



THE QUEENSBURY HOTEL

# BREAKFAST BUFFET

Minimum of 10 guests

## CONTINENTAL \$12

Orange, Cranberry & Apple Juices  
Assorted Muffins, Danish, Croissants  
Sliced Fresh Fruit Display  
Freshly Brewed Coffee, Decaf, Selection of Hot Tea

## MORNING GRAB \$14

Orange, Cranberry & Apple Juices  
Individual Fresh Sliced Fruit Cups  
Ham, Egg and Cheese Croissant  
or  
Egg, Peppers, Onions & Cheese Burrito  
Freshly Brewed Coffee, Decaf, Selection of Hot Tea

## THE GOLD ROOM \$16

Orange, Cranberry & Apple Juices  
Ham, Egg & Cheese Croissant  
or  
Egg, Peppers, Onions & Cheese Burrito  
Fresh Fruit Salad  
Yogurt Parfaits  
Freshly Brewed Coffee, Decaf, Selection of Hot Tea

## SMART START \$18

Minimum of 15 guests

Orange, Cranberry & Apple Juices  
Sliced Fresh Fruit Display  
Assorted Danish, Muffins, Croissants  
Country Fresh Scrambled Eggs  
Applewood Smoked Bacon or Sage Sausage  
Fresh off the Griddle Home Fries  
Cinnamon French Toast  
Freshly Brewed Coffee, Decaf, Selection of Hot Tea

Add on a Chef Attended Breakfast Station

\$50 Chef fee/per station

**Omelet Station / Eggs to Order:** Freshly Prepared Eggs to  
Order & Omelets with a Variety of Cheeses, Meats & Vegetables

\$8/person

**Waffle & Cakes Station:** Freshly Prepared Waffles & Pancakes with  
Strawberries, Bananas, Blueberries, Chocolate Chips, Whipped Cream  
& Farm Fresh NY Maple Syrup

\$6/person

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



THE QUEENSBURY HOTEL

## BREAKS

### COFFEE BREAK \$8

Freshly Brewed Coffee, Decaf, Selection of Hot Tea & Hot Chocolate

### BEVERAGE BREAK \$10

Freshly Brewed Coffee, Decaf, Selection of Hot Tea & Hot Chocolate  
Assorted Sodas, Juices, & Bottled Water

### ALL DAY BREAK \$22

**Morning** - Bagels, Cream Cheese, Assorted Danish, Muffins, Croissants,  
Coffee, Tea, Decaf, Orange, Cranberry & Apple Juices

**Mid-Morning** - Coffee & Juice Refresh

**Afternoon** - Freshly Brewed Coffee, Decaf, Selection of Hot Tea & Hot Chocolate  
Assorted Sodas & Bottled Water  
Fresh Baked Cookies, Brownies & Snack Mix

### HEALTH NUT \$15

Whole Fruit, JUST Water, V-8 Fusion  
Mix & Match Trail Mix - Dried Bananas, Granola, Dried  
Cranberries, Coconut, Chocolate Chips & Peanuts  
Individual Assorted Yogurts  
Freshly Brewed Coffee, Decaf, Selection of Hot Tea

### BAKE SHOP \$10

Assortment of Doughnuts & Pastries, King's Dairy Chocolate Milk,  
Freshly Brewed Coffee, Decaf, Selection of Hot Tea

### CHIPS-N-DIPS \$12

House Made Potato Chips, Roasted Onion Sour Cream, Tri-Colored  
Tortilla Chips, Fresh Salsa, Pita Chips, Garlic Basil Hummus  
Assorted Sodas & Bottled Water

### GLENS FALLS DRAGONS BREAK \$12

Popcorn, Peanuts, Cracker Jacks, Soft Pretzels with Mustard,  
Assorted Sodas & Bottled Water

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



THE QUEENSBURY HOTEL

## GREEN JACKET BREAK \$15

Chili, Tortilla Chips, Chicken Wings (4 per guest)  
Assortment of Mild, Hot, BBQ, Rosemary Parmesan, Teriyaki,  
Chili Lime with Bleu Cheese,  
Assorted Sodas & Bottled Water

## THUNDER BREAK \$15

Ice Cream Sandwiches, Salted Pretzels with Nacho Cheese Sauce  
Beef Sliders with Pepper Jack Cheese & Jalapeño Jam  
Assorted Sodas & Bottled Water

