

CORPORATE EVENTS



**SARATOGA
NATIONAL
GOLF CLUB**



prime
At Saratoga National



ALL THE RIGHT INGREDIENTS

Corporate Events at Saratoga National Golf Club take on added dimensions unparalleled in the region. Consider that the club is located just a couple miles up the road from the Saratoga Race Course and historic downtown Saratoga Springs. Then there's our 18 holes of award-winning championship golf. Let's just say Saratoga National offers your guests a well-deserved retreat from their hectic schedules.

But that's not to say we don't mean business. From our oversized balcony and covered veranda overlooking the golf course, to our spacious ballroom, to our smaller private meeting rooms, we offer a variety of indoor and outdoor spaces – all equipped with the latest audio-visual equipment and complimentary Wi-Fi. The atmosphere helps put your guests in the right frame of mind for corporate retreats, sales conferences, training seminars, employee celebrations and holiday parties.

Event planning, support and food and beverage services are provided by Mazzone Hospitality, the Capital Region's leading caterer and restaurant group with over 30 years of experience. Pair your meeting with a golf outing, or an evening at the nearby performing arts center, or a shopping expedition downtown. You'll never run out of ways to enhance your guests' experience while accomplishing your business goals with a memorable event at Saratoga National.

BREAKFAST SELECTIONS

Pricing Includes Hospitality | *Set Up and Events Team of Service Professionals

CONTINENTAL BREAKFAST \$18 (maximum of 50 guests)

Signature Blend of Hot Coffee, Decaf, Assorted Teas

Chilled Juices: Orange, Cranberry, Grapefruit

Fresh Fruit Skewers

Assorted Breakfast Pastry and SNGC Signature Zesty Lemon Blueberry Bread with a Hazelnut Streusel: Butter and Jam

Yogurt Bar: Greek Yogurt with Mint, Berries, Granola, Fruit, Nuts and Honey

NATIONAL HOT BREAKFAST \$30 (minimum of 25 guests)

Signature Blend of Hot Coffee, Decaf, Assorted Teas

Chilled Juices: Orange, Cranberry, Grapefruit

Fresh Fruit Skewers

Assorted Breakfast Pastry and SNGC Signature Zesty Lemon Blueberry Bread with a Hazelnut Streusel: Butter and Jam

Yogurt Bar: Greek Yogurt with Mint, Berries, Granola, Fruit, Nuts and Honey

French Toast Waffle Sticks with Syrup

Home Fry Boats

Hash Boats: (Choose One)

Corned Beef | Duck Confit | Beef Brisket | Italian Sausage and Peppers

Egg Muffin Cups: (Choose Two)

Cheddar and Chive | Bacon and Cheddar | Mushroom and Swiss Cheese,

Chorizo, Spinach and Onion | Steak and Blue Cheese

ENHANCE YOUR BREAKFAST

Assorted Smoothie Shooters: Blueberry, Strawberry, Banana, Mango | **\$4 Upgrade/pp**

Eggs Benedict | **\$6 Upgrade/pp**

Eggs & Duck Benedict: Poached Hen Egg, Duck Confit, Focaccia Rounds, Blood Orange Hollandaise | **\$8 Upgrade/pp**

Bagels and Lox: Assorted Smears, Thin Sliced Tomato, Shaved Red Onion, Chopped Eggs, Capers | **\$6 Upgrade/pp**

Breakfast Pizza: Egg, Cheddar and One Meat | Bacon, Ham or Sausage | **\$5 Upgrade/pp**

Ham & Swiss Croissant | **\$7 Upgrade/pp**

Egg White, Avocado, Tomato & Basil Wrap | **\$6 Upgrade/pp**

Chicken & Apple Sausage | **\$7 Upgrade/pp**

Chef-Manned Omelet Station | **\$9 Upgrade/pp | +\$150.00 Chef Fee**



BOXED SELECTIONS

Pricing Includes Hospitality | *Set Up and Events Team of Service Professionals

The Breakfast Box \$13.50

Individually Made Box Includes: One Breakfast Sandwich*, Nutrigrain Bar, Individual Yogurt, Orange Juice

Pre-Select **TWO** Breakfast Sandwiches: to be split between boxes, based on your final guest count

OR give your event planner a specific count based on your two selections.

*Sausage, Egg & Cheese // Bacon, Egg & Cheese // Southwestern Wrap

The Lunch Box \$21.50

Individually Made Box Includes: One Lunch Sandwich*, Side**, Snack***, Sweet****, Bottled Water or Soft Drink

Pre-Select **TWO** Lunch Sandwiches: to be split between boxes, based on your final guest count

OR give your event planner a specific count based on your two selections.

*Oven Roasted Turkey Breast // Medium Rare Roast Beef // Fresh Tomato, Mozzarella, Basil // NY Deli Ham

**Pre-select ONE Side: Potato Salad // Coleslaw // Pasta Salad

***Pre-select ONE Snack: Bag of Pretzels // Bag of Chips

****Pre-select ONE Sweet: Sugar Cookie // Chocolate Chip Cookie // Fudge Brownie // Oatmeal Raisin Cookie

PLATED LUNCHEON SELECTIONS

Pricing Includes Hospitality | *Set Up and Events Team of Service Professionals

Prime Plated \$38

Beverages Included: Iced Water, Iced Tea | Coffee, Decaf and Tea

Hearty Fresh Rolls and Whipped Butter

Salad Selections: (choose one)

Greek: Beefsteak Tomato, Romaine, Kalamata Olive, Feta Cheese, Oregano Vinaigrette

Kale & Quinoa: Roasted Chickpea, Goat Cheese, Golden Raisin, Toasted Pine Nut,

Red Cabbage, Sherry Vinaigrette

Smokey Blue Wedge: Iceberg, Applewood Smoked Bacon, Fried Onion, Heirloom Cherry Tomato,

Smoked Blue Cheese Crumbles, Shaved Red Onion, Blue Cheese Dressing

Arcadian: Hearty Lettuce, Carrot, Radish, Heirloom Cherry Tomato, Lemon Vinaigrette



SPLURGE.



