

Prices are Per Person

First Courses

Shrimp Cocktail	\$11.00
Crab Cakes <i>on mesclun with saffron oil</i>	\$9.00
Grilled Marinated Quail <i>with Bitter Greens and Dried Apricot Coulis</i>	\$10.00
Lobster Bisque	\$6.00
Beer and Cheese Soup	\$4.00
Cream of Asparagus Soup	\$4.00
Baked Goat Cheese, Spinach and diced tomatoes in Pastry	\$7.00
Sliced Heirloom Tomato with Smoked Gouda and Basil Vinaigrette	\$7.00
Scallop Ceviche	\$8.00
Wild Mushroom Rissotto <i>with red pepper coulis</i>	\$7.00
Asparagus wrapped in Prosciutto <i>with chopped egg and béarnaise sauce</i>	\$7.00

Salad Courses

Mesclun Greens <i>with carrot and cucumber ribbons, choice of dressing</i>	\$4.00
Grilled Pear over Wilted Greens <i>with cranberry walnut vinaigrette</i>	\$5.00
Spinach salad <i>with warm bacon dressing, candied walnuts & pickled onions</i>	\$5.00
Grilled Marinated Tuna on Frisee <i>with sesame oil, lemon juice, garlic & soy</i>	\$11.00
Apple Walnut salad <i>with tarragon dressing in a radikio cup</i>	\$6.00

main courses on next page

COLGATE *Inn*

Build your own plate:

choose any sauce, one starch, served with a chef select vegetable

Beef *prices are per person*

Filet Mignon	\$31.00
N. Y. Strip	\$27.00
Roast Prime Rib	\$21.00

Sauce Choices:

*Red Wine Demi-Glace
Madeira and Truffle Sauce
Raspberry and Port Wine Vinaigrette*

Lamb *prices are per person*

Roast Rack	\$30.00
Pan Seared Loin	\$21.00
Sliced Top Round	\$19.00

Sauce Choices:

*Rosemary Demi-Glace
Tomato and Eggplant Ragout
Roasted Garlic Sauce
Green Herb Vinaigrette*

Chicken *prices are per person*

Grilled Breast	\$18.00
Pan Seared Breast	\$18.00

Sauce Choices:

*Stone Ground Mustard
Mushroom Cream
Fines Herb
Salsa Verde*

Fish *prices are per person*

Filet of Salmon	\$19.00
Stuffed Sole	\$19.00
Cornmeal Crusted Trout Filet	\$19.00
Grilled Marinated Swordfish Steak . . .	\$20.00

Sauce Choices:

*Lemon Dill Butter
Tomato Basil Cream
Green Herb Vinaigrette
Mussel Cream
Roasted Red Pepper
Lime Mango Vinaigrette
Pineapple Salsa*

Vegetarian

Grilled Vegetable Risotto	\$16.00
Penne Pasta	\$16.00
<i>with Sun Dried Tomato, Roasted Eggplant, Arugula and Roasted Garlic</i>	
Mediterranean Couscous	\$16.00
<i>with Capers, Greek Olives, Artichokes and Roasted Red Pepper</i>	

COLGATE *Inn*

Starch Choices

Potato:

Mashed with Butter and Cream

Mashed with Roasted Garlic

Mashed with Horseradish

Mashed with Parsnip

Potatoes Au Gratin

Herb Roasted Red Bliss

Risotto and Rice:

Basmati Rice Pilaf

Wild Rice

Parmesan Risotto

Crab Risotto

A 18% gratuity and a 3% service charge and applicable sales tax will be added to all food and beverage items.

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