



The **UGLY Rooster** Catering

*Full Service*  
CATERING

May 1st - December 31st

# A TIMELESS WEDDING

\$85/Guest +tax and service 🧑 75+

## Cocktail Hour

### Seasonal Grazing Table

#### Select (4) Hors D'Oeuvres (Butler-passed)

- **Lemongrass Marinated Chicken Satay**
- **Southwest Tortilla Cup** (with fire-roasted corn , bell pepper, red onion and black bean salad)
- **Open Faced BBQ Pulled Pork** (on a grilled crostini topped with firecracker slaw)
- **Stuffed Mushrooms** (spinach & parmesan or sausage)
- **Mini Crunchy Street Cart Tacos** (beef, chicken or black bean)
- **Jambalaya Cup**
- **Roasted Parmesan Carrot "Fries"** (with spicy crema)
- **Our Signature Meatball "Lollipops"** (BBQ, marinara or Swedish style)
- **Spanakopita**
- **Mini Open Faced Reuben** (with corned beef, sauerkraut & thousand island on rye)
- **Seasonal Cucumber Canapés**
- **Signature Bruschetta on Toasted Crostini** (with tomato, red onion and garlic)
- **Mac N' Cheese Cups**
- **Berry Mascarpone Grilled Naan Flatbread** (with mascarpone, blueberries, local honey and basil)
- **Peach Balsamic Grilled Naan Flatbread** (with ricotta, grilled peaches, balsamic reduction and mint)
- **Tabbouleh, Grilled Eggplant and Feta Salad Cup**
- **Watermelon, Feta & Mint Bites**
- **Eggplant Caponata Phyllo Cup**
- **Mini Grilled Caprese Triangles** (with fresh mozzarella, roasted peppers & pesto spread)

#### Upgraded Options (\$2.00/guest/item)

- **Beef Brisket Skewer** (with peach BBQ)
- **Chili Lime Chicken Kabob** (with crema)
- **Bacon Cheddar Tater Keg**
- **Kale & Vegetable Dumpling**
- **Chicken & Waffles**
- **Cajun Shrimp & Southern Style Cheese Grits**
- **Spanish Style Creamed Street Corn** (with cogito cheese & sliced brisket)
- **Elevated Bruschetta on Toasted Crostini** (with avocado, feta, tomato, red onion & garlic)

# A TIMELESS WEDDING Continued

## Buffet or Family Style Dinner

### Select (1) Starter:

- **Winter Celebration Salad** (with poached pears, dried cranberries, pecans, red onion, goat cheese & apple cider vinaigrette)
- **Summer Celebration Salad** (with fresh seasonal berries, feta, sunflower seeds & lemon basil vinaigrette)
- **Caesar Salad**
- **Seasonal Bisque**
- **Chicken & Orzo Soup**
- **Italian Wedding Soup**
- **Butternut Squash Ravioli** (with sage and brown butter)
- **Pasta Pomodoro or Pesto**

### Select (2) Entrees:

- **Crispy Caprese Chicken** (topped with cherry tomatoes, fresh mozzarella, basil & balsamic reduction)
- **Marinated Grilled Chicken** (with mango salsa)
- **Chicken Piccata or Marsala**
- **Ropa Viejas** (Cuban pot roast with white rice)
- **Roasted Pork Loin** (with brandied apples, pan gravy or mango salsa)
- **Grilled Pesto or Maple Bourbon BBQ Salmon**
- **Garlic & Parmesan Baked Cod**
- **Sliced Marinated Flank Steak** (with Chimichurri sauce or horseradish crema)
- **Slow Cooked Brisket**
- **Eggplant Rollatini**
- **Vegetable "Bolognese" over Cous Cous**

### Select (2) Sides:

Add additional sides for \$3/guest

- **Blackened Corn Salad** (with black beans, bell peppers, cilantro and red onion)
- **Sweet Honey Chili Green Beans**
- **Lemon Parsley Yukon Potatoes**
- **Spanish Style Yellow Rice or Red Beans and Rice with Chorizo**
- **Our Famous Mac n' Cheese**
- **Garlic Mashed Potatoes**
- **Penne A La Vodka or Tomato Basil Cream**
- **Roasted Sweet Potatoes** (with candied walnuts)
- **Ginger Roasted Cauliflower**
- **Balsamic Bacon Brussels Sprouts**
- **Seasonal Mixed Vegetables**

## Dessert Station

### Select (1) Dessert:

- **Seasonal Brownie & Cookie Bar**
- **Seasonal Build-Your-Own Shortcake Bar** (with fresh strawberries, blueberries and mixed seasonal fruit for Spring/Summer or roasted apples, blackberries and raspberries for Fall/Winter)
- **Mini Pie Station** (with (3) seasonal selections):
  - Triple Chocolate Mousse
  - Coconut Cream
  - Pumpkin Mousse
  - Mixed Berry
  - Apple Crumble
  - Banana Mousse
  - Peach Crumble
- **Parfait Station** (with 4 seasonal selections)
- **Flourless Flavors Station**
  - Mini Watermelon "Cupcakes"
  - Flourless Chocolate Torte
  - Assorted Seasonal Parfaits
- **Seasonal Turn Over Station** (with 3 seasonal selections and assorted sauces and pastry cream):
  - Guava (with cream cheese)
  - Pineapple
  - Mango,
  - Apple
  - Pear
  - Mixed Berry

See our signature add-ons pages for additional dessert and late night snack options!

