

# *Colden Manor at Spruce Lodge*



[www.coldenmanoratsprucelodge.com](http://www.coldenmanoratsprucelodge.com)

## *Exclusively One Affair at a Time!*

*Catering has been our family's tradition for over 50 years. Our long-established family recipes have been modernized throughout the generations and continue to be prepared in our kitchen with only the finest fresh whole foods. Our wedding packages are customized to fit your specific needs in order to make your special day belong to you.*

*For Your Personal Banquet Coordinator please call: 845.564.1830*

*Or email at: [sprucelodge@hotmail.com](mailto:sprucelodge@hotmail.com)*

*We are located at:*

*619 State Route 17K, Montgomery, NY 12549*

# *Colden Manor at Spruce Lodge*

## *Our Premier Wedding Package Includes:*

*Personal Maître d' Service by Rusty Fassnacht*

*Choice of Linens to coordinate with your theme*

*Seating Cards and Direction Cards*

*One hour of Hot and Cold Hors D'oeuvres  
With the option of a separate bridal party room*

*Champagne Toast*

*Choice of a Sit-down Dinner or Gourmet Buffet*

*Five Hour Top Shelf Open Bar  
Imported and Domestic Beers  
Bottle Wines from around the World*

*Customized Tiered Wedding Cake*

*White Chair Covers*

# *Hot and Cold Hors D'oeuvres*

*All of the following Cold Hors d'oeuvres are Included:*

## ***Butler-Style Passing Shrimp Cocktail***

*with horseradish cocktail sauce*

## ***Individual Gourmet Cheese Boats***

*A variety of cheeses: Jalapeno Pepper Jack, Smoked Gouda, Muenster, Cheddar, Colby, Gruyere Served with an assortment of crackers*

## ***Taste of Tuscany Skewers***

*Italy's finest selection of Salami, Pepperoni, Capicola, Pepperoncini, Marinated Artichoke Hearts, Fresh Mozzarella Cheese and Cherry Tomatoes drizzled with a Fresh Basil Pesto*

## ***Fresh Fruit and Berries***

*An assortment of sweet freshly sliced golden pineapple, cantaloupe, honeydew, grapes, strawberries, and watermelon beautifully garnished with seasonal berries*

## ***Vegetable Crudit  Cups***

*Peeled baby carrots, julienne celery sticks, broccoli florets, red and yellow pepper, sliced cucumber, and baby grape tomatoes served in a cup with a ranch dressing*

## ***Toasted Tomato-Pesto Bruschetta***

*Toasted French Baguette seasoned with pesto marinated sliced plum tomatoes topped with melted mozzarella cheese, Pecorino Romano and freshly chopped basil*

## *Select four hot items per one hundred guests:*

- Crispy Coconut Steak Tempura on a Skewer*
- Sabrett Hot Dogs in a Puff Pastry with Dijon mustard*
- Chicken Teriyaki Satay served on a skewer*
- Mozzarella Sticks with marinara sauce*
- Shrimp Scampi skewers marinated in a garlic, wine, lemon-butter*
- Spanakopita Spinach and feta cheese in a flaky phyllo dough*
- Coconut Tempura Encrusted Shrimp served with duck sauce*
- Crab Rangoon Hand-Made crispy wontons with lump crab meat & seasoned cream cheese*
- Mini Lump Crab Cakes with a Roasted Red Pepper Sauce*
- Four-Cheese stuffed Mushrooms with panko crust*
- Glorified Buffalo Chicken Tempura battered chicken drizzled with buffalo sauce*
- Stuffed Littleneck Clams*
- Swedish Meatballs Creamy Beef Gravy*
- Thai Coconut Shrimp steamed in Coconut Milk over rice*
- Chicken and Cheddar Quesadillas served with Sour Cream and Salsa*
- Stuffed Potato Skins Filled with Cheddar Cheese, Red Pepper, Scallions, Bacon bits and topped with Sour cream*
- Panko Encrusted Crimini Shrooms filled with Horseradish Cream Cheese*
- BBQ or Buffalo wings with Blue Cheese or Ranch Dressing*
- Crispy Fried Calamari served with a spicy fra diavolo sauce*
- Chicken Wrapped in Bacon*
- Arancini Chicken-Mozzarella Rice Balls*
- Nani's Meatball Parmesan Sliders*
- Chicken Lollipops with a sweet honey orange glaze*
- Salmon Cakes served with tartar sauce*
- Roasted Vegetable Kabobs with a balsamic reduction drizzle*

