



THE QUEENSBURY

# BREAKFAST BUFFET

Minimum of 10 guests

If less than 10 guests add an additional \$4/person

## CONTINENTAL \$10

Orange, Cranberry and Grapefruit Juices  
Bagels, Flavored and Plain Cream Cheese  
Freshly Baked Danish and Muffins

Freshly Brewed Coffee, Decaf and a Selection of Teas

## THE BOARD ROOM \$13

Orange, Cranberry and Grapefruit Juices  
Sliced Fresh Fruit, Individual Yogurts  
Bagels, Flavored and Plain Cream Cheese

Freshly Baked Danish, Muffins and Cinnamon Rolls  
Freshly Brewed Coffee, Decaf and a Selection of Teas

## THE FENIMORE \$14

Orange, Cranberry and Grapefruit Juices  
Sliced Fresh Fruit, Individual Yogurts  
Assorted Cold Cereals, 2% and Whole Milk  
Ham, Egg and Cheese Breakfast Sandwiches

Freshly Brewed Coffee, Decaf and a Selection of Teas

## SMART START \$16

Minimum of 15 guests

If Less than 15 guests add an additional \$4/person

Orange, Cranberry and Grapefruit Juices  
Sliced Fresh Fruit

Freshly Baked Danish and Muffins  
Country Fresh Scrambled Eggs

Choice of Applewood Smoked Bacon or Country Sausage  
Home Fried Potatoes

Assorted Cold Cereals, 2% and Whole Milk  
Freshly Brewed Coffee, Decaf and a Selection of Teas

Add on a Chef Attended Breakfast Station	\$50 Chef fee/per station
Omelet Station	\$5/person
Pancake Station	\$4/person
French Toast Station	\$4/person
Waffle Station	\$4/person

## Additional Breakfast Buffet Add-Ons

Cinnamon French Toast	\$3/person
Vegetarian Frittata	\$4/person
Blueberry Pancakes	\$4/person
Buttermilk Pancakes	\$3/person
Assorted Yogurts and Granola	\$3/person



THE QUEENSBURY

# AM BREAK

## MORNING COFFEE BREAK \$7

Freshly Brewed Coffee, Decaf and a Selection of Teas

## HALF DAY BREAK \$15

Orange, Cranberry and Grapefruit Juices  
Bagels, Flavored and Plain Cream Cheese  
Freshly Baked Danish and Muffins  
Freshly Brewed Coffee, Decaf and a Selection of Teas  
With a Mid-Morning Coffee Refresh

## ALL DAY BREAK \$20

Orange, Cranberry and Grapefruit Juices  
Bagels, Flavored and Plain Cream Cheese  
Freshly Baked Danish and Muffins  
Freshly Brewed Coffee, Decaf and a Selection of Teas  
With a Mid-Morning Coffee Refresh  
Mid-Afternoon  
Assorted Can Soft Drinks and Bottled Water  
Assorted Cookies and Brownies  
Freshly Brewed Coffee, Decaf and a Selection of Teas

## MORNING GRAB \$9

Ham, Egg and Cheese Breakfast Sandwiches  
Freshly Brewed Coffee, Decaf and a Selection of Teas

## THE "Q" \$9

Yogurt Parfaits  
Coffee Cake, Lemon Poppy Breakfast Bread  
Freshly Brewed Coffee, Decaf and a Selection of Teas

## CRANDALL PARK SNACK \$12

Warm Soft Pretzels, Spicy Brown Mustard  
Freshly Popped Pop Corn, Mini Candy Bars, Dry Roasted Peanuts

## HEALTH NUT \$14

Mix and Match Trail Mix - Granola, Nuts, Dried Cranberries  
Coconut, Banana Chips, Dark Chocolate Morsels and Chocolate Coated Candies  
Fruit Smoothies, Whole Fresh Fruit, Cucumber Mint Infused Water and Bottled Water



