



THE QUEENSBURY HOTEL

BREAKFAST BUFFETS

CONTINENTAL

minimum of 10 guests

\$13.00

- FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA
- ASSORTED JUICES
- HARVEST FRUIT DISPLAY (GF) (V)
- SELECTION OF PASTRIES & MUFFINS (V)
- ASSORTED YOGURTS (GF) (V)

SMART START

minimum of 15 guests

\$19.00

- FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA
- ASSORTED JUICES
- HARVEST FRUIT DISPLAY (GF) (V)
- SELECTION OF PASTRIES & MUFFINS (V)
- ASSORTED YOGURTS (GF) (V)
- SCRAMBLED EGGS (GF)
- PORK SAUSAGE LINKS (GF)
- APPLEWOOD SMOKED BACON (GF)
- COUNTRY FRIED POTATOES, ONIONS, PEPPERS (GF) (V)
- CINNAMON VANILLA FRENCH TOAST, NYS MAPLE SYRUP (V)

ADDITIONAL BREAKFAST ACCOMPANIMENTS

- STEEL CUT OATMEAL, BROWN SUGAR, RAISINS, BANANAS, NYS MAPLE SYRUP (GF) (V) **\$4.00 PER PERSON**
- BUTTERMILK BISCUITS, SAUSAGE GRAVY **\$4.00 PER PERSON**
- ENGLISH MUFFIN SANDWICH, FRIED EGG, BACON, AGED CHEDDAR **\$7.00 PER PERSON**
- BUTTERMILK PANCAKES, NYS MAPLE SYRUP (V) **\$3.00 PER PERSON**
- CLASSIC EGGS BENEDICT, POACHED EGG, CANADIAN BACON, HOLLANDAISE **\$5.00 PER PERSON**
- CHEF ATTENDED OMELET STATION **\$7.00 PER PERSON**
(CHEF FEE APPLIES: \$50.00 PER CHEF, PER HOUR | 1 CHEF PER 50 GUESTS)

(GF) GLUTEN FREE
(V) VEGETARIAN

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THE QUEENSBURY HOTEL

BREAKS

HOT BEVERAGE BREAK

FRESHLY BREWED COFFEE & DECAF
SELECTION OF HOT TEA
HOT CHOCOLATE

\$8.00

per person, per hour

REFRESHMENT BREAK

ASSORTED JUICES
ASSORTED SOFT DRINKS (PEPSI PRODUCTS)
BOTTLED WATER

\$10.00

per person, per hour

DELUXE REFRESHMENT BREAK

FRESHLY BREWED COFFEE & DECAF
SELECTION OF HOT TEA
HOT CHOCOLATE
ASSORTED JUICES
ASSORTED SOFT DRINKS (PEPSI PRODUCTS)
BOTTLED WATER

HALF DAY | 4 HOURS | \$12.00

FULL DAY | 8 HOURS | \$18.00

per person, replenished as needed

THE HEALTHY BREAK (V)

ASSORTED PROTEIN & GRANOLA BARS
WHOLE FRUIT
ASSORTED FRUIT YOGURTS
JUST WATER
V-8 FUSION DRINKS
FRESHLY BREWED COFFEE & DECAF
SELECTION OF HOT TEA

\$15.00

per person, per hour

SNACK CENTRAL (V)

COOKIES
POTATO CHIPS, PRETZELS, POPCORN
FRESHLY BREWED COFFEE & DECAF
SELECTION OF HOT TEA
HOT CHOCOLATE
ASSORTED SOFT DRINKS (PEPSI PRODUCTS)
BOTTLED WATER

\$14.00

per person, per hour

WELCOME TO THE PUB (V)

WARM SOFT PRETZELS, CHEDDAR ALE BEER CHEESE, SPICY MUSTARD
FRANKS EN CROUTE, KETCHUP, TORTILLA CHIPS, SALSA ROJO
FRESHLY BREWED COFFEE & DECAF, SELECTION OF HOT TEA
ASSORTED SOFT DRINKS, BOTTLED WATER

\$16.00

per person, per hour

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THE QUEENSBURY HOTEL

A LA CARTE ITEMS

HOT BEVERAGES

FRESHLY BREWED COFFEE	\$45.00 / GALLON
FRESHLY BREWED DECAFFEINATED COFFEE	\$45.00 / GALLON
SELECTION OF HOT TEA	\$45.00 / GALLON
HOT CHOCOLATE	\$40.00 / GALLON

