



FORT WILLIAM HENRY
HOTEL AND CONFERENCE CENTER

CATERING MENU



BREAKFAST BUFFETS

(MINIMUM 20 GUESTS)

MORNING NOSH

Freshly baked pastries
Signature blend of coffee, tea and decaf
Orange and cranberry juice
\$11.00



FWH CONTINENTAL

Seasonal sliced fruit, freshly baked pastries, bagels, whipped cream cheese, butter and jam, individual fruit yogurts
Signature blend of coffee, tea and decaf
Orange and cranberry juice
\$14.50



THE UNCAS

Croissant breakfast sandwiches
bacon, egg and cheese / sausage, egg and cheese
Signature blend of coffee, tea and decaf
Orange and cranberry juice
\$15.00



THE SUNRISE EXPRESS

Freshly baked pastries, assorted bagels and whipped cream cheese, fresh fruit, farm fresh scrambled eggs, breakfast potatoes, crisp bacon and sausage
Signature blend of coffee, tea and decaf
Orange and cranberry juice
\$18.00

HEALTHY START

Quinoa fruit salad, breakfast berry parfait, bran muffins, turkey bacon,
Choice of main dish: Oatmeal Bar, Buckwheat Pancakes, Egg White Frittata
Signature blend of coffee, tea and decaf
Orange, cranberry and tomato juice
\$17.00 for one main dish | \$20.00 for two | \$23.00 for all

THE NATTY BUMPO

Fresh baked croissants and pastries, fresh sliced fruit, farm fresh scrambled eggs, breakfast potatoes, crisp bacon and sausage, chef attended omelets made to order
Signature blend of coffee, tea and decaf
Orange and cranberry juice
\$24.00

BUFFET ADD ONS

Pancakes, Waffles or French Toast add \$3 Per Person
Bacon or Sausage add \$2 Per Person

BREAK REFRESHMENTS AND GRAB & GO LUNCHES

MORNING BREAKS

THE BATTENKILL

Freshly baked croissants,
raspberry white chocolate and blueberry scones
Signature blend of coffee, tea and decaf
\$9.00

THE SACANDAGA

Assorted bagels, whipped
cream cheese, whole fresh fruit
Signature blend of coffee, tea and decaf
\$10.00

THE HUDSON

Signature blend of coffee, tea or decaf
\$25/ Gallon of each

HEALTHY FRESH AND FAST BREAK

Whole fresh fruit, fresh squeezed orange juice
and grape juice, pomegranate seeds, vanilla yogurt,
homemade granola and melba toast.
\$11.00



AFTERNOON BREAKS

THE SCHROON RIVER

Assorted cookies, brownies and blondie's
Signature blend of coffee, tea and decaf
Assorted 20 oz. soda and bottled water
\$9.00

AFTERNOON NOSH

Fresh tortilla chips with house made salsa and
guacamole, red pepper hummus and pita chips
Signature blend of coffee, tea and decaf
Assorted 20 oz. soda and bottled water
\$11.00

HEALTHY POWER BREAK

Assorted nuts, assorted energy, power and protein
bars, pretzel rods, trail mix, roasted chick peas,
vegetable crudite, assorted health drinks
\$13.00

BEVERAGE BREAKS

Ice tea or lemonade \$15/gallon of each
Assorted soft drinks \$3.00/Per 20oz bottle

GRAB & GO

Bottled soda and water included.

SNACK BOX

Apple, granola bar,
aged cheddar cheese
\$11.00

DELI BOX

Turkey, roast beef and vegetable wraps, potato chips,
apple, potato salad, cookie pack and all appropriate
condiments and plastic ware.
\$19.00

LUNCH BUFFETS

(MINIMUM 20 GUESTS)

THEME LUNCH BUFFETS

NY DELI BUFFET

Soup du jour, garden salad, potato salad, macaroni salad, sliced turkey, ham and roast beef, American and swiss cheese, adirondack chicken salad, tuna salad, lettuce, tomato, sliced red onion, mayonnaise and deli mustard, pickles, white, wheat and rye bread with carrot cake

\$19.00

ARTISAN PIZZA

Garden salad, buffalo wings, honey BBQ wings, assorted hand tossed pizza to include a selection of cheese, pepperoni, sausage and roasted vegetables with chocolate cake

\$19.00

ADIRONDACK COOKOUT

Garden salad, potato salad, pasta salad, grilled hamburgers, hot dogs, chicken quarters, corn on the cobb, watermelon, lettuce, tomato and red onion platter, pickles, mustard, mayonnaise, Carolina BBQ sauce, with assorted freshly baked cookies and brownies

\$20.00

THE NEAPOLITAN

Caesar salad, tomato-mozzarella salad, eggplant Parmesan stacks, chicken picatta, Italian meatballs, penne pasta marinara, Garlic buttered green beans, warm garlic bread with three layer lemon cream cake