**THE QUEENSBURY**

## **A LA CARTE ITEMS**

Freshly Brewed Coffee	\$45/gallon
Freshly Brewed Decaffeinated Coffee	\$45/gallon
Selection of Hot Tea	\$45/gallon
Hot Chocolate	\$35/gallon
Assorted Canned Soft Drinks	\$2 per
Bottled Water	\$3 per
Bottled Saratoga Water	\$3.25 per
Bottled Just Water (Local)	\$3.75 per
Fresh Baked Muffins (Blueberry, Orange Cranberry and Banana Nut)	\$24/dozen
Fresh Baked Danish (Blueberry, Cherry and Apple)	\$24/dozen
Fresh Baked Cinnamon Rolls	\$24/dozen
Assorted Bagels (Plain and Flavored Cream Cheese)	\$30/dozen
Cookies	\$20/dozen
Brownies	\$24/dozen
Sliced Fresh Fruit Platter	\$4/person



**THE QUEENSBURY**

# LUNCH BUFFET

Minimum of 15 guests  
If less than 15 guests add an additional \$5/person

## THE "PROSPECT" \$18

House Made Soup  
House Garden Salad  
Bacon and Cheddar Potato Salad  
Bok Choy Slaw with White Balsamic Vinaigrette  
Over Roast Turkey Breast, Fire Smoked Ham and Thin Sliced Roast Beef  
Roasted Red Pepper Hummus  
Cheddar, Swiss and Pepper Jack Cheeses  
Lettuce, Tomato, Red Onion and Pickle Chips  
Mayonnaise, Mustard and Horseradish Cream  
Corn Dusted Kaiser Rolls, Pretzel Rolls and Sliced Hoagies  
Individual Bags of Potato Chips  
Freshly Brewed Coffee, Decaf and a Selection of Teas  
Assorted Pitchers of Soft Drinks  
Assorted Cookies and Brownies

## THE "SLEEPING BEAUTY" \$20

House Made Soup  
Individual bowls of Bacon and Cheddar Potato Salad  
Individual bowls of Bok Choy Slaw with White Balsamic Vinaigrette  
"Ready to Go" Sandwiches  
Roast Beef, Horseradish Cream and Swiss cheese on a Pretzel Roll  
Turkey, Ham, Bacon and Pepper Jack Cheese on a Kaiser Roll  
Roast Chicken Breast, Red Pepper and Honey Aioli on a Hoagie Roll  
Individual Bags of Potato Chips  
Freshly Brewed Coffee, Decaf and a Selection of Teas  
Assorted Pitchers of Soft Drinks  
Assorted Dessert Bars

## THE "PINACLE" \$21

House Made Soup  
Baked Macaroni and Cheese  
Chicken Caesar Wraps - Grilled Chicken, Romaine and Asiago Cheese  
Philly Cheesesteak Wraps - Grilled Roast Beef, Peppers and Onions and Provolone  
Turkey Bacon Ranch Wraps - Oven Roast Turkey, Applewood Bacon and Buttermilk Ranch Dressing  
Grilled Veggie Wraps - Cucumber Sticks, Sliced Grape Tomato and Garlic Roasted Portabella Mushrooms  
Freshly Brewed Coffee, Decaf and a Selection of Teas  
Assorted Pitchers of Soft Drinks  
Assorted Cookies and Brownies



**THE QUEENSBURY**

**THE “HAY STACK” \$20**

House Made Soup  
Chili Con Carne  
Fresh Rolls, Tortilla Strips  
Baked Macaroni and Cheese  
Salad Bar – Mixed Greens, Grape Tomato, Black Olives, Garbanzo Beans,  
Marinated Mushrooms, Cucumber, Shredded Cheddar, Feta Cheese,  
Mandarin Orange, Deli Croutons and Chow Mein Noodles  
Baked Potato Bar – Sour Cream, Whipped Butter, Chopped Bacon,  
Broccoli, Chopped Onion and Cheddar Cheese  
Italian Pasta Salad  
Bok Choy Slaw with White Balsamic Vinaigrette  
Freshly Brewed Coffee, Decaf and a Selection of Teas  
Assorted Pitchers of Soft Drinks  
Assorted Dessert Bars

**LITTLE ITALY \$22**

Minestrone Soup  
Chopped Caesar Salad  
Italian Pasta Salad  
Seasoned and Sautéed Chicken Breast in a Lemon Sauce  
Cheese Tortellini with Marinara Sauce  
Green Beans with Sautéed Red Peppers  
Garlic Breadsticks  
Freshly Brewed Coffee, Decaf and a Selection of Teas  
Assorted Pitchers of Soft Drinks  
Tiramisu

