



Dinner Buffets



1 Payne Street Hamilton, N.Y. 13346

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315.824.2300

Dinner Buffet #1

Includes: Fresh baked bread and butter, coffee and tea service

Salads..... Choose one

MIXED GREENS with cherry tomatoes, shredded carrot, red onion and croutons, served with house red wine vinaigrette

CAESAR SALAD with creamy Caesar dressing, croutons and parmesan

Vegetable Choose one

SEASONAL VEGETABLES your choice of steamed, sautéed or oven roasted chef inspired seasonal vegetables

GREEN BEANS Almandine OR with stewed tomatoes and Italian herbs

PastaChoose one

BAKED VEGETARIAN ZITI

PENNE with vodka sauce

PRIMAVERA with alfredo sauce and farfalle

PRIMAVERA with olive oil, garlic and farfalle

Starch.....Choose one

ROASTED RED POTATOES WITH HERBS

WHIPPED POTATOES

Entrée Choose one

Add an entrée for an additional \$2.00pp

CHICKEN PARMESAN

CHICKEN PICCATA with lemon, capers and white wine

CHICKEN MARSALA with sautéed mushrooms in a rich marsala wine sauce.

SLOW ROASTED CHICKEN QUARTERS

ROASTED TURKEY WITH HOME STYLE GRAVY

SLICED YANKEE POT ROAST WITH GRAVY

VEGETARIAN LASAGNA



\$26.95 pp

~ Prices based on parties of 30 guests or more. Prices are subject to a 20% gratuity, 3% service charge and 8% sales tax Pricing is subject to market pricing and may change at any time. All menus are customizable according to taste and budget. ~



on the
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Dinner Buffet #2

Includes: Fresh baked bread and butter, coffee and tea service

Salads..... Choose two

MIXED GREENS with cherry tomatoes, shredded carrot, red onion and croutons, served with house red wine vinaigrette

CAESAR SALAD with creamy Caesar dressing, croutons and parmesan

DILL POTATO SALAD tender pieces of red potatoes dressed in a dill and mayonnaise dressing served in a lettuce cup

Vegetable Choose one

SEASONAL VEGETABLES your choice of steamed, sautéed or oven roasted chef inspired seasonal vegetables

GREEN BEANS Almandine OR with stewed tomatoes and Italian herbs

ROASTED BROCCOLI & CAULIFLOWER with butter crumb topping

MAPLE GLAZED CARROTS

PastaChoose one

BAKED VEGETARIAN ZITI

PENNE with vodka sauce

PRIMAVERA with alfredo sauce and farfalle

PRIMAVERA with olive oil, garlic and farfalle

Starch.....Choose one

ROASTED RED POTATOES WITH HERBS

WHIPPED POTATOES

HARVEST RICE ~ OR ~ PLAIN RICE

BAKED POTATO AU GRATIN

Entrée Choose one

Add an entrée for an additional \$3.00pp

CHICKEN PARMESAN

CHICKEN PICCATA with lemon, capers and white wine

CHICKEN MARSALA with sautéed mushrooms in a rich marsala wine sauce.

SLOW ROASTED CHICKEN QUARTERS

PORK LOIN WITH APPLE CHUTNEY

ROASTED TURKEY WITH HOME STYLE GRAVY

SLICED YANKEE POT ROAST WITH GRAVY

VEGETARIAN LASAGNA

SCROD CHRISTOPHER


\$30.95 pp

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Dinner Buffet #3

Includes: Fresh baked bread and butter, coffee and tea service
Display of crudité and domestic cheeses served with hummus, creamy dressing and crackers

Salads..... Choose two

- MIXED GREENS with cherry tomatoes, shredded carrot, red onion and croutons, served with house red wine vinaigrette
- CAESAR SALAD with creamy Caesar dressing, croutons and parmesan
- DILL POTATO SALAD tender pieces of red potatoes dressed in a dill and mayonnaise dressing served in a lettuce cup

