

*The “NEW” Salty’s
Pub & Bistro
2011
Banquet Menu Selections*

Created by: John D. Marzilli
Executive Chef /proprietor

Telephone: (518) 371-1120

Email: johnmarzilli@saltyspub.com

Website: www.saltyspub.com

BREAK TIME

(Unlimited Quantities)

THE REFRESHER \$3.25

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

WAKE UP CALL \$4.50

Assorted Fresh Juices

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

THE CONTINENTAL \$6.75

Orange Juice

Bakery Items-Choose Three

Croissants, Muffins, Bagels, Coffee Cake,

Nut Breads, Danish, Cinnamon Rolls

Whipped Butter and Cream Cheese

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

THE CONTINENTAL DELUXE \$7.95

Assorted Fresh Juices

Seasonal Fresh Fruits and Berries

Bakery Items- Choose Three

Croissants, Muffins, Bagels, Coffee Cake,

Nut Breads, Danish, Cinnamon Rolls

Whipped Butter and Cream Cheese

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

A MORNING OPENER \$5.75

Bakery Items- Choose Three

Croissants, Muffins, Bagels, Coffee Cake,

Nut Breads, Danish, Cinnamon Rolls

Whipped Butter and Cream Cheese

Freshly Brewed Coffee, Tea and decaffeinated Coffee

HEALTHIER BEGINNING \$7.95

Orange Juice

Seasonal Fresh Fruit and Berries

Assorted Fruit Yogurt with Granola

Nut Breads

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

BAGEL & SALMON BASH \$9.95

Assorted Fresh Juices

Seasonal Fresh Fruits and Berries

Assortment of Bagels with Imported Smoked Salmon

Vegetable and Plain Cream Cheese

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

BREAK TIME

(Unlimited Quantities)

FRENCH CONNECTION \$10.95

Assorted Fresh Juices
Flaky Croissant Filled with Egg and Sausage or Bacon
Bakery Items- Choose Three
Croissants, Muffins, Bagels, Coffee Cake,
Nut Breads, Danish, Cinnamon Rolls
Whipped Butter and Cream Cheese
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

THE AFTERNOON FIX \$4.50

Assorted Soft Drinks and Sparkling Spring Water
Freshly Brewed Coffee, Tea and decaffeinated Coffee

IN NEED OF A SECOND WIND \$4.95

Seasonal Fresh Fruits and Berries
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

AFTERNOON ENERGIZER \$6.95

Assorted Freshly Baked Cookies, Brownies
Hot Chocolate, Ice Cold Milk
Assorted Soft Drinks and Sparkling Spring Water
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

A LITTLE BIT OF ITALY \$8.50

Chocolate, Almond and Hazelnut Biscotti
Iced Cappuccino
Assorted Soft Drinks and Sparkling Spring Water
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

THE FRENCH BISTRO \$8.95

Display of Imported and Domestic Cheeses
Seasonal Fresh Fruit and Berries
Served with Flat Breads and French Baguettes
Assorted Soft Drinks and Sparkling Spring Water
Freshly Brewed Coffee, Tea and decaffeinated Coffee

THE NEW YORK YANKEE'S \$7.95

Jumbo Soft Pretzels with Deli Mustard
Cracker Jacks, Popcorn, Honey Roasted Peanuts
Assorted Soft Drinks and Sparkling Spring Water
Freshly Brewed Coffee, Tea and decaffeinated Coffee

HAPPY DAY'S \$7.50

French Vanilla and Chocolate Ice Cream
With Chocolate Sauce, Cherries, Chopped Nuts,
M&M'S, Cookie Crumbs and Whipped Cream
Assorted Soft Drinks and Sparkling Spring Water
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

BREAK TIME

****ADDITIONAL TOUCHES****

Bakeries

Croissants, Muffins, Bagels, Coffee Cake,
Nut Breads, Danish or Cinnamon Rolls
\$25.00/dozen.

Sweets

House-Baked Cookie, Brownies or Biscotti
\$20.00/dozen

Whole Fresh Fruit

An assortment of fresh fruits in season
\$24.00/dozen

Premium Ice Cream Bars

Whether they be Low Fat or Ben & Jerry's
\$3.50 each

Candies & Such

Power Bars, Candy Bars,
Cracker Jacks, Smart Food Popcorn
Rice Crispy Treats or Soft Pretzels
\$2.50 each

Beverages

Assorted Soft Drinks
\$1.95 each.
Sparkling Spring Water
\$2.95 each
Snapple Iced Teas
\$3.25 each.
Ocean Spray Fruit Juices
\$3.25 each.