# A LA CARTE ITEMS

### Beverages

Freshly Brewed Coffee	\$45/gallon
Freshly Brewed Decaffeinated Coffee	\$45/gallon
Selection of Hot Tea	\$45/gallon
Hot Chocolate	\$40/gallon
Fresh Infused Iced Water (Cucumber Mint, Lemon, Orange)	\$15/gallon
Unsweetened Iced Tea with Lemon	\$20/gallon
Lemonade	\$20/gallon
Assorted Canned Soft Drinks (Pepsi Products)	\$3 per
Bottled Water	\$3 per
Bottled Saratoga Water (Saratoga Springs, NY)	\$3.50 per
JUST Water (Glens Falls, NY)	\$3.00 per
Gatorade (Lime & Blue Raspberry)	\$3.00 per

### Food

Freshly Prepared Assorted Fruit Smoothies (Orange/Pineapple)	\$4.00 per
Assorted Individually Packaged Yogurts	\$2.00 per
Plain Yogurt and Granola	\$3.00 per
Steel Cut Oats with Brown Sugar & Raisins	\$4.00 per person
Assorted Boxed Cereal & Milk	\$3.00 per person
Assorted Muffins	\$24/dozen
Assorted Pastries	\$24/dozen
Fresh Baked Cinnamon Rolls	\$30/dozen
Assorted Bagels (Cream Cheese/Whipped Butter)	\$30/dozen
Chocolate Chip Brownies	\$24/dozen
Assorted Cookies	\$24/dozen
Sliced Fresh Fruit Platter	\$4.00 per person
Assorted Cheese Display with Crackers	\$5.00 per person

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



THE QUEENSBURY HOTEL

# BRUNCH

Minimum of 15 guests

**\$30**

## BEVERAGES

Assorted Chilled Juices  
Fresh Brewed Coffee, Regular and Decaffeinated  
Assorted Hot Teas

## SMALL BITES

Freshly Baked Danish, Muffins and Bread  
Sliced Fresh Fruit  
Assorted Cookies and Brownies

## HEARTY OPTIONS

Country Fresh Scrambled Eggs  
Buttermilk Pancakes  
Choice of Applewood Smoked Bacon or Sage Sausage  
Home Fried Potatoes  
Seasoned and Sauteed Chicken Breast in a Lemon Sauce  
Fresh Baked Macaroni & Cheese  
Chef's Fresh Vegetable

## ASSORTED TEA SANDWICHES

Choice of Three

Tomato-Cheddar - Sliced Tomato, Aged Cheddar & Watercress on White Bread

Cucumber-Butter - Butter with Lemon Zest and Herbs & Cucumber on White Bread

Shrimp Salad - Diced Shrimp with Mayonnaise, Lemon, Chives  
& Herbs on White Bread with Lettuce

Curried Egg Salad - Eggs, Celery & Red Onion with Mustard,  
Lime & Mayonnaise on White Bread

Tuna Salad - Tuna, Red Onion & Chopped Olives with Olive Oil on Whole Wheat Bread

Cream Cheese & Jelly - Cream Cheese & Strawberry Jam Spread on White Bread

Ham, Brie & Apple - Dijon Mustard, Ham, Sliced Brie, & Green Apple on French Bread

Roast Beef Horseradish - Sliced Beef with Horseradish Cream, Cucumber  
& Lettuce on Cocktail Rye Bread

BLT - Chopped Bacon, Mayonnaise with Cherry Tomatoes & Lettuce on Whole Wheat Bread

Roasted Vegetables - Seasonal Vegetables, Goat Cheese &  
Sun-Dried Tomato Pesto on Sliced Baguettes

Caprese - Layered Mozzarella, Tomato & Fresh  
Basil on Sliced Baguettes - Served Warm (Seasonal)

Chocolate-Raspberry - Chocolate-Hazelnut Spread & Seedless  
Raspberry Jam on Sliced Pound Cake

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



THE QUEENSBURY HOTEL

# LUNCH BUFFET

Minimum of 15 guests

## THE PROSPECT \$20

House Made Soup  
House Garden Salad  
Rotini Pasta Salad  
Bok Choy Slaw  
Diced Red Potato Salad

