



Dinner Buffets



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Dinner Buffet #1

Includes: Fresh baked bread and butter, coffee and tea service

Salads..... Choose two

MIXED GREENS with cherry tomatoes, shredded carrot, red onion and croutons, served with house red wine vinaigrette

CAESAR SALAD with creamy Caesar dressing, croutons and parmesan

ICEBERG with shredded carrots, diced tomatoes, red onion and Italian dressing

DILL POTATO SALAD tender pieces of red potatoes dressed in a dill and mayonnaise dressing served in a lettuce cup

Vegetable Choose one

SEASONAL VEGETABLES your choice of steamed, sautéed or oven roasted chef inspired seasonal vegetables

GREEN BEANS Almandine OR with stewed tomatoes and Italian herbs

ROASTED BROCCOLI & CAULIFLOWER with butter crumb topping

MAPLE GLAZED CARROTS

Pasta Choose one

BAKED VEGETARIAN ZITI

PENNE with vodka sauce

PRIMAVERA with alfredo sauce and farfalle

PRIMAVERA with olive oil, garlic and farfalle

Starch..... Choose one

ROASTED RED POTATOES WITH HERBS

WHIPPED POTATOES

HARVEST RICE ~ OR ~ PLAIN RICE

BAKED POTATO AU GRATIN

Entrée Choose one

Add an entrée for an additional \$2.00pp

CHICKEN PARMESAN

CHICKEN PICCATA with lemon, capers and white wine

CHICKEN MARSALA with sautéed mushrooms in a rich marsala wine sauce.

SLOW ROASTED CHICKEN QUARTERS

PORK LOIN WITH APPLE CHUTNEY

ROASTED TURKEY WITH HOME STYLE GRAVY

MEATBALLS AND MARINARA

SLICED YANKEE POT ROAST WITH GRAVY

VEGETARIAN LASAGNA

SCROD CHRISTOPHER

\$27.95 pp

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



Dinner Buffet #2

Includes: Fresh baked bread and butter, coffee and tea service

Display of crudité and domestic cheeses served with hummus, creamy dressing and crackers

Salads..... Choose two

MIXED GREENS with cherry tomatoes, shredded carrot, red onion and croutons, served with house red wine vinaigrette

CAESAR SALAD with creamy Caesar dressing, croutons and parmesan

ICEBERG with shredded carrots, diced tomatoes, red onion and Italian dressing

DILL POTATO SALAD tender pieces of red potatoes dressed in a dill and mayonnaise dressing served in a lettuce cup

Vegetable Choose one

SEASONAL VEGETABLES your choice of steamed, sautéed or oven roasted chef inspired seasonal vegetables

GREEN BEANS Almandine OR with stewed tomatoes and Italian herbs

ROASTED BROCCOLI & CAULIFLOWER with butter crumb topping

MAPLE GLAZED CARROTS

Pasta Choose one

BAKED VEGETARIAN ZITI

PENNE with vodka sauce

PRIMAVERA with alfredo sauce and farfalle

PRIMAVERA with olive oil, garlic and farfalle

BOLOGNESE slow braised beef and pork with red wine and tomato

Entrée Choose one

Add an entrée for an additional \$2.00pp

CHICKEN PARMESAN

CHICKEN PICCATA with lemon, capers and white wine

CHICKEN MARSALA with sautéed mushrooms in a rich marsala wine sauce.

SLOW ROASTED CHICKEN QUARTERS

PORK LOIN WITH APPLE CHUTNEY

ROASTED TURKEY WITH HOME STYLE GRAVY

Starch..... Choose one

ROASTED RED POTATOES WITH HERBS

WHIPPED POTATOES

HARVEST RICE - OR - PLAIN RICE

BAKED POTATO AU GRATIN

MEATBALLS AND MARINARA

SLICED YANKEE POT ROAST WITH GRAVY

VEGETARIAN LASAGNA

SCROD CHRISTOPHER

MAPLE GLAZED ~OR~ TERIYAKI SALMON

ROASTED SLICED TOP ROUND OF BEEF

STUFFED CHICKEN BREAST with spinach & feta or ham & swiss

\$34.95 pp

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



Dinner Buffet #3

Includes: Fresh baked bread and butter, coffee and tea service
Display of crudité and domestic cheeses served with hummus, creamy dressing and crackers
Choice of three passed canapés from canapé list. (Not including \$3 canapés)

Served Salad..... Choose one

MIXED GREENS with cherry tomatoes, shredded carrot, red onion and croutons. Served with house red wine vinaigrette

CAESAR SALAD with creamy Caesar dressing, croutons and parmesan

ICEBERG with shredded carrots, diced tomatoes, red onion and Italian dressing

SPINACH SALAD with orange segments, feta, candied nuts and lemon vinaigrette

Vegetable Choose one

SEASONAL VEGETABLES your choice of steamed, sautéed or oven roasted chef inspired seasonal vegetables

GREEN BEANS Almandine OR with stewed tomatoes and Italian herbs

ROASTED BROCCOLI & CAULIFLOWER with butter crumb topping

MAPLE GLAZED CARROTS

ROASTED ASPARAGUS

Pasta Choose one

BAKED VEGETARIAN ZITI

PENNE with vodka sauce

PRIMAVERA with alfredo sauce and farfalle

PRIMAVERA with olive oil, garlic and farfalle

BOLOGNESE slow braised beef and pork with red wine and tomato

VEGETABLE LASAGNA

CHEESE TORTELLINI WITH BROCCOLI ALFREDO

TRUFFLED MACARONI AND CHEESE

Starch..... Choose one

ROASTED RED POTATOES WITH HERBS

WHIPPED POTATOES

HARVEST RICE ~ OR ~ PLAIN RICE

BAKED POTATO AU GRATIN

Chicken..... Choose one

CHICKEN PARMESAN

CHICKEN PICCATA with lemon, capers and white wine

CHICKEN MARSALA with sautéed mushrooms in a rich marsala wine sauce.

SLOW ROASTED CHICKEN QUARTERS

STUFFED CHICKEN BREAST with spinach & feta or ham & swiss

Seafood..... Choose one

SCROD CHRISTOPHER

MAPLE GLAZED ~OR~ TERIYAKI SALMON

CRAB STUFFED SOLE

Beef..... Choose one

SLICED YANKEE POT ROAST WITH GRAVY

ROASTED SLICED TOP ROUND OF BEEF served with au jus and horseradish cream

Carving Station..... Upgrade

CARVED TENDERLOIN ... \$12 PP

PRIME RIB ... \$7 PP



\$43.95 pp

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