# Premier Buffet Dinner Choices:

Choose one item from each selection for a total of six hot items

## Meat Selection

**Jack Daniel's Flank Steak** marinated in a sweet-butter Jack Daniel's Sauce and topped with crispy onions

**Sliced Flank Steak** mushroom, bell pepper & caramelized onion beef gravy

**Sliced Oven Roasted Top Sirloin of Beef** with Cabernet Beef Bone Gravy

**Seasoned Panko Crusted Pork Chop** with Pork gravy

**Roasted Tenderloin of Pork** with a Honey-Teriyaki Demi Glaze

**Roasted Hot & Sweet Italian Sausage** with Roasted garlic, Peppers Onions, Tomato and Broccoli rabe

**Duck Confit** in a Port Wine Reduction

## Poultry Selection

**Chicken Marsala** sautéed with Chicken Stock, Marsala Wine & Mushrooms

**Chicken Piccata** lemon, parsley, caper creamy white wine sauce

**Chicken Gismondi** spinach creamy spinach mushroom sauce

**Chicken Riesling** Panko crusted chicken with grapes, mushrooms & scallions in a Riesling Wine Sauce

**Chicken Ricotta** stuffed with ricotta cheese, Pesto, roasted red pepper, Pecorino Romano & mozzarella

**Chicken Française** white wine, lemon-butter sauce

**Southern Fried Chicken** Crispy fried chicken pieces with honey butter

**Thai Coconut Curry Chicken** with Lemongrass, Thai chili, Coconut milk

**Roasted Turkey Breast** served over stuffing with Turkey gravy and cranberry

## Potato Selections

**Roasted Red Potatoes** roasted in garlic butter with fresh Italian parsley

**Potato Mozzarella** layers of mashed potato, tomato, pesto, Pecorino Romano and mozzarella cheese

**Potato Au Gratin** layers of potato, cheddar cheese and cream sauce

**Creamy Garlic Mashed Potatoes**

**Homemade Twice Baked Potato**

## Pasta Selections

**Penne a la Vodka** creamy tomato sauce with fresh basil and Pecorino Romano

**Lasagna** Choice of: Cheese, Meat or Vegetable in a red or white sauce

**Rigatoni** with plum tomato, sweet peas, pancetta, Pecorino Romano, & pesto

**Tri-colored Cheese Tortellini** in a Creamy Pesto Sauce

**Linguini in Clam Sauce** with littleneck clams in a garlic white wine sauce

**Slow Roasted Pork Ragout w/ Cavatelli**

**Angel Hair** with Sweet Peas, mushrooms, Crispy Bacon Bits & Scallion in a Creamy Roasted Red Pepper Tomato Sauce

**Spinach, Cheese, or Beef Ravioli** in a Marinara Sauce

**Stuffed Shells** baked in an intertwining of tomato and cream sauce

## Seafood Selections

**Jambalaya** Cajun rice with shrimp, chicken, sausage, onions & peppers

**Seafood Paella** saffron rice with mussels, clams, shrimp, chicken and chorizo

**Shrimp Creole** rice with jumbo shrimp in a creole-tomato sauce

**Seafood in Pastry Puff** medley of fresh seafood mixed in a creamy wine sauce in a puff pastry shell

**Fresh Salmon Fillet** cooked in a lemon cream sauce

**Tilapia Francaise** with a lemon-butter white wine sauce

## Vegetable Selections

**Eggplant Rolatini** *fresh breaded eggplant rolled with ricotta cheese, fresh basil  
Mozzarella & Pecorino Romano finished with a marinara sauce*

**Sautéed Zucchini and Squash** *with Vidalia onions*

**Haricot Vert** *shoestring green beans with sauteed red pepper, garlic & onion*

**Broccoli and Cauliflower Au Gratin**

**Green Bean Almondine**

**Sweet Baby Peas and Baby Carrots**

**Creamed Corn** *tossed with red pepper, red onion, scallion, and fresh parsley*

**Roasted Asparagus** *drizzled with Hollandaise Sauce*

## Cold Gourmet Salads

*All of the following are included:*

### **Fresh Seasonal Fruit and Berries**

*Array of fresh cantaloupe, honeydew, grapes and golden pineapple topped with  
fresh berries*

### **Garden Salad**

*Fresh Mixed Greens with carrot, cucumber, tomato and Italian Dressing*

### **Caesar Salad**

*Crispy Romaine Lettuce tossed with our Caesar Dressing, Homemade Garlic  
Croutons and Pecorino Romano*