Select Four:

Oven Roasted Turkey, Fire Smoked Ham, Thin Sliced Roast Beef, Spicy Salami, Tuna Salad,  
Chicken Salad, Roasted Red Pepper Hummus or  
Eggplant & Black Olive Tapenade

Sandwich Accompaniments:

Cheddar, Pepper Jack & Swiss Cheese  
Fresh Lettuce, Sliced Ripe Tomatoes, Red Onions, Pickle Chips  
Mayo, Basil Pesto Aioli, Honey Mustard, Sriracha Aioli  
Pretzel Rolls, Croissants, Marble Rye Bread, Individual Bags of Potato Chips

Assorted Cookies & Brownies,  
Freshly Brewed Coffee, Decaf, Selection of Hot Tea & Unsweetened Iced Tea

## THE PINNACLE \$22

House Made Soup  
House Garden Salad  
Fresh Baked Macaroni & Cheese

Select Two Wraps:

Turkey Bacon Ranch  
Ham, Apple & Brie  
Grilled Chicken Caesar  
Eggplant, Mushroom & Tomato  
Philly Cheesesteak

Assorted Cookies & Brownies  
Freshly Brewed Coffee, Decaf, Selection of Hot Tea & Unsweetened Iced Tea

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



THE QUEENSBURY HOTEL

# LUNCH BUFFET

Minimum of 15 guests for all buffets

## BUILD YOUR LUNCH BUFFET \$28

### SALAD

Select One

Queensbury House Salad - Mixed Greens, Fresh Tomatoes, Cucumbers, Carrots & Assorted Dressings  
Caesar Salad - Chopped Crisp Romaine, Croutons, Asiago, Caesar Dressing  
Harvest Salad - Mixed Greens, Candied Walnuts, Roasted Squash, Black Olives, Mandarin Oranges

### SOUP

Select One

Chicken Cheddar Ale  
Garden Vegetable with Rice  
Tomato Basil Cream

### ENTRÉES

Select Two

Sea Salt and Black Pepper Pork Loin, Pan Gravy  
Grilled Flank Steak, Onion Mushroom Ragout  
Oven Roasted Turkey, Cranberry Stuffing, Gravy  
Sautéed Chicken, Prosciutto, Provolone, Sage Demi  
Chili Lime Haddock, Citrus Salsa  
Hoisin Basted Salmon  
Cheese Tortellini, Roasted Garlic, Broccoli & White Beans  
Vegetable Lasagna, Alfredo Sauce

Chef's Choice of Side Dishes to Complement Your Entrée Selections  
Warmed Assorted Rolls & Whipped Butter

### DESSERT

Chef's Dessert Display

Freshly Brewed Coffee, Decaf, Selection of Hot Tea & Unsweetened Iced Tea

If choosing (3) Entrées add an additional \$3/person  
If choosing (4) Entrées add an additional \$5/person

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



THE QUEENSBURY HOTEL

# LUNCH BUFFET

Minimum of 15 guests

## **BUILD A GRILLED SANDWICH \$24**

Chef fee of \$50 per chef, per hour applies

Two House Made Soups  
Oven Roasted Turkey, Fire Smoked Ham, Thin Sliced Roast Beef,  
White, Wheat, Marble Rye Breads, Pepper Jack, American, Cheddar Cheese & Bacon  
Fresh Baked Macaroni & Cheese  
House Made Potato Chips

Assorted Cookies & Brownies  
Freshly Brewed Coffee, Decaf Selection of Hot Tea & Unsweetened Iced Tea

## **LITTLE ITALY \$24**

Italian Wedding Soup  
Caesar Salad  
Italian Pasta Salad  
Sauteéd Chicken in a Lemon Sauce  
Cheese Tortellini with Marinara  
Green Beans with Sautéed Red Peppers  
Garlic Breadsticks

Tiramisu  
Freshly Brewed Coffee, Decaf, Selection of Hot Tea & Unsweetened Iced Tea

# BOXED LUNCH TO GO

Select Two: \$17 Select Three: \$20

(A 50-50 split is made on your choices unless a preselected number is provided at the time of guaranteed count)

