

The Battle of Saratoga

Cocktail Menu (available for parties of 25 or more)

First Hour of Cocktail Party:

Your Choice of Four Hand Passed Hors d'oeuvres
(Please see additional listing of options)

Displayed Hors d'oeuvres

Garlic Rubbed Crostinis served with Pineapple Relish,
Traditional Tomato Basil Bruschetta and Roasted Sweet Pepper Bruschetta
Fresh Fruit and Savory Cheeses including Smoked Gouda, Smoked Mozzarella, Swiss,
Provolone and Dill Havarti, Creamy Garlic Herb Dip and an Assortment of Gourmet Crackers

A Lavish Display of Garden Vegetables

Including Carrots, Celery, Cucumbers, Grape Tomatoes, Red and Yellow Peppers
and Yellow Squash Served with Peppercorn Parmesan and Bleu Cheese Dressings for Dipping

Second Hour of Cocktail Party:

A Lavish Cold Antipasto Display

Including Cubed Pecorino Romano, Provolone, Cappelletti, Genoa Salami, Pepperoni,
Thinly Sliced Prosciutto Ham, Roasted Peppers, Artichokes, Green Olives, Black Olives and Peperoncini
Your Choice of Veal Sausage or Grilled Chicken served a la Vodka with Cavatappi Pasta
Seared Ahi Tuna with Sweet and Spicy Lo Mein
Homemade Blue Crab Cakes with Remoulade Sauce

Chef Manned Carving Station

Bronze Rubbed All-Natural Black Angus Filet Mignon served with Fresh Rolls and accompanied
by Roasted Garlic Aioli, Creamy Horseradish Sauce and Roasted Red Pepper Puree

Last Hour of Cocktail Party:

Mini Dessert Display

Including Mini Custard Cream Profiteroles, Assorted Mini Cheesecakes, Chocolate Covered Strawberries,
Italian Canolis, Chocolate Mousse Martinis and Mini Rice Pudding Martinis

Coffee, Tea, Decaf & Soda

31.99 per person

Price is for a Three Hour Reception

Please Add 19.5% Gratuity & 7% NY State Sales Tax

Final Guest Count is Due 7 days Prior to Event