COLD BEVERAGES

UNSWEETENED ICED TEA WITH LEMON	\$20.00 / GALLON
LEMONADE	\$20.00 / GALLON
CANS OF SOFT DRINKS (ASSORTED PEPSI PRODUCTS)	\$3.00 EACH
BOTTLED SARATOGA WATER (SARATOGA SPRINGS, NY)	\$3.50 EACH
JUST WATER (GLENS FALLS, NY)	\$3.00 EACH
GATORADE	\$3.00 EACH

FOOD ITEMS

ASSORTED YOGURTS	(GF) (V)	\$3.00 EACH
STEEL CUT OATMEAL, BROWN SUGAR, RAISINS	(V)	\$4.00 PER PERSON
ASSORTED BOXED CEREAL AND MILK	(V)	\$3.00 EACH
ASSORTED MUFFINS	(V)	\$24.00 / DOZEN
ASSORTED PASTRIES	(V)	\$24.00 / DOZEN
ASSORTED BAGELS, CREAM CHEESE, WHIPPED BUTTER	(V)	\$30.00 / DOZEN
CHOCOLATE BROWNIES	(V)	\$24.00 / DOZEN
ASSORTED COOKIES	(V)	\$24.00 / DOZEN
SLICED FRESH FRUIT PLATTER	(V)	\$6.00 PER PERSON
FARMSTEAD CHEESE DISPLAY	(V)	\$8.00 PER PERSON

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THE QUEENSBURY HOTEL

BRUNCH BUFFET

minimum of 20 guests

\$35.00

SELECTION OF PASTRIES & MUFFINS
ASSORTED JUICES, UNSWEETENED ICED TEA,
FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

COLD SELECTIONS

PIÑA COLADA FRUIT SALAD (GF) (V)
pineapple, kiwi, berries, pineapple mint dressing, toasted coconut

GARDEN SALAD (GF) (V)
mixed lettuce, cherry tomato, radish, cucumber, heirloom carrot, gorgonzola, balsamic dressing

CHARRED CAULIFLOWER SALAD (GF) (V)
cucumber, almond, pomegranate, harissa dressing

HOT SELECTIONS

OMELETS MADE TO ORDER
chef attendant included

TRADITIONAL EGGS BENEDICT
APPLEWOOD SMOKED BACON (GF)
PORK SAUSAGE LINKS (GF)

BLUEBERRY PANCAKES (V)
pure new york state maple syrup

BANANAS FOSTER FRENCH TOAST (V)
vanilla bean, cinnamon, toasted pecans, grand marnier caramel sauce

COUNTRY FRIED POTATOES (GF) (V)
sautéed onions, bell peppers, house seasoning

CHICKEN PICCATA
cauliflower mash, lemon white wine caper sauce

FUSILLI PASTA (V)
heirloom tomato, basil, kalamata olive, fresh mozzarella

DESSERT

ITALIAN MINI PASTRIES & PETIT FOURS

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THE QUEENSBURY HOTEL

LUNCH BUFFETS

minimum of 20 guests

BUILD YOUR OWN

\$30.00

UNSWEETENED ICED TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

SALADS

select two

GARDEN SALAD (GF) (V)

romaine, baby greens, cherry tomato, radish, cucumber, carrot, heart of palms, sherry vinaigrette

CAESAR SALAD

romaine hearts, garlic croutons, parmigiano-reggiano, house dressing

WEDGE SALAD (GF)

iceberg, smoked bacon, radish, scallion, cherry tomato, danish bleu cheese dressing

SOUP

select one

NEW ENGLAND CLAM CHOWDER

common crackers

BUTTERNUT SQUASH & APPLE BISQUE (GF) (V)

spiced crème fraîche

ROASTED PLUM TOMATO BISQUE (GF) (V)

basil, parmesan cheese

ENTRÉES

select two

All entrées served with chef inspired accompaniments, artisan rolls and butter.

