

\$50.00 per person

A 20% gratuity and a 3% service charge and applicable sales tax will be added to all food and beverage items.

Hors D' Oeuvres

Displayed:

International Display of Fresh Fruits, Vegetables and Gourmet Cheeses
featuring seasonal local fruits and vegetables, combined with the finest imported offerings accompanied by a selection of gourmet domestic and imported cheeses served with assorted crackers, sliced baked breads, pita chips, whole grain and Dijon mustards, hummus, ranch and dill dips

Cold Beef Tenderloin Display
featuring sliced Rare Premium Beef Tenderloin with horseradish sauce and Bernaise sauce

Shrimp Cocktail Display
featuring peeled and deveined shrimp poached in an Old Bay Bouillon served cold with lemons and cocktail sauce

Butlered: (your choice of four)

Spanikopita

Mini Quiche

Scallops wrapped in Bacon

Chicken Sate

Sesame or plain served with your choice of dipping sauce

Mini Beef Wellington

Bruschetta

oven dried tomato and goat cheese

Caramelized onion and parmesan tartlet

Crab Stuffed Mushroom Caps

Potato pancakes

with caviar and crème fraiche

Dinner Stations

Mediterranean Salad Station:

Grilled Mediterranean Vegetable Salad

Tomato, Basil and Mozzarella Salad

Farfalle Basil Pesto and Prosciutto Salad

Tapas Station:

Salmon in Shrimp Sauce

Cog Au Vin Chicken

Sun dried Tomato rissoto and Spinach

Carving Station

Our uniformed chef will carve the following:

Roast Breast of Turkey with cranberry mayo

Roast Top Round of Beef with horseradish sauce and au jus

Served with Parker-House rolls and condiments accompanied by chef's choice of potato

Dessert

Chef selected Seasonal Assorted Desserts

Coffee And Tea Service

Contact our Director of Sales and Catering for a price quote and to discuss your specific needs at 315.824.2300 or catering@colgateinn.com