



*Plated Dinner*

*Entrée Selections*



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# *Plated Dinner Entrée Selections*

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*Include: Crisp green salad with house vinaigrette  
Artisan bread and whipped butter  
Fresh brewed coffee and a selection of assorted teas  
Entrees are accompanied by chef select vegetable and starch*

**Entrée Selections** ..... *Choose two*  
*Add a third entrée for an additional \$3 per person*

- PAN ROASTED SALMON**- served with choice of lemon dill butter sauce or chimichurri sauce, \$32
- CRAB STUFFED SOLE**- sole filets wrapped around seasoned crabmeat and finished with a hollandaise sauce, \$36
- 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, \$30
- CHICKEN PICATTA**- pan roasted boneless chicken breast topped with a lemon caper sauce, \$28
- CHICKEN FRANCAISE**- light breaded with a crispy breadcrumb and finished with a lemon thyme butter sauce, \$28
- CHICKEN SALTIMBOCA**- white wine lemon sage sauce with prosciutto and sundried tomatoes, \$29
- HERB ROASTED CHICKEN**- bone in, half of a chicken, slow roasted with herbs, \$28
- STUFFED CHICKEN BREAST**- (please select one) brie cheese and apple, spinach and gruyere, or mushroom and roasted red pepper, Cordon Blue – ham an Swiss \$30
- PAN SEARED PORK LOIN**- with apple compote, \$28
- FILET MIGNON**- grilled petit filet with a red wine demi glace, \$42
- BEEF MEDALLIONS** seared, tender beef medallions with choice of chimichurri sauce or red wine demi glace, \$34
- STRIP STEAK**- grilled 10oz strip steak with a red wine demi glace, \$38
- PRIME RIB**- slow roasted 12oz cut served with natural jus and baked potato, \$42
- VEGETABLE RISOTTO**- Seasonal roasted vegetables with a light and creamy risotto, \$26
- VEGGIE LASAGNA**- layers of zucchini, yellow squash, and eggplant with lasagna noodles, tomato sauce and ricotta cheese, \$26
- EGGPLANT ROULADE**- oven roasted eggplant wrapped around fire roasted peppers and feta cheese, \$26
- 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, \$30



*~ 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. ~*