CHURRASCO GRILLED FLANK STEAK chimichurri sauce (GF)

PARMESAN PANKO BAKED ATLANTIC COD bruschetta tomato, lemon butter

MAPLE BRINED ROASTED TURKEY BREAST cornbread dressing, roasted garlic thyme gravy, orange cranberry relish

MACARONI & THREE CHEESE blackened chicken, broccoli, scallions

SAUTÉED FAROE ISLAND SALMON horseradish potato puree, bierre rouge (GF)

CHICKEN MARSALA mixed mushroom marsala sauce

PASTA PRIMAVERA peas, zucchini, squash, tomato, bell peppers, parmesan crema (V)

CHICKEN SALTIMBOCA sage, prosciutto, provolone, mushroom madeira

CHICKEN FAJITAS sautéed peppers, onions, flour tortillas, cheddar, salsa rojo, guacamole, sour cream

DESSERT

CHEF'S SELECTION OF DESSERTS

IF SELECTING 3 ENTRÉES: ADD AN ADDITIONAL \$4.00 PER PERSON

IF SELECTING 4 ENTRÉES: ADD AN ADDITIONAL \$6.00 PER PERSON

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THE QUEENSBURY HOTEL

LUNCH BUFFETS

minimum of 20 guests

ITALIAN CUCINA

\$28.00

UNSWEETENED ICED TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

SOUP

CLEAR BROTH MINISTRONE (V)

ditalini pasta, pecorino cheese

SALADS

CAESAR SALAD

romaine hearts, garlic croutons,
parmigiano-reggiano, house dressing

GARDEN SALAD (GF) (V)

mixed lettuce, cherry tomato, radish,
cucumber, carrot, gorgonzola, balsamic dressing

ENTRÉES

Served with garlic bread and butter.

RIGATONI BOLOGNESE

rich meat ragu, basil, parmesan toscano

CHICKEN CACCIATORE

slow braised chicken thighs, peppers, onions, san marzano tomato sauce

PENNE A LA VODKA (V)

san marzano tomato, tuscan herbs, parmigiano-reggiano

SEASONAL VEGETABLE (GF) (V)

toasted garlic olive oil, fresh snipped herbs

DESSERT

CLASSIC ITALIAN CHEESECAKE

TIRAMISU

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(V) VEGETARIAN**

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THE QUEENSBURY HOTEL

LUNCH BUFFETS

minimum of 20 guests

PICNIC COOKOUT

\$25.00

UNSWEETENED ICED TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

SALADS

DELI STYLE POTATO SALAD (GF) (V)
dill mayo, celery, red onion, hard boiled egg

GARDEN SALAD (GF) (V)
mixed lettuce, cherry tomato,
cucumber, carrot, ranch and balsamic dressing

SIDES

BAKED BEANS (GF)
brown sugar, mustard, black pepper bacon

CORN ON THE COBB (GF) (V)
milk poached, sweet parsley butter

FROM THE GRILL

HAMBURGERS, BEEF HOT DOGS, CHICKEN BREASTS

soft baked rolls, hot dog buns,
american, cheddar
lettuce, tomato, onion, potato chips,
mayonnaise, mustard, ketchup, pickle relish

DESSERT

NEW YORK APPLE PIE
CHOCOLATE BROWNIES
CHILLED WATERMELON (GF)

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THE QUEENSBURY HOTEL

LUNCH BUFFETS

minimum of 20 guests

NEW YORK DELI

\$23.00

UNSWEETENED ICED TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

SOUP

OLD FASHIONED CHICKEN NOODLE SOUP

simmered chicken, hearty vegetables, egg noodles

SALADS

GARDEN SALAD (GF) (V)

mixed lettuce, cherry tomato, radish
cucumber, heirloom carrot, ranch and balsamic dressing

MACARONI SALAD (V)

mayonnaise, parsley, celery, green and red bell pepper, scallions

FROM THE CARVING BOARD

ROASTED TURKEY, BAKED HAM, ROAST BEEF

wheat, white, rye,
swiss, cheddar, lettuce, tomato,
mayonnaise, mustard, pickles, potato chips

DESSERT

**SPICED CARROT CAKE
CHOCOLATE BROWNIES
STRAWBERRY CHEESECAKE**

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(V) VEGETARIAN**

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THE QUEENSBURY HOTEL

BOXED LUNCHES

SELECT 2 | \$21.00 -OR- SELECT 3 | \$23.00

A 50-50 split will be made on your selected sandwich choices unless a pre-selected number of each is provided at the time of guaranteed count.