**THE “ABBY” \$24**

House Made Soup  
Tossed Garden Salad Platter with Julienne Carrots, Cucumber Sticks,  
Sliced Grape Tomato, Mixed Greens with White Balsamic Vinaigrette  
Sliced Fresh Fruit  
Fresh Herb Marinated Grilled Chicken with Tomato Bruschetta  
Chargrilled Dry Rubbed Flank Steak with Caramelized Onion and Mushrooms  
Rotini Pasta, Medley of Vegetables and Roasted Garlic Oil  
Rosemary Red Potatoes  
Rolls and Butter  
Freshly Brewed Coffee, Decaf and a Selection of Teas  
Assorted Pitchers of Soft Drinks  
Chocolate Cake



**THE QUEENSBURY**

# LUNCH PLATED

Minimum of 10 guests  
If less than 10 guests add an additional \$5/person

## SOUP/SALAD

Select One:

- Garden Salad – Cucumber Sticks, Grape Tomato, Julienne Carrots and Mixed Greens
- Caesar Salad – Chopped Romaine, Asiago Cheese, Croutons and Caesar Dressing
- Creamy Tomato Basil Soup – With Cheddar Croutons
- Potato Corn Chowder – With Crumbled Bacon

## ENTREES

Select One:

- Garlic Roast Chicken, Artichoke and Pepper Medley with Wilted Spinach \$20
- Chili Lime Haddock, Citrus Salsa and Lime Zest \$21
- Sautéed Chicken, Sliced Mushrooms, Green Grapes and a White Wine Cream \$20
- Slow Roast Pork Loin, Sweet Potato Jalapeno Mash and Soy Sauce \$21
- Grilled Flank Steak, Balsamic Mushroom and Onion Ragout \$21
- Pan Seared Salmon, Braised Bok Choy and Mandarin Oranges \$21
- Grilled Chicken Breast, Tomato and Olive Tapenade and Feta Cheese \$20
- Vegetable Medley, Puff Pastry and Lemon Garlic Cream \$19
- Quinoa Stuffed Eggplant and Roasted Pepper Pomodoro \$19

Chef's choice of side dishes to complement your entrée selections

Freshly Brewed Coffee, Decaf and a Selection of Teas  
Assorted Pitchers of Soft Drinks

## DESSERT

Choose One:

- Chocolate Cake
- Traditional Bread Pudding with Bourbon Sauce

If choosing (2) Entrees add an additional \$3/person to menu price  
If choosing (3) Entrees add an additional \$5/person to menu price

TABLE SIDER ORDER, ADD \$15/person



THE QUEENSBURY

# HORS D'OEUVRES

## BRUSCHETTA BAR \$185 PER 50 SERVINGS

Tomato Bruschetta, Olive Tapenade, Marinated Mushrooms  
Sweet Onion Medley, Roasted Peppers and Garlic, Asiago Cheese  
Served on Sliced Sourdough Baguettes

## SLICED FRESH FRUIT DISPLAY \$150 PER 50 SERVINGS

Watermelon, Honeydew, Pineapple, Cantaloupe  
Strawberries, Kiwi and Seasonal Berries

## POACHED JUMBO SHRIMP DISPLAY WITH COCKTAIL SAUCE AND LEMON WEDGES \$250 PER 50 PIECES

## VEGETABLE CRUDITÉ \$150 PER 50 SERVINGS

Broccoli, Carrots, Green Beans, Radish, Peppers, Jicama  
Tomato, Squash, Buttermilk Ranch and Blue Cheese Dressing

## ANTIPASTO DISPLAY \$200 PER 50 SERVINGS

Fire Smoked Ham, Hard Salami, Fresh Mozzarella, Roasted Red Peppers  
Pickled Onions and Carrots, Artichoke Hearts, Pepperoncini, Cherry Peppers  
Garlic and Herb infused Olive Oil, Sliced Toasted Baguettes and Balsamic Reduction

## ASSORTED INTERNATIONAL AND DOMESTIC CHEESE DISPLAY \$175 PER 50 SERVINGS

Extra Sharp Cheddar, Smoked Gouda, Fresh Mozzarella, Caramelized Onion Cheddar  
Boursin Herb Spread, Crème Brie, Assorted Crackers and Sliced Breads