Iced Tea, Lemon Water, Coffee & Hot Tea Station Included

- Plates, silverware, water glasses for up to 100 guests included.
- Travel & additional fees apply off-premise.





Available Between 10:00am-3:00pm Only

# A BRUNCH WEDDING

\$70/Guest +tax and service 50+

Optional Mimosa Greeting Station (\$6/Guest)

## Arrival Nosh

- Assorted Seasonal Cucumber Canapes
- Seasonal Fruit & Berries (with Greek yogurt dip)
- Local, Imported Cheese Display

## Brunch Buffet

### Select (1) Salad:

- Tossed with House Dressing
- Caesar
- Summer Sensations (micro-greens, seasonal berries, feta, sunflower seeds & lemon basil vinaigrette)
- Winter Celebration (poached pears, dried cranberries, candied pecans, red onion, goat cheese & apple cider vinaigrette)

### Select (2) Mains:

- Ropa Vieja (Cuban pot roast with white rice)
- Roasted Pork Loin (with brandied apples or gravy)
- Pesto Salmon
- Chicken Piccata
- Chicken Marsala
- Slow Cooked Beef Brisket
- Eggplant Rollatini
- Meat Lovers Frittata
- Vegetarian Frittata
- Breakfast Sausage (add Bacon for \$3.00/guest)

### Select (2) Sides:

- Lemon Parsley Yukon Potatoes
- Garlic Mashed
- Fire Roasted Corn Salad
- Sweet Chili Honey Green Beans
- Seasonal Mixed Vegetables
- Cucumber, Feta & Tomato Salad
- Our Famous Mac n' Cheese
- Rigatoni a la Vodka
- Penne in Tomato-Basil Cream
- Roasted Sweet Potatoes with Candied Walnuts
- Waffles
- French Toast
- Home fries

## Dessert

- Assorted Breakfast Pastry Platter [or]
- Seasonal Cookie and Brownie Bar

Iced Tea, Lemon Water, Coffee & Hot Tea Station Included

- Plates, silverware, water glasses for up to 100 guests included.
- Travel & additional fees apply off-premise.



For a small, intimate gathering

# A QUAIN T WEDDING

\$75/Guest +tax and service 50+\*

\* 25+ for on-site weddings at Venue 65

## Cocktail Hour

**Seasonal Grazing Table (Included)** See our Signature Additions on pages x to x!

## Buffet Dinner

### Select (1) Starter

- Tossed Salad, Caesar Salad or Seasonal Soup

### Select (2) Entrées

- **Ropa Viejas** (Cuban pot roast)
- **Roasted Pork Loin** (with brandied apples or pan gravy)
- **Pesto or Maple Bourbon Salmon**
- **Baked Garlic Parmesan Cod**
- **Chicken Piccata or Marsala**
- **Marinated Grilled Caprese Chicken** (with fresh mozzarella, cherry tomatoes, balsamic glaze & basil)
- **Sliced Marinated Flank Sirloin** (with Chimichurri sauce)
- **Pasta with Tomato Basil Cream or Alfredo**

Chef's choice seasonal vegetable & starch pairings, rolls & butter included.

## Dessert Station

### Select (1) Dessert:

- **Seasonal Brownie & Cookie Bar**
- **Seasonal Build-Your-Own Shortcake Bar** (with fresh strawberries, blueberries and mixed seasonal fruit for Spring/Summer or roasted apples, blackberries and raspberries for Fall/Winter)
- **Mini Pie Station** (with (3) seasonal selections):
  - Triple Chocolate Mousse
  - Coconut Cream
  - Pumpkin Mousse
  - Mixed Berry
  - Apple Crumble
  - Banana Mousse
  - Peach Crumble
- **Parfait Station** (with 4 seasonal selections)
- **Flourless Flavors Station**
  - Mini Watermelon "Cupcakes"
  - Flourless Chocolate Torte
  - Assorted Seasonal Parfaits
- **Seasonal Turn Over Station** (with 3 seasonal selections and assorted sauces and pastry cream):
  - Guava (with cream cheese)
  - Pineapple
  - Mango,
  - Apple
  - Pear
  - Mixed Berry

See our signature add-ons pages for additional dessert and late night snack options!


Iced Tea, Lemon Water, Coffee & Hot Tea Station Included

- Plates, silverware, water glasses for up to 100 guests included.
- Travel & additional fees apply off-premise.





