



BUFFET MENU

THE ADIRONDACK

60

HOT SOUP

POTATO & LEEK SOUP

SALADS

VINE RIPE TOMATO ° ARUGULA ° CUCUMBERS ° AVOCADO ° RED ONION ° LEMON VINAIGRETTE
WATERCRESS ° ENDIVE ° WALNUT ° GREEN APPLE ° CIDER VINAIGRETTE
POTATO ° SMOKED BACON ° PARSLEY ° WHOLE-GRAIN MUSTARD AIOLI
CHICKEN SALAD ° TOASTED CASHEWS ° PARSLEY ° RED ONION

DELI

BLACK FOREST HAM ° TURKEY BREAST ° SALAMI ° SLOW ROASTED BEEF ° SERRANO HAM
NEW YORK CHEDDAR ° MOZZARELLA ° GRUYERE

HOMEMADE WHEAT & WHITE BREAD ° SOUR DOUGH ROLL ° CIABATTA ° FOCACCIA

MAYONNAISE ° DIJON MUSTARD ° WHOLEGRAIN MUSTARD ° ROASTED GARLIC AIOLI
PICKLES ° RED ONIONS ° TOMATO ° BUTTER LETTUCE

HOUSE MADE POTATO CHIPS

FRESH FRUIT SALAD

SWEETS

SEASONAL FRUIT TART ° VANILLA BEAN PASTRY CREAM
CHOCOLATE TORTE ° CANDIED COCOA NIB ° ALMOND MOUSSE
BRANDIED CHERRY FINANCIER ° PISTACHIO SABAYON

FRESHLY BREWED COFFEE ° SELECT TEAS

MENU PRICE DOES NOT INCLUDE GRATUITY OF 20%, AND NEW YORK STATE TAX OF 7.75%





BUFFET MENU

JAY PEAK

68

HOT SOUP

CAULIFLOWER SOUP

SALADS

WATERCRESS ° CARAMELIZED RED ONION ° SHAVED FENNEL ° AGED BALSAMIC VINAIGRETTE
CAESAR SALAD ° ROMAINE LETTUCE ° CRUNCHY BREAD ° FRESH GRATED PARMESAN
GRILLED VEGETABLE ° PETTT HERBS ° HUDSON VALLEY GOAT CHEESE ° PESTO
CHICK PEAS ° FETA CHEESE ° CHERRY TOMATOES ° BASIL ° TOASTED SESAME VINAIGRETTE

SELECTION OF FRESHLY BAKED BREADS

OPEN SANDWICHES

PULLED PORK ° SWEET PEPPER CONFIT ° ARUGULA ° CIABATTA BREAD
SERRANO HAM ° MOZZARELLA ° ROMA TOMATO ° BASIL AIOLI ° BUTTER LETTUCE ° BAGUETTE
SHAVED TURKEY ° SWISS CHEESE ° AVOCADO ° ARUGULA ° COUNTRY WHITE BREAD
BUFFALO MOZZARELLA ° VINE TOMATOES ° FRESH BASIL ° FOCACCIA

HOUSE MADE POTATO CHIPS

FRESH FRUIT SALAD

SWEETS

CHOCOLATE TORTE WITH CANDIED COCOA NIB AND ALMOND MOUSSE
COCONUT CUSTARD WITH ALMOND CRUNCH AND WHIPPED CREAM
SEASONAL FRUIT TART WITH VANILLA BEAN PASTRY CREAM

