

The Saratoga Catering Co.



*Your guests won't stop talking about the atmosphere of the winery,
the delicious spread of plentiful food and the handcrafted wines.
It is my pleasure to cook for your special event. I know you're going
to love every bite!*

If you don't see something you want in this packet, just ask!

CHEF JAMES FRESE

(518) 407-3740

james.frese@thesaratogacatering.com

Breakfast Buffet

\$18 per person

French Toast with Blackberry Wine Compote

Oven Roasted Potato Hash

Scrambled Eggs

Baked Frittata (chefs choice)

Smoked Bacon

Country Sausage

Fresh Fruit

Cider Belly Doughnuts

Brunch Buffet

\$25 per person

****This package also includes all the items in the Breakfast Buffet****

- Choice of One Salad -

- *Local apple, feta cheese, dried cranberries and balsamic vinaigrette with baby greens.*
- *Croutons, parmesan and romaine hearts with Ceasar dressing.*
- *Chefs Special*

- Pick Two -

Wood Fired Pizza (chefs choice)

Baked Rigatoni with ricotta and mozzarella

Rigatoni ala Vodka

Chicken Marsala, Chicken Parmesan or Chicken Piccata

Eggplant Parmesan

Wood Fired Pizza Party

\$20 per person

Chef's variety of hand tossed, gourmet Wood Fired Pizzas

Cheese, Pepperoni, Barbeque Chicken, Greek, Margarita, etc.

- Choice of One Salad -

- *Local apple, feta cheese, dried cranberries and balsamic vinaigrette with baby greens.*
- *Croutons, parmesan and romaine hearts with Ceasar dressing.*
- *Chef's Special*

Dessert Assortment of Cookies & Cannolis

Backyard Barbeque

\$25 per person

- Choice of One Salad -

- *Local apple, feta cheese, dried cranberries and balsamic vinaigrette with baby greens.*
- *Croutons, parmesan and romaine hearts with Ceasar dressing.*
- *Chef's Special*

- Pick Two House Smoked Meats -

- *Pulled Pork or Chicken*
- *Bone-in Chicken*
- *BBQ Chicken Breast*
- *Italian Sausage*

Add \$4 per person:

Ribs, Beef Brisket or Pastrami

- Pick Three Sides -

- *Baked Mac & Cheese*
- *BBQ Baked Beans*
- *Country Potato Salad*
 - *Cole Slaw*
 - *Braised Greens*
 - *Candied Yams*
- *Braised String Beans*
 - *Salt Potatoes*

Local Mourningkill Farms Assorted Pies

Chef's Wine Pairing Dinner

Inquire for pricing

A unique and interactive four course dinner. Each course is paired with a wine from The Saratoga Winery.

A one-of-a-kind menu is created based on the season. Ask Chef for details!

25 person minimum

Taste of Italy

\$30 per person

Antipasta Station

Imported cheeses, fresh mozzarella, Italian meats, roasted vegetables, olives, roasted peppers, cherry peppers and bruschetta served with crusty bread.

- Pick Two Pastas -

Penne, Rigatoni, Tortellini, or your choice.

Sauce Choices:

Vodka • Marinara • Prosciutto and peas with cream sauce • Extra virgin olive oil with garlic and baked with ricotta and Italian cheese.

- Choice of One Salad -

- *Local apple, feta cheese, dried cranberries and balsamic vinaigrette with baby greens.*
- *Croutons, parmesan and romaine hearts with Ceasar dressing.*
- *Chef's Special*

- Pick Two Meats -

- *Italian Sausage • Meatballs*
- *Braised Pork • Chicken Parmesan*
- *Chicken Marsala • Chicken Picotta*
- *Chicken with Sausage and Potato*
- *Eggplant Parmesan*

- Pick One Side -

Greens & Beans • Broccoli & Garlic • Seasonal Vegetables • Roasted Potatoes

Assortment of Cookies & Cannolis

Steak Roast

\$40 per person

* market price of beef subject to change

- Choose Two Appetizers -

Sausage Stuffed Mushrooms
Bruschetta
Roasted Garlic Hummus
Creamy Spinach Dip
Vegetable Crudités
Farmhouse Cheese Platter

- Choice of One Salad -

- Local apple, feta cheese, dried cranberries and balsamic vinaigrette with baby greens.
- Croutons, parmesan and romaine hearts with Ceasar dressing.
- Chef's Special

- Choose One Carving Station Steak -

NY Strip
Ribeye
Filet Mignon (add \$5 per person)

- Choose Two Sides -

Salt Potatoes
Mashed Potatoes
Beans & Greens
Seasonal Vegetables
Roasted Portabello Mushroom
Baked Mac & Cheese

- Add Seafood (Market Price) -

Rhode Island Little Neck Clams, Raw or Steamed
Cajun Shrimp
Lobster Tail

Chef's Dessert

Hors D'oeuvres

Fresh Fruit \$3 per person

Assorted seasonal fruit with lime and honey dipping sauce.

Farm House Cheese \$4 per person

Imported and domestic cheese served with crackers and fresh grapes.

Add assorted salami - \$2 per person

Creamy Spinach Dip \$3 per person

Served with soft and crunchy bread chunks.

Classic Shrimp \$25 per pound (13-15)

Poached in Saratoga wine, shrimp cocktail, lemon and zesty horseradish cocktail sauce.

Grilled Chicken Spiedies \$6 per person

With blue horseradish sauce and flat bread.

Fresh Baked Meatballs \$6 per person

With parmesan and slider buns.

Assorted Stuffed Calzones

\$4 per person

Served with marinara sauce.