BREAK TIME

(Unlimited Quantities)

THE MEETING PACKAGE \$14.95

EARLY MORNING

Orange Juice

Fresh Baked Bakeries Choose Three

Croissants, Assorted Muffins, Bagels & Cream Cheese, Coffee Cake,
Nut Breads, Assorted Danish, Cinnamon Rolls

Whipped Butter and Cream Cheese
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

MID MORNING

Seasonal Fresh Fruit and Berries
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

MID AFTERNOON

Assorted Freshly Baked Cookies, Brownies
Hot Chocolate, Ice Cold Milk
Freshly Brewed Coffee, Tea and decaffeinated Coffee

THE EMPIRE STATE MEETING PACKAGE \$15.95

(Unlimited Quantities)

EARLY MORNING

Assorted Fresh Juices
Seasonal Fresh Fruits and Berries

Fresh Baked Bakeries Choose Three

Croissants, Assorted Muffins, Bagels & Cream Cheese, Coffee Cake,
Nut Breads, Assorted Danish, Cinnamon Rolls

Whopped Butter and Cream Cheese
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

MID MORNING

Assorted Soft Drinks and Sparkling Spring Water
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

MID AFTERNOON

Chocolate, almond And Hazelnut Biscotti
Iced Cappuccino
Assorted Soft Drinks and Sparking Spring Water
Freshly Brewed Coffee, Tea and Decaffeinated Coffee

BREAKFAST

THE ALL AMERICAN BREAKFASTS \$12.95 (Served)

A Chilled Fruit Juice of Your Choice,

Baskets of Fresh Bakery Items-Choose Three:

Croissants, Muffins, Bagels, Coffee Cake, Nut Breads,
Danish or Cinnamon Rolls served with Whipped Butter and Cream Cheese,

Freshly Brewed Coffee, Tea, Decaffeinated Coffee

****To create your own breakfast, select one starter and one entrée for your group****

****STARTERS****

½ fresh Grapefruit

or

Medley of seasonal Fresh Fruit

or

Yogurt & fresh berry Parfait topped with Granola

****ENTREES****

An American Favorite

Scrambled Eggs

Grilled Sausage Links or Crisp Bacon
and Breakfast Potatoes

Western Scrambler

Scrambled Eggs with Ham, Cheese,
Green Peppers and Onions

Grilled Sausage Links or Crisp Bacon
and Breakfast Potatoes

French Toast Connection

Made with Challah Bread served with
Whipped Butter and Warm Maple Syrup
Grilled Sausage Links or Crisp Bacon

The Belgium Waffle

Fresh made waffles served with fresh berries, Whipped butter, Maple Syrup and whipped cream
Grilled Sausage Links or Crisp Bacon

Healthy Choice

Egg Beaters with Turkey Sausage or bacon,
Broiled tomato and Fresh Fruit Garnish

Power Breakfast

Vine-Ripened Fresh Fruit and Berries served with yogurt and granola

****Our chefs can substitute Egg-Beaters on any breakfast, upon request****

Breakfasts Continued-

SUNRISE BUFFET \$13.95

(Available for Groups of 25 Guests or More)

Assorted Fresh Juices
Seasonal Fresh Fruit and Berries of the season
Assorted Cold Cereals

Fresh Baked Bakeries

Choose Three

Croissants, Assorted Muffins, Bagels & Cream Cheese, Coffee Cake,
Nut Breads, Assorted Danish, Cinnamon Rolls
Whipped Butter and Cream Cheese

-Select Two Hot Entrees-

Scrambled Eggs or Egg Beaters
Belgium Waffles with Warm Maple Syrup
Cheese Blintzes with Fruit Topping
French Toast with Warm Maple Syrup
Pancakes with Warm Maple Syrup
Eggs Benedict
Corned Beef Hash
Breakfast Pizza
Quiche of the Day

(Add an Additional Entrée only \$2.00pp)

Buffet also Includes:
Crisp Bacon
Grilled Sausage Links
Breakfast Potatoes

Freshly Brewed Coffee, Tea, Decaffeinated Coffee

ENHANCEMENTS

Smoked Scottish Salmon

with Assorted Bagels,
Cream Cheese, Sliced Tomatoes, Capers and Bermuda Onions
\$5.95

Omelets Prepared “as you wish” to Order

Station to Include:
Shredded Cheese, Diced Ham, Mushrooms,
Peppers, Onions and Diced Tomatoes
\$6.95

Breakfasts Continued-

BRUNCH BUFFET \$21.95

(Available for Groups of 50 Guests or More)