FRESHLY BREWED COFFEE ° SELECT TEAS

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BUFFET MENU

WHITEFACE

75

HOT SOUP

LOBSTER BISQUE

SALADS

BABY GREENS ° AGED CHEDDAR ° TOASTED WALNUTS ° SHERRY-HONEY VINAIGRETTE

BABY ARUGULA & FRISÉE ° CRANBERRIES ° PINE NUTS ° NEW YORK CHÈVRE ° MUSTARD VINAIGRETTE

MUSSELS & CHORIZO ° SHALLOTS ° PARSLEY ° FRIED CROUTONS ° WARM PANCETTA VINAIGRETTE

SELECTION OF FRESHLY BAKED BREADS

HOT

GRILLED SKIRT STEAK ° SAUTÉED WILD MUSHROOMS ° RED WINE DEMI ° CRISPY ONIONS

UBU ALE BEER BATTERED COD ° CARAMELIZED ONIONS ° LEMON - CAPER MAYO

LEMON THYME ROASTED FREE RANGE CHICKEN ° TUCKER FARMS ROASTED POTATO

BAKED BEANS & HOUSE MADE BACON

SWEET

BERRY & BRIOCHE "PUDDING" ° WHIPPED CREAM

COCONUT CUSTARD ° ALMOND CRUNCH ° WHIPPED CREAM

BRANDIED CHERRY FINANCIER ° PISTACHIO SABAYON

CHOCOLATE TORTE ° CANDIED COCOA NIB ° ALMOND MOUSSE

FRESHLY BREWED COFFEE ° SELECT TEAS

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BUFFET MENU

BARBEQUE

75

SIDES

BABY GREENS ° AGED MANCHEGO ° TOASTED CROUTONS ° SHAVED ROOT VEGETABLES ° MUSTARD VINAIGRETTE
VINE RIPENED TOMATO ° MOZZARELLA ° EXTRA VIRGIN OLIVE OIL ° PESTO
GRILLED SHRIMP SALAD ° ASPARAGUS ° ARTICHOKE ° ARUGULA ° LEMON VINAIGRETTE ° *ADDITIONAL \$6*
CORN ON THE COBB
BAKED BEANS & HOUSE MADE BACON
TRUFFLED POTATO SALAD

SELECTION OF FRESHLY BAKED BREADS

ENTREÉS

KILCOYNE FARM BURGERS ° VERMONT CHEDDAR ° CARMELIZED ONIONS
GRILLED STEAK ° HERB BUTTER
BARBEQUE CHICKEN KABOBS
LOBSTER ROLLS ° BIBB LETTUCE ° BRIOCHE BUN ° *ADDITIONAL \$10*

SWEET

FRESH FRUIT COBBLER
DARK CHOCOLATE BROWNIES
PROFITEROLES
PECAN PIE

FRESHLY BREWED COFFEE ° SELECT TEAS

MENU PRICE DOES NOT INCLUDE GRATUITY OF 20%, AND NEW YORK STATE TAX OF 7.75%





LUNCH PLATED

ALL LUNCHES INCLUDE SELECTION OF BAKED BREADS ◦ FRESHLY BREWED COFFEE AND SELECT TEAS
THREE COURSE LUNCH MENU: FIRST COURSE ◦ MAIN COURSE ◦ DESSERT 65