# A BBQ WEDDING

\$75/Guest +tax and service  75+

## Cocktail Hour

Seasonal Grazing Table Included

## Dinner Buffet

### Select (2) Entrees:

- **BBQ Bone-In Chicken**
- **Slow Roasted Beef Brisket**
- **Pulled Pork**
- **Maple Bourbon Salmon**
- **Dry Rubbed Pork Ribs** (with assorted sauces)
- **Grilled Marinated Vegetable Skewers**

### Select (4) Sides:

- **Baked Beans** (with maple bacon)
- **Apple Cider Vinegar**
- **Traditional or Firecracker Slaw**
- **Red Bliss Potato Salad or Roasted Lemon Parsley Yukon Potatoes**
- **Pasta Salad**
- **Blackened Corn Salad** (with black beans, bell peppers, cilantro and red onion)
- **Seasonal Vegetable Medley**
- **Tossed Salad** (with assorted dressings)
- **Cucumber, Red Onion & Feta Salad** (with raspberry vinaigrette)
- **Our Famous Mac n' Cheese**

\*Cornbread and butter included\*



## Dessert Station

### Select (1) Dessert:

- **Seasonal Brownie & Cookie Bar**
- **Seasonal Build-Your-Own Shortcake Bar** (with fresh strawberries, blueberries and mixed seasonal fruit for Spring/Summer or roasted apples, blackberries and raspberries for Fall/Winter)
- **Mini Pie Station** (with (3) seasonal selections):
  - Triple Chocolate Mousse
  - Coconut Cream
  - Pumpkin Mousse
  - Mixed Berry
  - Apple Crumble
  - Banana Mousse
  - Peach Crumble
- **Parfait Station** (with 4 seasonal selections)
- **Flourless Flavors Station**
  - Mini Watermelon "Cupcakes"
  - Flourless Chocolate Torte
  - Assorted Seasonal Parfaits
- **Seasonal Turn Over Station** (with 3 seasonal selections and assorted sauces and pastry cream):
  - Guava (with cream cheese)
  - Pineapple
  - Mango,
  - Apple
  - Pear
  - Mixed Berry

See our signature add-ons pages for additional dessert and late night snack options!


Iced Tea, Lemon Water, Coffee & Hot Tea Station Included

- Plates, silverware, water glasses for up to 100 guests included.
- Travel & additional fees apply off-premise.



Three (3) Dinner Stations and One (1) Dessert Station Included

# STATIONS WEDDING

\$105/Guest +tax and service  75+

## Cocktail Hour

### Seasonal Grazing Table

#### Select (4) Hors D'Oeuvres (Butler-passed)

- **Lemongrass Marinated Chicken Satay**
- **Southwest Tortilla Cup** (with fire-roasted corn , bell pepper, red onion and black bean salad)
- **Open Faced BBQ Pulled Pork** (on a grilled crostini topped with firecracker slaw)
- **Stuffed Mushrooms** (spinach & parmesan or sausage)
- **Mini Crunchy Street Cart Tacos** (beef, chicken or black bean)
- **Jambalaya Cup**
- **Roasted Parmesan Carrot "Fries"** (with spicy crema)
- **Our Signature Meatball "Lollipops"** (BBQ, marinara or Swedish style)
- **Spanakopita**
- **Mini Open Faced Reuben** (with corned beef, sauerkraut & thousand island on rye)
- **Seasonal Cucumber Canapés**
- **Signature Bruschetta on Toasted Crostini** (with tomato, red onion and garlic)
- **Mac N' Cheese Cups**
- **Berry Mascarpone Grilled Naan Flatbread** (with mascarpone, blueberries, local honey and basil)
- **Peach Balsamic Grilled Naan Flatbread** (with ricotta, grilled peaches, balsamic reduction and mint)
- **Tabbouleh, Grilled Eggplant and Feta Salad Cup**
- **Watermelon, Feta & Mint Bites**
- **Eggplant Caponata Phyllo Cup**
- **Mini Grilled Caprese Triangles** (with fresh mozzarella, roasted peppers & pesto spread)

#### Upgraded Options (\$2.00/guest/item)

- **Beef Brisket Skewer** (with peach BBQ)
- **Chili Lime Chicken Kabob** (with crema)
- **Bacon Cheddar Tater Keg**
- **Kale & Vegetable Dumpling**
- **Chicken & Waffles**
- **Cajun Shrimp & Southern Style Cheese Grits**
- **Spanish Style Creamed Street Corn** (with cogito cheese & sliced brisket)
- **Elevated Bruschetta on Toasted Crostini** (with avocado, feta, tomato, red onion & garlic)

See our Signature Add-Ons pages for cocktail hour station options.