Assorted Fresh Juices
Seasonal Fresh Fruits and Berries

Assorted Bakery Items-Choose Three

Croissants, Muffins, Bagels, Coffee Cake,
Nut Breads, Danish or Cinnamon Rolls
Whipped Butter and Cream Cheese
Freshly Brewed Coffee, Tea and Decaffeinated Coffee and Milk

SELECT THREE

Scrambled Eggs or Egg Beaters,
Belgium Waffles, French Toast, Pancakes with Warm Maple Syrup
Cheese Blintzes with Fruit Topping, Frittata of the day,
Eggs Benedict, Corned Beef Hash, Quiche of the Day,
Grilled Sausage Links and Crisp Bacon

SELECT TWO

Chicken Piccata, Sesame Chicken, Roasted Chicken
Veal & Mushrooms, Beef Burgundy, Sausage & Peppers
Baked Boston Scrod, Pasta Primavera
Jumbo Stuffed Shells with tomatoes and basil Sauce

Buffet includes chef's selection of Vegetable, Rice or Potato, Rolls and Butter

ENHANCEMENTS

Smoked Scottish Salmon

with Assorted Bagels
Cream Cheese, Sliced Tomatoes, Capers and Bermuda Onions
\$4.50

Omelet's Prepared "as you wish" to Order

Station to Include: Shredded Cheeses, Diced Ham,
Mushrooms, Peppers, Onions and Diced Tomatoes
\$4.95

Carving Station

Carved Top Round of Beef, Carved Honey Baked Ham
Carved Corned Beef, Carved Vegetable Strudel
\$3.95

Add Mimosas or Bloody Marys

\$4.75

(Served after 12:00 noon)

LUNCH and DINNER UPGRADES

Below are additional Appetizers and Dessert to enhance your Dining Experience.
Prices are an Addition to Your Entrée Choice.

APPETIZERS

Baked French Onion Soup **\$2.00**
Salty's Famous Clam "Chowda" **\$2.00**
Lobster Bisque **\$5.95**
Gulf Shrimp Cocktail **\$9.95**
Crab Cake, Rémolade Sauce **\$7.95**
Chilled Poached Salmon, Cucumber Dill **\$7.95**
Tortellini with Tomato Basil **\$5.95**
Wild Mushroom Strudel, Fennel Cream **\$6.95**
Seasonal Melon with Prosciutto **\$4.50**

SALADS

Young Arugula Salad \$3.95
Young tender Leave of baby Arugula Tossed with Fresh orange segments
Bleu cheese crumbles, red onion & crispy onions
Champagne Vinaigrette Dressing

Field Greens \$3.95
Assorted Tender Leaves garnished with olives,
Grape Tomatoes, julienne of carrot, cucumbers
Your Choice of Dressing

Tower of Vegetables \$3.95
Grilled Vegetables layered with Vine Ripened Tomatoes and
Fresh Mozzarella
Scented with Basil Vinaigrette

Autumn Salad \$2.95
Fresh Seasonal Greens tossed with
Dried Apples,
Walnuts and Raspberry Vinaigrette

DESSERTS

Heath Bar Crunch Pie **\$2.95**
Hazelnut Torte **\$3.95**
Chef's Trio of Desserts **\$3.95**
Viennese Table **\$9.95**
Cheesecake with Strawberries **\$2.95**
Tiramisu **\$2.95**
Crème Brulee' **\$3.95**
Chocolate Concorde **\$ 4.95**

PLATED LUNCHES

All Lunch Entrees will be accompanied by:

Freshly Baked Breads of the Day and Butter
Chef's Fresh Soup of the Day **or** Choice of Salad
Served with Chef's Selection of Vegetable and Starch (appropriate for each dish)
Chef's Specialty Dessert
Freshly Brewed Coffee, Tea, Decaffeinated Coffee

APPETIZERS AND SALADS

Chef's Fresh Soup of the Day
or
Garden Salad, Caesar Salad or Mediterranean spinach Salad

POULTRY

TERIYAKI CHICKEN \$19.95

Grilled Breast of Chicken with Sweet Soy Glaze & grill pineapple.

HARVEST CHICKEN \$19.95

Breast of Chicken filled with Apples and sun-dried Cranberry Dressing .

CHICKEN POMODORO \$19.95

Breast of Chicken topped with fresh tomatoes and basil and three cheeses.

FRESH ROASTED TURKEY \$19.95

Served with "Mom's" Famous Stuffing and Cranberry Sauce.

PORTABELLO CHICKEN \$19.95

Wood Grilled Breast of Chicken with sautéed Portobello Mushrooms, Merlot reduction.

