



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 & 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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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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

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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.**

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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 food, beverage, catering, audio-visual services and any other services for your function are subject to a taxable 20% service charge. This service charge will be automatically added to your bill. As required by law, state sales and other applicable transactional taxes will be collected on the service charge. This service charge eliminates any need for tipping unless you wish to recognize exceptional service. When utilizing banquet services, sixty percent (60%) is distributed to captains, servers, bartenders and set-up personnel engaged in the function; thirty-five percent (35%) is allocated to administrative costs on which the hotel pays all applicable taxes; five percent (5%) is distributed to supervisory and catering/conference services personnel. New York State sales tax, currently at 7% will be added to all charges unless tax-exempt status has been approved. (Service charges and tax are subject to change.)



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

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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

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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

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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.

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