## Stations List - Select (3)



### Southern Style Station (Select 3):

- **Glazed Country Ham**
- **Cajun Shrimp and Southern Style Cheese Grits**
- **Our Famous Mac n' Cheese**
- **Home Style Meatloaf**
- **Braised Local Collard Greens with Pork**
- **Creamy Chicken and Biscuits**
- **Deep South Butter Beans**

\*Cornbread and butter included\*



### Soup and Salad Bar Station (Select 3):

- **Winter Celebration Salad** (with poached pears, dried cranberries, pecans, red onion, goat cheese & apple cider vinaigrette)
- **Summer Celebration Salad** (with fresh seasonal berries, feta, sunflower seeds & lemon basil vinaigrette)
- **Caesar Salad**
- **Seasonal Bisque**
- **Chicken & Orzo Soup**
- **Italian Wedding Soup**

\*Bread and butter included\*



### BBQ Station (Select 3):

- **Pulled Pork or Chicken**
- **Bone-In BBQ Chicken**
- **Slow Cooked Beef Brisket**
- **Maple Bourbon Salmon**
- **Dry Rubbed Pork Ribs** (with assorted sauces)
- **Sweet Corn**
- **Pasta Salad, Slaw or Red Bliss Potato Salad**
- **Watermelon Slices** (June-August only)
- **Our Famous Mac n' Cheese**
- **Baked Beans** (with maple bacon)

\*Rolls and butter included\*

Stations List Continues On Next Page



# STATIONS WEDDING Continued

## Stations List Continued



### Vegan Station:

- **Vegetable “Bolognese”** (cauliflower, squash, zucchini, eggplant in a tomato basil sauce over cous cous)
- **Meatless Meatballs and Marinara or Vegan “Chicken” Piccata**
- **Seasonal Salad** (with house-made vinaigrette)



### Slider Madness Station (Select 2):

- **Beef Slider\*** (with lettuce, tomato and onion)
- **Cheesy Beef Slider\*** (with lettuce, tomato, onion and American cheese)
- **Ground Turkey Slider** (with cheddar, greens and cranberry aioli)
- **Pulled Pork Slider** (with our Signature BBQ & Slaw)
- **Caprese Slider** (with fresh mozzarella, roasted red peppers and pesto spread on grilled Italian bread)

Saratoga Chips, mustard, mayo and ketchup included. \*Meat alternative available.



### Ariel’s Home Town Favorites Station (Select 3):

- **Ropa Viejas** (Puerto Rican style slow roasted beef with traditional pairing of white rice)
- **Beef or Vegetarian Empanada**
- **Pernil** (slow roasted marinated pork shoulder)
- **Spanish Style Chicken and Rice**
- **Spiced Cabbage Salad**
- **Red Beans and Rice with Chorizo**

Jalapeno corn bread and butter included.



## Stations List Continued



### For The Love of Italy Station (Select 3):

- **Eggplant Rollatini**
- **Chicken Marsala or Piccata**
- **Penne A La Vodka or Tomato Basil Cream**
- **Baked Salmon** (with basil and pine nut pesto)
- **Pasta Fagioli** (white or red)
- **Meatballs Marinara\***
- **Grilled Italian Sausage and Peppers**
- **Italian Roasted Vegetables** (tomato, zucchini, squash & red onion)

Italian mixed salad and tuscan baked loaf with butter included. \*Meat alternative available.



### Taqueria Station (Select 2):

- **Pulled Roasted Chicken** (with bibb lettuce, tomato jam and queso fresco)
- **Braised Short Rib** (with pepper salad & manchego)
- **Seared Shrimp** (with summer slaw & shaved aged cheddar)
- **Tangy Taco** (with cucumber, pickled tomato and grilled corn on a jicama wrap)

Tortilla chips and salsa, sour cream, honey chipotle aioli, avocado crema & hot sauce included on the side with all.





Three (3) Dinner Stations and One (1) Dessert Station Included

# STATIONS WEDDING Continued

## Stations List Continued



### Mac n' Cheese Bar Station:

- **Our Famous, Award-Winning Mac n' Cheese** (with optional toppings: bacon, tomatoes, broccoli, chorizo & assorted cheeses)



### Potato Bar Station:

- **Mashed Potatoes & Potato Wedges** (with option toppings: assorted cheeses, sour cream, chives, bacon, butter, chopped broccoli, assorted salts, sriracha & ketchup)

Add jalapeno or bacon-cheddar tater tot kegs for \$2/guest.



### Dessert Station (Select 1):

- **Seasonal Brownie & Cookie Bar**
- **Seasonal Build-Your-Own Shortcake Bar** (with fresh strawberries, blueberries and mixed seasonal fruit for Spring/Summer or roasted apples, blackberries and raspberries for Fall/Winter)
- **Mini Pie Station** (with (3) seasonal selections):
  - Triple Chocolate Mousse
  - Coconut Cream
  - Pumpkin Mousse
  - Mixed Berry
  - Apple Crumble
  - Banana Mousse
  - Peach Crumble
- **Parfait Station** (with 4 seasonal selections)
- **Flourless Flavors Station**
  - Mini Watermelon "Cupcakes"
  - Flourless Chocolate Torte
  - Assorted Seasonal Parfaits
- **Seasonal Turn Over Station** (with 3 seasonal selections and assorted sauces and pastry cream):
  - Guava (with cream cheese)
  - Pineapple
  - Mango,
  - Apple
  - Pear
  - Mixed Berry

Iced Tea, Lemon Water, Coffee & Hot Tea Station Included. Plates, silverware, water glasses for up to 100 guests included. Travel & additional fees apply off-premise.