Vegetable Choose one

- SEASONAL VEGETABLES your choice of steamed, sautéed or oven roasted chef inspired seasonal vegetables
- GREEN BEANS Almandine OR with stewed tomatoes and Italian herbs
- ROASTED BROCCOLI & CAULIFLOWER with butter crumb topping
- MAPLE GLAZED CARROTS

Pasta Choose one

- BAKED VEGETARIAN ZITI
- PENNE with vodka sauce
- PRIMAVERA with alfredo sauce and farfalle
- PRIMAVERA with olive oil, garlic and farfalle
- BOLOGNESE slow braised beef and pork with red wine and tomato

Starch..... Choose one

- ROASTED RED POTATOES WITH HERBS
- WHIPPED POTATOES
- HARVEST RICE - OR - PLAIN RICE
- BAKED POTATO AU GRATIN

Entrée Choose one

Add an entrée for an additional \$3.00pp

- CHICKEN PARMESAN
- CHICKEN PICCATA with lemon, capers and white wine
- CHICKEN MARSALA with sautéed mushrooms in a rich marsala wine sauce
- STUFFED CHICKEN BREAST with spinach & feta or ham & swiss
- SLOW ROASTED CHICKEN QUARTERS

- PORK LOIN WITH APPLE CHUTNEY
- ROASTED TURKEY WITH HOME STYLE GRAVY
- SLICED YANKEE POT ROAST WITH GRAVY
- VEGETARIAN LASAGNA
- MAPLE GLAZED ~OR~ TERIYAKI SALMON
- ROASTED SLICED TOP ROUND OF BEEF



\$37.95 pp

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Dinner Buffet #4

Includes: Fresh baked bread and butter, coffee and tea service
 Display of crudité and domestic cheeses served with hummus, creamy dressing and crackers
 Choice of three passed canapés from canapé list. (Not including \$3 canapés)

Served Salad..... Choose one

- MIXED GREENS with cherry tomatoes, shredded carrot, red onion and croutons. Served with house red wine vinaigrette
- CAESAR SALAD with creamy Caesar dressing, croutons and parmesan
- SPINACH SALAD with orange segments, feta, candied nuts and lemon vinaigrette

Vegetable Choose one

- SEASONAL VEGETABLES your choice of steamed, sautéed or oven roasted chef inspired seasonal vegetables
- GREEN BEANS Almandine OR with stewed tomatoes and Italian herbs
- ROASTED BROCCOLI & CAULIFLOWER with butter crumb topping
- MAPLE GLAZED CARROTS
- ROASTED ASPARAGUS

PastaChoose one

- BAKED VEGETARIAN ZITI
- PENNE with vodka sauce
- PRIMAVERA with alfredo sauce and farfalle
- PRIMAVERA with olive oil, garlic and farfalle
- VEGETABLE LASAGNA
- TRUFFLED MACARONI AND CHEESE

Starch.....Choose one

- ROASTED RED POTATOES WITH HERBS
- WHIPPED POTATOES
- HARVEST RICE ~ OR ~ PLAIN RICE
- BAKED POTATO AU GRATIN

Chicken.....Choose one

- CHICKEN PARMESAN
- CHICKEN PICCATA with lemon, capers and white wine
- CHICKEN MARSALA with sautéed mushrooms in a rich marsala wine sauce.
- SLOW ROASTED CHICKEN QUARTERS
- STUFFED CHICKEN BREAST with spinach & feta or ham & swiss

Seafood.....Choose one

- SCROD CHRISTOPHER
- MAPLE GLAZED ~OR~ TERIYAKI SALMON
- CRAB STUFFED SOLE

Beef.....Choose one

- SLICED YANKEE POT ROAST WITH GRAVY
- ROASTED SLICED TOP ROUND OF BEEF served with au jus and horseradish cream

Carving Station.....Upgrade

- CARVED TENDERLOIN ... \$13 PP
- PRIME RIB ... \$8 PP



\$46.95 pp

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