SANDWICH

ROASTED TURKEY BREAST

cheddar, lettuce, tomato, multigrain bread

SHAVED ROAST BEEF

provolone, lettuce, tomato, french baguette

HONEY ROASTED HAM

swiss, lettuce, tomato, jewish rye bread

CALIFORNIA VEGGIE (V)

cucumber, lettuce, tomato, heirloom carrot, avocado spread, multigrain bread

INCLUDES

NEW YORK APPLE

POTATO CHIPS

SIDE OF MAYONNAISE AND MUSTARD

(2) CHOCOLATE CHIP COOKIES

BOTTLED WATER

EXECUTIVE PLATED LUNCH

maximum of 20 guests

\$22.00

ENTRÉES

guests will pre-order upon arrival on the day of event

GRILLED CHICKEN CAESAR SALAD

romaine hearts, garlic croutons,
parmigiano-reggiano, house dressing

-OR-

BUTCHER'S BURGER

vermont cheddar, lettuce, tomato, red onion,
soft baked roll, fries, pickle, condiments

UNSWEETENED ICE TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

DESSERT

CHOCOLATE GANACHE CAKE double chocolate cake, chantilly cream, berries (GF) GLUTEN FREE
(V) VEGETARIAN

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THE QUEENSBURY HOTEL

3 COURSE PLATED LUNCH

minimum of 15 guests

UNSWEETENED ICED TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

SOUP OR SALAD

select one

GARDEN SALAD (GF) (V)

romaine, baby greens, cherry tomato, radish, cucumber, carrot, heart of palms, sherry vinaigrette

NEW ENGLAND CLAM CHOWDER

common crackers

CAESAR SALAD

romaine hearts, garlic croutons, parmigiano-reggiano, house dressing

BUTTERNUT SQUASH & APPLE BISQUE (GF) (V)

spiced crème fraîche

WEDGE SALAD (GF)

iceberg, smoked bacon, radish, scallion, cherry tomato, danish bleu cheese dressing

CLEAR BROTH MINISTRONE (V)

ditalini pasta, pecorino cheese

ENTRÉES

All entrées served with chef inspired accompaniments, artisan rolls and butter.

GRILLED CHICKEN CAESAR SALAD	romaine hearts, garlic croutons, parmigiano-reggiano cheese, house caesar dressing	\$22
CHICKEN COBB SALAD	applewood smoked bacon, tomato, olives, (GF) crumbled bleu cheese, hard boiled egg, ranch	\$23
SOUTHWEST CHIMMICHURI SIRLOIN SALAD	mixed lettuce, tomato, roasted corn, red onion, black beans, crispy tortilla strips, cheddar jack cheese, chipotle ranch dressing	\$25
FAROE ISLAND SALMON SALAD	mixed lettuce, roasted beets, goat cheese, citrus, toasted pistachio, balsamic dressing	\$25

Entrée options continued on next page...

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THE QUEENSBURY HOTEL

3 COURSE PLATED LUNCH

minimum of 15 guests

ENTRÉES

continued

All entrées served with chef inspired accompaniments, artisan rolls and butter.

CHICKEN MARSALA	mixed mushroom marsala sauce	\$25
CHICKEN PICATTA	cauliflower mash, lemon white wine caper sauce	\$25
CHICKEN PARMESAN	spaghetti pomodoro, toasted garlic rapini	\$25
PETITE GRILLED TOP SIRLOIN STEAK FRITES	french fries, gorgonzola bleu cheese, tomato bruschetta (GF)	\$27
SLOW BRAISED MOJO BEEF TIPS	sofrito, chili, cilantro, plantain mash	\$23
PARMESAN PANKO BAKED ATLANTIC COD	bruschetta tomato, potato purée, lemon chive butter	\$26
SAUTÉED FAROE ISLAND SALMON	ancient grain rice pilaf, scampi butter (GF)	\$27
OPEN FACED TURKEY MELT	house roasted turkey, bacon corn bread stuffing, gravy, aged cheddar, toasted sourdough, bourbon cranberry sauce	\$23
RIGATONI BOLOGNESE	rich meat ragu, basil, parmesan toscano	\$24
MUSHROOM BOURGUIGNON	wilted greens, organic polenta (GF) (V)	\$23
VEGETABLE RISOTTO PRIMAVERA	corn, pea pesto, squash, heirloom carrot, pea shoots, aged goat cheese (GF) (V)	\$23

DESSERTS

select one

TRADITIONAL KEY LIME PIE graham cracker crust, chantilly cream	STRAWBERRY BISCUIT SHORTCAKE candied strawberries, vanilla bean crema
CHOCOLATE GANACHE CAKE double chocolate cake, chantilly cream, berries	TIRAMISU lady fingers, espresso, rum, mascarpone cream