Through April 30th, 2025

# A WINTER WEDDING

\$75/Guest +tax and service 75+

## Cocktail Hour

**Seasonal Grazing Table Included** (See pages 17-21 for Signature Additions)

## Buffet Dinner

### Select (1) Starter

- Tossed Salad, Caesar Salad or Seasonal Soup

### Select (2) Entrées

- **Ropa Viejas** (Cuban pot roast)
- **Roasted Pork Loin** (with brandied apples or pan gravy)
- **Pesto Salmon**
- **Chicken Piccata or Marsala**
- **Sliced Marinated Flank Sirloin** (with Chimichurri sauce)
- **Penne w/Choice of Sauce** (tomato basil cream, a la vodka, alfredo, pesto)

Chef's choice seasonal vegetable & starch pairings, rolls & butter included.

## Seasonal Cookie and Brownie Station

Iced Tea, Lemon Water, Coffee & Hot Tea Station Included

- Plates, silverware, water glasses for up to 100 guests included.
- Travel & additional fees apply off-premise.



# A VEGAN WEDDING

\$75/Guest +tax and service 85+

## Cocktail Hour

### Seasonal Grazing Table (Included)

- Seasonal Hummus and Crackers
- Grilled Seasonal Vegetables
- Tabouleh Salad

### Select (4) Hors D'Oeuvres (Butler-passed)

- **Vegan Roasted Tomato Basil Bisque Shooter**
- **Roasted Ginger Cauliflower Mini Cups**
- **Meatless Meatballs** (with choice of BBQ or marinara sauce)
- **Cucumber, Pickled Tomato & Grilled Corn** (on a Jicama Wrap)
- **Mini Vegan Mac n' Cheese Cups**
- **Corn Tortilla Cup** (with blackened street corn, black bean & bell pepper salad)
- **Sesame & Poppy Seed-Crusted Tofu & Beet Skewers** (with balsamic reduction)
- **Classic Bruschetta** (on vegan crostini)

## Family Style Dinner

### Select (4) Items:

- **Vegan "Chicken" Piccata**
- **Vegetable "Bolognese"** (roasted eggplant, squash, zucchini & cauliflower in a tomato basil sauce over cous cous)
- **Meatless Meatballs Marinara**
- **Quinoa Stuffed Peppers**
- **Marinated, Grilled Tofu & Seasonal Vegetable Skewers**
- **Sweet Honey Chili Green Beans**
- **Lemon Parsley Yukon Potatoes**
- **Red Beans & Rice**
- **Roasted Sweet Potatoes** with candied walnuts
- **Seasonal Vegetables**
- **Southern Style Collard Greens**
- **Balsamic Brusselss Sprouts**

## Dessert

- **Mini Watermelon Cupcakes**
- **Seasonal Dessert Cups**

Iced Tea, Lemon Water, Coffee & Hot Tea Station Included

Plates, silverware, water glasses for up to 100 guests included.  
Travel & additional fees apply off-premise.

# FARM TO TABLE WEDDING

## Cocktail Hour

### Stationary Grazing Table

- Rosemary Focaccia
- Herb Marinated Assorted Olives
- Charcuterie of Local & Imported Meats & Cheeses
- Israeli Cous Cous Salad
- Grilled Seasonal Vegetables
- Seasonal Hummus & Flatbread

### Select (4) Hors D'Oeuvres (Butler-passed)

- Seasonal Gazpacho
- Ricotta Crostini with Sliced Prosciutto & Local Fig Jam
- Spanakopita
- Lemongrass Marinated Chicken Satay
- Olive Tapenade on Garlic Crostini
- Mini Seasonal Fish Taco (with shaved local red cabbage, grilled street corn & avocado crema)
- Beet & Goat Cheese Bites (served in a phyllo cup with beet marmalade, goat cheese, pesto & pine nuts)
- Roasted Local Carrot "Fries" (with spicy crema)
- Berry Mascarpone Grilled Naan Flatbread (with mascarpone, blueberries, local honey and basil)
- Peach Balsamic Grilled Naan Flatbread (with ricotta, grilled peaches, balsamic reduction and mint)
- Tabbouleh, Grilled Eggplant & Feta Salad Cup
- Mini Open-Faced Reuben (on toasted house-baked rye with kraut & thousand island dressing)
- Spanish Creamed Local Street Corn (with cogito cheese & sliced brisket)
- Fried Goat Cheese Balls (with balsamic reduction)
- Our Signature Bruschetta (with local tomatoes, shaved red onion, avocado, feta & garlic on a garlic crostini)
- Mini Vermont Farms Chicken & Waffles (with maple sriracha glaze)

