

2014-2015 FIRE DEPARTMENT BANQUETS

COCKTAIL HOUR

Stationary Display

Breaded Eggplant and Tomato Salad • Broccoli Rabe, Tomato and Aged Provolone Panini • Warm Olives with Red Pepper Flakes and Aromatic Herbs • Assorted Breads and Crackers Domestic Cheese Platter: Dill, Havarti, Cheddar, Edam, Pepper Jack, Horseradish Cheddar, Sliced Pepperoni • Warm Seafood & Artichoke Spread • Mexican Layered Dip with Tortilla Chips • Italian Bruschetta with Crostini

Butler Passed Hors d'Oeuvres

Vietnamese Chicken Satay Encrusted with Peanuts and Pineapple Hoisin
• Mini Margherita Pizzas with Roma Tomato, Fresh Mozzarella, Basil and Maldon Sea Salt • Mini Mushroom Wellington • Braised Short Rib Herb Dumpling

DINNER

Choice of Salad

BLT Wedge Salad with Iceberg Lettuce Slice, Diced Tomatoes, Red Onion, Applewood Smoked Bacon, Blue Cheese Dressing

Caesar Salad with Romaine, Shaved Parmesan, Garlic Croutons, Classic Dressing

Family Style Chef's Signature Pasta Selection

Choice of Two Entrees

Roast Prime Rib of Beef
garlic mashed potatoes, market fresh vegetables

Grilled Porterhouse Pork Chop
smashed sweet potatoes, haricots verts

Chicken Scallopini
egg battered chicken breast, potato ravioli, caramelized leeks, peas, fresh tomato relish

Chianti Braised Short Ribs
lobster potato croquette, grilled asparagus

Chicken Milanese
melted fresh mozzarella, potato eggplant caponatina, lightly wilted arugula tomato salad, marsala butter

Sliced Bistro Sirloin
bordelaise sauce, parmesan smashed yukon gold potatoes, market fresh vegetables

Maple Glazed Roasted Salmon
garlic and rosemary roasted fingerling potatoes, market fresh vegetables

Entree Upgrades
10 ounce Filet Mignon
roasted root vegetables hash, haricot verts, caramelized shallots, red wine glaze
add \$5⁺⁺ per person

Add a Lobster Tail
to Any Entree for an
Additional \$10⁺⁺

Sliced Beef Tenderloin
pommes dauphine, crispy fried green beans, sweet pepper jam, pinot noir shallot jus
add \$3⁺⁺ per person

DESSERT

Assorted Italian Pastries and Cookies

BEVERAGE ARRANGEMENTS

Open Bar For the First Hour with Name Brand Liquors, Draft Beer, Assorted Wines and Soft Drinks

Open Beer, Wine and Soda for the Remaining Four Hours
(for 5 hours of open bar add \$12.00 per person)



Hall of Springs
108 Avenue of the Pines
Saratoga Springs, NY
(518) 583-3003
HallofSprings.com



\$65⁺⁺⁺ per person

⁺⁺⁺ = All prices are subject to a 20% catering fee, NYS sales tax, and 14% facility usage fee.

UPGRADES

Add Ultimate Seafood Display During Cocktail Hour at \$15⁺⁺ per person

Seafood Extravaganza - add \$15⁺⁺ per person

shrimp cocktail, fried calamari, steamed mussels, spicy surimi crab salad, lemon cocktail sauce, remoulade

Prime Steakhouse Station - add \$10⁺⁺ per person

this station must be chef-attended (\$125 add'l)

prime new york strip, creamy horseradish and 677 prime steak sauce, lobster mashed potatoes, creamed spinach, roasted exotic mushrooms, chop salad, breads

...Or Any of Our Additional Cocktail Hour Stations at \$7⁺⁺ per person

Tavolo Station

chicken or veal tavolo, heirloom tomato mozzarella salad, risotto crusted lamb chops, rigatoni bolognese

Aperitivo Station

eggplant involtini, margherita and buffalo chicken pizzas, 40 clove braised lamb, black pepper fettucine with lobster, leeks and peas

Italian Pasta Station

orecchiette with broccoli rabe and sausage, wild mushroom agnolotti with truffle cream and walnut pesto, fresh trottole with bolognese

Regional Italian Station

braised pork ragout with polenta cakes, slow-cooked chicken with potatoes and olives, garganelli aglio e olio, artisan breads, focaccia, ciabatta

South American Steak House Station (*churrascaria*)

this station must be chef-attended (\$125 add'l)

garlic water basted churrasco steak, chorizo sausages, three kinds of chimichurri, mini cheese breads, spicy potatoes, black beans and rice (feijoada), fried bananas, iceberg salad

Comfort Food Classics

mini meat loaf and potato, lobster mac 'n cheese, bbq chicken sliders with coleslaw, french fries with gravy, giant cobb salad bar



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