\$21.00

SALAD BAR

GREENS: Mesclun, Spinach, Romaine

DRESSINGS: Balsamic, Caesar, Sesame, Blue Cheese, Greek feta, Ranch

VEGETABLES: Grape tomato, Cucumber, Carrot, Red Onion, Pepper, Sprouts, Broccoli, Mushrooms

MEATS: Grilled Chicken, Popcorn Shrimp, Bacon, Diced Ham

CHEESE: Shredded Cheddar, Shaved Parmesan, Blue Cheese Crumble, Ciliengine

EXTRAS: Hard Boiled Egg, Garbanzos, Mandarin Orange Segments,

Black Olive, Sunflower Seeds, Croutons, Olive Oil

DESSERT: Strawberry Layer Cake

\$21.00

All lunch buffets include pitchers of assorted sodas, coffee, tea and decaf.



CHOOSE A TOTAL OF 3 PLATED OPTIONS

HOT SANDWICHES

Choice of 2 options from the following selections

Each lunch selection come with a plated dessert option*

PORTABELLA MOZZARELLA \$17.00

Roasted portabella mushroom, roasted tomatoes, fresh basil, balsamic reduction, fresh mozzarella, house made fococcia bread, hand cut fries, garlic pickle

OPEN FACED HOT TURKEY SANDWICH \$18.00

Roasted turkey Holiday stuffing, garlic mashed potatoes, gravy with orange cranberry sauce

COLD SANDWICHES

ROASTED TURKEY BREAST \$17.00

Roasted turkey green leaf lettuce, tomato, mayonnaise, wheat berry bread garlic pickle and Adirondack potato chips

ADIRONDACK CHICKEN SALAD \$18.00

Diced chicken breast, apples, walnuts, tarragon and red onion, mayonnaise, on fresh baked croissant with green leaf lettuce, tomato, mayonnaise, garlic pickle and Adirondack potato chips

GRILLED VEGETABLE AND FRESH MOZZARELLA FOCOCCIA \$18.00

Grilled eggplant, zucchini, yellow squash, red onion and roasted red peppers, balsamic reduction, fresh mozzarella on house made fococcia bread and Adirondack potato chips

PLATED LUNCH

PLATED SALADS

Includes roll and butter with plated salads only

CHEF SALAD \$18.00

Chopped romaine lettuce, sliced ham, turkey, cheese, tomato, cucumber, hard boiled eggs.

GRILLED CHICKEN COBB \$18.00

Grilled chicken, field greens, diced tomato, red onion, blue cheese, cucumber, balsamic vinaigrette

CHOPPED STEAKHOUSE SALAD \$18.00

Sliced sirloin of beef, chopped romaine lettuce, red onion, cucumber, tomato, blue cheese, red wine herb vinaigrette

*Drink and dessert options are on the next page.



PLATED LUNCH (CONTINUED)

PLATED LUNCH ENTREES

CHICKEN PICATTA \$19.00

With lemon, capers, white wine and butter

ADOBO RUBBED ROASTED CHICKEN \$18.00

Pan Roasted w/ a medley of peppers, cherry tomatoes, caramelized onion, olives, capers, cinnamon, in a chili-chicken Jus.

GRILLED BALL CUT SIRLOIN \$23.00

Served w/ sundried tomato-garlic butter

HERB ROASTED PORK LOIN \$19.00

Pan Jus

TUSCAN GRILLED MAHI-MAHI \$21.00

Served with a tapenade of roasted tomato, red pepper scallion and kalamata olives.

GRILLED ATLANTIC SALMON \$21.00

Tomato scallion ragu - buerre blanc

DESSERT OPTIONS

Please Choose One from the following:

- CHOCOLATE LAYER CAKE
- NY STYLE CHEESECAKE
 - CARROT CAKE
- 3 LAYER LEMON CREME CAKE
- STRAWBERRY LAYER CAKE



ALL PLATED LUNCHES INCLUDE:

- Chef's choice of vegetable and starch
 - Rolls and butter
- Water and iced tea pitchers on tables
- Served coffee, tea and decaf



HORS D'OEUVRES

HOT HORS D'OEUVRES

Priced Per 100 Pieces

Pigs in a Blanket.....	\$200
Crab Rangoons.....	\$200
Spanakopita.....	\$200
Thai Chicken Pot Stickers.....	\$225
Brie en Croute.....	\$225
Asian Meatballs.....	\$225
Italian Meatballs.....	\$225
Swedish Meatballs.....	\$225
Petite Chicken Cordon Bleu.....	\$250
Coconut Chicken Tenderloins.....	\$225
Asian Sesame Chicken Tenderloins.....	\$225
Petite Crab Cakes.....	\$250
Mozzarella Sticks.....	\$225
Sausage Stuffed Mushrooms.....	\$275
Crab Stuffed Mushrooms.....	\$275
Chicken Saté with Peanut Sauce.....	\$250
Asparagus in Phyllo Dough.....	\$250
Chicken Wings.....	\$225