## Family Style Dinner

### Select (1) Starter:

- **Southern Comfort Salad** (with grilled peaches, buffalo mozzarella, arugula & white balsamic)
- **Summer Celebration Salad** (with mixed local greens, seasonal berries, feta, sunflower seeds & lemon basil vinaigrette)
- **Spinach Salad** (with house-grown spinach, shaved almonds, crumbled bleu cheese, red onion, Hudson Valley Cider vinegar and extra virgin olive oil)
- **Pasta Pomodoro**

### Select (2) Entrees (Family style):

- **Braised Short Ribs** (in Saratoga Winery red wine reduction)
- **Marinated, Sliced Flank Steak** (with Chimichurri & horseradish cream)
- **Slow Roasted Brisket**
- **Roasted Pork Loin** (with local jams, pan gravy or Indian Ladder Farms roasted apples)
- **Crispy Panko Caprese Coleman Natural Chicken** (topped with cherry tomato, fresh mozzarella, sea salt, olive oil & balsamic vinegar)
- **French Country Chicken** (with whole grain local mustard & herb marinade)
- **Faroe Island Salmon** (Choose Hudson Valley bourbon maple glaze, basil mango salsa or sesame-crusted)
- **Seasonal White Fish** (in a tomato, caper & olive sauce)
- **Vegetarian/Vegan Options**
  - **Vegetable "Bolognese"** (roasted cauliflower, zucchini, squash, eggplant in tomato basil sauce over cous cous)
  - **Crispy "Chicken" Caprese**

### Select (2) Sides (Family style):

- **Braised Local Greens** (contains pork-optional)
- **Roasted Sweet Potatoes** (choose honey glazed w/toasted walnuts, smoked Paprika or Chile lime)
- **Lemon & Parsley Yukon Gold Potatoes**
- **Ginger Roasted Cauliflower**
- **Haricot Verts** (with dill & tomato butter)
- **Grilled Local Corn** (with basil butter)
- **Blackened Corn Salad** (with black bean, bell pepper, red onion & cilantro salad)
- **Balsamic Bacon Roasted Brusselss Sprouts**
- **Sweet Honey Chile Green Beans**
- **Spanish Style Yellow Rice**
- **Cavatappi** (with fresh spinach, asiago and chick peas)

House-made bread or Corn Bread, local butter included.





# FARM TO TABLE WEDDING Continued

## Dessert Station

---

### Select (1) Dessert:

- **Mini Assorted Pastries** (from local bakery)
- **Seasonal Brownie & Cookie Bar**
- **Seasonal Build-Your-Own Shortcake Bar** (with fresh strawberries, blueberries and mixed seasonal fruit for Spring/Summer or roasted apples, blackberries and raspberries for Fall/Winter)
- **Mini Pie Station** (with (3) seasonal selections):
  - Triple Chocolate Mousse
  - Coconut Cream
  - Pumpkin Mousse
  - Mixed Berry
  - Apple Crumble
  - Banana Mousse
  - Peach Crumble
- **Lakeside Farms Apple Cider Donuts & Hot Cider**

See our signature add-ons pages for additional dessert and late night snack options!

Hot or Iced Coffee & Hot Tea Bar included

Lemonade, Iced Tea & Cucumber Water Station Included

- Plates, silverware, water glasses for up to 100 guests included.
- Travel & additional fees apply off-premise.



# SIGNATURE ADDITIONS

## Getting Ready

### • Wedding Party Breakfast Boxes

\$10 per box

- Includes juice, whole seasonal fruit, 4 oz. yogurt, bagel with cream cheese, and utensils/napkins.
- The perfect way to start the big day! Individually packaged for each guest. Available for pick up or delivery within a 10 mile radius.

### • Wedding Party Lunch Boxes

\$15 per box

- Includes 1/2 Wrap (turkey, ham, tuna, chicken salad, or grilled vegetable), chips, whole fruit, bottled water and utensils/napkins.
- Wedding days are LONG... this is a GREAT way to keep everyone going!

### • Add coffee-to-go (for up to 10 guests)

\$15

## Guest Arrivals

### • Sparkling Salutations

\$6/guest

- Includes champagne, sparkling Saratoga water, seasonal fruit garnish

### • Hot Apple Cider

\$3/guest

- Includes hot local apple cider served in high end to-go hot beverage cups with lids, garnished with cinnamon sticks.
- Perfect for outdoor ceremony locations here in Upstate NY in the fall.

### • Infused Water

\$2/guest

- Includes cucumber, lemon & seasonal fruit infused waters to keep your guests cool for those hot summer days.

## Cocktail & Greeting Hour

### • Adirondak Brew Pub Pretzel Bar

\$8/guest

- Large, Warm Soft Pretzels
- Warm Pretzel Bites
- Brown's Brewery Maple Stout Sauce
- Druthers Pale Ale Cheddar Sauce
- Bare Naked Amber Ale Mustard

### • Warm & Toasty

\$6/guest

- Artichoke, Spinach and Romano Cheese Dip
- Caramelized Baked Onion Dip
- Buffalo Chicken Dip

Served with house made tortilla chips & garlic crostini.

