

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 with Crème Anglaise
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

Locally-sourced Apple Cider Donuts
Hot & Cold Apple Cider

NANCY'S BREAK

15/person

Assorted Crudité
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

BEVERAGES

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

BUILD YOUR OWN SANDWICHES

25/person, Served with Chips & Cookies, Assorted Soft Drinks, 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, Assorted Soft Drinks, 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
Turkey Breast with Turkey Gravy & Stuffing
Grilled Salmon with Lemon Butter Caper Sauce
Chicken Pot Pie
Beer-Battered Haddock with Tartar Sauce
Seasonal Vegetarian Offering

ADDITIONAL SIDES

Choose a second option, add 6/person; Choose three, add 12/person
Pasta Salad
Fruit Salad
Cole Slaw
Seasonal Vegetables
Potato Salad
French Fries
Roasted Potatoes

DESSERTS

Choose one option; add 5 for choice of two
Seasonal Fruit Cobbler
Cookies & Brownies
Chef's Choice Cupcakes, *add 5/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
Vegetarian Spring Rolls with Ponzu	4/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>freshly cut vegetables, dip & flatbreads</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

*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.

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
make it a Carving Station, add \$125 flat fee
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; make it a Carving Station, add \$125 flat fee
Roast Ham or Leg of Lamb, *as a Carving Station*
add \$10/person, plus \$125 flat fee

ADDITIONAL SIDES

Choose a 2nd option, add 8/person; Choose three, add 12/person
Grilled Vegetable Medley
Buttered Green Beans
Roasted Carrots
Rosemary Red Bliss Potatoes
Mashed Potatoes
Jasmine Rice

KID'S CORNER

14 lunch, 18 dinner @ 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 9/person

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

Composed 9/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 9/person

served with accompanying garnish

New England Clam Chowder 12/person

New England Classic served with Oyster Crackers

BOTH SOUP & SALAD, 12 OR 14/PERSON

(SOUP OR CHOWDER); AS ENTRÉE STATION 18 OR 21

PASTA

40/person, plus 75 for 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 & Shredded Cheese
Limes
Flourless Chocolate Cake

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

10/person, 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

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