COLD HORS D'OEUVRES

Priced Per 100 Pieces

Antipasti Skewers.....	\$250
Antipasti Platter.....	\$275
Fresh Fruit Display.....	\$275
Vegetable Crudite.....	\$275
Bruschetta Bar.....	\$275
Domestic Cheese Display.....	\$350
Smoked Salmon Display.....	\$350
Fresh Mozzarella Caprese.....	\$350
Tuscan Grilled Vegetable Display.....	\$350
Iced Shrimp.....	\$375



BBQ BUFFET

CREATE YOUR OWN BBQ (MINIMUM 20 GUESTS)

ENTRÉES

Grilled BBQ Chicken Quarters
Grilled Chicken Breast Teriyaki
Carolina Pulled Chicken
BBQ Beef Brisket
Grilled Hamburgers
Grilled Hot Dogs
Carolina Pulled Pork
Baby Back Pork Ribs
Grilled Sausage and Peppers
Grilled Veggie Burgers

SALADS / VEGETABLES

Garden Salad
Caesar Salad
Pasta Salad
Watermelon, Mint and Feta Salad
Green Bean Salad
Mozzarella and Tomato Salad
Fresh Fruit Salad with Mint
Corn on the Cobb
Grilled Vegetables
Potato Salad
Pasta Salad

DESSERTS

Cookies and Brownies
Chocolate Layer Cake
Blueberry Pie
Berry Cobbler
Carrot Cake
3 Layer Lemon Creme Cake
Strawberry Layer Cake

THE LOG BAY BBQ - \$26

Includes 2 entrée choices, 2 salad/vegetable choices, 1 dessert option

PARADISE BAY BBQ - \$28

Includes 3 entrée choices, 2 salad/vegetable choices, 1 dessert option

THE NARROWS BBQ - \$30

Includes 3 entrée choices, 3 salad/vegetable choices, 2 dessert options

THE SANDY BAY BBQ-\$35

Includes 4 entrée choices, 4 salad/vegetable choices, 2 dessert options



*All BBQs include appropriate rolls, condiments, and plastic wear.

All BBQs include assorted 20 oz. soft drinks and water

If you desire an attended Grill Chef Fee: \$125

PLATED DINNER

PLEASE SELECT 3 ENTREES FROM THE FOLLOWING CATEGORIES:

VEGETARIAN \$29.00

Roasted Tomato Lentil Ragout
Served with roasted root vegetable
over orzo pasta

Wild Mushroom Strudel
Served over roasted garlic herb cous cous

Grilled Vegetable Napoleon
with a clove cream sauce

CHICKEN \$32.00

Chicken Picatta
with lemon, capers, white wine and butter sauce

Chicken Giardinere
Julienne of vegetables stuffed chicken breast
with monterey jack cheese and red pepper couli

Contemporary Chicken Cordon Bleu
Baked with prosciutto ham, fontina cheese, fresh
sage and mornay sauce



BEEF \$36.00

Roasted Prime Rib
Au Jus

Grilled NY Sirloin Steak
with Port Wine Demi Glace

Marinated Grilled Flank Steak
with tobacco onions and a rich herb infused demi

PORK \$30.00

Slow Roasted Pork Loin
Cider reduction

Grilled Center Cut Pork Loin
with Mushrooms and Cognac Cream

SEAFOOD \$34.00

Grilled Atlantic Salmon
with beurre blanc sauce

Seared Crab Cake
with remoulade sauce

Sauteed Lemon Sole Franchise
with picatta sauce



DESSERT OPTIONS (Select One)

3 Layer Lemon Creme Cake

NY Style Cheesecake

Chocolate Layer Cake

Carrot Cake

Strwberry Layer Cake

ALL PLATED DINNER INCLUDE:

- Preset garden salad or served Caesar salad
- Chef's choice of vegetable and starch
 - Rolls and butter
- Served coffee, tea and decaf

DINNER BUFFETS

Minimum 20 Guests

THE WARRENSBURG-\$29

Choice of Soup
One Salad
One Entrée
One Vegetable
One Starch

THE LAKE GEORGE-\$38

Choice of Soup
One Salad
Two Entrée Selections
One Pasta
One Vegetable
One Starch
Choice of Carved Turkey Breast or
Roasted Top Sirloin of Beef au Jus

THE LONG LAKE-\$35

Choice of Soup
One Salad
Two Entrée Selections
One Pasta
One Vegetable
One Starch

THE KING GEORGE-\$44

Choice of Soup
One Salad
Three Entrée Selections
One Pasta
One Vegetable
One Starch
Carved Prime Rib of Beef au Jus