PRICING ABOVE REFLECTS THE SELECTION OF 1 ENTRÉE
IF SELECTING 2 ENTRÉES: ADD AN ADDITIONAL \$5.00 PER PERSON
IF SELECTING 3 ENTRÉES: ADD AN ADDITIONAL \$10.00 PER PERSON
IF REQUESTING TABLE SIDE ORDERING: ADD AN ADDITIONAL \$15.00 PER PERSON

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HORS D'OEUVRES

CHILLED SELECTIONS \$75.00 PER 25 PIECES

HEIRLOOM TOMATO BASIL BRUSCHETTA	herb ricotta, lemon olive oil, white balsamic, toasted croute (V)
ANTIPASTI SKEWER	salumi, aged provolone, olive, heirloom tomato, artichoke, red wine vinaigrette (GF)
BLACKBERRY CAPRESE SKEWER	blackberry, fresh mozzarella, basil, wild flower honey (GF) (V)
BLT CROSTINI	double-cut peppered bacon, arugula, heirloom tomato, herb mayo

\$115.00 PER 25 PIECES

WILD WHITE SHRIMP COCKTAIL	traditional cocktail and remoulade sauce (GF)
BLUE CRAB SALAD	nardello pepper, avocado, sea salt butter cracker
MAINE LOBSTER ROLL BITE	greens, toasted new england roll

HOT SELECTIONS \$75.00 PER 25 PIECES

HALLOUMI CHEESE FRIES	lemon infused extra virgin olive oil, pomodoro sauce (V)
CHICKEN CURRY KATSU SKEWERS	tonkatsu dip (GF)
STICKY SESAME CAULIFLOWER BITES	sweet and sour sauce (V)
CHICKEN BARBACOA SOFT TACO	salsa picante, micro cilantro, farmer's cheese
HAND FORMED MEATBALLS	san marzano tomato sauce, grana padano shower
CRISPY BRUSSEL SPROUTS	parmesan shower, bacon ranch aioli (GF)
PIGLETS EN CROUTE	spicy brown mustard
MINI CHEESEBURGER	shredded lettuce, tomato, american cheese, special Q sauce
VEGETABLE SPRING ROLL	ginger soy sauce, duck sauce (V)

\$115.00 PER 25 PIECES

BEEF WELLINGTON	red wine bone brodo
BALSAMIC STEAK BITES	gorgonzola dolce cheese fondue (GF)
BRONZED SEA SCALLOP	crushed candied bacon, lemon chive butter sauce (GF)
TOASTED COCONUT SHRIMP	pineapple tartar sauce

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THE QUEENSBURY HOTEL

RECEPTION DISPLAYS

pricing is per person, per hour

FARMER'S MARKET CHEESE BOARD

an assortment of artisan local cheeses to include (but not limited to) cheddar, triple cream, bleu, gouda, dijon mustard, fig spread, assorted crackers (V)

\$8.00 PER PERSON

ANTIPASTI

prosciutto, salumi, manchego, aged gouda, cherry peppers, mixed olives, whole grain mustard, marinated artichokes, grilled vegetables, crackers, croutes

\$10.00 PER PERSON

CHARCUTERIE & FARMER'S MARKET CHEESE BOARD

an assortment of cured salumi and cheeses, gherkins, mixed olives, grissini, dijon mustard fig spread, assorted crackers

\$10.00 PER PERSON

MEDITERRANEAN MEZZE

za'atar spiced hummus, muhammara, grilled pita, mixed olives, pickle chips, heirloom carrot, radish, marinated feta, tzatiki (V)

\$8.00 PER PERSON

CHEF'S GARDEN CRUDITE

farmer's market vegetables, buttermilk ranch dressing (GF) (V)

\$6.00 PER PERSON

HARVEST FRUIT DISPLAY

seasonal fruit, melons, berries, creamy citrus dip (GF) (V)

\$6.00 PER PERSON

WARM SOFT PRETZEL BAR

whole pretzels, pretzel bites, cheddar ale beer cheese, spicy mustard, southwestern dip (V)

\$8.00 PER PERSON

CHIPS & SALSA BAR

organic blue corn chips, white corn chips, salsa rojo, warm queso, guacamole (V)

\$7.00 PER PERSON

CHILLED SEAFOOD DISPLAYS

All displays served with lemon wedges and mini Tabasco bottles.