Entrée Selections: (choose three)

Balsamic Marinated Bistro Sirloin: Tri-Colored Potato Hash, Haricot Vert, Cabernet Demi Glace

Grilled 6oz. Filet: Garlic Whipped Potatoes, Asparagus, Cabernet Demi-Glace | **\$8 Upgrade/pp**

Herb Broiled Market Cod: Ancient Grain Medley, Buttered Green Beans, Lemon Thyme Butter Sauce

Pan Seared Salmon: Sautéed Spinach, Yellow Lentil and Basmati Rice, Citrus Beurre Blanc

Thai Grilled Chicken: Brown Rice, Edamame, Scallion and Ginger Relish, Cucumber Raita

Pan Roasted Spring Chicken: Parsnip Potato Puree, Honey Glazed Carrots, Shallot Thyme Pan Jus

*Vegetarian Options

Zucchini, Tomato, Spring Onion Tartlet: Truffle Goat Cheese Cream

Burrata Ravioli: Grated Young Pecorino, Roasted Yellow Tomato Basil Sauce

Dessert Selections: (choose one)

Zesty Lemon & Vanilla Crème Brulee: Strawberry Cream Mousse, Rolled Gaufrettes,
Fresh Strawberries

S'mores Pot De Crème: Rich Dark Chocolate Custard, Marshmallow Cream, Graham Cracker Crisps

Chocolate Raspberry Tart: Dark Chocolate Ganache, Raspberry Sauce, Chocolate Cookie Crumble,
Fresh Raspberries

Caramel Popcorn: Buttery Shortbread Crust, Caramel Cheesecake Mousse, Caramel Popcorn

BUFFET LUNCHEON SELECTIONS

Pricing Includes Hospitality | *Set Up and Events Team of Service Professionals

SNGC Salad Bar \$14

Beverages Included: Iced Water, Iced Tea, Coffee, Decaf & Tea

SNGC Salad Bar | Arcadian Lettuces, Cabbage Slaw, Tomato and Fresh Mozzarella Salad, Roasted Chickpeas, Radish, Heirloom Carrots, Goat Cheese, Golden Raisins, Focaccia Croutons, Lemon Oregano Vinaigrette, Caesar Dressing

Dessert | Sliced Fruit and Cookies

*Additions | Assorted Wraps | **\$6 Upgrade/pp**

Pot Pie + Salad Bar \$22

Beverages Included: Iced Water, Iced Tea, Coffee, Decaf & Tea

Hearty Fresh Rolls and Whipped Butter

SNGC Salad Bar | Arcadian Lettuces, Cabbage Slaw, Tomato and Fresh Mozzarella Salad, Roasted Chickpeas, Radish, Heirloom Carrots, Goat Cheese, Golden Raisins, Focaccia Croutons, Lemon Oregano Vinaigrette, Caesar Dressing

Pot Pies | Cheeseburger, Chicken and Ancient Grain, Creamy Tomato and Fennel

Dessert | Cookies and Brownies



Union Ave. Cafe + Salad Bar \$35

Beverages Included: Iced Water, Iced Tea, Coffee, Decaf & Tea

Hearty Fresh Rolls and Whipped Butter

SNGC Salad Bar | Arcadian Lettuces, Cabbage Slaw, Tomato and Fresh Mozzarella Salad, Roasted Chickpeas, Radish, Heirloom Carrots, Goat Cheese, Gold Raisins, Focaccia Croutons, Lemon Oregano Vinaigrette, Caesar Dressing

Sandwich Selections: (choose three)

The Turkey Club: Turkey, Bacon, Lettuce, Avocado Aioli, Vermont Cheddar, Multigrain Bread

The Steak Sandwich: Roasted Sliced Tenderloin, Provolone, Shaved Red Onion, Mixed Greens, House Dressing, Focaccia

The Tuscany: Grilled Chicken, Fresh Mozzarella, Red Peppers, Basil Pesto, Focaccia Roll,

Sausage + Pepper Cheesesteak: Roasted Red Peppers and Onions, Italian Sausage, Basil, Mozzarella, Roasted Garlic Aioli, Ciabatta Roll

Fish Fry: Beer Battered Cod, Chipotle Remoulade, Traditional Coleslaw, Demi Baguette

Bella Porto: Grilled Portobello Mushroom, Red and Yellow Tomatoes, Field Greens, Herb Whipped Goat Cheese, Ciabatta Loaf

Crispy Potato Chips and Fresh Garlic Pickles

Dessert | Pastry Chef's Selection of Sweets



Hot Lunch + Salad Bar \$42

Beverages Included: Iced Water, Iced Tea, Coffee, Decaf & Tea

Hearty Fresh Rolls and Whipped Butter

SNGC Salad Bar | Arcadian Lettuces, Cabbage Slaw, Tomato and Fresh Mozzarella Salad, Roasted Chickpeas, Radish, Heirloom Carrots, Goat Cheese, Golden Raisins, Focaccia Croutons, Lemon Oregano Vinaigrette, Caesar Dressing

Entrée Selections: (choose three)

Balsamic Marinated Bistro Sirloin, Cabernet Demi

Sliced Tenderloin, Bordelaise Sauce

Herb Broiled Market Cod, Lemon Thyme Butter Sauce

Pan Seared Salmon, Citrus Beurre Blanc

Thai Grilled Chicken, Cucumber Raita

Pan Roasted Spring Chicken, Shallot Thyme Pan Jus

Buratta Ravioli, Roasted Yellow Tomato Sauce

Zucchini, Tomato, Spring Onion Tartlet, Truffle Goat Cheese Cream

Starch Selections: (choose one)

Smoked Gorgonzola Gnocchi

Tri Colored Roasted Fingerling Potatoes

Garlic Whipped Potatoes

Ancient Grain Medley

Yellow Lentil and Basmati Rice

Vegetable Selections: (choose one)

Grilled Asparagus

Haricot Vert

Honey Glazed Heirloom Carrots

Garlicky Spinach

Seasonal Grilled Vegetables

Dessert | Pastry Chef's Selection of Sweets, Fruits and Berries

SNGC Burger and Dog Cook Out \$23

Beverages Included: Iced Water, Iced Tea, Coffee, Decaf & Tea

Hearty Fresh Rolls and Whipped Butter

SNGC Salad Bar | Arcadian Lettuces, Cabbage Slaw, Tomato and Fresh Mozzarella Salad, Roasted Chickpeas, Radish, Heirloom Carrots, Goat Cheese, Golden Raisins, Focaccia Croutons, Lemon Oregano Vinaigrette, Caesar Dressing