### • Taqueria (Select 3): Stationary or Passed

\$10/guest

- Pulled Roasted Chicken, Bibb Lettuce, Tomato Jam & Queso Fresco
- Braised Short Rib, Pepper Salad & Manchego
- Seared Shrimp, Summer Slaw & Shaved Aged Cheddar
- Cucumber, Pickled Tomato & Grilled Corn on a Jicama Wrap
- Tortilla Chips and Salsa

Sour Cream, honey chipotle aioli, avocado crema & hot sauce included on the side with all\*

### • Slider Madness (Select 3): Stationary or Passed

\$8/guest

- Beef Slider\* with lettuce, tomato and onion
- Beef Slider\* with lettuce, tomato, onion and American cheese
- Ground Turkey Slider with cheddar, greens and cranberry aioli
- Pulled Pork Slider with our Signature BBQ & Slaw
- Caprese Slider with fresh mozzarella, roasted red peppers and pesto spread on grilled Italian bread

\*Meat alternative available.

### • Mac n' Cheese Bar

\$6/guest

- Our Award Winning Mac n' Cheese
- Bacon, Tomatoes, Broccoli, Chorizo & Assorted Cheeses



# SIGNATURE ADDITIONS Continued

## Cocktail& Greeting Hour Continued

### • Butler-Passed Favorites

\$2 each/guest

- Lemongrass Marinated Chicken Satay
- Tortilla Cup (with fire-roasted corn , bell pepper, red onion and black bean salad)
- Open Faced BBQ Pulled Pork (on a grilled crostini topped with firecracker slaw)
- Spinach & Parmesan or Sausage Stuffed Mushrooms
- Mini Crunchy Street Cart Tacos (beef, chicken or black bean)
- Jambalaya Cup
- Roasted Parmesan Carrot "Fries" (with spicy crema)
- Our Signature BBQ, marinara or Swedish style meatball "Lollipops"
- Spanakopita
- Mini Open Faced Reuben (with corned beef, sauerkraut & Thousand Island on rye)
- Seasonal Cucumber Canapes
- Bruschetta (with tomato, red onion and garlic on a toasted crostini)
- Mac N' Cheese Cups
- Berry Mascarpone Grilled Naan Flatbread (with mascarpone, blueberries, local honey and basil)
- Peach Balsamic Grilled Naan Flatbread (with ricotta, grilled peaches, balsamic reduction and mint)
- Tabbouleh, Grilled Eggplant and Feta Salad Cup
- Watermelon, Feta & Mint Bites
- Eggplant Caponata Phyllo Cup
- Mini Grilled Caprese Triangles (with fresh mozzarella, roasted peppers & pesto spread)

### • Premium Butler-Passed Favorites

\$3 each/guest

- Beef Brisket Skewer (with peach BBQ sauce)
- Chili Lime Chicken Kabob (with crema)
- Bacon Cheddar Tater Keg
- Kale & Vegetable Dumpling
- Chicken & Waffles
- Cajun Shrimp & Southern Style Cheese Grits
- Spanish Style Creamed Street Corn (with cogito cheese and sliced brisket)
- Our Elevated Bruschetta (with avocado, feta, tomato, red onion and garlic on a toasted crostini)

### • Bite-Sized BBQ Stationary or Passed

\$8/guest

- Beef Brisket Skewers with Peach BBQ
- Braised Short Ribs with Bacon Bites
- Corn Bread topped with Pulled Pork & Firecracker Slaw
- Watermelon , Feta & Mint Bites

### • Upgrade Your Stationary Grazing Table

+\$5/guest\*

- Rosemary Focaccia
- Herb Marinated Assorted Olives & Roasted Peppers
- Charcuterie of local & imported meats & cheeses
- Israeli Cous Cous Salad
- Grilled Seasonal Vegetables
- Seasonal Hummus & Flatbread

\*+\$10 per guest if our Seasonal Grazing Table is not included in your package.

## Dinner Hour

### • Champagne or Prosecco Toast

\$6/guest

### • Additional Package-Specific Proteins

\$6/guest

### • Additional Package-Specific Side

\$4/guest

## Late Night Snacks

### • Build-a-Taco Bar (or Butler-Passed Mini Street Cart Tacos):

\$8/guest

- Select (2): Seasoned Beef, Chicken or Black Beans
- Shredded Cheeses, Sour Cream, Guacamole, Salsa, Shredded Greens
- Assorted Hot Sauces
- Hard & Soft Taco Shells

### • Slider Bar

\$8/guest

- Brioche Buns
- Select (2): Pulled Chicken, Pulled Pork, Shaved Beef, Grilled Mushrooms
- Select (2): Shredded Cheddar, Warm Cheese Sauce, American, Provolone
- Greens, Relish, Sauces (specific to protein selections)
- Select (1): Slaw, Saratoga Chips