EAST & WEST COAST OYSTERS ON THE HALF SHELL

bloody mary cocktail sauce, prosecco mignonette (GF)

MP

CHILLED JUMBO WHITE SHRIMP

bloody mary cocktail sauce, traditional remoulade (GF)

MP

SPLIT ALASKAN KING CRAB LEGS

bloody mary cocktail sauce, warm drawn butter (GF)

MP

**(GF) GLUTEN FREE
(V) VEGETARIAN**

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THE QUEENSBURY HOTEL

THE BELOW STATIONS ARE TO ACCOMPANY ADDITIONAL FOOD SELECTIONS & NOT SERVE AS A MEAL

CHEF ATTENDED STATIONS

CHEF FEE: \$50.00 PER CHEF, PER HOUR | 1 CHEF PER 50 GUESTS

minimum of 25 guests | pricing is per person, per hour

**BUTTER BASTED
WHOLE ROASTED TURKEY**

bacon sage cornbread stuffing, pan gravy,
orange cranberry spread, artisan rolls

\$9.00

**LEMON THYME ROASTED
WHOLE CAPON CHICKEN**

brown butter parmesan mashed potato,
roasted garlic creamed corn (GF)

\$8.00

**GARLIC & ROSEMARY CRUSTED
BEEF RIB ROAST**

chive horseradish cream,
french onion au jus, artisan rolls

\$14.00

**CHIMICHURRI GRILLED
SKIRT STEAK TACO STATION**

pico de gallo, cojita cheese, lime crema,
flour and corn flour tortillas

\$11.00

BAKED BONE-IN COUNTRY HAM

cider maple glaze, grain mustard aioli,
buttermilk biscuits

\$8.00

SPECIALTY PASTA STATION

sweet italian sausage, sauteed mushrooms,
sun-dried tomato, broccoli, fresh herbs,
pecorino-ramono, crushed red pepper,
parmigiano garlic bread

**CHOICE OF
2 PASTAS:**

penne
farfalle
rotellini
fusilli

**CHOICE OF
2 SAUCES:**

san marzano pomodoro
ala vodka with smoked bacon
parmesan crema
bolognese

\$12.00

RECEPTION STATIONS

minimum of 25 guests | pricing is per person, per hour

GARDEN SALAD BAR

mixed greens, romaine, cherry tomato, cucumber,
heirloom carrot, herb croutons, bleu cheese crumbles,
buttermilk ranch, dark balsamic dressing (GF) (V)

\$9.00

FRENCH FRY BASKET

rosemary parmesan steak fries, spicy sweet potato fries,
loaded tater tot casserole, onion rings,
peppercorn ranch, Q sauce, ketchup, bourbon BBQ

\$8.00

MINI CHEESEBURGERS & HOUSE CHIPS

black angus beef, shredded lettuce, tomato,
american cheese, pickle chip, special sauce

\$8.00

MAC & CHEESE BAR

peppered bacon, fried chicken, stewed tomato, mushrooms,
broccoli, bleu cheese, buffalo sauce, cornbread crumble

\$10.00

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THE QUEENSBURY HOTEL

DINNER BUFFETS

minimum of 25 guests

THE Q BBQ

\$38.00

UNSWEETENED ICED TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

SALADS

GARDEN SALAD (GF) (V)

buttermilk ranch, dark balsamic

DELI MACARONI SALAD

ham, peas, pickle relish, hard boiled egg

TRADITIONAL COLESLAW (GF) (V)

ENTRÉES

BBQ CHICKEN BREASTS & THIGHS (GF)

HERB MARINATED GRILLED SIRLOIN (GF)

worcestershire garlic butter

SIDES

MACARONI & THREE CHEESE (V)

scallions, toasted cornbread crumble

BARBECUE BEANS (GF)

bacon, mustard, brown sugar

CORN ON THE COB (GF) (V)

milk poached, bang bang spice, parsley butter

CORNBREAD, ASSORTED ROLLS, BUTTER

DESSERT

CINNAMON APPLE PIE BARS

CHOCOLATE CAKE

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THE QUEENSBURY HOTEL

DINNER BUFFETS

minimum of 25 guests

LITTLE ITALY

\$37.00

UNSWEETENED ICED TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

INSALATA

CAESAR SALAD

romaine hearts, herb croutons,
parmigiano-reggiano, house dressing

GARDEN SALAD (GF) (V)

mixed lettuce, cherry tomato, cucumber,
heirloom carrot, gorgonzola, balsamic dressing

SECONDI

Served with garlic bread and butter.

