



Hors D'oeuvres & Stations



1 Payne Street Hamilton, N.Y. 13346

www.colgateinn.com

catering@colgateinn.com

315.824.2300

Passed Canapés

Passed Canapés below.....\$2.25 each

STUFFED MUSHROOMS WITH SPINACH AND FETA
FRIED RISOTTO BALLS WITH ROMESCO SAUCE
SPANAKOPITA
DEVILED EGGS
PROSCIUTTO WRAPPED ASPARAGUS
PIGS IN A BLANKET
PROSCIUTTO WRAPPED CANTALOUPE
CAPRESE SKEWERS
ANTIPASTO SKEWERS
ASIAGO MUSHROOM TOAST
MINI TEA SANDWICHES cucumber, cream cheese, smoked
Salmon (optional) on rye bread
COLD CUT SLIDERS ham, turkey, beef with mayo, lettuce and
tomato
MINI- B.L.T. SLIDERS
FRIED MAC & CHEESE BALLS
ASSORTED MINI QUICHE
MINI CHEESEBURGER SLIDERS
BBQ PORK SLIDERS
CHICKEN KABOBS WITH PEANUT SAUCE

BEEF KABOBS WITH TZATZIKI SAUCE
TOMATO AND GOAT CHEESE BRUSCHETTA whipped goat
cheese spread on crostini and topped with marinated tomatoes
SALMON CAKES WITH DILL CREAM
BAKED BRIE AND RASPBERRY PUFFS
BELGIUM ENDIVE SPEARS with whipped goat cheese and fruit
compote
TOMATO GAZPACHO SHOOTERS with cilantro lime crème
fraiche
SMOKED SALMON ON CROSTINI with crème fraiche and chive
DUCK BREAST, BLACKBERRY JAM ON BRIOCHE TOAST
CRABCAKES WITH AIOLI SAUCE
BEEF TENDERLOIN CROSTINI topped with horseradish cream
RAINBOW FRUIT SKEWERS WITH YOGURT DIPPING SAUCE
VEGETABLE EGG ROLLS
BACON WRAPPED CHEESE STUFFED DATES
SEARED SESAME ENCRUSTED TUNA fried wonton and wasabi
lime sauce
FANCY GRILLED CHEESE aged cheddar, brie, apples and cara-
melized onions

Passed Canapés below.....\$3.00 each

GRILLED LAMB LOLLIPOPS
BACON WRAPPED SCALLOPS
DUCK WONTONS WITH SWEET CHILI DIPPING SAUCE
LOBSTER AND SHRIMP ROLLS "SLIDERS"
DOMESTIC CAVIAR WITH BRIOCHE TOAST POINTS AND CRÈME FRAICHE
CHILLED JUMBO SHRIMP WITH TRADITIONAL GARNISHES
OYSTERS ON THE HALF SHELL WITH TRADITIONAL GARNISHES - **MRKT PRICE**



*~ Prices based on parties of 30 guests or more. Prices are subject to a 20% gratuity,
3% service charge and 8% sales tax ~*



Displayed Hors D'oeuvres

Baked Brie & Cranberries En Croute

includes Artisan cubed Bread, Crackers & Granny Smith Apple Slices

One Wheel \$75, 2 Wheels \$125

Spinach & Artichoke Dip

Served with Artisan Cubed Bread & Tortilla Chips, \$4

Regional Market Display

A chef created Display of Local, Imported & Domestic Cheeses, Fruit Garnishes, Vegetable Crudités, Hummus & Pita, Artisan Breads, Assorted Gourmet Crackers, Chips & Cold Dips, \$7

Display of Imported & Domestic Cheeses

Served with Mustard & Assorted Gourmet Crackers, \$4

Fruit & Berries with Yogurt Dipping Sauce

Fresh Melon, Citrus & Berry Platter, \$3

Vegetable Crudité with Assorted Dips

Fresh vegetables with an assortment of dips, \$3

Antipasto Platter

Grilled Vegetables, Roasted Red Peppers, Olives, Prosciutto, Provolone, Artichoke Hearts & Balsamic Reduction, \$4

Paella

With Clams, Mussels, Scallops, Chorizo, Peppers, Peas & Rice~ \$200, with Chicken \$295

Caviar Display

Display includes Red Onion, Capers, Egg and All of the Fixings, Market price

Smoked Salmon Display

Thin slices of cured and smoked salmon with red onion, capers and lemon. Served with pumpernickel & dilled cream cheese. \$7



*~ Prices based on parties of 30 guests or more. Prices are subject to a 20% gratuity,
3% service charge and 8% sales tax ~*



ocktail Stations

Reception Includes Fresh Brewed French Roast Coffee, Decaffeinated Coffee and Assorted Teas. Minimum of 50 Guests - Priced per Person One hour of service - Carving Attendant: \$100 each

Raw Bar Station ~ \$15

- Iced Gulf Shrimp, Snow Crab and Oysters on the Half Shell
Horseradish Cocktail Sauce, & Lemons

Sushi Station ~ Market Price

- Hand rolled Sushi with Pickled Ginger, Wasabi and Soy Sauce

Pasta Station ~ \$8

- Tortellini, Penne, Bowtie and Rigatoni Pasta
- Tossed with choice of Alfredo, Basil Marinara or Pesto Cream Sauce
- Artisan Bread and whipped butter

Carving Station

- Served with petite house made rolls, appropriate sauces and condiments
- Maple Glazed Ham, \$8
- Roasted Turkey Breast, \$8
- Salmon En Croute, \$10
- Herb Crusted Beef Tenderloin, \$14
- Prime Rib, \$12

Customized Stations

- Create your own menu with cuisine from around the world

Antipasto Platter ~ \$4

- Grilled vegetables, roasted red peppers, olives, prosciutto, provolone, artichoke hearts and balsamic vinaigrette

Choice of One Starch ~ \$2

- Mashed Potatoes
- Wild Rice
- Macaroni & Cheese

Choice of Two Salads ~ \$4

- Garden Salad
- Caesar Salad
- Pasta Salad

Additional Entrées

- One Pasta Entrée ~ \$8
- One Chicken Entrée ~ \$8
- Pork Tenderloin ~ \$10
- Pan Roasted Salmon ~ \$10
- Carved Prime Rib ~ \$12
- All served with Artisan bread and whipped butter



~ Prices based on parties of 30 guests or more. Prices are subject to a 20% gratuity, 3% service charge and 8% sales tax ~

