

THE PEERLESS

PLEASE SELECT ONE SALAD OR ONE SOUP

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

Chef's Classic New England Clam Chowder
Broccoli, Roasted Tomato and Bleu Cheese Bisque
Tuscan Baked Ham and White Bean Soup
Butternut Squash and Apple Bisque
Old Fashioned Roast Beef and Vegetable Minestrone

PLEASE SELECT TWO ENTRÉES

Homemade Fish & Chips with a Dill Tartar Sauce
Oven Roasted Turkey with Stuffing, Homemade Gravy and Cranberry Sauce
Lemon Chicken Français, Egg Batter Dipped and Pan Seared with a
Light Lemon Garlic Wine Sauce
Sweet & Spicy Rubbed Pork Loin with Apricot Chutney
Herb Marinated Sliced Steak with a Deep Demi Glace Sauce
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 a Balsamic Glaze
Cavatappi Pasta with an Old Fashioned Meat Bolognese Sauce and
Garlic Bread Slices

PLEASE SELECT ONE DESSERT

Locally Grown Baked Apple Crisp
Chef Salvato's Blueberry Bread Pudding with Caramel Sauce and Whipped Cream
Double Chocolate Mousse with Whipped Cream Topping

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

Dressings

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

BEVERAGES

Regular & Decaf Coffee
Tea
Assorted Sodas

Accompaniments

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

Available for Parties of 20
or More

\$21 Per Person

Please Add 7% Sales Tax &
20% Gratuity

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