Raspberry Brie in Puff Pastry	\$165 per 100 pcs
Shrimp Wellington	\$245 per 100 pcs
Crab Rangoon	\$275 per 100 pcs
Franks en Croute	\$175 per 100 pcs
Scallops Wrapped in Bacon	\$300 per 100 pcs
Braised Short Rib in Puff Pastry	\$225 per 100 pcs
Crab Stuffed Mushrooms	\$250 per 100 pcs
Sesame Chicken Tenders	\$225 per 100 pcs
Pork Dumplings with Ginger Soy	\$175 per 100 pcs
Bacon Gouda Potato Cakes	\$175 per 100 pcs
Assorted Mini Quiche	\$195 per 100 pcs



**THE QUEENSBURY**

Bourbon Macerated Apples in Bacon	\$195 per 100 pcs
Beef Satay with Teriyaki Glaze	\$210 per 100 pcs
Mini Crab Cakes with Cilantro Lime Aioli	\$200 per 100 pcs
Spanakopita	\$175 per 100 pcs
Italian or Swedish Meatballs	\$165 per 100 pcs
Gorgonzola Stuffed Fingerlings	\$165 per 100 pcs
Chicken Skewers with Peanut Sauce	\$195 per 100 pcs
Fried Ravioli with Marinara	\$165 per 100 pcs

# ASSORTED FOOD STATIONS

Minimum of 25 Guests

## WHOLE ROAST TURKEY \$7/PERSON

Cranberry Orange Mayonnaise, Cornbread Stuffing and Sliced Rolls

## CHOICE PRIME RIB OF BEEF \$12/PERSON

Sea Salt and Cracked Black Pepper Rubbed, Horseradish Cream, Herb au Jus and Sliced Rolls

## HERB CRUSTED NY SIRLOIN \$10/PERSON

Bacon Chipotle Cream, Hoisin Sauce and Sliced Rolls

## SLOW BAKED HAM \$7/PERSON

Brown Sugar Bourbon Glaze and Sliced Rolls

## PASTA STATION \$10/PERSON

Choose Two:

Cheese Tortellini, Potato Gnocchi, Rotini or Orecchiette

Choose Two:

Alfredo, Pomodoro, Bolognese or Basil Pesto

Included are the following:

Baby Shrimp, Grilled Chicken, Artichoke Hearts, Red Peppers

Diced Tomatoes, Broccoli and Parmesan Cheese

## CRAB CAKE STATION \$12/PERSON

House Recipe Crab Cakes cooked to order with Black Bean and Corn Relish and a Spicy Remoulade Sauce

## CHICKEN AND BEEF SLIDER STATION \$9/PERSON

Certified Angus Beef Sliders, Grilled Marinated Chicken, Hawaiian Rolls  
Grilled Onions, Cheddar Cheese and Shoestring Fries

\*\$50 per Chef for Live Stations\*





**THE QUEENSBURY**

# DINNER BUFFET

Minimum of 25 guests

## **ADIRONDACK BBQ \$35**

Platter of Cobb Salad, Red Wine Vinaigrette and Assorted Greens  
Corn Bread, Macaroni Salad, Brown Sugar and Bacon Baked Beans  
Corn on the Cob  
Baked Potato Bar - with Broccoli, Chili, Bacon, Sour Cream, Whipped Butter  
and Cheddar Cheese  
BBQ Bone-in Chicken, NY Strip Steak  
Watermelon Wedges  
Strawberry Shortcake, S'mores  
Freshly Brewed Coffee, Decaf and a Selection of Teas

## **ITALIAN \$32**

Caesar Salad - Chopped Romaine, Asiago Cheese, Croutons and Caesar Dressing  
Sliced Tomato, Fresh Mozzarella, Julienne Basil and a Balsamic Reduction  
Garlic Bread Sticks and Sliced Baguettes  
Prosciutto, Mozzarella and Asparagus Stuffed Chicken with a Pesto Cream  
Baked White Fish, Lemon Zest, Grape Tomatoes and Capers  
Cheese Tortellini with a Blushing Vodka Sauce  
Rosemary Roasted Potatoes  
Tiramisu and Ricotta Cheesecake  
Freshly Brewed Coffee, Decaf and a Selection of Teas