Roasted Turkey with Honey Mustard, Lettuce, Tomato on a Brioche Roll  
Roast Beef and Swiss Cheese with Lettuce, Tomato, Horseradish Cream on a Pretzel Roll  
Fire Smoked Ham and Pepper Jack Cheese Topped with Sriracha Aioli, Lettuce, Tomato on a Kaiser Roll  
Vegetable Wrap with Carrots, Red Onion, Portabella Mushroom,  
Mixed Greens & Feta Topped with Chile Lime Dressing

Includes: Potato Chips, Chocolate Chip Cookie, Whole Fruit, Bottled Water

\*Soda is available at \$3 per can

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



THE QUEENSBURY HOTEL

# COLD PLATED LUNCH

Select One Salad or Sandwich

## SALADS

### **Caesar Salad with Grilled Chicken \$19**

Crisp Romaine, Asiago Cheese, Croutons and Caesar Dressing Topped with Grilled Chicken Breast

### **Spinach & Steak Salad \$20**

Choice Strip Steak, Mushrooms, Red Onions, Chopped Egg, Baby Spinach with Red Wine Vinaigrette

### **Grilled & Chilled Veggie Salad \$19**

Mixed Greens, Grilled Garden Vegetables, Grilled Chicken Breast, Lakeside Maple & Dijon Dressing

### **North Country Salad \$19**

Chopped Romaine, Diced Apples, Candied Walnuts, Applewood Bacon, Red Onion, Croutons, Grilled Chicken, Cider Vinaigrette

All Salads Include Warmed Assorted Rolls & Whipped Butter

## SANDWICHES

### **Roasted Portabella & Fresh Mozzarella \$18**

Portabella Mushroom, Mozzarella with Roasted Peppers, Mixed Greens, Pesto Aioli on a Brioche

### **North Country Chicken Salad \$18**

Fresh Chicken Salad with Diced Apples, Walnuts, Applewood Bacon, Red Onion, Lettuce and Tomato on a Croissant

### **Sweet Baby Rays Pulled Pork \$18**

Served with House Slaw on a Kaiser Roll

### **Shaved Roast Beef \$18**

Brie, Red Peppers, Scallions, Lettuce & Tomato on a Pretzel Roll

All Sandwiches Served with French Fries

## DESSERT

Select One

Cheesecake with Melba Sauce

Chocolate Cake

Freshly Brewed Coffee, Decaf, Selection of Hot Tea & Unsweetened Iced Tea

If selecting (2) Entrées add an additional \$3/person

If selecting (3) Entrées add an additional \$5/person

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





THE QUEENSBURY HOTEL

# HOT PLATED LUNCH

## SOUP OR SALAD

Select One:

- Queensbury House Salad - Mixed Greens, Fresh Tomatoes, Cucumbers, Carrots & Assorted Dressings
- Classic Caesar Salad - Chopped Crisp Romaine, Croutons, Asiago, Caesar Dressing
- Potato Corn Chowder Soup
- Vegetable Barley Soup

## ENTRÉE

Select One:

- |  |      |
|--|------|
| Sautéed Chicken, Sliced Mushrooms, Green Grapes & a White Wine Cream | \$21 |
| Roast Pork Loin, Sweet Potato Mash & Soy Sauce                       | \$20 |
| Grilled London Broil & Bordelaise Sauce                              | \$22 |
| Pan Seared Salmon Topped with a Lemon Dill Glaze                     | \$21 |
| Vegetables in Puff Pastry  | \$18 |
| Seared Chicken in a Creamy Fontina Florentine                        | \$21 |
| Chili Lime Haddock with Pineapple Salsa                              | \$20 |
| Cheese Tortellini with Roasted Garlic, Broccoli & White Beans        | \$18 |

Select One:

- Basmati Pilaf
- Roasted Yukon Potatoes
- Mashed Potatoes

Chef's choice of seasonal vegetables

## DESSERT

Select One:

- Cheesecake with Melba Sauce
- Chocolate Cake

Warmed Assorted Rolls & Whipped Butter  
Freshly Brewed Coffee, Decaf, Selection of Hot Tea & Unsweetened Iced Tea