RIGATONI BOLOGNESE

rich meat ragu, basil, parmesan toscano

FUSILLI PASTA ALFREDO (V)

broccoli, mushrooms, sun-dried tomato,
artichoke, toasted pine nut

CHICKEN PICATTA

lemon white wine caper sauce, toasted garlic spinach

STEAMED SEASONAL VEGETABLE (GF) (V)

DOLCI

MINI ITALIAN PASTRIES

CHOCOLATE ESPRESSO CAKE

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(V) VEGETARIAN

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THE QUEENSBURY HOTEL

DINNER BUFFETS

minimum of 25 guests

BUILD YOUR OWN

\$40.00

UNSWEETENED ICED TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

SALADS

select two

GARDEN SALAD (GF) (V)

mixed lettuce, cherry tomato, cucumber, radish, heirloom carrot, gorgonzola, balsamic dressing

HEIRLOOM TOMATO SALAD (GF) (V)

whipped ricotta, pistachio pesto, chicory, radish, extra virgin olive oil, aged balsamic

CAESAR SALAD

romaine hearts, garlic croutons, parmigiano-reggiano, house dressing

BLT PASTA SALAD

bow tie pasta, bacon, romaine, tomato, red onion, buttermilk ranch dressing

ENTRÉES

select two

All entrées served with chef inspired accompaniments, artisan rolls and butter.

CHICKEN MARSALA mixed mushrooms, marsala wine sauce

CHICKEN PICCATA lemon white wine caper sauce

LEMON PEPPER GRILLED CHICKEN roasted tomato picante, citrus nage (GF)

GRILLED SIRLOIN garlic butter mushroom, pearl onion, cabernet sauce (GF)

BRAISED BEEF BRISKET 12 hour, aromatic vegetables, herbs de provence, braising liquid

FAROE ISLAND SALMON pan-seared, toasted garlic spinach, blood orange burro (GF)

BAKED ATLANTIC COD parmesan panko, bruschetta tomato, lemon butter

ROASTED TURKEY BREAST maple brined, cornbread dressing, roasted garlic thyme gravy, orange cranberry relish

VEAL BOLOGNESE traditional ragu, rigatoni pasta, grana padano cheese

BBQ BEEF TENDERLOIN TIPS gorgonzola polenta, bourbon bbq sauce

CHEESE TORTELLINI mushroom, spinach, sun-dried tomato, porcini cream (V)

PASTA PRIMAVERA peas, zucchini, squash, tomato, bell peppers, parmesan crema (V)

PENNE A LA VODKA san marzano tomato, tuscan herbs, parmesan-reggiano (V)

DESSERT

CHEF'S SELECTION OF DESSERTS

IF SELECTING 3 ENTRÉES: ADD AN ADDITIONAL \$4.00 PER PERSON

IF SELECTING 4 ENTRÉES: ADD AN ADDITIONAL \$6.00 PER PERSON

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THE QUEENSBURY HOTEL

3 COURSE PLATED DINNER

minimum of 15 guests

UNSWEETENED ICED TEA, FRESHLY BREWED COFFEE, DECAF & SELECTION OF HOT TEA

SALADS

select one

GARDEN SALAD (GF) (V)

romaine, iceberg, baby greens, cherry tomato, local radish, cucumber, carrot, hearts of palm garlic vinaigrette

WEDGE SALAD (GF)

iceberg, smoked bacon, radish, scallion, cherry tomato, danish bleu cheese dressing

BURRATA SALAD (GF) (V)

toy box heirloom tomato, lemon agrumato oil, aged sherry vinegar

CAESAR SALAD

romaine hearts, garlic croutons, parmigiano-reggiano, house caesar dressing

ENTRÉES

select one

All entrées served with chef inspired accompaniments, artisan rolls and butter.