CHICKEN PICCATA \$19.95

Breast of Chicken sautéed with Lemon, White Wine, Garlic and Capers.

SEAFOOD

BAKED BOSTON SCROD \$21.50

Fresh Loin of Scrod baked with a Crumb Topping, Lemon and White Wine.

ATLANTIC SALMON \$23.25

Grilled and served with a fresh mango salsa, sautéed Leeks and Cream.

SWORDFISH FRANCAISE \$22.75

Scaloppini of Gulf Swordfish sautéed with lemon, capers and White Wine reduction.

Plated Luncheons-

PASTA

ANGEL HAIR PASTA \$19.95

Tossed with Asparagus, Fresh Spinach, Roasted Peppers, Pine Nuts,
Garlic and Cherry Tomatoes.

CHICKEN, PENNE AND PESTO \$20.75

Penne Pasta tossed with Chicken, Broccoli, Cream and Basil

LINGUINI AND SCAMPI \$21.50

Al Dente Pasta tossed with Gulf Shrimp, Garlic, Plum Tomatoes and Parmesan

BEEF

ROASTED SLICED SIRLOIN OF BEEF \$22.5

Served with a Burgundy Mushroom Sauce
(20 person minimum)

PETITE FILET MIGNON \$26.50

Topped with mushroom Cap, accompanied by Demi-Glaze Sauce

“MOM’S” POT ROAST \$21.50

Top Sirloin of Beef braised with Onions, Celery and Carrots

KABOB OF BEEF TENDERLOIN BROCHETTE \$24.95

Beef Tips skewered with Fresh Vegetables

CHEF’S SPECIALTY DESSERTS

(Choice of One)

Double Chocolate Cake,

Mom’s Apple Pie,

Ice Cream with Cookie,

Carrot Cake,

Pecan Pie,

Cookies and Brownies (one plate per table)

Lemon Cream Cake

LUNCHEON BUFFET
(Available for Groups of 25 People or More)

THE “NEW” SALTY’S BUFFET \$21.95

Freshly Made Soup of the Day

Marketplace Tossed Salad with assorted topping and dressings

Fresh Fruit and Berries

Deli Sandwich Makings

Thinly Sliced: Turkey, Ham and Pastrami

Sandwich Fixin’s

Cheddar, Swiss and Smoked Gouda Cheeses, Red Leaf Lettuce,
Sliced Roma Tomatoes and Sliced Pickles

Sandwich Spreads

Grey Poupon mustard, Light Mayonnaise,
Horseradish Sauce

Assorted Breads and Rolls

-SELECT TWO ENTREES-

Far East Stir Fry Chicken, Penne Pasta Primavera,
Baked Boston Scrod, Turkey Pot Pie, Chicken Pomodoro,
Tuna Salad, Chicken Salad

Assorted Cookie Bars,

Apple Pie

Coffee, Teas, Brewed Decaffeinated Coffee

Freshly Brewed Iced Tea

Luncheon Buffet

THE QUICK LUNCH BUFFET \$18.95

Freshly Made Soup of the Day

Assorted Deli Wrappers to include:
Honey smoked Ham and Cheese, Roasted turkey & Grilled vegetables

Chef's Fresh Vegetable salad of the day
Italian Roasted Pesto Potato Salad

Individual Bags for Assorted Chips and Pretzels

Fresh fruit & Berries

Apple Pie

Coffee, Teas, Brewed Decaffeinated Coffee
Freshly Brewed Iced Tea

CAESAR'S BUFFET \$17.95

Tomato Florentine Soup

Caesar Salad, Tossed, Buffet side
With Your Guest's Choice of
Chilled Chicken, Steak or Shrimp

Chilled Pasta Salad Primavera
Grilled Vegetables with balsamic drizzle

Assorted Breads & rolls

Chefs special dessert of the day,
Assorted Fresh Seasonal Whole Fruits

Coffee, Teas, Brewed Decaffeinated Coffee,
Freshly Brewed Iced Tea

Lunches Continued-

THE PICNIC BASKET \$19.50

Freshly Made Soup of the Day

Marketplace Tossed Salad
Red wine Vinaigrette and Peppercorn Dressing

Antipasto Salad
Tuna Salad
Chicken Salad
Fried Chicken

Sliced Tomatoes, Red Leaf Lettuce, Pickles,
Domestic Cheeses, Condiments and Relishes
Assorted Breads and Rolls

