

This menu is perfectly suited for celebrating the milestones of your life together. It is designed to serve groups of 50 people or more. Please keep in mind, if your count falls below 50 people a server fee of \$150.00 will be added to your bill. A guaranteed count of each entree is required 72 hours in advance of your function. Final billing will be on your guaranteed number or the number served, whichever greater. All food and beverage is subject to NYS sales tax and 20% catering fee. Hall of Springs events add an additional 14% facility fee.



One Glen Avenue
Scotia NY (518) 374-7262



CATERING BY GLEN SANDERS MANSION
108 Avenue of the Pines
Saratoga Springs NY (518) 583-3003

Upgrades

Full Open Bar *\$8.00⁺⁺ per person*
Upgrade your bar service to include premium brand liquors, mixers, and condiments.

Hosted Bar
Premium liquor bar sales will be calculated on a per drink consumption basis.

Flambe Stations *\$4.00⁺⁺ per person*
Our chef will prepare Bananas Foster or Cherries Jubilee served over vanilla ice cream to delight your guest. A \$75.00 chef fee will apply.

Fruits of the Sea Station *\$12.00⁺⁺ per person*
One hour service to enhance your cocktail hour hors d'oeuvres. Please select three from the following choices: Jumbo Shrimp Cocktail (3 pieces per person) • Smoked Salmon Display • Friend Calamari • Clams Casino • Mussels Fra Diavola • Crab Cakes • Steamed Clams in White Wine and Garlic Sauce • Oysters Rockefeller • Scallops Oreganato

++ = NYS Sales Tax and 20% Catering Fee. Hall of Springs events add an additional 14% facility fee.

HALL OF SPRINGS • GLEN SANDERS MANSION

Anniversary Celebrations ~ 2015

Cocktail Hour

*A lavishly displayed multi-tiered table with the following
Italian Meats & Cheeses, Crackers • Bread Eggplant & Tomato Salad
Blue Cheese & Spicy Caramelized Flatbreads Fresh Garden Vegetables with
Green Goddess Dressing • Seasonal Fruit Kabobs with Brown Sugar Cinnamon Yogurt*

Butler Passed Hors d'Oeuvres:

*Chicken Skewers with Soy Dip • Artichoke Parmesan Cakes
Tenderloin Crostini with Horseradish • Crispy Fried Shrimp*

Sit Down Dinner

Champagne Toast

Appetizer select one

*Cheese Tortellini with Prosciutto Sauce
Tomato Bisque
Corn & Potato Chowder
Peene with Tomato Vodka Sauce*

Salad select one

*Mansion Salad with Mixed Greens, Tomatoes, Black Olives,
Cucumbers, & Carrots with Champagne Vinaigrette*

Caesar Salad with Fresh Garlic Croutons

Entrée select two

a count of each selection is required 72 hours in advance of your function

Seared Chicken Breast Stuffed with Prosciutto Roasted Garlic and Mascarpone Cheese

*Medallions of Chicken Layered in Spinach, Sage,
Aged Provolone, Capellini Twists, Roasted Shiitake Mushrooms*

Honey Dijon Lacquered Salmon, Basmati Rice, Steamed Asparagus

Bacon Wrapped Pork Steak, Smashed Sweet Potatoes, Haricots Verts

Chianti Braised Short Ribs, Potato Croquette, Grilled Asparagus

*Sliced Bistro Sirloin, Bordelaise Sauce, Parmesan Smashed
Yukon Gold Potatoes, Market Fresh Vegetables*

Dessert

*Anniversary Cake • Cookie and Pastry Tray for Each Table
Coffee, Tea and Decaf*

Beverage Service

Open Beer, Wine, and Soft Drinks Throughout Your 5 Hour Event

\$49.00⁺⁺ per person

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