FIRST COURSE

ARUGULA ◦ AVOCADO ◦ CHERRY TOMATO ◦ FRENCH BEANS ◦ RED ONION ◦ EGG ◦ CREAMY SHERRY VINAIGRETTE

SHAVED BABY ROOT VEGETABLES ◦ GARDEN LETTUCE ◦ FETA CHEESE ◦ RED WINE VINAIGRETTE

BABY LETTUCE ◦ SHAVED MANCHEGO CHEESE ◦ CANDIED WALNUTS ◦ AGED BALSAMIC VINAIGRETTE

BUTTERNUT SQUASH SOUP ◦ SOUTH MEADOW FARMS MAPLE SYRUP FROTH

PAN SEARED SCALLOPS ◦ CARROT PUREE ◦ CANDIED ONION ◦ BABY ARTICHOKE

JUMBO LUMP CRAB CAKE ◦ LEMON AIOLI ◦ TOMATO COMPOTE ◦ PETIT HERB SALAD

FENNEL DUSTED BEEF CARPACCIO ◦ FRISÉE LETTUCE ◦ TOMATO ONION JAM ◦ FOCACCIA CRISP

ENTRÉES

GRILLED SHRIMP ◦ PETIT GREENS ◦ BEET CHIPS ◦ SCALLIONS ◦ WARM BACON VINAIGRETTE

ROASTED ORGANIC CHICKEN BREAST CAESAR SALAD ◦ CROUTONS ◦ PARMESAN CHEESE

POACHED ATLANTIC SALMON ◦ BEAN SALAD ◦ OVEN DRIED TOMATO ◦ PRESERVED LEMON VINAIGRETTE

POACHED LOBSTER ◦ CITRUS SEGMENTS ◦ SHAVED ROOT VEGETABLE ◦ VANILLA BEAN OIL ◦ *ADDITIONAL \$8*

ROASTED DUCK BREAST ◦ SWEET POTATO PUREE ◦ APPLE CHUTNEY ◦ MAPLE JUS

SEARED ATLANTIC SALMON ◦ CLAM - TOMATO RAGOUT ◦ SHAVED FENNEL SALAD





PAN FRIED HALIBUT ° RATATOUILLE ° LEMON OIL ° CARROT CHIPS

THYME ROASTED ORGANIC CHICKEN BREAST ° WHITE BEAN PUREE ° LAMB BACON ° PETTIT VEGETABLES

WILD MUSHROOM RISOTTO ° SHAVED PARMESAN ° WHITE TRUFFLE OIL ° WATERCRESS

12 HOUR BRAISED SHORT RIB ° POTATO MOUSSELINE ° ROASTED SHALLOTS ° PRESERVED LEMON ° HERB SALAD

GRILLED BEEF STRIP LOIN ° BARLEY ° ASPARAGUS TIPS ° ROASTED GARLIC EMULSION ° *ADDITIONAL \$6*

GRILLED BEEF TENDERLOIN ° TUCKER FARMS POTATO PUREE ° BABY VEGETABLES ° JUS ° *ADDITIONAL \$10*

SWEETS

BERRY & BRIOCHE “PUDDING” ° MARINATED STRAWBERRIES ° FRESH MINT

BUTTERMILK PANNA COTTA ° CITRUS SEGMENTS ° BERRY COULIS

CHOCOLATE CAKE ° LIQUID CARAMEL CENTER ° VANILLA CHANTILLY

ESPRESSO CRÈME BRÛLÉE ° CHOCOLATE BISCOTTI ° MOCHA CREAM

YOGURT CHEESECAKE ° SEASONAL FRUIT COMPOTE ° ALMOND CRUNCH

ADDITIONAL SELECTION \$ 8.00 EACH

AVAILABLE FOR LUNCH FROM 11:00AM-2:30PM

MENU PRICE DOES NOT INCLUDE GRATUITY OF 20%, AND NEW YORK STATE TAX OF 7.75%





CANAPÉ MENU

CARAMELIZED ONION & MUSHROOM TARTLETS
MANCHEGO FRITTERS ° PECAN VINAIGRETTE
TOMATO JAM & MOZZARELLA TARTS
TRUFFLED POMME DAUPHINE ° SWEET ONION JAM
RATATOUILLE ° FRIED BRICK DOUGH ° HERBS

\$6.00 EACH

POACHED SHRIMP ° HOUSE SMOKED BACON ° ONION JAM
SMOKED TROUT ° APPLE MUSTARD ° RADISH SALAD
CAVIAR & CHIVE CROQUETTES
HOUSE SMOKED SALMON ° LEMON CREAM CHEESE ° CAVIAR
CHICKEN LIVER MOUSSE ° HOUSE MADE FRUIT PRESERVES ° BRIOCHE
LUMP CRAB CAKE ° RED PEPPER AIOLI

\$7.00 EACH

FOIE GRAS AND TRUFFLE CROMESQUIS
HOUSE CURED SMOKED BEEF ° TRUFFLE VINAIGRETTE ° CROUTON
YELLOW FIN TUNA ° LEMON CRÈME FRAICHE ° CHIVE
BEEF TARTARE ° POACHED QUAIL EGG ° WHOLE GRAIN MUSTARD ° CHERVIL
LOBSTER & SCALLOP “CORNDOG” ° DILL & LEMON CRÈME FRAICHE