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

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



THE QUEENSBURY HOTEL

## HORS D'OEUVRES

Caprese Bites	\$130 per 100 pcs   \$70 per 50 pcs
Maple Almond Butter Bruschetta with Bacon Crisps	\$130 per 100 pcs   \$70 per 50 pcs
Roasted Corn & Crab Puffs	\$225 per 100 pcs   \$120 per 50 pcs
Individual Brie Cups with Melba Sauce	\$175 per 100 pcs   \$95 per 50 pcs
Crab Rangoon with Chile Lime Drizzle	\$275 per 100 pcs   \$145 per 50 pcs
Poached Jumbo Shrimp	\$500 per 100 pcs   \$250 per 50 pcs
Garlic Soy Chicken Bites	\$150 per 100 pcs   \$80 per 50 pcs
Bacon Wrapped Scallops	\$325 per 100 pcs   170 per 50 pcs
Franks En Croute	\$175 per 100 pcs   \$95 per 50 pcs
Fresh Mozzarella Arancini	\$225 per 100 pcs   \$120 per 50 pcs
BBQ Pork & Bleu Cheese Tartlette	\$225 per 100 pcs   \$120 per 50 pcs
Sesame Pork Dumplings	\$175 per 100 pcs   \$95 per 50 pcs
Bourbon Macerated Apples Wrapped in Bacon	\$175 per 100 pcs   \$95 per 50 pcs
Mini Crab Cakes with Green Chile Aioli	\$215 per 100 pcs   \$115 per 50 pcs
Swedish Meatballs	\$165 per 100 pcs   \$90 per 50 pcs
Gorgonzola Stuffed Fingerlings	\$175 per 100 pcs   \$95 per 50 pcs
Beef Satay with Teriyaki Glaze	\$210 per 100 pcs   \$110 per 50 pcs
Philly Cheesesteak Eggroll	\$225 per 100 pcs   \$120 per 50 pcs

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



THE QUEENSBURY HOTEL

# RECEPTION FOOD DISPLAYS

## BRUSCHETTA BAR

\$4/person (minimum 25 people)

Tomato Basil, Olive Tapenade, Marinated Mushrooms, Sweet Onion Medley, Roasted Peppers & Garlic, Asiago Cheese & Served with Toasted Baguettes

## SLICED FRESH FRUIT DISPLAY

\$3.25/person

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

## VEGETABLE CRUDITE

\$3.25/person

Seasonal Fresh Vegetables with Bleu Cheese & Ranch Dips

## ANTIPASTO DISPLAY

\$4.25/person

Fire Smoked Ham, Salami, Fresh Mozzarella, Roasted Red Peppers, Artichoke Hearts, Pepperoncini, Cherry Peppers & Toasted Baguettes

## INTERNATIONAL & DOMESTIC CHEESE BOARD

\$5/person

Smoked Gouda, Fresh Mozzarella, Caramelized Onion Cheddar, Boursin, Crème Brie, Pepper Jack, Cheddar with Assorted Crackers & Toasted Baguettes

## RAW BAR SEAFOOD DISPLAY

market price

Oysters on the Half Shell, King Crab Legs & Poached Shrimp

The above displays are per person, per hour pricing

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



THE QUEENSBURY HOTEL

# CHEF ATTENDED FOOD STATIONS

Minimum of 25 Guests | Chef fee of \$50 per Chef, per Hour applies

## WHOLE ROAST TURKEY

\$8/person

Accompanied with Cornbread Stuffing,  
Sliced Rolls, Cranberry Mayo, Turkey Gravy

## CHOICE PRIME RIB OF BEEF

\$14/person

Roasted with Sea Salt & Cracked Black Pepper,  
Horseradish Cream, Au Jus & Sliced Rolls

## HERB CRUSTED NY SIRLOIN

\$12/person

With a Bacon Chipotle Cream,  
Hoisin Sauce & Sliced Rolls

## SLOW BAKED HONEY HAM

\$7/person

Brown Sugar Raisin & Bourbon Sauce with Sliced Rolls

## CUBAN MARINATED PORK TENDERLOIN

\$8/person

With a Mojo Sauce, Pickles, Yellow Mustard,  
Swiss Cheese & Ciabatta Bread

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



THE QUEENSBURY HOTEL

# ASSORTED FOOD STATIONS

Minimum of 25 Guests | Chef fee of \$50 per Chef, per Hour applies

## CRAB CAKE STATION

\$12/person

House Recipe Cakes Cooked to Order with Black Bean & Corn Relish & Spicy Remoulade