## **THE "Q" BURGER BAR \$28**

Chicken Cheddar Ale Soup with Sliced Sourdough Baguettes  
Grilled Salmon Side, Pickled Onions, Cilantro Lime Aioli, Herb Tomatoes  
Greens and Lemon Wedges  
"Build-a-Burger"  
Kobe Beef Burgers, Applewood Smoked Bacon, Grilled Onions, Sliced Cherry Peppers  
Pepper Jack Cheese, Caramelized Onion Cheddar on Pretzel Rolls or Corn Dusted Kaiser Rolls  
Garlic Roasted Portabella Mushrooms and Tomatoes and Chiffonade Basil  
Asiago Bacon Potato Cakes and Roasted Red Onion Sour Cream  
Homemade Ice Cream Cookie Sandwiches, Chocolate Lava Cakes  
Freshly Brewed Coffee, Decaf and a Selection of Teas



**THE QUEENSBURY**

# **BUILD YOUR BUFFET \$35**

## **SALAD**

Select Two:

- Field Greens Salad – Mandarin Oranges, Sweet and Sour Carrots, Candied Walnuts  
Black Olives and Pomegranate Vinaigrette
- Tossed Salad – Mixed Greens, Cucumber Sticks, Julienne Carrots, Sliced Grape Tomatoes  
Croutons and a White Balsamic Vinaigrette
- Caesar Salad – Chopped Romaine, Croutons, Asiago Cheese and Caesar Dressing

## **SOUP**

Select One:

- Minestrone Soup
- Corn and Crab Chowder
- Butternut Squash Cream

## **ENTREES**

Select Two:

- Sautéed Chicken and Apple Brandy Cream
- Seared Chicken with Lemon Caper Butter
- Cornbread and Apricot Stuffed Pork Loin and Pan Gravy
- Shrimp and Smoked Gouda Macaroni and Cheese
- Cracker Crumb Haddock with Lemon Butter
- Grilled London Broil, Bacon, Tomato, Green Onion and Bordelaise
- Roast Pork Loin and Roasted Vegetable Cream Puree
- Turkey Breast, Traditional Stuffing and Pan Gravy
- Vegetable Lasagna and Alfredo Sauce
- Grilled Eggplant, Tomato Basil and Feta Cheese

Chef's choice of side dishes to complement your entrée selections  
Fresh Rolls and Whipped Butter

## **ASSORTED DESSERT TABLE**

- Assorted Mousse
- Mini Cannoli
- Mini Cheese Cake
- Cream Puffs
- Eclairs
- Cream Pies
- Freshly Brewed Coffee, Decaf and a Selection of Teas



**THE QUEENSBURY**

# DINNER PLATED

## SOUP / SALAD

Select One:

- Marsala Onion Soup and Gruyere Crouton
- Crab and Corn Chowder and Crumbled Bacon
- Minestrone Soup with Garlic Bread Sticks
- Caesar Salad with Shaved Asiago Cheese
- House Garden Salad with White Balsamic Vinaigrette

## ENTREES

Select One:

Filet Mignon and a Garlic Red Hollandaise	\$42
Slow Roast Prime Rib, au Jus and Horseradish Cream	\$38
Roast Sirloin Cracked Peppercorns and Garlic Spinach	\$32
New York Strip Steak and Garlic Shallot Herb Butter	\$36
Oven Roast Salmon and Citrus Mustard Cream	\$28
Grilled Swordfish and Mango Caper Relish	\$30
Seared Chicken Breast, Artichoke, Mushroom and a Pepper Trio	\$28
Chicken Cordon Bleu, Fire Smoked Ham and Swiss Cheese	\$30
Prosciutto, Sage, Swiss Stuffed Chicken and a Sage Demi	\$30
Roast Turkey Breast, Cranberry Stuffing and Pan Gravy	\$28
Roast Pork Loin, Cornbread Stuffing and a Bing Cherry Demi	\$28
Vegetables en Croute and Lemon Garlic Sauce	\$26
Vegetable Terrine and Tomato Jam	\$26
Quinoa Stuffed Eggplant, Mushroom and Scallion Salsa	\$28

Chef's choice of side dishes to complement your entrée selections  
Fresh Rolls and Whipped Butter

## DESSERT

Select One:

