



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, Selection of Hot Tea

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, Selection of Hot Tea

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, Selection of Hot Tea

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, Selection of Hot Tea

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

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

All prices subject to a 20% service charge and applicable taxes



THE QUEENSBURY

AM BREAK

MORNING COFFEE BREAK \$7

Freshly Brewed Coffee, Decaf, Selection of Hot Tea

HALF DAY BREAK \$15

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

MORNING GRAB \$9

Ham, Egg and Cheese Breakfast Sandwiches
Freshly Brewed Coffee, Decaf, Selection of Hot Tea

THE "Q" \$9

Yogurt Parfaits
Coffee Cake, Lemon Poppy Breakfast Bread
Freshly Brewed Coffee, Decaf, Selection of Hot Tea

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

All prices subject to a 20% service charge and applicable taxes



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

All prices subject to a 20% service charge and applicable taxes



THE QUEENSBURY

LUNCH BUFFET

Minimum of 15 guests for all buffets
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
Oven 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, Selection of Hot Tea and Unsweetened Iced Tea
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, Selection of Hot Tea and Unsweetened Iced Tea
Assorted Dessert Bars

THE "PINNACLE" \$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, Selection of Hot Tea and Unsweetened Iced Tea
Assorted Cookies and Brownies

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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, Selection of Hot Tea and Unsweetened Iced Tea
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, Selection of Hot Tea and Unsweetened Iced Tea
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, Selection of Hot Tea and Unsweetened Iced Tea
Chocolate Cake

All prices subject to a 20% service charge and applicable taxes



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, Selection of Hot Tea and Unsweetened Iced Tea

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 SIDE ORDER, ADD \$15/person

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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

Individual Raspberry Brie	\$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

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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

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THE QUEENSBURY

DINNER BUFFET

Minimum of 25 guests for all buffets

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, Selection of Hot Tea and Unsweetened Iced Tea

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, Selection of Hot Tea and Unsweetened Iced Tea

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, Selection of Hot Tea and Unsweetened Iced Tea

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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, Selection of Hot Tea and Unsweetened Iced Tea

All prices subject to a 20% service charge and applicable taxes



THE QUEENSBURY

DINNER PLATED

Minimum of 15 guests for all plated dinners

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, Selection of Hot Tea and Unsweetened Iced Tea

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

All prices subject to a 20% service charge and applicable taxes



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, Selection of Hot Tea and Unsweetened Iced Tea
Fourth course Add \$15/person

All prices subject to a 20% service charge and applicable taxes



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 75 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.

	Cash	Consumption
Mixed Drink (per drink)	\$8.50	\$6.50
Domestic Beer (per bottle)	\$5.50	\$4.25
Imported Beer (per bottle)	\$7.00	\$5.25
House Wine (per glass)	\$9.50	\$7.50
Soft Drinks (per drink)	\$3.00	\$2.25
Bottled Water (per bottle)	\$3.00	\$2.25
Cordials (per drink) (upon prior request)	\$9.50	\$7.50

Consumption Bar based on Tier Two liquors

Consumption Bars, Cash Bars and Fixed Price Hosted Bar Pricing

Consumption and Fixed Price bar prices, add service charge and applicable state tax.
Cash bar includes service charge and applicable state tax.

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

All prices subject to a 20% service charge and applicable taxes