessert, coffee & tea, and assorted soft drinks*

Turkey Breast with Turkey Gravy & Stuffing

Jack's Pot Roast with Braised Vegetable Gravy

Pan-Seared Faroe Island Salmon with Red Pepper Coulis

Broiled Sole with Lemon Caper Sauce

Herb-Marinaded Grilled Chicken Breast with Lemon Butter Sauce

Roasted Half Chicken with Truffle Chicken Jus

Dijon-Crusted Roasted Pork Loin with Pan Jus

Braised Short Ribs with Onion Glaze

Seasonal Vegetarian Offering

Strip Steak with Sauce Choron *add 10/person*

Prime Rib, Demi & Horseradish Cream, Popovers *add 15/person*

CARVING STATION

60/person plus 75 for station attendant

Classic Prime Rib, Turkey, Leg of Lamb, or Ham; Rolls,
Horseradish Cream, Pan Jus, Green Beans and Mashed Potatoes

ADDITIONS

Choice of two 14/person, Choice of three 18/person

Grilled Vegetable Medley

Buttered Green Beans

Roasted Carrots

Rosemary Red Bliss Potatoes

Mashed Potatoes

Jasmine Rice

KID'S CORNER

18/child, menu for children

12 and under

Chicken Tenders

French Fries

Buttered Pasta

Fruit Salad

DESSERTS

Choose one option, add 7 for choice of two

Red Lion Inn Apple Pie
New York Style Cheesecake
with Berry Compote

Warm Fruit Crisp with Whipped Cream
Flourless Chocolate Cake
Traditional Tiramisu

SALAD

Build Your Own 12/person

Artisanal Greens, Arugula, & Romaine
Croutons, Sunflower Seeds, Tomatoes,
Cucumbers, Red Onion, Anchovies,
Champagne Vinaigrette & Caesar Dressing

Composed 12/person - Choice of One Salad

Arcadian Greens - Sunflower Seeds, Tomatoes,
Cucumbers, Red Onion, Champagne Vinaigrette

Caesar Salad - Romaine, Parmesan Cheese,
Pittsfield Rye Garlic Croutons, White
Anchovies, Caesar Dressing

Arugula - Dried Cranberries, Bleu Cheese,
Balsamic Vinaigrette, Smoked Almonds

Add Chicken 7/person, Add Salmon 10/person, Add Shrimp 10 /person

SOUP

Choice of One

Soup of the Day 10/person

served with accompanying garnish

New England Clam Chowder 12/person

New England Classic served with Oyster Crackers

BOTH SOUP & SALAD, 16 OR 18/PERSON

(SOUP OR CHOWDER); AS ENTRÉE STATION 22 OR 24

PASTA

40/person, plus 60 for a station attendant

Pasta - Cheese Tortellini, Penne, or Spaghetti

Sauces - Marinara, Cream Sauce, Olive Oil

Toppings - Shallots, Garlic, Tomatoes, Peppers, Olives, Scallions,
Grilled Chicken, Ground Beef, Shrimp

FREEDOM FROM WANT

50/person

Slow-Cooked Turkey Breast

Turkey Gravy

Stuffing

Buttered Green Beans

Roasted Carrots

Mashed Potatoes

Cranberry Sauce

FAR EAST COAST

50/person

General Tso's Chicken

Steamed Buns

Pot Stickers

Fried Rice, Choice of: Tofu, Chicken, or Shrimp

Pad Thai

Stir-Fried Sesame Vegetables

SOUTH OF THE BORDER

50/person

Seasoned Ground Beef
Tequila Chicken
Roasted Vegetables
Soft & Hard Taco Shells
Salsa
Shredded lettuce
Sour Cream
Queso Fresco

THE COOKOUT

55/person

BBQ Ribs
Dry-Rub Roasted BBQ Chicken
Hamburgers
Hot Dogs
Johnny Cakes
Potato Salad
Sliced Watermelon

SUNDAE BAR

15/person

Assortment of Local Ice Creams
Chocolate Sauce
Caramel Sauce
Maraschino Cherries
Mixed Berries
Nuts
Sprinkles
Whipped Cream

DESSERTS

Choose one option, add 7 for choice of two

Red Lion Inn Apple Pie
New York-Style Cheesecake with Berry Compote
Warm Fruit Crisp with Whipped Cream
Flourless Chocolate Cake
Traditional Tiramisu

BUFFET ENHANCEMENTS

**Before placing your order, please inform your server if a person in your party has a food allergy. These items are cooked to order and may be served raw or under-cooked. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*