



Plated 3 Course

Dinner



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315.824.2300

Plated 3 Course Dinner

Include: Crisp green salad with house vinaigrette

Artisan bread and whipped butter

Display of crudité and domestic cheese served with hummus, creamy dressing and crackers

Choice of three passed canapés

Fresh brewed coffee and a selection of assorted teas

Entrees are accompanied by chef select vegetable and starch

Passed Canapés Choose three

STUFFED MUSHROOMS WITH SPINACH AND FETA

FRIED RISOTTO BALLS WITH ROMESCO SAUCE

SPANAKOPITA

DEVILED EGGS

PROSCIUTTO WRAPPED ASPARAGUS

PIGS IN A BLANKET

PROSCIUTTO WRAPPED CANTALOUPE

CAPRESE SKEWERS

ANTIPASTO SKEWERS

ASIAGO MUSHROOM TOAST

MINI TEA SANDWICHES cucumber, cream cheese, smoked
Salmon (optional) on rye bread

MINI- B.L.T. SLIDERS

FRIED MAC & CHEESE BALLS

ASSORTED MINI QUICHE

MINI CHEESEBURGER SLIDERS

BBQ PORK SLIDERS

CHICKEN KABOBS WITH PEANUT SAUCE

BEEF KABOBS WITH TZATZIKI SAUCE

TOMATO AND GOAT CHEESE BRUSCHETTA whipped goat

cheese spread on crostini and topped with marinated tomatoes

SALMON CAKES WITH DILL CREAM

BAKED BRIE AND RASPBERRY PUFFS

BELGIUM ENDIVE SPEARS with whipped goat cheese and fruit
compote

TOMATO GAZPACHO SHOOTERS with cilantro lime crème
fraiche

SMOKED SALMON ON CROSTINI with crème fraiche and chive

DUCK BREAST, BLACKBERRY JAM ON BRIOCHE TOAST

CRABCAKES WITH AIOLI SAUCE

BEEF TENDERLOIN CROSTINI topped with horseradish cream

RAINBOW FRUIT SKEWERS WITH YOGURT DIPPING SAUCE

VEGETABLE EGG ROLLS

BACON WRAPPED CHEESE STUFFED DATES

SEARED SESAME ENCRUSTED TUNA fried wonton and wasabi
lime sauce

FANCY GRILLED CHEESE aged cheddar, brie, apples and cara-
melized onions



~ 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
VILLAGE GREEN

COLGATE INN

Hamilton · New York



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Entrees Choose two

PAN ROASTED SALMON- served with choice of lemon dill butter sauce or chimichurri sauce, \$52

CRAB STUFFED SOLE- sole filets wrapped around seasoned crabmeat and finished with a hollandaise sauce, \$56

BACON WRAPPED SCALLOPS- four large scallops wrapped in bacon and finished with a tomato butter sauce, \$MRKT

HERB CRUSTED CRISPY TROUT- lightly brushed with Dijon mustard and topped with herbed breadcrumb, \$50

CHICKEN PICATTA- pan roasted boneless chicken breast topped with a lemon caper sauce, \$48

CHICKEN FRANCAISE- light breaded with a crispy breadcrumb and finished with a lemon thyme butter sauce, \$48

CHICKEN SALTIMBOCA- white wine lemon sage sauce with prosciutto and sundried tomatoes, \$49

HERB ROASTED CHICKEN- bone in, half of a chicken, slow roasted with herbs, \$48

STUFFED CHICKEN BREAST- (please select one) brie cheese and apple, spinach and gruyere, or mushroom and roasted red pepper, Cordon Blue – ham an Swiss \$50

PAN SEARED PORK LOIN- with apple compote, \$48

FILET MIGNON- grilled petit filet with a red wine demi glace, \$62

BEEF MEDALLIONS seared, tender beef medallions with choice of chimmichuri sauce or red wine demi glace, \$54

STRIP STEAK- grilled 10oz strip steak with a red wine demi glace, \$58

PRIME RIB- slow roasted 12oz cut served with natural jus and baked potato, \$62

VEGETABLE RISOTTO- Seasonal roasted vegetables with a light and creamy risotto, \$46

VEGGIE LASAGNA- layers of zucchini, yellow squash, and eggplant with lasagna noodles, tomato sauce and ricotta cheese, \$46

EGGPLANT ROULADE- oven roasted eggplant wrapped around fire roasted peppers and feta cheese, \$46

SURF & TURF- grilled petit filet with a broiled cold water lobster tail, \$MRKT

YANKEE POT ROAST- our signature dish of tender braised beef, creamy whipped potatoes, and tender root vegetables, \$50



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