Hamburgers and Cheeseburgers

Certified Angus Beef Hot Dogs

Cheddar and Bacon Tater Tots, Scallions and Sour Cream

Condiments | Lettuce, Tomato, Red Onion, Pickles, Ketchup, Mustard, Relish, Sauerkraut

Dessert | Cookies and Brownies

SNGC Deluxe Cook Out \$32

Beverages Included: Iced Water, Iced Tea, Coffee, Decaf & Tea

Hearty Fresh Rolls and Whipped Butter

SNGC Salad Bar | Arcadian Lettuces, Cabbage Slaw, Tomato and Fresh Mozzarella Salad, Roasted Chickpeas, Radish, Heirloom Carrots, Goat Cheese, Golden Raisins, Focaccia Croutons, Lemon Oregano Vinaigrette, Caesar Dressing

Steakhouse Kabobs

Dry Rubbed BBQ Chicken

Beer Battered Cod Filets, Chipotle Remoulade, Coleslaw

Cheddar and Bacon Tater Tots, Scallions and Sour Cream

Corn on the Cobb, Cilantro Lime Butter

Dessert | Cookies and Brownies



JUICY.

BUILD YOUR OWN LUNCHEON

Pricing Includes Hospitality | *Set Up and Events Team of Service Professionals

Prime Chilled Salads \$18

Grilled Chicken: Grapes, Ginger, Carrots, Scallions

Brussels Sprouts Slaw: Shaved Brussels Sprouts, Kale, Broccoli, Cabbage, Chicory,
Carrots, Golden Raisins, Dijon Vinaigrette

Cobb Egg Salad: Bacon, Red Onion, Tomato, Smoked Blue Cheese, Avocado Mayonnaise

Fregola Sarda: Oil Cured Olives, Roasted Fennel, Tomatoes

Roasted Fingerling Potato: Green Onion, Whole Grain Mustard, Bacon Vinaigrette

Crispy Artichoke Panzanella

Arcadian: Hearty Lettuces, Carrot, Radish, Heirloom Cherry Tomato, Lemon Vinaigrette

Rice Bowl \$12

Brown Rice and Steamed Jasmine Rice

Korean Chicken

Crispy Tofu

Miso Glazed Salmon

Sesame Fried Tuna

Green Onion, Red Onion, Bok Choy

Red Cabbage Kimchi, Carrot and Ginger Slaw, Pickled Cucumber

Shiitake Mushrooms, Edamame, Peas, Toasted Cashews, Water Chestnuts,

Baby Corn Citrus Hoisin, Sambal Vegetable Broth

Bean Sprouts, Jalapeño, Sesame Seed

Chili and Fajita Bar \$21

Fajitas: Sizzled Peppers and Onions, Ground Beef, Chili Lime Marinated Chicken, Heritage Pork Carnitas, Cilantro, Red Onion, Queso, Roasted Corn, Scallion, Olives, Jalapeño, Sour Cream, Guacamole

Black Bean Corn Chili

Chicken and Poblano Chili

Tortilla Chips

Jalapeño Cornbread

Chicken Wing Shack \$16

Szechuan with Napa Slaw

Garlic Parmesan

Spicy BBQ

Buffalo

Carrots and Celery

Buttermilk Ranch and Smokey Blue Cheese



AFTERNOON BREAKS

Pricing Includes Hospitality | *Set Up and Events Team of Service Professionals

Pick Me Up \$14

Summertime Iced Tea, Coffee And Tea

Infused Water | Lemon and Orange

Assorted Sodas

Selections: (Choose Three)

Black Bean Dip, Plantain Chips

Slivered Cucumbers, Green Goddess Dressing

Whole Fresh Fruit

Executive Pastry Chef's Selections of Bite Size Sweets

Cupcake Shop \$12

Milk, Coffee and Tea

Selections: (Choose Three)

Cookies N' Cream: Chocolate Fudge Cupcake, Vanilla Whipped Cream,
Oreo Buttercream, Chocolate Ganache

PB&J: Vanilla Cupcake, Raspberry Jam, Peanut Butter Buttercream

Strawberry Lemonade: Lemon Chiffon Cupcake, Lemon Cream Mousse,
Strawberry Buttercream, Fresh Strawberries

Red Velvet Romance: Moist Red Velvet Cupcake, Caramel Mousse, Cream Cheese Icing

Chocolate Turtle: Devil's Food Chocolate Cupcake, Caramel Pecan Frosting, Caramel Drizzle,
Toasted Pecans

Post Time \$18

Summertime Iced Tea, Coffee, Decaf and Tea

Individual Bottles of Saratoga Flat And Sparkling Water

Selections: (All Included)

Flash Fried Saratoga Chips

Mini Soft Pretzels Garlic Herb Cheddar Dip

Sriracha Lime Popcorn

Whole Peanuts

Mini Roasted Red Pepper, Pesto and Mozzarella Panini

COCKTAIL RECEPTIONS

Pricing Includes Hospitality | *Set Up and Events Team of Service Professionals

The Springs \$52

Butler Passed Hors D'Oeuvres Selections: (Choose Four)

Potato Latke, Chive Sour Cream

“Cobb Salad” Deviled Egg

Korean BBQ Chicken Satay, Cucumber Raita

Lamb Lollipop with Minted Tomato Jam

Bourbon Glazed Bacon Steak, Toasted Brioche, Roasted Pear

Crispy Chicken, Maple Chipotle Glaze, Coleslaw

Tomato, Olive, and Cucumber Canape, Feta and Aged Balsamic

Crispy Tuna Tortilla, Fire Roasted Lime Salsa, Cilantro Crème

Grilled Shrimp Toast, Sweet Pepper and Yellow Tomato Relish

Farm Fresh Table: (Includes)