## CHICKEN & BEEF SLIDER STATION

\$10/person

Certified Angus Beef & Grilled Marinated Chicken on Hawaiian Rolls with Caramelized Onions, Shredded Cheddar, Shredded Pepper Jack & French Fries

## PASTA STATION

\$10/person

Cheese Tortellini & Rigatoni with Alfredo, Bolognese & Basil Pesto Sauces, Diced Chicken, Red Peppers, Diced Tomatoes, Broccoli, Chopped Garlic, Olive Oil, Garlic Bread

## SALAD STATION

\$12/person

Artisan Greens & Crisp Romaine with Tomatoes, Red Onions, Cucumber, Garbanzo Beans, Hard Boiled Eggs, Parmesan Cheese, Feta Cheese, Bacon, Ham, Grilled Chicken, Roasted Turkey, Ranch, Bleu Cheese, Balsamic, Honey Mustard Dressings, Warm Rolls with Whipped Butter & Assorted Dressings

**The above stations are presented to accompany other selections and not serve as a meal.  
The above displays are per person, per hour pricing.**

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



THE QUEENSBURY HOTEL

# DINNER BUFFET

Minimum of 25 guests

## ADIRONDACK BBQ \$35

### SALADS

Iceberg Salad with a Red Wine Vinagrette  
Macaroni Salad  
Potato Salad  
Molasses Baked Beans  
Corn on the Cob (seasonal)

### ENTRÉES

Smoked Pulled Pork with Hawaiian Rolls,  
Grilled Chicken Breasts Basted with BBQ Sauce,  
NY Strip Steak (1 Steak per guest)  
Baked Potato Bar - Bacon, Sour Cream, Whipped Butter & Cheddar Cheese  
Corn Bread

### DESSERTS

Watermelon Wedges  
Biscuits with Sliced Strawberries & Whipped Topping  
Freshly Brewed Coffee, Decaf, Selection of Hot Tea

## THE ITALIAN \$32

### SALADS

**Caesar Salad** - Chopped Romaine, Asiago Cheese, Croutons and Caesar Dressing  
**Caprese Salad** - Grape Tomatoes, Fresh Mozzarella, Julienned Basil, Balsamic Drizzle

### ENTRÉES

Prosciutto, Mozzarella & Asparagus Stuffed Chicken  
Baked Haddock with Lemon Zest, Grape Tomatoes and Capers  
Cheese Tortellini with a Blushing Vodka Sauce  
Garlic Roasted Broccolini  
Garlic Bread & Sliced Baguettes

### DESSERTS

Tiramisu  
Cheesecake  
Freshly Brewed Coffee, Decaf, Selection of Hot Tea

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



THE QUEENSBURY HOTEL

## BUILD YOUR DINNER BUFFET \$35

### SALAD

Select Two

Mixed Field Greens, Mandarin Oranges, Candied Walnuts, Black Olives with Sweet & Tart Carrots  
Spring Mix Greens, Grape Tomatoes, Julienne Cucumbers, Carrots and Crumbled Bleu Cheese  
Chopped Romaine, Croutons, Asiago Cheese & Caesar Dressing  
Blend of Greens, Dried Cranberries, Snipped Orchids, Black Olives, Grape Tomatoes, Red Onions

### SOUP

Select One

Minestrone Soup  
Corn Chowder  
Butternut Squash  
Vegetable Barley

### ENTRÉES

Select Two

Sautéed Chicken with Brandy Apple Cream Sauce  
Turkey Breast with Sage Stuffing & Pan Gravy  
Grilled Chicken, Broccoli, Tomato & White Bean Bruschetta  
Seared Chicken with a Lemon Caper Sauce  
Cornbread & Apricot Stuffed Pork Loin with Pan Gravy  
Roast Pork Loin & a Vegetable Cream Purée  
Cracker Crumb Topped Haddock & Red Pepper Pesto  
Grilled London Broil Topped with Hunter Bordelaise  
Vegetable Lasagna with Alfredo Sauce  
Cheese Ravioli with Sauce Bolognese & Shaved Parmesan  
Lobster Macaroni & Cheese  
Grilled Eggplant, Tomato Concasse & Feta Cheese

Chef's Choice of Side Dishes to Complement Your Entrée Selections  
Warmed Assorted Rolls & Whipped Butter

