



Champagne Toast

*Included in our Wedding Receptions, we will also provide
a non-alcoholic toast for anyone under 21*

Salads

Choice of One:

Caesar Salad: Romaine Lettuce, Creamy Caesar Dressing with homemade Croutons

Queensbury Garden Salad: Crisp Lettuce, shredded Carrots, Cherry Tomatoes, Sliced Cucumbers, served with two Dressings on the side

Strawberry & Gorgonzola Salad: Mixed Field Greens, Gorgonzola Cheese, Sliced Strawberries with a Balsamic Dressing

Warm Crusty Rolls and Butter will be served with the Salad

Sit-Down Dinner Selections (up to three choices)

Beef Entrée Choices:

Roast Prime Rib of Beef as jus

Grilled Choice New York Sirloin Steak with Bordelaise Sauce

Sliced Sirloin of Beef with a Roasted Thyme Pan Glaze

Peppercorn Beef Tenderloin with Horseradish Cream

\$53.00 per person

Chicken Entrée Choices:

Pan Seared Chicken Breast with Artichokes & Wild Mushrooms with a Dijon Cream Sauce

Chicken Breast stuffed with Wild Mushroom Risotto & Brie Cheese, served with Red Wine Demi Glaze

Stuffed Chicken Breast: stuffed with Asiago Cheese, Spinach and Red Peppers, served with a Basil Pesto Cream

Grilled Chicken Breast with Cranberry Chutney

Chicken Cordon Bleu

\$45.00 per person

Prices are subject to 20% service fee and 7% sales tax



.....Dinners Continued

Fish Entrée Choices:

Filet of Salmon with Lemon Thyme Cream

Red Snapper with Lemon Butter

Yukon Gold Potato Encrusted Halibut with Mango Chili Chutney

Pan Seared Grouper Filet with a Mushroom, Tarragon & Tomato Cream sauce

\$48.00 per person

Vegetarian Entrée Choices:

Flaky Pastry filled with Season Vegetables & drizzled with a Roasted Garlic Cream Sauce

Roasted Vegetable Fettuccini: Red Peppers, Portobello Mushrooms & Spinach tossed in a Garlic Olive Oil

Marinated Vegetable Kabobs with an Orange Teriyaki Glaze

\$45.00 per person

Each Entrée will be accompanied by a Starch and Vegetable

Starch, Choice of One:

Herbed Rice Pilaf, Baked Potato, Steamed Red Bliss Parsley Potatoes, Garlic Mashed Potatoes, or Oven Roasted Seasoned Yukon Gold Potatoes, Roasted Fingerling Potatoes

Vegetable, Choice of One:

Honey Glazed Carrots, Green Beans Almandine, Broccoli with Lemon Butter, Seasonal Vegetable Medley, Sautéed Yellow Squash & Zucchini

Coffee, Tea, Decaffeinated Coffee service will be provided with Dinner

Prices are subject to 20% service fee and 7% sales tax