

DINNER BUFFET

DISPLAYED HORS D'OEUVRES

Bruschetta with Garlic Crostinis, Marinated Mushrooms, Olives Tossed in Olive Oil & Garlic, Fresh Mozzarella with Basil, Blooming Onion Dip with Pita Chips and Seasonal Fruit with Cheese & Crackers

SALAD

Fresh Garden Salad with Sliced Cucumbers, Red Onion, Grape Tomato & Garlic Croutons Served with a Homemade Balsamic Vinaigrette

PLEASE SELECT FOUR ENTRÉES

O'Bryan's Irish Whiskey Glazed Salmon

Oven Baked Haddock with Rich Langoustine Lobster & Fresh Herb Sherry Cream Sauce

Oven Roasted Turkey with Stuffing, Homemade Gravy & Cranberry Sauce

Cavatappi Carbonara with a Classic Parmesan & Romano Cheese Cream Sauce with Prosciutto Ham, Peas & Basil

Slow Roasted Top Round of Beef with Garlic Rosemary Au Jus

Chicken & Garden Vegetable Tossed in a Garlic Butter Sauce with Fettuccine Pasta Served with Garlic Toast

Adirondack Roasted Pork Roulade, Seared and Filled with Sweet Bell Peppers, Spinach, Gouda Cheese and Granny Smith Apples, Slow Roasted and Ladled with Oscar's Smokehouse Andouille Sausage Demi Glaze

PLEASE SELECT ONE DESSERT

Locally Grown Baked Apple Crisp
Or

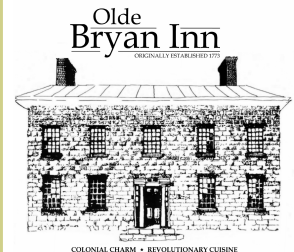
Double Chocolate Mousse with Whipped Cream Topping

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

BEVERAGES

Regular & Decaf Coffee
Tea
Assorted Sodas

Dressings
Balsamic Vinaigrette
Caesar
Ranch
Classic Bleu Cheese



Accompaniments

Freshly Baked Buttermilk Biscuits

Chef's Choice of Potato or Rice

Chef's Seasonal Vegetable

Available for Parties of 30 or More

\$34 Per Person

Please Add 7% Sales Tax & 20% Gratuity

Final Guest Count is Due 14 Days Prior to the Event