Seasonal Fresh Fruits and Berries

Deluxe Imported Artisan Cheeses

Tomato Mozzarella, Olive Oil, Balsamic Glaze, Basil

Roasted Beet Crostini, Goat Cheese

Roasted Root Vegetable and Ancient Grain Salad

Charred Asparagus, Fried Pecorino Crumbs, Shaved Parmesan

Brussels Sprout Slaw: Shaved Brussels Sprouts, Kale, Broccoli, Cabbage, Chicory,

Carrot, Golden Raisins, Dijon Vinaigrette

Hearth Baked Artisan Bread

Hot Hors D'Oeuvres: (Choose Two)

Crispy Truffle Parmesan Boneless Chicken Bites, Spicy Blue Cheese Dipping Sauce

7-Hour Cherry Pepper Pork, Saratoga Chips

Gnocchi, Oven Roasted Tomatoes, Wild Mushrooms, Fried Pecorino Crumbs, Basil

Corn And Chorizo Cheese Fondito

Petite Meatballs, Kale, White Beans, Arrabbiata

Flash Fried Tofu, Sizzled Vegetables, Sesame BBQ Glaze

Chef-Attended Carving Station: (Includes)

Hearty Fresh Rolls, Whipped Butter

Arcadian Salad: Hearty Lettuces, Carrot, Radish, Heirloom Cherry Tomato, Lemon Vinaigrette

Choose Two:

Pepper Encrusted Sirloin: Horseradish Cream, Cabernet Demi Glace

Orange and Brown Sugar Roasted Duck: Cherry Demi Glace, Plum Applesauce

Oven Roasted Turkey: Tomato Herb Jam, Country Style Gravy

Old Fashioned Country Ham: Chipotle Maple Glaze, Toasted Garlic and Roasted Red Cream

Dessert & Coffee Station | Coffee, Decaf & Assorted Teas

Our Executive Pastry Chef's Choice of Two Sweets

INDULGE.



The Canfield \$68

Butler Passed Hors D'oeuvres Selections: (Choose Four)

Bacon and Smoky Blue Cheese Wrapped Tenderloin

Lamb Lollipop, Minted Tomato Jam

“Cobb Salad” Deviled Egg

Duck Breast Canape, Cherry Demi

Mini Lobster Roll

Potato Latke, Chive Sour Cream

Korean BBQ Chicken Satay, Cucumber Raita

Tomato, Olive, Cucumber Canape with Feta and Aged Balsamic

Short Rib and Bone Marrow Croquette, Gremolata Aioli

Grilled Shrimp Toast, Sweet Pepper and Yellow Tomato Relish

Farm Fresh Table: (Includes)

Seasonal Fresh Fruits and Berries

Deluxe Imported Artisan Cheeses

Tomato Mozzarella, Olive Oil, Balsamic Glaze, Basil

Roasted Beet Crostini, Goat Cheese

Roasted Root Vegetable and Ancient Grain Salad

Charred Asparagus, Fried Pecorino Crumbs, Shaved Parmesan

Brussels Sprout Slaw: Shaved Brussels Sprouts, Kale, Broccoli, Cabbage, Chicory,

Carrot, Golden Raisins, Dijon Vinaigrette

Hearth Baked Artisan Bread

Hors D'oeuvres: (Choose Three)

Crispy Truffle Parmesan Boneless Chicken Bites, Spicy Blue Cheese Dipping Sauce

7-Hour Cherry Pepper Pork, Saratoga Chips

Gnocchi, Oven Roasted Tomatoes, Wild Mushrooms, Fried Pecorino Crumbs, Basil

Corn And Chorizo Cheese Fondito

Petite Meatballs, Kale, White Beans, Arrabiatta

Flash Fried Tofu, Sizzled Vegetables, Sesame BBQ Glaze

Chef-Attended Carving Station: (Includes)

Hearty Fresh Rolls, Whipped Butter

Arcadian Salad: Hearty Lettuces, Carrot, Radish, Heirloom Cherry Tomato, Lemon Vinaigrette

Roasted Sweet Potato Fingerlings with Marshmallows and Candied Pecans

Choose Two:

Herb Encrusted Tenderloin: Horseradish Cream, Cabernet Demi Glace

Whole Porchetta: Brandied Apple Chutney, Pork Herb Jus

Brown Sugar Roasted Maple Leaf Farm Duck: Red Wine Duck Glaze, Orange Ginger Marmalade

Wild Icelandic Leg Of Lamb: Rosemary Jus, Mint Pesto

Dessert & Coffee Station:

Coffee, Decaf & Assorted Teas

Our Executive Pastry Chef's Choice of Five Sweets



SIT DOWN DINNER SELECTION

Pricing Includes Hospitality | *Set Up and Events Team of Service Professionals

Sit Down Dinner \$58

Hearty Fresh Rolls, Whipped Butter

Salad Selections: (Choose One)

Greek: Beefsteak Tomato, Romaine, Kalamata Olive, Feta Cheese, Oregano Vinaigrette

Kale & Quinoa: Roasted Chickpea, Goat Cheese, Golden Raisin, Toasted Pine Nut,
Red Cabbage, Sherry Vinaigrette

Gourmet Caesar: Grated Pecorino, Focaccia Torn Croutons

Smokey Blue Wedge: Iceberg, Applewood Smoked Bacon, Fried Onion, Heirloom Cherry
Tomato, Smoked Blue Cheese Crumbles, Shaved Red Onion, Blue Cheese Dressing

Arcadian: Hearty Lettuces, Carrot, Radish, Heirloom Cherry Tomato, Lemon Vinaigrette

Entrée Selections: (Choose Three)

Red Wine Braised Short Ribs: Garlic Whipped Potatoes, Honey Glazed Carrots,
Braising Garlic Jus

Grilled 6oz. Filet Mignon: Tri Colored Potato Hash, Asparagus, Cabernet Demi-Glace

Balsamic Marinated 10oz. Prime Sirloin: Cheddar and Caramelized Onion Gratin,
Shaved Brussels Sprouts, Bordelaise

Herb Grilled Swordfish: Roasted Sweet Fingerling Potatoes, Haricot Vert, Orange Caper Butter

Grilled Salmon: Yellow Lentil and Basmati, Sautéed Wild Greens, Champagne Beurre Blanc

Pan Seared Sea Bass: Fingerling Potatoes, Asparagus Tip and Fava Bean Sauté,
Lobster Creamed Leeks, Pinot Noir Reduction | **\$15 Upgrade/pp**

