



*Saratoga*

CATERING  
COMPANY

*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!*

**CHEF JAMES FRESE**

# *Breakfast Buffet*

---

\$17 per person

***French Toast with Blackberry Wine Compote***

***Oven Roasted Potato Hash***

***Scrambled Eggs***

***Baked Frittata (chefs choice)***

***Smoked Bacon***

***Country Sausage***

***Fresh Fruit***

***Pastries, Muffins, Sweets, etc.***

# *Brunch Buffet*

---

\$25 per person

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

## **- Choice of One Salad -**

- *Strawberries, feta cheese, tomatoes and balsamic vinaigrette with mixed baby greens.*
- *Croutons, parmesan and romaine hearts with Ceasar dressing.*
- *Chef's seasonal salad*

## **- Pick Two -**

*Wood Fired Pizza (chefs choice)*

*Baked Rigatoni with ricotta*

*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 -**

- *Strawberries, feta cheese, tomatoes and balsamic vinaigrette with mixed baby greens.*
  - *Croutons, parmesan and romaine hearts with Ceasar dressing.*
  - *Chef's seasonal salad*

## **Dessert Assortment of Cookies, Cannolis & Pastries**

# Backyard Barbeque

---

\$25 per person

### **- Choice of One Salad -**

- *Strawberries, feta cheese, tomatoes and balsamic vinaigrette with mixed baby greens.*
  - *Croutons, parmesan and romaine hearts with Ceasar dressing.*
  - *Chef's seasonal salad*

### **- Pick Two House Smoked Meats -**

- *Pulled Pork or Chicken*
  - *Bone-in Chicken*
- *BBQ Chicken Breast*
  - *Ribs*
  - *Beef Brisket*
  - *Pastrami*
- *Italian Sausage*

### **- Pick Three Sides -**

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

## **Assortment of Cookies, Cannolis & Pastries**

# *Chef's Wine Pairing Dinner*

---

\$65 per person

**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, grilled 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, baked with ricotta and Italian cheese.*

### **- Choice of One Salad -**

- Strawberries, feta cheese, tomatoes and balsamic vinaigrette with mixed baby greens.
- Croutons, parmesan and romaine hearts with Ceasar dressing.
- Chef's seasonal salad

### **- 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 & Pastries**

# Steak Roast

---

\$35 per person

**- Choose Two Appetizers -**

*Sausage Stuffed Mushrooms*

*Bruschetta*

*Roasted Garlic Hummus*

*Creamy Spinach Dip*

*Vegetable Crudités*

*Farmhouse Cheese Platter*

**- Choice of One Salad -**

• *Strawberries, feta cheese, tomatoes and balsamic vinaigrette with mixed baby greens.*

• *Croutons, parmesan and romaine hearts with Ceasar dressing.*

• *Chef's seasonal salad*

**- 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*

**Dessert Assortment of Cookies, Cannolis & Pastries**

# 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** \$20 per pound (16-20)

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

**Grilled Chicken Spiedies** \$10 per pound

With blue horseradish sauce and flat bread.

**Fresh Baked Meatballs** \$10 per pound

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**

\$25 per pound (16-20)

Served with horseradish sauce.

Ask about Bacon Wrapped Scallops!

**Baked Italian Sausage** \$10 per pound

With peppers, onions and rolls.

**Stuffed Mushrooms** \$4 per person

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

# Premium Add-Ons

---

## **Assorted Calzones**

*\$4 per person*

## **Baked Sausage, Peppers and Onions**

*\$10 per pound*

## **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**

*Assorted Cookies • Fruit & Yogurt • Ice Cream Sandwiches*

*• Fried Dough • Chocolate Polenta Cake*

*• Fruit Crisp with Icecream • Cheesecake with Fruit*

*• Assorted Chocolate Truffles*

## Catering Disclosure

---

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

A deposit is required at time of booking.  
The remaining balance is due 1 week 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.