

THE RED SPRING

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 SOUP

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 ONE SALAD

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

PLEASE SELECT THREE ENTRÉES

Flame Grilled Filet with a Duo of Jumbo Crabmeat Stuffed Shrimp
Slow Roasted Prime Rib of Beef Ladled with Tomato Rosemary Au Jus
Gorgonzola Encrusted NY Strip Steak with a Roasted Garlic Demi Glace
Open Flame Grilled French Cut Pork Chop with an Apple Brandy Chutney
Lemon Chicken Français Egg Batter Dipped and Pan Seared with a Light Lemon Garlic Wine Sauce
Fresh Organic Chicken Breast Stuffed with Local Apples and French Brie with a Marsala Wine, Walnut and Cherry Sauce
Crabmeat Filled Haddock Fillet Topped with a Spinach Cream Sauce
Kentucky Bourbon Glazed Atlantic Salmon
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

\$43 Per Person

Please Add 7% Sales Tax & 20% Gratuity

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