Fruit Berry Cobbler

Coffee, Teas, Brewed Decaffeinated Coffee
Freshly Brewed Iced Tea

COUNTRY INN BUFFET \$18.50

Freshly Made Soup of the Day

Marketplace Tossed Salad
Red wine Vinaigrette and Pepper cream Dressing

Tomato Mozzarella Salad,
Fresh Green Bean and New Red Potato Salad

Deli Sandwich Makings
Thinly Sliced Roast Beef, Turkey, Ham and Pastrami

Sandwich Fixin's
Cheddar, Swiss and American Cheeses
Red Leaf Lettuce, Sliced Roma Tomatoes
And Sliced Pickles

Sandwich Spreads
Grey Poupon, light Mayonnaise,
Horseradish Sauce

Assorted Breads and Rolls

Assorted Cookie Bars,
Lemon Pound Cake and Fresh Strawberries
Assorted Fresh Seasonal Whole Fruits

Coffee, Teas, Brewed Decaffeinated Coffee
Freshly Brewed Iced Tea

DINNER SELECTIONS

APPETIZERS

(Choice of One)

Chef's Fresh Soup of the Day

Fresh Fruits and Berries with a fresh berry and Yogurt Drizzle

Basket of Fresh Vegetables
And Vegetable Dip
(One Per Table)

SALADS

(Choice of One)

Caesar Salad

Continental Specialty, Romaine Lettuce Tossed Table side
With Caesar Dressing, Croutons and Parmesan Cheese

Garden Salad

Fresh Seasonal Greens, Cherry Tomatoes,
Shredded Carrots and Sliced Cucumbers with Vinaigrette Dressing

Mediterranean Salad

Fresh Spinach Tossed with Feta Cheese, Tomatoes,
Black Olives, Red Onions with Greek Agien Vinaigrette Dressing

Wedge Salad

Fresh wedge of crisp iceberg lettuce garnished with bleu cheese crumbles
Bacon bits, diced tomatoes & red onions
Italian vinaigrette

DESSERTS

(Choice of One)

Chocolate Mousse
Warm Apple pie and Ice Cream
Key Lime Pie
Lemon Cream Cake
14 carrot gold cake
Midnight Layer Triple Chocolate Cake

DINNER SELECTIONS

All Dinner Entrees will be accompanied by:

Freshly Baked Bread of the day and Butter
Your choice of Appetizer **and** Salad
Served with Chef's Selection of Vegetable and Starch
Chef's Specialty Dessert
Freshly Brewed Coffee, Tea, Decaffeinated Coffee

****POULTRY****

BREAST OF CHICKEN SARATOGA \$25.95

Wood grilled with fresh herbs and topped with a fresh papaya and cilantro salsa

CHICKEN MONTRACHET \$27.50

Breast of Chicken filled with Montrachet cheese, Artichoke hearts,
Spinach, Roasted Garlic and Toasted Pine Nuts
Served with Red Bell Pepper Couli

CHICKEN FRANCAISE \$28.50

Breast of Chicken Classically Prepared with Artichoke Hearts,
Capers, Chardonnay and Fresh Lemon.

CHICKEN SALTIMBOCA \$28.50

Breast of Chicken topped with Prosciutto Ham
And Fresh Mozzarella finished with
Fresh Sage and Wild Mushroom Reduction

ROCK CORNISH GAME HEN \$25.95

Roasted with Garlic and rosemary topped
With Sun Dried Cranberry Sauce

CHICKEN ZINGARELLA \$27.95

Breast of Chicken topped with, Roasted Red Peppers, Fennel
And Artichokes finished with a Pinot Noir Reduction.

CHICKEN WELLINGTON \$29.50

Breast of Chicken and Mushroom Duxelle
Encased in Delicate Puff Pastry Served with a champagne reduction.

CHICKEN COQ AU VIN \$25.75

Breast of Chicken Braised with smoked bacon, wild mushrooms and pearl onions
Finished with a Merlot reduction and fresh rosemary

COUNTRY ROTISSIERIE CHICKEN \$24.95

Half chicken slow roasted with fresh herbs and natural juices

Dinners Continued-

All Food & Beverage will be subject to 18% Gratuity & 7% New York State Sales Tax
A Surcharge of 25% will be added to all "Off Premise Catering"

****BEEF****

ROAST PRIME RIB OF BEEF \$32.95

Slow Roasted with Natural Juices

TWIN FILETS MADAGASCAR \$35.95

Tournedos of Beef Tenderloin sautéed with Madagascar Green
Peppercorns and Roasted wild Mushrooms finished with a Bordelaise Glaze

