

# A FABULOUS FIVE HOUR WINTER WHITE RECEPTION

**\$73 - \$79<sup>++</sup> per person**

\*\*=All prices are subject to a 20% catering fee and NYS sales tax.  
Financial minimums may apply. Consult your Event Planner

*Standard Open Bar for the first hour*

*Open Beer, Wine and Soda for the remaining four hours*

*Champagne with Fresh Berries and Snowball Martini Greeting Station*

*Upgrade to Open Bar for the remaining four hours of your reception for \$8.00<sup>++</sup> per person*

## BUTLER PASSED HORS D'OEUVRES

*Please select four of the following:*

*Chicken Lemongrass Potsticker with Sweet Soy Reduction*

*Thai Curry Samosa with Cucumber Yogurt and Tzatziki Sauce*

*Bacon Wrapped Tenderloin Gorgonzola with Horseradish Cream*

*Wasabi Encrusted Chicken Satay with Citrus Hoisin Glaze*

*Pear and Brie Phyllo Purse with Red Wine Glaze*

*Shrimp Purse with Sweet Citrus Hoisin Glaze*

*Scallop Ceviche with Orange Champagne Vinaigrette*

## STATIONARY DISPLAY

*Display of Domestic and International Cheeses, Crackers, Fresh Fruit,*

*Spreads & Dips, Exotic Olives, Marinated Mushrooms,*

*Marinated Artichokes, Pitas & Crostinis*

## APPETIZER COURSE

*Please select one of the following:*

*Organic Baby Field Greens, Honey Roasted Butternut Squash, Dried Cherries,  
Candied Walnuts, Goat Cheese Crumbles, Fried Leeks and Cherry Vinaigrette*

*Grilled Asparagus Bundle with Crisp Prosciutto, Grilled Tuscan Bread and Choron Sauce*

## ENTRÉE SELECTIONS

*Please select two of the following:*

*Grilled Petite Tenderloin Medallions with Roasted Fingerling Potatoes,  
Baby Carrots, Roquefort Fondue, Port Wine Demi Glace*

*Sliced Roast Prime Sirloin with Wild Mushroom Demi Glace*

*Chicken Fontina, Seared Chicken Breast Layered with Prosciutto,  
Fontina Cheese, Spinach, Roasted Red Peppers, Garlic Chardonnay Sauce*

*Mediterranean Lemon Chicken with Pan Seared Chicken Breast, Basmati Rice,  
Sautéed Red Onions, Capers, Sun-Dried Tomatoes and Olives in a Lemon White Wine Butter Sauce*

*Pan Seared Salmon, Orange Champagne Beurre Blanc, Haricot Vert and Five-Grain Pilaf*

*Grilled Swordfish with Parsnip Potato Puree, Honey Glazed Carrots and Triple Citrus Beurre Blanc*

*Our Signature Butternut Squash Ravioli in Sage Beurre Blanc will be  
included with your entree selections for your vegetarian guests*

## DESSERT

*Glen Sanders Mansion Bakery Wedding Cake or Allowance*

*Coffee & Tea Service*

**Available for all  
open dates from  
January-March 2013  
Sundays in April 2013**



**SARATOGA NATIONAL  
GOLF CLUB**



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