Ale Brined Half Roasted Free Range Chicken: Shallot, Carrot, Fingerling Potato, Thyme Pan Jus

Pan Roasted Spring Chicken: Peppers, Cherry Tomatoes, Cipollini Onion,
Pappardelle Aglio E Olio, Tomato Butter

Buratta Ravioli: Grated Young Pecorino, Roasted Yellow Tomato Basil Sauce ***Vegetarian**

Pan Toasted Sweet Potato Gnocchi: Roasted Carrots, Fennel, Shaved Parmesan, Basil,
Goat Cheese Cream ***Vegetarian**

Dessert Selections: (Choose One)

Caramel Coffee Tiramisu: Coffee Soaked Soft Lady Fingers, Vanilla Caramel Mascarpone Mousse, Espresso Cream, Chocolate Shavings

Deconstructed Black Forest Cake Parfait: Devil's Food Chocolate Cake, Tart Red Cherry Compote, Milk Chocolate Mousse, Vanilla Crème Chantilly

Key Lime Cheesecake: Walnut and Pecan Crust, Toasted Meringue, Citrus Salad

Dulce De Leche Fruit Tart: Flaky Butter Crust, Cheesecake Mousse, Dulce De Leche, Fresh Mixed Berries

Coffee, Decaf, Tea



FRESH.



DINNER BUFFET

Pricing Includes Hospitality | *Set Up and Events Team of Service Professionals

Dinner Buffet \$61

Hearty Fresh Rolls, Whipped Butter

Salad Selections: (Choose Two)

Greek: Beefsteak Tomato, Romaine, Kalamata Olive, Feta Cheese, Oregano Vinaigrette

Kale & Quinoa: Roasted Chickpea, Goat Cheese, Golden Raisin, Toasted Pine Nut,

Red Cabbage, Sherry Vinaigrette

Gourmet Caesar: Grated Pecorino, Focaccia Torn Croutons

Smokey Blue Wedge: Iceberg, Applewood Smoked Bacon, Fried Onion, Heirloom Cherry

Tomato, Smoked Blue Cheese Crumbles, Shaved Red Onion, Blue Cheese Dressing

Arcadian: Hearty Lettuces, Carrot, Radish, Heirloom Cherry Tomato, Lemon Vinaigrette

Entree Selections: (Choose Three)

Red Wine Braised Short Ribs

Sliced Tenderloin

Sliced Balsamic Marinated Prime Sirloin

Herb Grilled Swordfish

Grilled Salmon

Pan Seared Sea Bass

Ale Brined Half Roasted Free Range Chicken

Pan Roasted Spring Chicken

Buratta Ravioli ***Vegetarian**

Pan Toasted Sweet Potato Gnocchi ***Vegetarian**

Starch Selections: (choose one)

Tri Colored Potato Hash

Garlic Whipped Potatoes

Roasted Sweet Fingerling Potatoes

Yellow Lentil and Basmati Rice

Cheddar and Caramelized Onion Gratin

Vegetable Selections: (choose one)

Grilled Asparagus

Haricot Vert

Honey Glazed Heirloom Carrots

Sautéed Wild Greens

Dessert Bar: Mini Sweets and Cookies

Coffee, Decaf and Tea

HAVE A DINE AROUND

Pricing Includes Hospitality | *Set Up and Events Team of Service Professionals

Butler Passed Hors D'oeuvres: \$14 (Choose Four)

Bacon and Smoky Blue Cheese Wrapped Tenderloin

Lamb Lollipop with Minted Tomato Jam

“Cobb Salad” Deviled Egg

Duck Breast Canape with Cherry Demi

Mini Lobster Roll

Potato Latke with Chive Sour Cream

Korean BBQ Chicken Satay with Cucumber Raita

Tomato, Olive, and Cucumber Canape with Feta and Aged Balsamic

Short Rib and Bone Marrow Croquette with Gremolata Aioli

Grilled Shrimp Toast with Sweet Pepper and Yellow Tomato Relish

Crispy Chicken, Maple Chipotle Glaze, Coleslaw

Crispy Tuna Tortilla, Fire Roasted Lime Salsa, Cilantro Crème

Farm Fresh \$21

Seasonal Fresh Fruits and Berries

Deluxe Imported Artisan Cheeses

Tomato Mozzarella, Olive Oil, Balsamic Glaze, Basil

Roasted Beet Crostini, Goat Cheese

Roasted Root Vegetable and Ancient Grain Salad

Charred Asparagus, Fried Pecorino Crumbs, Shaved Parmesan

Brussels Sprout Slaw- Shaved Brussels Sprouts, Kale, Broccoli, Cabbage, Chicory, Carrot,

Golden Raisins, Dijon Vinaigrette

Hearth Baked Artisan Bread

Pan Pizza \$15

Chopped Antipasto Salad: Romaine, Iceberg, Cucumber, Tomato, Red Onion, Roasted Peppers,
Pepperoncini, Aged Provolone, Salami, Lemon Oregano Vinaigrette

Margherita: Fresh Mozzarella, Sliced Plum Tomato, Basil Pizza

White: Zucchini, Tomato, Basil and Mozzarella Pizza

Sausage, Roasted Red Peppers, Onion, Red Sauce Pizza

Meatball and Ricotta Pizza

Dine At Prime \$22

7-Hour Cherry Pepper Pork, Saratoga Chips

Surf & Turf Tempura: Beef Tenderloin, Lobster, Cream Cheese, Scallions, Sweet Soy,
Chili Wasabi Aioli