NEW YORK SIRLOIN STEAK \$29.95

Wood Grilled “As You Wish” with Our Matre d’ Hotel Butter
And topped with Crispy Onions, Demi Glaze

FILET MIGNON \$35.95

Mesquite Grilled “As You Wish” served on garlic crouton and grilled portabella
Mushroom cap served with a natural juice reduction
Tableside service of Hollandaise

BEEF WELLINGTON \$32.25

Classically Prepared Tenderloin of Beef with a
Wild Mushroom duxelle Roasted in Puff Pastry

COMBINATION DINNER

Petite Filet Mignon

Accompanied by Your choice of One:

Baked Salmon Fillet, Stuffed Gulf Shrimp or Chef’s choice of Chicken Breast

\$39.50

Baked Lobster Tail 8oz

\$48.95

****SEAFOOD****

All our Fish is ALWAYS “Ultra Fresh” and is Guaranteed to be delivered on the day of your function.

FILLET OF SALMON \$32.50

Wood Grilled and served with a Fresh Mango and cilantro salsa.

“ULTRA FRESH” HADDOCK & CRAB \$29.95

Roasted with lemon, butter and white wine topped with Salty’s FAMOUS Maryland crab stuffing.

MARTHA’S VINEYARD LEMON SOLE \$29.50

Filled with Crabmeat Filling and
Topped with Fresh Dill Chardonnay Cream.

JUMBO GULF SHRIMP AND BARADI \$32.95

Gulf Shrimp filled with Asiago cheese wrapped with Prosciutto
Sautéed with Maryland crab cakes. Served with Roasted garlic, tomato and kalamata
olive and leek cream Reduction.

Dinners Continued-

ATLANTIC SALMON IN PASTRY \$32.95

Fresh Salmon Fillet topped with a Spinach Mousse, fresh Vegetables baked in Puff Pastry with Fresh Dill and Cream

FLORIDA GULF SWORDFISH PUTTANESCA \$34.25

Wood Grilled Gulf Swordfish served with Fresh Tomatoes, Capers, Garlic and Fennel.

****PASTA AND VEGETARIAN SPECIALTIES****

A TASTING OF VEGETABLES \$28.95

Fresh Seasonal Vegetables blended with Fresh Mozzarella Cheese And Wild Mushroom baked in Phyllo Dough Finished with a Fresh tomatoes, Basil and Garlic

ROASTED VEGETABLE RAVIOLI \$27.75

Tossed with Roasted Shallots, Asparagus tips And Portabella Mushrooms

ANGEL HAIR WITH FRUITS OF THE SEA \$34.50

Al Dente Pasta tossed with Roasted Garlic, Shallots and Cream garnished with Grilled Salmon, Gulf Shrimp and Bay Scallops Julienne of fresh vegetables and Lemon

PENNE PRIMA FLORENTINE \$29.50

Al Dente Pasta Tossed with Spinach, Garlic, Tomatoes and Parmesan topped with Grilled Chicken and Portabella Mushrooms

DINNER BUFFETS

(Available for Groups of 50 Guests or more)

THE ALBANY BUFFET \$37.95

Chef's Fresh Soup of the Day, Salad Bar,

You're Choice of:

Two Entrees, One Pasta,

Choice of Three Accompaniments and Two Desserts

THE SARATOGA BUFFET \$39.95

Chef's Fresh Soup of the Day, Salad Bar,

You're Choice of:

Two Entrees, One pasta, One Item from Extras

Choice of Three Accompaniments and Three Desserts

Buffets include Fresh Bakes Breads of the day and butter

Coffee, Tea, Decaffeinated Coffee

ENTREES

Veal and wild mushrooms, Sesame Chicken, Oriental Stir Fry of Beef/ Chicken and Shrimp,
Chicken Pomodoro, Beef Tenderloin tips Stroganoff, Chicken Piccata, Roast Loin of Pork,
BBQ Spare Ribs, Grilled Salmon with mango and Cilantro Salsa, Baked Boston Scrod,
Chicken Zingarella

PASTAS

Stuffed Shells with Tomato and Fresh Basil, Cheese Tortellini with Asparagus tips Ham and Peas,
Fettuccini Alfredo, Penne with Vodka and Cream, Rigatoni Pomodoro, Ravioli with basil and cream

ACCOMPANIMENTS

Rice Pilaf, Oven Roasted Potatoes, Steamed Redskins,
Candied Yams, Baked Potato Bar, Garlic Mashed Potatoes, Couscous
Green Beans Almandine, Sautéed Italian Vegetables, Grilled Vegetable Medley,
Baby Carrots with Tarragon, Stir Fry Vegetable Medley, Broccoli Polonaise