CHICKEN PICATTA cauliflower mash, lemon white wine caper sauce

\$32

CHICKEN PARMESAN spaghetti pomodoro, toasted garlic rapini

\$32

BALSAMIC BRICK CHICKEN parmesan potato, creamed corn, roasted garlic veloute

\$33

"CAST IRON" FILET MIGNON whipped potato, agrodolce mushrooms, pearl onions, bone broth (GF)

\$48

GRILLED NEW YORK STRIP fingerling potato, garlic mushrooms, gorgonzola butter (GF)

\$43

GRILLED TOP SIRLOIN STEAK FRITES parmesan truffle fries, sauce chimichurri (GF)

\$36

SOLE FRANCAISE yukon gold mashed potato, lemon white wine caper sauce

\$33

FAROE ISLAND SALMON cauliflower puree, ADK marbled potato, blood orange burro (GF)

\$34

BAKED ATLANTIC COD panko crust, lemon herb butter

\$31

VEGETABLE RISOTTO PRIMAVERA corn, pea pesto, squashes, heirloom carrot, pea shoots, aged goat cheese (GF) (V)

\$30

POTATO GNOCCHI cauliflower cashew cream, seasonal squash, oven-dried tomato, snipped herbs (V)

\$31

MUSHROOM BOURGUIGNON wilted greens, organic polenta (GF) (V)

\$31

**PRICING ABOVE REFLECTS THE SELECTION OF 1 ENTRÉE
IF SELECTING 2 ENTRÉES: ADD AN ADDITIONAL \$5.00 PER PERSON
IF SELECTING 3 ENTRÉES: ADD AN ADDITIONAL \$10.00 PER PERSON
IF REQUESTING TABLE SIDE ORDERING: ADD AN ADDITIONAL \$15.00 PER PERSON**

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THE QUEENSBURY HOTEL

3 COURSE PLATED DINNER

minimum of 15 guests

DUET ENTRÉES

All entrées served with chef inspired accompaniments, artisan rolls and butter.

"CAST IRON SEARED" FILET & BUTTER POACHED LOBSTER TAIL	parsnip potato mousseline, bone broth, béarnaise (GF)	MP
BALSAMIC GRILLED CHICKEN & SHRIMP	ADK marble potato confit, herloom carrot purée, pistaschio pesto (GF)	\$54
"CAST IRON SEARED" FILET & JUMBO LUMP CRABCAKE	brown butter whipped yukon potato, poblano corn relish	\$60
CHICKEN & SALMON PICATTA	cauliflower purée, verjus spinach, lemon butter caper sauce	\$52

DESSERTS

select one

FLOURLESS BELGIAN CHOCOLATE CAKE (GF) chocolate ganache, amaretto cream	STRAWBERRY BISCUIT SHORTCAKE candied strawberries, vanilla bean crema
CRÈME BRÛLÉE CHEESECAKE graham cracker crust	TIRAMISU lady fingers, espresso, rum, mascarpone cream

PLATED APPETIZER

PAN-SEARED DIVER SEA SCALLOP	parsnip purée, romesco sauce, black trumpet, blood orange (GF)	\$12
WHITE SHRIMP COCKTAIL	remoulade, cocktail sauce, lemon (GF)	\$12
VEAL BOLOGNESE	traditional ragu, rigatoni pasta, grana padano	\$10
ORECCHIETTE PASTA	crushed broccoli, miso, chili flake, grana padano snow (V)	\$9
LOBSTER BISQUE	tahitian vanilla bean, cognac, tarragon crème fraiche	\$9
CRAB CAKE	corn cream, watercress salad, brown butter vinaigrette	\$12
ARTISANAL CHARCUTERIE & CHEESE	prosciutto, soppressata, reserve cheddar, camembert, cornichons, ale mustard, fig jam, mixed olives, almonds, crackers	\$10

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THE QUEENSBURY HOTEL

BEVERAGE & BAR PACKAGES

All packages include liquor, house wine, domestic/import beer, bottled water and soft drinks. A variety of cordials, kegs of beer and additional liquors are available upon request.

In the event your group requests a special product that we do not regularly carry, you will be charged the retail price for all ordered bottles/cases.

BARTENDER FEES

For a Fixed Price Hosted Bar = 1 bartender per 75 guests is provided complimentary

For a Cash or Consumption Bar = a 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

DEDICATED COCKTAIL SERVER FEE

A server fee of \$25 per hour will apply if you'd like to have a dedicated server to offer cocktail service to your guests.

FIXED PRICED 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 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 Gin, Seagram's VO Whisky, Bacardi White Rum, Jack Daniels, Dewar's, Jose Cuervo Tequila, Malibu Rum, Triple Sec, Peachtree, Sweet Vermouth, Dry Vermouth, Woodbridge 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 BAR

(service charge & tax included)

CONSUMPTION BAR

(subject to service charge & tax)

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

based on Tier Two Liquors

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