Food will be displayed Maximum of 2 Hours
Includes Rolls & Butter, Coffee, Tea, Decaf and 2 Dessert Options
~ Please See Dinner Buffet (continued) for Buffet Selections~

Chef's fee \$125



DINNER BUFFET

(CONTINUED)

SOUP

1. Minestrone
2. Mushroom Bisque
3. Roasted Butternut Squash Bisque
4. Potato Leek
5. Creamy Tomato Cheddar

SALAD

1. Garden Salad (preset)
2. Caesar Salad (served)
3. Spinach and Mushroom Salad w/ Strawberry-Balsamic Dressing

PASTA

1. Penne Marinara
2. Penne Alfredo
3. Tortellini Primavera in a tomato Basil Cream
4. Orecchiette Pasta with spinach, broccoli rabe, mushroom, roasted tomato, garlic, olive oil and cinzano

STARCH

1. Rosemary Roasted Fingerlings Potatoes
2. Roasted Garlic Whipped Potatoes
3. Oven Roasted Baby Red Potatoes
4. Rice Pilaf

ENTRÉE

1. Chicken Marsala
2. Chicken Picatta
3. Roasted Pork Loin with Cider Reduction
4. Dry BBQ Rubbed Pork Loin with Pineapple Salsa
5. Pan Roasted Salmon with Tomato and Scallion Ragout
6. Cajun Catfish with a Toasted Pecan Butter
7. Roast Sirloin of beef Madeira Demi

VEGETABLE

1. Broccoli Crowns
2. Haricot Vert (Green Beans)
3. Roasted Vegetable Medley
4. Baby Carrots with Honey & Dill
5. Asparagus

DESSERT (CHOOSE 2)

1. Three Layer Lemon Creme Cake
2. NY Style Cheesecake
3. Chocolate Layer Cake
4. Carrot Cake
5. Strawberry Layer Cake





BEVERAGE SERVICE

STANDARD PACKAGE

\$20 per person
 Additional Hour:
 \$8 per person, per hour

STANDARD LIQUOR

New Amsterdam Vodka
 5 O'clock Gin
 American Gold Rum
 Bacardi Rum
 Jim Beam
 J&B Scotch
 Recipe 21 Silver Tequila
 Amaretto
 Peach Schnapps
 Kamora
 Triple Sec

WINE - ESTRELLA

Chardonnay
 Pinot Grigio
 White Zinfandel
 Merlot
 Cabernet Sauvignon
 Reisling

DRAFT BEER- CHOOSE 3

Coors Light
 Yungling
 Sam Adams Seasonal
 Pabst Blue Ribbon
 Adirondack Brewery Seasonal
 Saranac legacy

SIGNATURE DRINK – Drink can be developed with 1 liquor from your Package. This drink will be available in your Package timeline.

PREMIUM PACKAGE

\$25 per person
 Additional Hour:
 \$10 per person, per hour

PREMIUM LIQUOR

Tito's Vodka
 New Amsterdam Vodka *(and flavored)*
 Beefeater Gin
 Seagrams Vo
 Canadian Club
 Coconut Jack Rum
 Jack Daniels
 Jim Beam
 Cutty Sark Scotch
 Jose Cuervo Gold Tequila
 Brady's Irish Cream
 Bailey's Irish Cream
 Anisette
 Amaretto
 Peach Schnapps
 Kamora
 Triple Sec

WINE - ESTRELLA

Chardonnay
 Pinot Grigio
 White Zinfandel
 Merlot
 Cabernet Sauvignon
 Reisling

BOTTLE BEER- CHOOSE 3

Coors Light
 Bud Light
 Budwieser
 Sam Adams
 Corona
 Heinekin
 Angry Orchard Cider

PLATINUM PACKAGE

\$30 per person
 Additional Hour:
 \$12 per person, per hour

PLATINUM LIQUOR

Grey Goose Vodka
 Bombay Sapphire Gin
 Makers Mark
 Crown Royal
 Captain Morgan Rum
 Dewars
 JW R&D Scotch
 Patron Silver Tequila
 Jameson Irish Whiskey
 Kahlua Coffee Liqueur
 Bailey's Irish Cream
 Peach Schnapps
 Kamora
 Triple sec
 Sambuca
 Romana

WINE - BERRINGER

FOUNDER'S ESTATE
 Chardonnay
 Pinot Grigio
 White Zinfandel
 Merlot
 Cabernet Sauvignon
 Reisling

CASH BAR PRICING

STANDARD	PREMIUM/PLATINUM
Wine —\$7.25	Wine —\$9
Liquor—\$7.25	Liquor—\$8-12
Beer—\$5-6	Beer—\$5-6
Draft—\$5-6	Draft—\$5-6
Soda—\$3	Soda—\$3
Water—\$3	Water—\$3