***EXTRAS**

(One Extra included in the Saratoga Buffet)

Carved Top Round of Beef, Carved Brisket of Corned Beef,
Carved Country Smoked Ham, Carved Roast Turkey

DESSERTS

Carrot Cake, Chocolate Mousse, Fresh Fruit and Berries,
Mom's Apple Pie, Lemon Cream Cake,
Fresh Berry Cobbler, Double Chocolate Cake, Cheesecake,
Strawberry Shortcake Bar

RECEPTIONS

(20 person minimum)

Reception Displays are designed for a one hour period and are priced per guest

INTERNATIONAL CHEESEBOARD \$3.95

International and Domestic Cheeses
Served with Assorted Crackers

GARDEN VEGETABLE DISPLAY \$3.95

Medley of Fresh Vegetables with Dips

GRILLED VEGETABLE CRUDITE \$3.95

Assorted Fresh Grilled Vegetables with Dips

FRUIT FESTIVAL \$3.95

Assortment of Fresh Seasonal Fruits and Berries
With Chocolate Fondue **\$4.25**

SPREADS, DIPS AND CHIPS \$2.75

Mixed Party Snacks, Potato Chips with Onion Dip
And Tortilla Chips with Salsa

BRUCHETTA \$3.95

Fresh Italian Bread lightly toasted
Served with Chopped Tomato, Basil and Garlic,
Roasted Peppers and Roasted Eggplant Caponata

BAKED BRIE IN PUFF PASTRY \$4.95

Baked with walnuts and maple syrup
Served with Assorted Crackers and French bread and grapes

RECEPTIONS

SPECIALTY STATIONS

Stations are designed for a one hour period and are priced per guest.

Each station required a chef attendant to prepare items to order,

(Available for Groups of 25 or More)

PASTA STATION \$7.50

-Choice of Two-

Penne a la Vodka, Rigatoni Pomodoro,
Rainbow of Tortellini with Basil Cream Sauce,
Ravioli Marinara

SAUTE STATION \$12.95

-Choice of Two-

Steak au Poivre, Steak Diane,
Shrimp Scampi, Scallops Provencal

CAESAR STATION \$6.95

Hearts of Romaine, traditional Caesar Dressing,
Croutons and Freshly Grated Parmesan Cheese

Add Grilled Shrimp \$7.95

Add Grilled Chicken Breast \$6.50

FIESTA SAMPLER \$9.95

Chicken, Beef or Vegetables

Warm Flour Tortillas, Shredded Cheese,
Onions, Jalapenos and Sour Cream

Chili Con Queso

Tri-Colored Tortillas and Salsa Guacamole

ASIAN STATION \$12.95

Barbequed Spare Ribs

Beef or Chicken Sate, Fried Rice

Spring Rolls with Duck Sauce

Shrimp Stir Fry

PIZZA STATION \$7.95

Freshly Made Pizza

With a Combination of Toppings to Include:

Pepperoni, Sausage, Mushroom, Pepper and Onions

DESSERT STATION \$9.95

Assorted Desserts to include

Cakes, Pies and Mini Desserts

Freshly Brewed Coffee, Tea and Decaffeinated Coffee

RECEPTIONS

CARVING STATIONS

Stations are designed for a limited number of guests and multiple quantities
Should be ordered to ensure items are not depleted.
Each station requires an attendant to carve items to order,
a fee of \$50.00 is charged, per carver.

Whole Roasted Turkey \$225.00

(Serves 50 Guests)

Cranberry Sauce, Russian Dressings,
Giblet Gravy and Silver Dollar Rolls

Baked Country Ham \$195.00

(Serves 50 Guests)

Pommery Mustard and Silver Dollar Rolls

Roasted Top Round of Beef \$250.00

(Serves 60 Guests)

Dijon Mustard, Tarragon-Herbed Mayonnaise
And Horseradish Sauce
And Silver Dinner Rolls

Roasted Pork Loin \$195.00

(Serves 50 Guests)

Apple Jack Mustard and Silver Dollar Rolls

Herb Encrusted Tuna \$150.00

(Serves 25 Guests)

Wasabi Cream Sauce

Roast Tenderloin of Beef \$295.00

(Serves 25 Guests)

Béarnaise, Peppercorn Demi-Glaze
And Sliced French Baguettes

Vegetable Strudel \$95.00

(Serves 25 Guests)

Basil Cream Sauce

RECEPTIONS

SPECIALITY ITEMS

Smoked Atlantic Salmon Side \$225.00

(Serves 35 Guests)