Buttermilk Fried Calamari: Arugula, Roasted Garlic, Sriracha Sauce

“Hole In One” Steak Sandwich: Sliced Tenderloin, Baked Focaccia Loaf,

House Dressing, Field Greens, Shaved Red Onion, Provolone, Mustard Aioli

Comfort Food \$27

Kosher Pickle Spears

Traditional Coleslaw

Panko Breaded Onion Rings, Buttermilk Ranch

Cheddar and Bacon Tater Tots, Scallions and Sour Cream

Mac and Cheese Cups

Meatloaf and Mashed Potato Boats

BBQ Pulled Pork Sliders

Philly Cheesesteak Wraps

Rice Bowl Station \$12

Brown Rice and Steamed Jasmine Rice

Korean Chicken, Crispy Tofu, Miso Glazed Salmon, Sesame Fried Tuna

Green Onion, Red Onion, Bok Choy

Red Cabbage Kimchi, Carrot and Ginger Slaw, Pickled Cucumber

Shiitake Mushrooms, Edamame, Peas, Toasted Cashews, Water Chestnuts, Baby Corn

Citrus Hoisin, Sambal Vegetable Broth

Bean Sprouts, Jalapeno, Sesame Seeds

Angelo's Italian \$30

Fresh Baked Focaccia & Italian Bread

Chopped Antipasto Salad: Romaine, Iceberg, Cucumber, Tomato, Red Onion, Roasted Peppers, Pepperoncini, Aged Provolone, Salami, Lemon Oregano Vinaigrette

Heirloom Cherry Tomato, Fresh Mozzarella and Basil Salad

Garlicky Broccoli Rabe, Lemon and Chili

Sunday Gravy: Rigatoni, Slow Cooked Pork Shoulder, Beef & Pecorino Meatballs, Cooked in Sauce

Eggplant Parmigiano: Mozzarella, Parmesan, Marinara

Scarpariello: Chicken Breast & Thigh Meat, White Wine, Lemon, Basil, Sweet Fennel Sausage, Banana Peppers, Garlic Jus

Strozzapreti Pasta: Roasted Fennel, Onion, Tomato Ragout

Carving Station \$21

Hearty Fresh Rolls, Italian Breads, Whipped Butter

Gourmet Caesar: Grated Pecorino, Focaccia Torn Croutons

Garlic Whipped Potatoes

Grilled Seasonal Vegetable Platter

Selections: (Choose Two)

Pepper Encrusted Sirloin: Brandy Peppercorn Cream, Creamy Horseradish

Oven Roasted Free Range Turkey: Gremolata Aioli, Country Style Gravy

Orange and Brown Sugar Roasted Duck: Cherry Demi Glace, Plum Applesauce

Old Fashioned Country Ham: Warm Tomato Herb Jam, English Mustard

A MUST.



OCEAN TO TABLE.



Prime Steakhouse \$33

Roasted Garlic Bread Pudding

Sweet Portuguese Loaf

Smokey Blue Wedge: Iceberg, Applewood Smoked Bacon, Fried Onion, Heirloom Cherry Tomato,
Smoked Blue Cheese Crumbles, Shaved Red Onion, Blue Cheese Dressing

Grilled Salmon: Miso, Cucumber, Radish, Lime, Ginger

Grilled Sliced Prime New York Strip: Creamy Horseradish, 677 Steak Sauce

Black Pepper Potato Latkes: House Made Apple Sauce, Scallion, Sour Cream

Jalapeño Creamed Corn: Truffle Oil, Pangrattato

Roasted Exotic Mushrooms

Sushi Deluxe \$22

Rolls: Spicy Tuna, Veggie, Futomaki, Philadelphia, Alaskan, Cucumber, Boston,
Salmon, California, Spicy

Nigiri: Tuna, Salmon

Pickled Ginger, Wasabi, Soy

Sushi Premium \$34

Rolls: Spicy Tuna, Veggie, Futomaki, Philadelphia, Alaskan, Cucumber, Boston,
Salmon, California, Spicy

Nigiri: Tuna, Salmon, Yellowtail, Escolar

Pickled Ginger, Wasabi, Soy

Seafood Table \$32

Chilled Jumbo Shrimp

Buttermilk Fried Calamari: Arugula, Roasted Garlic, Sriracha Sauce

Steamed Mussels, Garlic Sauce

Fresh Crab Legs

Marinated Seafood & Vegetable Salad, Lemon Vinaigrette

Lemon, Cocktail Sauce, Tabasco, Remoulade

Seafood Supreme \$52

Chilled Jumbo Shrimp

Buttermilk Fried Calamari: Arugula, Roasted Garlic, Sriracha Sauce

Steamed Mussels, Garlic Sauce

Lump Crab Meat

Fresh Crab Legs

Ocean Fresh Clams & Oysters

Tuna Tartare

Marinated Seafood & Vegetable Salad, Lemon Vinaigrette

Lemon, Cocktail Sauce, Tabasco, Remoulade, Classic Mignonette, Wonton Chips



GOURMET.



Taco Bowl \$19

Roasted Corn, Scallion & Cheese Quesadillas

Tortilla Bowl

Add Ins: Black Bean & Cilantro Rice, Green Chile Seared Steak, Cumin Cilantro Lime Marinated Grilled Chicken, Blackened Shrimp, Shredded Lettuce & Cheese, Pico De Gallo, Tomatillo Salsa, Guacamole, Onions, Sour Cream, Tabasco

Butcher Block \$18

Bibb Lettuce, Mandarin Oranges, Shaved Red Onion, Haricot Vert, Sherry Vinaigrette

Mini Cuban Sandwiches

Bacon Steak, Cipollini Onion, Bourbon Vanilla Butter

Crispy Braised Pork Bites, Chipotle Maple

Smoked Picnic Shoulder: Pickled Cucumber and Carrot Slaw, Soy Ginger Glaze

Honey Glazed Sweet Potato Waffle Fries

Big Pan Station \$24

Paella: Chicken, Clams, Mussels, Peppers, Saffron Rice, Chorizo Sausage, Scallions, Seafood Broth

Beef Empanada, Chimichurri, Sour Cream

Chorizo and Manchego Bites, Romesco Sauce

Garlic Chicken Wings, Sherry, Lemon and Oregano Glaze

Sausage and Broccoli Rabe Risotto

Sweets & Coffee \$17

Coffee, Decaf and Teas

Our Executive Pastry Chef's Selection of Assorted Bite Sized Sweets

Seasonal Sliced Fruit Platter

Viennese Table \$23

Coffee, Decaf and Teas

Our Executive Pastry Chef's Selection of Assorted Bite Sized Sweets, Cookies, Cakes & Pies

