

# THE EXCELSIOR

## DISPLAYED HORS D'OEUVRES

This Lavish Display of Hors D'oeuvres will be Created Using the Freshest Seasonal Ingredients. Display will Include a Variety of Dips, Spreads & Vegetables. Please Ask Your Sales Manager for the Complete Listing of the Hors D'oeuvres

## PLEASE SELECT ONE SALAD

Fresh Garden Salad with Your Choice of Dressing  
Or  
Classic Caesar Salad with Garlic Croutons

## PLEASE SELECT THREE ENTRÉES

Slow Roasted Prime Rib of Beef Ladled with Rosemary Tomato Au Jus  
Open Flame Grilled French Pork Chop with an Apple Brandy Chutney  
Chicken Casino - Topped with Bacon, Bell Peppers and Bread Crumbs with  
a Light Alfredo Sauce  
Lemon Chicken Français Egg Batter Dipped and Pan Seared with a  
Light Lemon Garlic Wine Sauce  
Kentucky Bourbon Glazed Atlantic Salmon  
Crabmeat Filled Haddock Fillet Topped with a Spinach Cream Sauce  
Vegetable Napoleon - Breaded Eggplant Layered with a Three Cheese Ricotta  
Blend, Fresh Tomatoes and Smoked Mozzarella, Baked and Finished with an Aged  
Balsamic Glaze

## PLEASE SELECT ONE DESSERT

Chef Salvato's Blueberry Bread Pudding with Caramel Sauce and Whipped Cream  
Double Chocolate Mousse with Whipped Cream Topping  
Vanilla Cheesecake with a Raspberry Drizzle  
Longfellows Oreo Parfait- Chocolate Mousse with Crumbled Oreo Cookies and  
Whipped Cream Topping Garnished with a Maraschino Cherry

A Decorated Cake Can be Added to Your Event. All Cakes are Provided by the Lake George Baking Company and are Available in a Variety of Flavors & Fillings. Please Contact Us for Options and Pricing

## BEVERAGES

Regular & Decaf Coffee  
Tea  
Assorted Sodas

### Dressings

House White Balsamic  
Vinaigrette  
Light Champagne Vinaigrette  
Classic Bleu Cheese  
5 Peppercorn Parmesan

## ACCOMPANIMENTS

Fresh Rolls with Butter  
Chef's Choice of Potato  
or Rice  
Chef's Seasonal Vegetable

**\$37 Per Person**

**Please Add 7% Sales Tax &  
20% Gratuity**

**Final Guest Count by  
Entrée Selection is Due 14  
Days Prior to the Event**