Cream Cheese, Chopped Egg, Capers,
Tomatoes, Cucumbers and Mini Bagels

Jumbo Shrimp

Cocktail Sauce and Lemons

\$175.00 Per 50 Pieces

Crab Claws

Cocktail Sauce and Lemons

\$150.00 Per 50 Pieces

Baby Lamb Chops with Mint Sauce

\$195.00 Per 50 Pieces

Ice Carvings

\$250.00 and Up

Spreads- dips & chips

(Price Per Pound)

Potato Chips with Dip \$9.00

Pretzels \$9.00

Mixed nuts \$25.00

Mixed Party Snacks \$12.00

HOT HORS D'OEUVRES SELECTIONS

SELECTION I

Each Item Priced at \$75.00 Per 50 Pieces

Swedish Meatballs
Tempura Mushrooms with Dipping Sauce
Italian Style Meatballs
Mini Beef Franks en Pastry with Spicy Mustard
Chicken Tenders
Assorted Filled Mushroom Caps
Buffalo Style Chicken Wings
Mini Pizza Bagels
Fried Mozzarella Cheese with Raspberry Sauce
Mini Burrito
Italian Egg Rolls

SELECTION II

Each Item Priced at \$85.00 Per 50 Pieces

Sesame Chicken
Mini Potato Pancakes
Oriental Egg Rolls
Toasted Sun Dried Tomato Ravioli with Marinara
Crab Wonton Orange Sauce
Jalapeno Poppers
Idaho Potato Skins with Bacon and Cheddar
Smoked Chicken Quesadillas
Potato and Spinach Puffs
Prosciutto Ham and Melon
Spanikopita of Spinach and Feta Cheese
Vegetable Spring Rolls with Teriyaki

SELECTION III

Each Item Priced at \$105.00 Per 50 Pieces

Coconut Battered Shrimp
Chicken with Peanut Sauce
Scallops Wrapped in Bacon
Maryland Crab Cakes with Remoulade Sauce
Mini Chicken Wellington
Shrimp Wellington
Baked Oysters Rockefeller
Clams Casino
Chef's Selection of Handmade Canapés
Wild Mushroom Turnovers
Beef Sirloin Kabobs
Crabmeat Stuffed Mushrooms

RECEPTIONS

THE MEDLEY

Swedish Meatballs
Chicken Tenders
Mini Beef Franks en Pastry
Oriental Egg Rolls
Mini Quiche

8 Pieces Per Person \$9.25
10 Pieces Per Person \$11.50
12 Pieces Per Person \$13.25

THE SAVORY

Assorted Filled Mushrooms
Chicken Wellingtons
Mini Crab Cakes
Spanikopita of Spinach and Feta Cheese
Scallops Wrapped in Bacon

8 Pieces Per Person \$12.25
10 Pieces Per Person \$14.50
12 Pieces Per Person \$16.95

THE HUDSON PACKAGE

The French Cheese board
International and Domestic Cheeses
Served with Assorted Crackers

Garden Vegetable Display
Assorted Fresh Vegetables with Dips

Swedish Meatballs
Chicken Tenders
Mini Beef Franks en Pastry
Oriental Egg Rolls
Mini Quiche

\$14.25
based on 8 pieces of Hot Hors D'oeuvres

Beverage Selections

CASH BAR AT THE “NEW” SALTY’S RESTAURANT

-Beverage Service on a Per Drink Basis-

Premium Brands \$8.00 up
Domestic Bottled Beer \$3.00 up
Imported Bottled Beer \$4.00 up
House Wine (Glass) \$6.00 up
Soft Drinks \$1.95 up
Cordials \$8.00 up

OPEN BAR

All Open Bars are stocked with Scotch, Bourbon, Gin, Vodka,
Canadian Whiskey, Rum, Beer, Wine and Soft Drinks

***\$14.50 per Person First Hour,
\$9.50 Per Person for Each Additional Hour***

OPEN BEER, WINE AND SOFT DRINK BAR

***/ \$9.95 per Person First Hour,
\$6.00 per Person for Each Additional Hour***

OTHER BEVERAGES

(Per Gallon)

Lemonade, Iced Tea, Fruit Punch \$25.00
Whiskey Sour, Daiquiri and Mai Tai \$75.00
Champagne, Mimosa and Spiked Punch \$60.00

Champagne or Wine Toast \$6.00 per person

Wine Lists are available upon request.

**Under New York State Law, there is a maximum
of 5 hours granted for an Open Bar.
No Alcoholic Beverage Served Before 12noon on
Sundays**