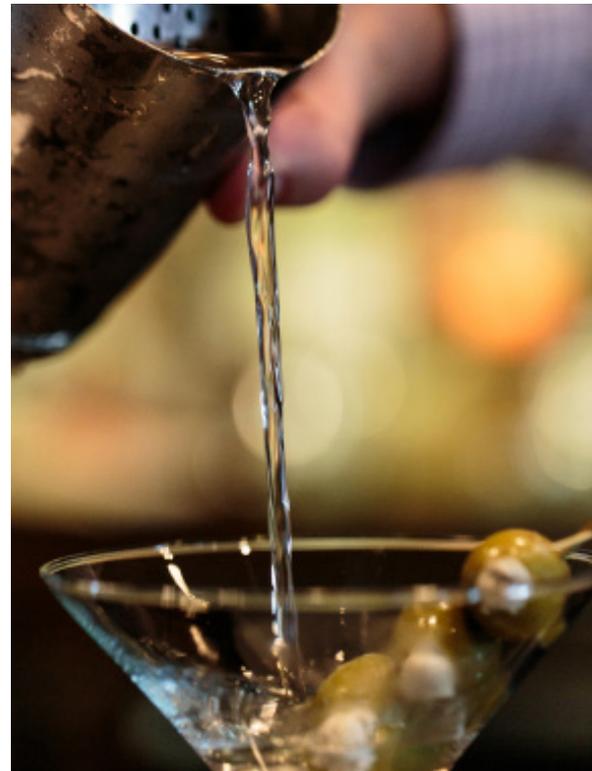
Seasonal Sliced Fruit Platter





PRIME PRIVATE DINING *prime* At Saratoga National

PLEASE ASK OUR SALES TEAM
FOR PRIVATE DINING MENU



BEVERAGES

CLASSIC \$13 / pp | 1st Hour
\$5 / pp | 2nd Hour

VODKA / Tito's

GIN / Bombay

RUM / Bacardi, Captain Morgan Spiced, Malibu

TEQUILA / Lunazul Silver

BOURBON / Jim Beam

SCOTCH / Dewar's

WHISKEY / Seagram's 7

CORDIALS / Kahlua, Peach Schnapps, DeKuyper Cordials;
Amaretto, Triple Sec

HOUSE WINE / Pinot Grigio, Sauvignon Blanc,
Chardonnay, Pinot Noir, Cabernet Sauvignon

CHOICE OF [3] BOTTLED BEERS / Coors Light,
Heineken, Corona, Peroni, Samuel Adams Seasonal,
Blue Moon, Fat Tire, Magic Hat, Druther's All-In IPA,
Saranac Pale Ale, Steadfast (Gluten Free)

NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga
Water, Buckler Non-Alcoholic Beer

PREMIUM \$18 / pp | 1st Hour
\$6 / pp | 2nd Hour

VODKA / Tito's, Ketel One

GIN / Beefeater, Bombay

RUM / Bacardi, Captain Morgan Spiced, Malibu

TEQUILA / Lunazul Silver

BOURBON / Jim Beam, Jack Daniels

SCOTCH / Dewar's, Johnnie Walker Red

WHISKEY / Seagram's 7, Jameson Irish

CORDIALS / Kahlua, Peach Schnapps, DeKuyper
Cordials; Amaretto, Triple Sec

HOUSE WINE / Pinot Grigio, Sauvignon Blanc,
Upgraded Chardonnay, Pinot Noir,
Upgraded Cabernet Sauvignon

CHOICE OF [3] BOTTLED BEERS / Coors Light,
Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue
Moon, Fat Tire, Magic Hat, Druther's All-In IPA, Saranac
Pale Ale, Steadfast (Gluten Free)

NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga
Water, Buckler Non-Alcoholic Beer

TOP SHELF \$24 / pp | 1st Hour
\$8 / pp | 2nd Hour

VODKA / Tito's, Ketel One, Grey Goose

GIN / Beefeater, Bombay, Bombay Sapphire

RUM / Bacardi, Captain Morgan Spiced, Malibu

TEQUILA / Lunazul Silver, Corazon Reposado

BOURBON / Jim Beam, Jack Daniels, Maker's Mark

SCOTCH / Dewar's, Johnnie Walker Red,
Glenmorangie 10yr

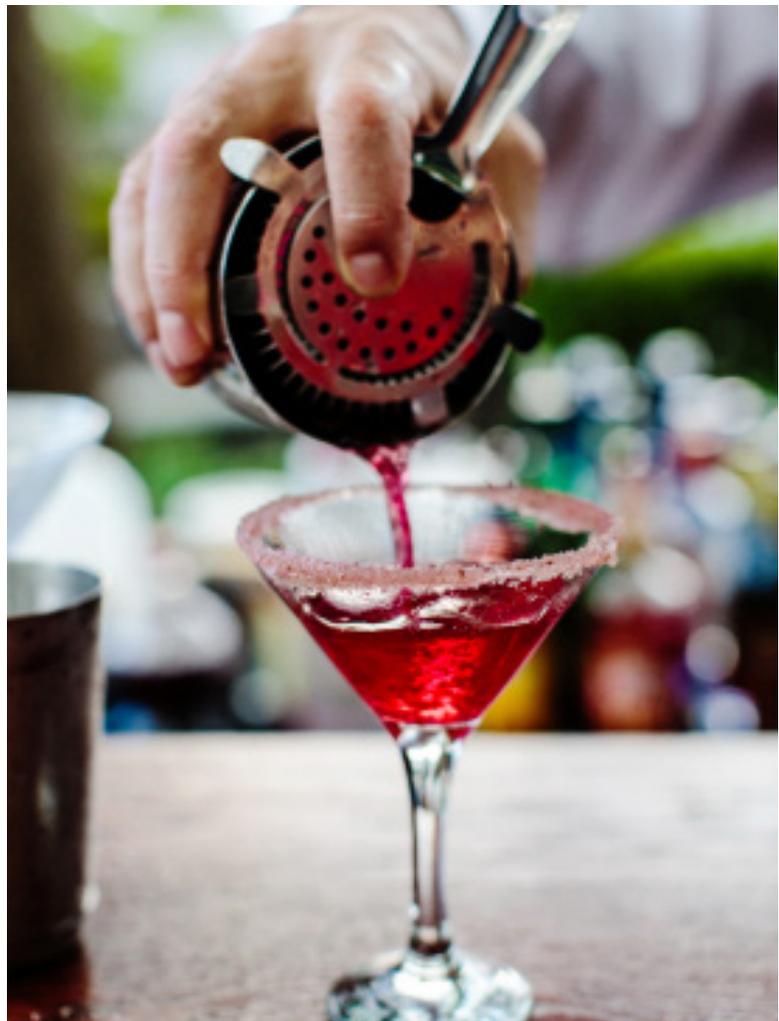
WHISKEY / Seagram's 7, Jameson Irish, Crown Royal