\$8.00 EACH

MENU PRICE DOES NOT INCLUDE GRATUITY OF 20%, AND NEW YORK STATE TAX OF 7.75%





DINNER PLATED

THREE COURSES \$85

THREE COURSES WITH A CHOICE OF TWO ENTREES \$95

CUSTOM 7 COURSE CHEF TASTING MENU AVAILABLE AT \$125

ALL DINNERS INCLUDE A SELECTION OF BAKED BREADS ° FRESHLY BREWED COFFEE ° SELECT TEAS

STARTERS

PETIT FARM GREENS ° SHAVED BABY VEGETABLES ° NEW YORK CHEDDAR ° ROASTED SHALLOT VINAIGRETTE

PICKLED BABY BEETS ° ASH RIND GOAT CHEESE ° FRISÉE ° HIBISCUS CRÈME FRAICHE ° CHIVE VINAIGRETTE

CHILLED JUMBO ASPARAGUS ° TENDER LETTUCE ° POACHED QUAIL EGGS ° RED PEPPER VINAIGRETTE

HOMEMADE MOZZARELLA ° CANDIED VINE TOMATO ° BABY ARUGULA ° CIABATTA ° AGED BALSAMIC VINEGAR

SMOKED DUCK BREAST ° APPLE BUTTER ° ENDIVE & RADICCHIO GREENS ° CRISPY CARROTS

PORTOBELLO—GOAT CHEESE TERRINE ° PETIT LETTUCE LEAVES ° RED PEPPER REDUCTION ° CRISPY LEEKS

NIÇOISE SALAD ° TUNA ° QUAIL EGGS ° FRENCH BEANS ° OIL CURED OLIVE PUREE ° SHERRY VINAIGRETTE

BUTTERNUT SQUASH SOUP ° CINNAMON ° SOUTH MEADOW FARMS MAPLE SYRUP FROTH

ONION SOUP ° COMTÉ ÉCLAIR ° ONION POWDER ° ONION CONSOMMÉ

ROASTED QUAIL ° PANCETTA RISOTTO ° SWEET POTATO ° NATURAL JUS

DAY BOAT JUMBO SCALLOP ° TRUFFLE POTATO ESPUMA ° FRIED BRICK DOUGH

JONAH CRABMEAT CAKE ° TOMATO FENNEL JAM ° SCALLIONS ° SAFFRON AIOLI

MAINE LOBSTER ° RED LENTILS ° FENNEL ° LOBSTER CONSOMMÉ ° *ADDITIONAL \$8*

HUDSON VALLEY FOIE GRAS ° BRIOCHE ° ALMOND FROTH ° BOURBON APPLE JUS ° *ADDITIONAL \$8*





ENTRÉES

CRISPY SKINNED SALMON ° VEGETABLE RATATOUILLE ° BASIL ° GOLDEN TOMATO COULIS

SEAFOOD BOUILLABAISSÉ ° FOCACCIA CROUTONS ° SAFFRON BROTH

CARAMELIZED DIVER SCALLOPS ° CARROT PUREE ° BABY ARTICHOKE ° CANDIED ONION

GEORGES BANK COD ° BRAISED FENNEL ° WHIPPED POTATOES ° CITRUS NAGE

BUTTER POACHED MAINE LOBSTER ° BUTTERNUT SQUASH ° CITRUS ° GINGER FROTH ° *ADDITIONAL \$8*

ROASTED FREE RANGE CHICKEN BREAST ° PARSNIP PUREE ° PETIT GREENS ° BLACK TRUFFLE JUS

SEARED DUCK BREAST ° GINGER-SWEET POTATO ° TOMATO ° SPAGHETTI SQUASH ° CHERRY JUS

12 HOUR BRAISED BEEF SHORT RIB ° ROASTED GARLIC POLENTA ° CARROT CHIPS ° FRESH HERBS ° PORT WINE JUS

ROASTED LAMB LOIN ° EGGPLANT PUREE ° OIL CURED OLIVE ° TOMATO CONFIT ° *ADDITIONAL \$5*

