



Wedding Packages



1 Payne Street Hamilton, N.Y. 13346

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catering@colgateinn.com

315.824.2300

Dinner Buffet #1

Includes: Vegetable, Cheese & Cracker Display, 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



\$31.95 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
VILLAGE GREEN

COLGATE INN

Hamilton · New York



Dinner Buffet #2

*Includes: Vegetable, Cheese & Cracker display, 4 passed canapés,
Fresh baked bread and butter, coffee and tea service*

Passed Canapés (Choose 4)

STUFFED MUSHROOMS
choice of sausage or spinach

FRIED RISOTTO BALLS

SPANAKOPITA

DEVEILED EGGS

PROSCIUTTO WRAPPED ASPARAGUS

MINI B.L.T. SLIDERS

TOMATO & GOAT CHEESE BRUSCHETTA

BBQ PORK SLIDERS

RAINBOW FRUIT SKEWERS
with yogurt dipping sauce

VEGETABLE EGG ROLLS

BACON WRAPPED CHEESE STUFFED DATES

BACON WRAPPED SCALLOPS

DUCK WONTONS
with sweet chili dipping sauce

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



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Dinner Buffet #2 continued

*Includes: Vegetable, Cheese & Cracker display, 4 passed canapés,
Fresh baked bread and butter, coffee and tea service*

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



\$39.95 pp

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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

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| STUFFED MUSHROOMS WITH SPINACH AND FETA | BEEF KABOBS WITH TZATZIKI SAUCE |
| FRIED RISOTTO BALLS WITH ROMESCO SAUCE | TOMATO AND GOAT CHEESE BRUSCHETTA whipped goat cheese spread on crostini and topped with marinated tomatoes |
| SPANAKOPITA | SALMON CAKES WITH DILL CREAM |
| DEVILED EGGS | BAKED BRIE AND RASPBERRY PUFFS |
| PROSCIUTTO WRAPPED ASPARAGUS | BELGIUM ENDIVE SPEARS with whipped goat cheese and fruit compote |
| PIGS IN A BLANKET | TOMATO GAZPACHO SHOOTERS with cilantro lime crème fraiche |
| PROSCIUTTO WRAPPED CANTALOUPE | SMOKED SALMON ON CROSTINI with crème fraiche and chive |
| CAPRESE SKEWERS | DUCK BREAST, BLACKBERRY JAM ON BRIOCHE TOAST |
| ANTIPASTO SKEWERS | CRABCAKES WITH AIOLI SAUCE |
| ASIAGO MUSHROOM TOAST | BEEF TENDERLOIN CROSTINI topped with horseradish cream |
| MINI TEA SANDWICHES cucumber, cream cheese, smoked Salmon (optional) on rye bread | RAINBOW FRUIT SKEWERS WITH YOGURT DIPPING SAUCE |
| MINI- B.L.T. SLIDERS | VEGETABLE EGG ROLLS |
| FRIED MAC & CHEESE BALLS | BACON WRAPPED CHEESE STUFFED DATES |
| ASSORTED MINI QUICHE | SEARED SESAME ENCRUSTED TUNA fried wonton and wasabi lime sauce |
| MINI CHEESEBURGER SLIDERS | FANCY GRILLED CHEESE aged cheddar, brie, apples and caramelized onions |
| BBQ PORK SLIDERS | |
| CHICKEN KABOBS WITH PEANUT SAUCE | |



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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

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 chimichurri 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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*S*tations Buffet

Includes: Artisan bread and whipped butter

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

Choice of six passed canapés

Fresh brewed coffee and a selection of assorted teas

Passed Hors D'oeuvres (Choose 6)

STUFFED MUSHROOMS

choice of sausage or spinach

FRIED RISOTTO BALLS

SPANAKOPITA

DEVEILED EGGS

PROSCIUTTO WRAPPED ASPARAGUS

MINI B.L.T. SLIDERS

CHILLED JUMBO SHRIMP

with traditional garnish

TOMATO & GOAT CHEESE BRUSCHETTA

BBQ PORK SLIDERS

RAINBOW FRUIT SKEWERS

with yogurt dipping sauce

VEGETABLE EGG ROLLS

BACON WRAPPED CHEESE STUFFED DATES

BACON WRAPPED SCALLOPS

DUCK WONTONS

with sweet chili dipping sauce

CRAB CAKES WITH AIOLI SAUCE

SESAME SEARED ENCRUSTED TUNA

with fried wonton and wasabi lime sauce

INCLUDES:

PASTA STATION

Choice of 2 Pastas: penne, farfalle or fusilli (+\$1.00 for cheese stuffed ravioli)

Choice of 3 sauces: marinara, alfredo, creamy tomato vodka, pesto or garlic and olive oil

(+\$1.00 for Bolognese - combination of beef and pork in a red wine tomato sauce)

SALAD STATION

CAESAR – crisp romaine, creamy Caesar dressing, garlic croutons, grated parmesan and anchovies on the side

MIXED GREENS- guest select from the following: grated carrot, sliced red onion, cherry tomatoes, shredded cheese, diced cucumber, croutons, bacon and olives

With a choice of ranch, blue cheese, Italian or red wine vinaigrette



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*S*tations Buffet

Includes: Artisan bread and whipped butter

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

Choice of six passed canapés

Fresh brewed coffee and a selection of assorted teas

CARVING STATIONS (CHOOSE 2): 13

ROASTED GLAZED HAM

TOP ROUND OF BEEF

Served medium unless otherwise specified

ROASTED PORK LOIN

ROASTED TURKEY BREAST

ROASTED LEG OF LAMB WITH GARLIC & ROSEMARY

UPGRADES

BEEF TENDERLOIN +\$5 PER PERSON

Served medium unless otherwise specified

PORCHETTA +\$4.50 PER PERSON

Pork loin wrapped in pork belly and roasted

Add another station to your buffet. Priced per person.

RAW BAR* \$ MARKET

Our Specialty! Using the freshest seafood and shellfish from our premier vendor in Boston, MA.

Domestic blue point oysters, Jonah crab claws, chilled jumbo shrimp, cocktail sauce, mignonette sauce, horseradish and lemons. All masterfully shucked to order for your guest to enjoy on an ice display.

**minimum of 30 people required for raw bars or an additional \$2.50 per person*

SUSHI STATION \$8 PER PERSON

Hand rolled California rolls, cucumber avocado rolls and spicy shrimp rolls with traditional garnishes of soy sauce, pickled ginger and wasabi.



\$49.95 pp

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