### **An Assortment of Freshly Baked Gourmet Breads**

# *Premier Sit-Down Dinner*

*Allow your guests be served by our expert waitstaff.*

## **« Choose one Appetizer »**

### ***Soup***

*Tortellini en Brodo*

*Cream of Chicken with Wild Rice*

*Cream of Potato with Cheddar & Bacon*

*Or*

### ***Pasta***

*Penne A La Vodka*

*Pork Ragu Cavatelli*

*Fettuccini in a Lobster Mushroom Sauce*

*Angel Hair Primavera*

*Or*

### ***Fresh Fruits and Berries***

*An Assortment of fresh melon and seasonal berries*

## **« Choose one Salad »**

### ***Classic Caesar Salad***

*Fresh hearts of Romaine with baked seasoned croutons and our classic*

*Caesar Dressing topped with Pecorino Romano cheese*

### ***Tossed Garden Salad***

*Mixed greens with cucumber, carrot, tomato and Italian Dressing*

### ***Strawberry Salad***

*Arugula tossed with sliced strawberries and lemonade vinaigrette*



## **Sit Down Dinner Entrees**

*All Entrees accompanied with sauteed vegetable and twice baked potato  
Choose 4 choices from the following:*

- Roasted Top Sirloin of Beef* with a brown gravy demi glaze  
*Jack Daniel's Flank Steak* marinated in a sweet-butter Jack Daniel's  
Sauce and topped with crispy onions  
*Sliced Flank Steak* mushroom, bell pepper & caramelized onion beef gravy  
*Roasted Pork Tenderloin* with a Honey-Teriyaki Demi Glaze  
*Breast of Chicken Chardonnay* sautéed in a creamy Chardonnay Sauce  
*Grilled Chicken Breast* topped with Mango Salsa over arugula  
*Chicken Marsala* sautéed in a Marsala wine sauce and mushrooms  
*Tilapia Française* a lemon wine cream sauce  
*Salmon Fillet* pan seared in a butter lemon cream  
*Shrimp Scampi* served over Risotto  
*Eggplant Rollatini* breaded eggplant rolled with ricotta cheese, pesto Mozzarella  
& Pecorino Romano finished with a marinara sauce  
*Pasta Primavera* an array of farm fresh julienned vegetables tossed with  
Angel Hair Pasta, Garlic and extra virgin olive oil  
*Vegetable Terrine* layers of fresh vegetables and cheese with fresh pesto

## **Distinctive Sit-down Dinner Entrees**

*The Following Entrees are offered at an extra charge:*

- Peppercorn Crusted Prime Rib of Beef*  
*Grilled New York Sirloin Steak* topped with crispy onions  
*Veal Chop Milanese*  
*Filet Mignon 8oz*  
*Roasted Rack of Lamb* Seasoned Panko encrusted  
*Lump Crabmeat Stuffed Jumbo Shrimp* baked in garlic butter  
*Surf and Turf*  
*Choice of Filet mignon or NY Sirloin and Lobster Tail or Stuffed Shrimp*

# *Premier Wedding Reception Enhancements*

## *Cocktail Hour*

*Grilled Baby Lamb Chops  
Sliced Filet Mignon Baguette  
King Crab Legs\*  
Fresh Oysters and Clams on the Half Shell\*  
Lobsters and Crab Claws set on Crushed Ice\**

## *The Carving Board*

*Expertly Carved and Served with Traditional Garnishes:  
Roasted Turkey Breast  
Brown sugar crusted Ham  
Peppercorn crusted Prime Rib of Beef  
Filet Mignon*

## *Shrimp Scampi Station*

*A beautiful sterling silver Sauté Station with Jumbo shrimp cooked to  
Perfection*

## *Dessert*

*Viennese Display Selected International Desserts  
Chocolate Covered Strawberries Served with each Slice of Wedding Cake  
Chocolate Fountain Display With assorted dipping items*

## *Personalized Ice Sculpture*

*Chair Cover Bows to coordinate with your color scheme*

# *Weekend Event Times*

*Friday Evening - flexible starting times*  
*Sit Down - \$119.95\* Premier Buffet - \$119.95\**

*Saturday Afternoon 12 – 5 p.m.*  
*Sit Down - \$99.95\* Premier Buffet - \$99.95\**

*Saturday Evening 6 - 11 p.m.*  
*Sit Down - \$129.95\* Premier Buffet - \$129.95\**

*Sunday 12 – 5 pm*  
*6 – 11 pm*  
*Sit Down - \$99.95\* Premier Buffet - \$99.95\**

*\*Plus 8.125% NYS Sales Tax and 25% Administrative Charge*



