

BREAKFAST BUFFET

(Minimum 25 Guests) Sliced Fresh Fruit, Scones, Muffins, Danish and bagels Fresh Brewed Coffee & Hot Teas.

HOT ENTRÉES

Scrambled Eggs French Toast

SIDE OPTIONS

(Select Two)
Bacon - Sausage - Home Fries

\$17.95 per person

(Prices are subject to an 20% gratuity & applicable NYS tax)

PLATED BREAKFAST OPTIONS

All breakfast options include a Basket of Muffins, Orange Juice, Fresh Brewed Coffee and a Variety of Hot Teas

OPTION #1

2 eggs any style Bacon or Sausage Home Fries White Toast \$18.95

OPTION #2

French Toast Bacon or Sausage Home fries \$17.95

ADD ON: THE "EYE OPENER"

Unlimited Mimosa's & Bloody Mary's \$14.95 per guest (limited to 2 hours)



LUNCH BUFFET

(Includes Salad, Entree, Chef's Choice of Seasonal Accompaniments, Coffee, Hot Tea & Dessert)
(Minimum 30 guests)

SALAD STATION

Caesar Salad station including homemade croutons

HOT ENTRÉE STATION*

(Select Two)

Sautéed Chicken Medallions with Fresh Sliced Mushrooms in a Flavorful Marsala Wine Sauce

Sliced Roast Sirloin of Beef with Burgundy Demi Glace

Penne pasta alla Vodka (vegetarian)

Encrusted Broiled Cod with Lemon Butter

Chicken Stir Fry with Fresh Oriental Vegetables on a bed of White Rice

DESSERT STATION

(Select One)

New York Style Cheesecake - Gourmet Carrot Cake - Assortment of cookies & Brownies

\$24.95 per person

(Prices subject to an 20% gratuity & applicable NYS tax)



DINNER BUFFET

Served with fresh bread from Perreca's Bakery in Schenectady

SALAD STATION

Romaine Lettuce, Mixed Field Greens, Grape Tomatoes, Mandarin Oranges, Assorted Cheeses, Black Olives, Sliced Cucumber, Bell Peppers, Carrots and Fresh Homemade Croutons

Dressings include Balsamic Vinaigrette, Italian, Chunky Bleu Cheese, Russian, French, Ranch and Fat-Free Raspherry Vinaigrette

ENTRÉE STATION

(Select Two)

Chicken Française

Medallions of Chicken Française in White Wine and Fresh Lemon Volute

Sirloin Bourguignon

Sirloin Tips of Beef in a Burgundy Demi Glace

Eggplant Roulade

Eggplant Roulade stuffed with Ricotta, a blend of seasoning and topped with Tomato Basil Sauce

Brown Sugar Baked Salmon

Salmon filets seasoned in brown sugar, olive oil, garlic powder and black pepper

ACCOMPANIMENTS

(Select Two)

Caribbean Blend Vegetables - Green Beans Almandine - Grilled Vegetable Medley Smashed Potatoes - Wild Rice - Oven Roasted New Potatoes

DESSERT STATION

(Select Two)

New York Style Cheesecake - Traditional Italian Tiramisu – Carrot Cake Crème Brule Cheesecake - Chocolate Raspberry Chambord Torte -Assortment of Cookies & Brownies

\$29.95 per person

(Prices subject to an 20% gratuity & applicable NYS tax)



THE "SNACK & MOVE" BUFFET

(minimum 30 guests)

BUFFET STATION INCLUDING:

Caesar Salad Display including fresh croutons

Roasted Red Pepper hummus with fresh vegetables and toasted pita points

Selection of slider sandwiches – assorted turkey, roast beef & ham served on brioche

Selection of flatbread pizzas – assorted caprese, bbq chicken and buffalo chicken

Selection of boneless chicken wings – assorted medium, garlic parm and sweet chili

Sweet Corn Nuggets – served with chipotle mayonnaise

Chocolate Chip Cookies & Brownies

\$21.95 per person

(Prices subject to 20% gratuity and applicable NYS tax)



OPEN BAR PACKAGES

(Prices are subject to an 20% gratuity and applicable NYS sales tax) (Minimum Two Hours)

Beer, Wine & Soda
of 4 hottle beers, 3 wine selections & soda)

(Choice of 4 bottle beers, 3 wine selections & soda)	
First Hour	\$14.00 per person
Each Additional Hour	1 1
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Premium Brand Cocktails	
(Premium liquors, beer, wine & soda)	
First Hour	\$18.00 per person
Each Additional Hour	\$9.00 per person

Hosted bar

Charged at regular guest pricing per beverage to event host

Cash Bar

Charged at regular guest pricing per beverage to event guest

Non-Alcoholic Options

Soda & Water \$3.00	per	person
Soda, Water & Juices \$3.50	per	person

(Prices subject to 20% gratuity and applicable NYS sales tax)



BREAKFAST MEETING

Breakfast Sandwich & Coffee (free refills)
"TURN HOUSE" CONCESSION
Footlong Hot Dogs
VINTAGE HOT DOG CART
(Based on three hour rental)
Cart & Attendant\$150.00
Footlong Hot Dogs\$5.00 per hot dog
VINTAGE DRAFT BEER TRUCK (Based on three hour rental)
Truck & Attendant
ROOM RENTAL FEE
(Based on four hour rental)
THE MUNI ROOM\$350.00
FULL FACILITY\$1000.00
Room rental fee applies only to events without food or beverage
No live entertainment or ticketed events allowed without advance approval

(Prices subject to 20% gratuity and applicable NYS sales tax)