BRAISED VEAL BREAST ° WHITE BEAN CASSOULET ° SCALLION ° PANCETTA CRISP ° *ADDITIONAL \$7*

BEEF TENDERLOIN FILET ° CARAMELIZED SHALLOT ° ASPARAGUS ° GOLDEN BROWN POTATO ° *ADDITIONAL \$10*

SWEETS

PEANUT & CASHEW BRITTLE SEMIFREDDO ° SALTED CARAMEL ° VANILLA MERINGUES

PASSION FRUIT & WHITE CHOCOLATE PARFAIT ° SABLE COOKIE ° TOASTED MERINGUE

BUTTERMILK PANNA COTTA ° LEMON POACHED APPLES ° PECAN & HONEY CRUNCH

SEASONAL FRUIT TART ° VANILLA BEAN PASTRY CREAM ° YOGHURT ICE CREAM

WARM CHOCOLATE CAKE ° LIQUID CARAMEL CENTER ° VANILLA CHANTILLY

GIANDUJA CHOCOLATE TERRINE ° ALMOND CHOCOLATE SAUCE ° CANDY BAR CRUNCH

ADDITIONAL SELECTION \$ 8.00 EACH

ADD SORBET COURSE \$ 6.00

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CAKE MENU

CAKE FLAVORS

DARK CHOCOLATE
VANILLA BEAN
LEMON CHIFFON
RED VELVET
CARROT AND SPICE
HUMMINGBIRD
BROWN BUTTER AND ALMOND FINANCIER

FILLINGS

FLAVORED BUTTERCREAM
CHOCOLATE GANACHE
SPICED APPLE
FRESH FRUIT JAM
CREAM CHEESE

FROSTING

ROLLED FONDANT
FLAVORED BUTTERCREAM
CREAM CHEESE

\$10.00 PER GUEST

HOUSE MADE GUEST FAVORS

ASSORTED CHOCOLATE TRUFFLES
MACAROONS
SEASONAL JAM
VANILLA MADELEINE'S
CHOCOLATE SEA SALT COOKIES

\$12.00 PER GUEST

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BEVERAGE MENU

ALL PACKAGES INCLUDE SOFT DRINKS, BEER AND HOUSE SELECTED RED AND WHITE WINE.

STANDARD BAR

\$27.00 FIRST HOUR

\$17.00 SUBSEQUENT HOURS

SVEDKA, STOLI, BOMBAY, TANGUERAY, CAPTAIN MORGAN'S, MEYERS, BACARDI SILVER,
1800 SILVER, DEWARS, JAMESON, JACK DANIELS, KAHULA, BAILEYS,
GRAND MARNIER, CAMPARI, REMY VS

PREMIUM BAR

\$37.00 FIRST HOUR

\$22.00 SUBSEQUENT HOURS

GREY GOOSE, BELVEDERE, BOMBAY SAPPHIRE, TANGUERAY 10, RON ZACCAPA 23 YR, CANE, PATRON ANEJO,
MAKERS MARK, BASIL HAYDEN, JACK DANIELS, JOHNNY WALKER BLACK, MCCALLAN 12, LAGAVULIN 16,
KAHULA, BAILEYS, GRAND MARNIER,
CAMPARI, PERNOD, REMY VSOP

SIGNATURE BAR

\$38.00 FIRST HOUR

\$18.00 SUBSEQUENT HOURS

INCLUDES STANDARD PACKAGE LIQUOR AND SIGNATURE COCKTAIL

SUPER PREMIUM BAR

COST BASED ON CONSUMPTION

JOHNNY WALKER BLUE LABEL, MACALLAN 18 & 25 YR, GLENLIVET 18 YR,
GRAND MARNIER 150 YR, HENNESSY XO

CHAMPAGNE TOAST

\$10.00 BOUVET SPARKLING WINE

\$20.00 TAITTINGER CHAMPAGNE

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