



THE HIGH ROCK DINNER BUFFET



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 FOUR ENTRÉES

Kentucky Bourbon Glazed Atlantic Salmon Filet

Crabmeat Filled Haddock Fillet Topped with a Spinach Cream Sauce

Slow Roasted Top Round of Beef Ladled with Tomato Rosemary Au Jus

Sweet & Spicy Rubbed Pork Loin with Apricot Chutney

Oven Roasted Turkey with Stuffing, Homemade Gravy and Cranberry Sauce

Chicken Casino Topped with Bacon, Bell Peppers and Bread Crumbs with
a Light Alfredo Sauce

Chicken Parmesan Served with Cavatappi Pasta and a Fresh Marinara Sauce

Cheese Tortellini with Crispy Prosciutto and Fresh Peppers in a Pesto
Cream Sauce

Sweet and Spicy Vegetable Asian Stir Fry with Rice

Sautéed Pork Cutlets with Crispy Prosciutto and Fresh Lemon Butter Sauce

Chicken Milenese—Breaded Chicken Cutlet Topped with a Warm
Bacon Vinaigrette

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

Locally Grown Baked Apple Crisp

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

\$39 Per Person

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

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