### • Mucho Nacho

\$5/guest

- Warm House Made Tortilla Chips
- Select (1): Shredded Chicken, Seasoned Beef or Refried Beans (add a 2nd for \$2.00 additional per guest)
- Shredded Greens, Tomatoes, Jalapeños, Salsa, Sour Cream
- Warm Cheese Sauce

# SIGNATURE ADDITIONS Continued

## Late Night Snacks Continued

- **Saratoga Late Night** \_\_\_\_\_ Market Price
  - Esperanto's Famous Oboys (made from their signature pizza dough, filled with sautéed chicken, blended cheeses, scallions and their secret blend of spices)
  - Served with hot sauce
- **Adirondak Brew Pub Pretzel Bar** \_\_\_\_\_ \$8/guest
  - Large Warm Soft Pretzels and Warm Pretzel Bites
  - Brown's Brewery Maple Stout Sauce
  - Druthers Pale Ale Cheddar Sauce
  - Bare Naked Amber Ale Mustard

## Desserts \_\_\_\_\_

- **Lavish Seasonal Dessert Grazing Table** \_\_\_\_\_ \$8/guest
  - Assorted Cookies and Wafers
  - Dessert Dips
  - Fruits
  - Parfaits
  - Pastries
- **Assorted Mini Pastry Trays** Stationary or Passed
  - Small (Feeds 15) \_\_\_\_\_ \$49
  - Large (Feeds 30) \_\_\_\_\_ \$89
- **Cake** (Ask about our current offerings and prices)
- **Donuts** Stationary or Passed
  - Hot Apple Cider Donuts \_\_\_\_\_ \$20/dozen
  - Assorted Donuts \_\_\_\_\_ \$22/dozen
- **Choros and Cream** Stationary or Passed \_\_\_\_\_ \$3/guest
  - Warm, crispy choro served with fresh whipped cream

- **Mini Pie Station (Select 3):** \_\_\_\_\_ \$6/guest
  - Triple Chocolate Mousse
  - Coconut Cream
  - Pumpkin Mousse
  - Mixed Berry
  - Apple Crumble
  - Banana Mousse
  - Peach Crumble
- **Seasonal Turnover Station (Select 3):** Stationary or Passed \$6/guest
  - Guava with Cream Cheese
  - Pineapple
  - Mango
  - Apple
  - Pear
  - Mixed Berry
  - Assorted Sauces & Pastry Cream
- **Flourless Flavors Station (Select 3):** \_\_\_\_\_ \$6/guest
  - Mini Watermelon "Cupcakes"
  - Flourless Chocolate Torte
  - Assorted Seasonal Parfaits



All Guests Consuming Alcohol Must be Over 21 Years of Age

# BAR PRICING

## Signature Packages

### Favorites Drinks Package

\$38/guest

5 Hour Service

- 3 Beer Selections
- 43 Wine Selections
- Iced Tea
- Lemonade
- Water

### Open Bar Package

\$42/guest

5 Hour Service

- **Liquors** (Well gin, vodka, rum, whiskey, scotch, bourbon, triple sec)
- **3 Beer Selections**
- **3 Wine Selections**
- **Sodas and Waters** (cola, lemon lime soda, ginger ale, diet soda, tonic water, club soda, water)
- **Juices** (orange, cranberry)
- **Flavorings** (lemon/lime juice, grenadine, cherries, olives)
- **Ice**

### Premium Open Bar Package

\$46/guest

5 Hour Service

- **Liquors** (Grey Goose, Patron Silver, Maker's Mark, Hendrick's Gin, Bacardi, Captain Morgan, Johnny Walker Black, Sweet & Dry Vermouths, Amaretto, Campari)
- **3 Beer Selections**
- **4 Wine Selections**
- **Sodas and Waters** (cola, lemon lime soda, ginger ale, diet soda, tonic water, club soda, water)
- **Juices** (orange, cranberry, pineapple)
- **Flavorings** (lemon/lime juice, grenadine, cherries, olives, onions, oranges)
- **Ice**

## Signature Cocktails

\$7/guest

- Bourbon Peach Iced Tea
- Strawberry Vodka Lemonade
- Blueberry Sage Sparkling Punch
- Elderflower Rosemary Lemonade
- Strawberry Basil Margarita
- Blackberry Mint Julep
- Moscow Mule
- Taste of Fall
- John Daly
- Negroni Punch
- Bourbon Rosemary Punch
- Jalapeno Blood Orange Margarita
- Whiskey Sour
- Cranberry Orange Crush
- Poinsettia

## Custom Cocktails

\$12/guest

**Interested in a Cash Bar?** Available on-site at Venue 65 only. \$200 set up fee.

Please note:

- High end, disposable glassware included.
- Additional fees may be applicable for rentals and/or glassware if needed.
- For off-premises events, please include the \$40 licensing fee and \$200 set up fee.
- Don't see what you're looking for? Ask us about customizing your bar selections!