CORDIALS / Kahlua, Peach Schnapps, DeKuyper
Cordials; Amaretto, Triple Sec

HOUSE WINE / Pinot Grigio, Sauvignon Blanc,
Upgraded Chardonnay, Pinot Noir,
Upgraded Cabernet Sauvignon

CHOICE OF [3] BOTTLED BEERS / Coors Light,
Heineken, Corona, Peroni, Samuel Adams Seasonal,
Blue Moon, Fat Tire, Magic Hat, Druther's All-In IPA,
Saranac Pale Ale, Steadfast (Gluten Free)

NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga
Water, Buckler Non-Alcoholic Beer





CASH BAR

**Set-up Fee Applies*

VODKA / Tito's, Ketel One, Grey Goose
GIN / Beefeater, Bombay, Tanqueray
RUM / Bacardi, Captain Morgan Spiced, Malibu
TEQUILA / Lunazul Silver
BOURBON / Jack Daniels, Jim Beam
SCOTCH / Johnnie Walker Red, Dewar's
WHISKEY / Jameson Irish, Seagram's 7
CORDIALS / Kahlua, Peach Schnapps, DeKuyper Cordials; Amaretto, Triple Sec
HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon
CHOICE OF [3] BOTTLED BEERS / Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, Fat Tire, Magic Hat, Druther's All-In IPA, Saranac Pale Ale, Steadfast (Gluten Free)
NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga Water, Buckler Non-Alcoholic Beer

HOSTED BAR **Set-up Fee Applies*

VODKA / Tito's
GIN / Bombay
RUM / Bacardi, Captain Morgan Spiced, Malibu
TEQUILA / Lunazul Silver
BOURBON / Jim Beam
SCOTCH / Dewar's
WHISKEY / Seagram's 7
CORDIALS / Kahlua, Peach Schnapps, DeKuyper Cordials; Amaretto, Triple Sec
HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon
CHOICE OF [3] BOTTLED BEERS / Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, Fat Tire, Magic Hat, Druther's All-In IPA, Saranac Pale Ale, Steadfast (Gluten Free)
NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga Water, Buckler Non-Alcoholic Beer

BEER, WINE, SOFT DRINKS

\$12 / pp | 1st Hour
 \$4 / pp | 2nd Hour

HOUSE WINE / Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon
CHOICE OF [3] BOTTLED BEERS / Coors Light, Heineken, Corona, Peroni, Samuel Adams Seasonal, Blue Moon, Fat Tire, Magic Hat, Druther's All-In IPA, Saranac Pale Ale, Steadfast (Gluten Free)
NON-ALCOHOLIC: Sodas, Mixers, Juices, Saratoga Water, Buckler Non-Alcoholic Beer

GREETING STATIONS

SPA REFRESHER: Citrus Infused Water, Iced Tea, Lemonade
HOT COCOA: House-Made Hot Cocoa Accompanied by Chocolate Stir Sticks, Marshmallows, Whipped Cream
SARATOGA WATER: Sparkling and Still Saratoga Water (28oz bottle), Lemon, Lime
GREETING STATION OR TOAST: Chilled Prosecco Exquisitely Displayed with Fresh Fruit Garnish / Brut or Rose Prosecco

U P G R A D E S



MARTINI ICE CARVING

Hand carved ice sculpture with made to order martinis cascading through the ice to chill the gin or vodka as it makes its way to the glass. Bring us your favorite signature cocktail recipe, or our mixologist will help design one for you.

BLOODY MARY BAR

Specialty Vodka, Poached Shrimp, Cracked Black Pepper, Ground Horseradish, Garlic Pickle, Stuffed Queen Olives, Clam Juice, Cucumber, Celery Salt, Sweet Peppers

INTERNATIONAL CORDIAL STATION

Anisette, B & B, Bailey's Irish Cream, Chambord, Cognac, DiSaronno, Frangelico, Grand Marnier, Sambuca, Cointreau

BELLINI BAR

How sweet it is! A delicious combination of chilled Prosecco and fruit puree accompanied by a skewer of frozen fruit garnish.

Select two: Blackberry, Melon, White Peach, Pomegranate or Tangerine Mandarin





prime
At Saratoga National

2018 Upgraded Wine

Pricing Includes Hospitality | *Set Up and Events Team of Service Professionals

Tier One | 30. per bottle

WHITE

Pinot Grigio, Elena Walch (Alto Adige, Italy)

Chardonnay, Joseph Carr (Sonoma Coast, California)

RED

Pinot Noir, Sokol Blosser Evolution (Dundee Hills, Oregon)

Merlot, Noble Tree, Wickersham Ranch (Sonoma County, California)

Cabernet Sauvignon, Slow Press (Central Coast, California)

Tier Two | 42. per bottle

White

Moscato d'Asti, Bera (Piedmont, Italy)
Sauvignon Blanc, Loveblock by Kim Crawford (Marlborough, New Zealand)
Chardonnay, Jam Cellars Butter (California)

Red

Pinot Noir, Cherry Pie (California)
Merlot, Simi Winery (Alexander Valley, California)
Cabernet Sauvignon, Charles Smith (Columbia Valley, Washington)

Tier Three | 54. per bottle

White

Sparkling, Lucien Albrecht Cremant d'Alsace Brut (Alsace, France)
Sauvignon Blanc, Sancerre | Domaine Balland (Loire Valley, France)
Chardonnay, Macrostie Winery (Sonoma Coast, California)

Red

Pinot Noir, Talbott Vineyards, "Kali Hart" (Monterey, California)
Cabernet Sauvignon, Hardin Vineyards (Napa Valley, California)
Cabernet Sauvignon, Horseplay (Paso Robles, California)