Vegetable Crudités \$3 per person

Garden vegetables served with choice of buttermilk ranch or blue cheese.

Bruschetta \$3 per person

Fresh tomatoes, garlic, basil and EVOO drizzled with balsamic reduction on crispy Italian bread.

Roasted Garlic Hummus \$3 per person

Served with pickled vegetables, olives and flat bread.

"That Guacamole" \$4 per person

Fresh avocado, cilantro and spices served with pickled jalapeño and crispy tortillas.

Bacon Wrapped Shrimp

\$30 per pound (13-15)

Served with horseradish sauce.

Ask about Bacon Wrapped Scallops!

Baked Italian Sausage \$6 per person

With peppers, onions and rolls.

Stuffed Mushrooms \$4 per person

Stuffed with sausage, Italian cheese and The Saratoga Winery wine.

Premium Add-Ons

Antipasta Station

\$12 per person

Barbeque Station

\$10 per person (no sides)

Taco Station

\$10 per person (no sides)

Chef's Carving Station

\$32 per person

Beef Tenderloin (no sides)

Chef's Pasta Station

\$20 per person

Assorted Pastas, Sauces and Vegetables
(no meats)

Wood Fired Pizza

\$12 per person

Desserts

Cakes & Cupcakes for all occasions!

Cider Belly Doughnuts \$1.50 each

Mourningkill Pies (mini & regular)

Assorted Cookies, Cannolis, Creme Puffs, Ice Cream Sandwiches

Tiramisu, Fruit & Yogurt, Raspberry Lindzer,

Chocolate Mousse, Fruit Crisp, Cheesecake, Pear Apple Tart,

Assorted Chocolate Truffles and Candy Bars!



Cakes & Cupcakes

Very Vanilla

Butter vanilla cake layers with vanilla cream filling and whipped buttercream frosting.

Very Chocolate

Chocolate cakes layers with chocolate cream filling and your choice of whipped chocolate buttercream or chocolate ganache frosting.

Chocolate Peanut Butter

Chocolate cake layers with whipped peanut butter cream cheese filling and frosting.

Mocha Cream

Chocolate cakes layers with whipped coffee buttercream filling and whipped buttercream frosting.

Black and White

Two layers each of chocolate and vanilla butter cakes filled and frosted with whipped buttercream frosting.

Sprinkle Cake

Butter vanilla cake layers baked with any color sprinkles filled and frosted with whipped buttercream frosting.

Coconut Cream

*Butter vanilla cake layers with sweetened coconut baked in, coconut cream filling. Covered in cream cheese frosting.
Sprinkled with toasted coconut.*

Lemon Cream

*Butter vanilla cake layers with lemon zest, layers of lemon curd and cream filling. Covered in whipped vanilla buttercream.
Also available with fresh blueberries.*

Raspberry Almond Cream

*Butter almond vanilla cake layers with layers of raspberry cream filling. Covered in whipped cream cheese frosting.
(can substitute strawberry cream)*

Sugar & Spice

*Spiced butter vanilla cake layers seasoned perfectly with the warm spices of cinnamon, nutmeg, ginger and more.
Perfectly combined with whipped vanilla buttercream. Also available as Pumpkin Spice.*

Carrot Cake

Carrot cake layers loaded with sweet spice, filled and frosted with whipped cream cheese frosting.

Pink Champagne Cake*

Butter cake infused with sparkling pink champagne, filled and frosted with whipped pink champagne buttercream frosting. Also pairs well with strawberry cream filling.

Vanilla Chantilly Cream with Berries*

Butter vanilla cake layers filled with fresh berries and Chantilly cream. Covered in whipped buttercream frosting.

Red Wine Velvet*

Red velvet cake layers baked with Saratoga Winery's Rustic Red wine, filled and frosted with whipped cream cheese frosting.

The Irishman*

Guinness stout cake layers filled with Jameson dark chocolate ganache covered with Baileys whipped buttercream frosting.

Margarita Time*

Vanilla lime tequila cake layers filled and covered with lime tequila whipped buttercream frosting. Sprinkled with lime salt.

Decadent Carrot Cheese Cake*

Carrot cake layers loaded with sweet spice, filled with vanilla cheesecake and frosted with whipped cream cheese frosting.

Pricing

Cupcakes \$2.50 each

Wedding Cakes \$4.75 per serving

Cake Pricing

6" 3 layer cake	(serves 6-12)	\$45
8" 3 layer cake	(serves 16-24)	\$60
9" 3 layer cake	(serves 24-32)	\$70
10" 3 layer cake	(serves 28-38)	\$85
12" 3 layer cake	(serves 40-56)	\$110
14" 3 layer cake	(serves 62-78)	\$160
16" 3 layer cake	(serves 76-106)	\$230
9"x13" 2 layer cake	(serves 36-50)	\$75
11"x15" 2 layer cake	(serves 54-76)	\$110
12"x18" 2 layer cake	(serves 72-100)	\$135

** Premium cakes have a slight additional charge*

Catering Disclosure

A 7% sales tax and 20% service charge is added to the final catering bill.

A 25% deposit is required at time of booking.
The remaining balance is due 2 weeks prior to your event.

The Saratoga Catering Co. will provide you with all servingware such as paper plates, plastic utensils, napkins, serving utensils, etc. Bamboo plates, utensils and napkins are available, please inquire for pricing.

Food is not permitted to be brought on the premises, without approval of The Saratoga Catering Company.

A \$3 per person plating charge will be applied to your bill for all outside desserts. Included in the charge is dessert plates, utensils and napkins.