### DESSERT

Chef's Choice Dessert Display  
Freshly Brewed Coffee, Decaf, Selection of Hot Tea

If choosing (3) Entrees add an additional \$3/person  
If choosing (4) Entrees add an additional \$5/person

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



THE QUEENSBURY HOTEL

# PLATED DINNER

Minimum of 15 guests for all plated dinners

## SOUP OR SALAD

Select One:

- Marsala Onion Soup with Gruyère Crouton
- Minestrone Soup
- Corn Chowder with Crumbled Bacon
- Mixed Greens with Tomatoes, Cucumbers, Carrots & Seasonal Vinaigrette
- Chopped Romaine, Croutons, Asiago Cheese & Caesar Dressing

## ENTRÉES

Select One:

Filet Mignon with Sauce Béarnaise	\$44
Sea Salt & Cracked Pepper Prime Rib	\$40
New York Strip Steak & Garlic Shallot Herb Butter	\$38
Sliced Sirloin, Garlic Spinach & Peppercorn Bordelaise	\$35
Fresh Salmon with Citrus Mustard Cream	\$30
Hoisin Basted White Fish & a Scallion Butter	\$28
Crab Stuffed Salmon & Basil Pesto	\$30
Mushroom Risotto Stuffed Chicken with a Red Wine Reduction	\$28
Fire Smoked Ham, Swiss Cheese Stuffed Chicken, Herb Topping	\$28
Prosciutto, Sage & Swiss Topped Chicken, Sage Demi	\$28
Vegetable Risotto in Puff Pastry, Lemon Garlic Cream Sauce	\$26
Vegetable Terrine with Sweet & Spicy Tomato Jam	\$26
Grilled Eggplant Topped w/ Roasted Red Pepper & Onion Puree, Shaved Parmesan	\$26
Quinoa, Red Pepper & Feta Stuffed Portabella Mushroom	\$25
Roast Pork Loin, Cornbread Stuffing & Bing Cherry Glaze	\$28
Braised Center Cut Pork Chop, Vanilla Sauce, Bread Crumb Topping	\$28

Chef's Choice of Side Dishes to Complement Your Entrée Selections  
Warmed Assorted Rolls & Whipped Butter

## DESSERT

Select One:

- Cheesecake with Sliced Strawberries
- Classic Bread Pudding with Sweet Lemon Sauce
- Ultimate Chocolate Cake
- Classic Carrot Cake

Freshly Brewed Coffee, Decaf, Selection of Hot Tea

If choosing (2) Entrée Plates add an additional \$5/person  
If choosing (3) Entrée Plates add an additional \$8/person

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

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





THE QUEENSBURY HOTEL

# PLATED DINNER

Minimum of 15 guests for all plated dinners

## SOUP OR SALAD

Select One:

Marsala Onion Soup with Gruyère Crouton

Minestrone Soup

Corn Chowder with Crumbled Bacon

Mixed Greens with Tomatoes, Cucumbers, Carrots & Seasonal Vinaigrette

Chopped Romaine, Croutons, Asiago Cheese & Caesar Dressing

## DUET ENTRÉES

Filet Mignon & Poached Lobster Tail	Market Price
Sliced Beef Tenderloin & Crab Cakes	\$55
Chicken Cordon Bleu & Hoisin Basted Salmon	\$48
Chicken Saltimbocca & London Broil with Cherry Glaze	\$48

Chef's Choice of Side Dishes to Complement Your Entrée Selections

Warmed Assorted Rolls & Whipped Butter

## DESSERT

Select One:

Cheesecake with Sliced Strawberries

Classic Bread Pudding with Sweet Lemon Sauce

Ultimate Chocolate Cake

Classic Carrot Cake

Freshly Brewed Coffee, Decaf, Selection of Hot Tea

Table Side Order, add \$15/person

Fourth Course add \$5/person

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



THE QUEENSBURY HOTEL

# 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 (Yuengling, Coors Light, O'Douls), Imported Beer, Corona, Heineken, Assorted Mixers, Bottled Water & 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 (Yuengling, Coors Light, O'Douls), Imported Beer (Corona, Heineken), Assorted Mixers, Bottled Water & 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 and Fixed Price bar prices are subject to service charge and applicable state tax.

Cash Bar pricing 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**