- Cheese Cake with Sliced Strawberries
- Crème Brulee Cheesecake
- Pumpkin Spiced Bread Pudding with Caramel Sauce
- Chocolate Mousse Cake
- Carrot Cake

Freshly Brewed Coffee, Decaf and a Selection of Teas

If choosing (2) Entrees add an additional \$5/person to menu price  
If choosing (3) Entrees add an additional \$8/person to menu price

Table Side Order, Add \$15/person  
Fourth Course Add \$5/person



**THE QUEENSBURY**

# **DUET PLATED DINNER**

## **SOUP/SALAD**

Select One:

- Marsala Onion Soup and Gruyere Crouton
- Crab and Corn Chowder and Crumbled Bacon
- Minestrone Soup with Garlic Bread Sticks
- Caesar Salad with Shaved Asiago Cheese
- House Garden Salad with White Balsamic Vinaigrette

## **ENTREES**

Petite NY Strip Steak paired with Jumbo Stuffed Shrimp	\$42
Petite Filet Mignon paired with Salmon en Croute	\$48
Sliced Beef Tenderloin paired with Chicken Forestiere	\$45
Vegetable en Croute paired with Chicken Valencia, Sweet White Wine and Valencia Oranges	\$38

## **DESSERT**

Select One:

- Cheese Cake with Sliced Strawberries
- Crème Brulee Cheesecake
- Pumpkin Spiced Bread Pudding with Caramel Sauce
- Chocolate Mousse Cake
- Carrot Cake

Freshly Brewed Coffee, Decaf and a Selection of Teas  
Fourth course Add \$15/person



**THE QUEENSBURY**

# BEVERAGES

The Queensbury Hotel offers a variety of top quality brands of beverages. If your group request a special product that we do not carry, you will be charged the retail price for all ordered bottles/cases.

All packages include liquor, house wine, domestic/import beer, bottled water and soft drinks.

\*One bartender per 100 guests is provided complimentary with Fixed Price Hosted Bar.  
\*Bartender fee of \$50 for the first hour and \$25 for each additional hour per bar will apply should sales not exceed \$300 per hour per bar average on Consumption Bar.

## FIXED PRICE HOSTED BAR TIER ONE

First Hour	\$12.00 per person
Second Hour	\$8.00 per person
Third Hour	\$6.00 per person
Each Additional Hour	\$4.00 per person

Tier One Bar includes:

House brand vodka, gin, rye, rum, bourbon, scotch, tequila, triple sec, sweet vermouth, dry vermouth, Woodbridge House Wine (cabernet, merlot, chardonnay, pinot grigio, white zinfandel), domestic beer (Yuenling, Coors Light, O'Doules), import beer (Corona, Heineken), assorted mixers, bottled water and soft drinks.

## TIER TWO

First Hour	\$15.00 per person
Second Hour	\$11.00 per person
Third Hour	\$9.00 per person
Each Additional Hour	\$7.00 per person

Tier Two Bar includes:

Tito's Vodka, Tanqueray, Seagram's VO, Bacardi White Rum, Jack Daniels, Dewar's, Jose Cuervo Tequila, Malibu Rum, triple sec, Peachtree, sweet vermouth, dry vermouth, Woodbridge House Wine (cabernet, merlot, chardonnay, pinot grigio, white zinfandel), domestic beer (Yuenling, Coors Light, O'Doules), import beer (Corona, Heineken), assorted mixers, bottled water and soft drinks.

Add 20% Service charge and 7% tax to the Fixed Price Hosted Bar.

## CONSUMPTION BAR

	Hosted	Cash
Mixed Drink (per drink)	\$8.50	\$7.00
Domestic Beer (per bottle)	\$5.50	\$4.50
Imported Beer (per bottle)	\$7.00	\$5.75
House Wine (per glass)	\$9.50	\$8.00
Soft Drinks (per drink)	\$3.00	\$2.50
Bottled Water (per bottle)	\$3.00	\$2.50
Cordials (per drink) (upon prior request)	\$9.50	\$8.00

7% Tax and 20% service charge included in the drink price on a Hosted Bar

7% Tax included in the drink price on a Cash Bar

Consumption Bar based on Tier Two liquors

A variety of cordials, kegs of beer and additional liquors available upon request.