



Plated Dinner

Entrée Selections

1 Payne Street Hamilton, N.Y. 13346

www.colgateinn.com

catering@colgateinn.com

315.824.2300

Plated Dinner Entrée Selections

Include: Crisp green salad with house vinaigrette

Artisan bread and whipped butter

Fresh brewed coffee and a selection of assorted teas

Entrees are accompanied by chef select vegetable and starch

Entrée Selections Choose two

Add a third entrée for an additional \$2 per person

PAN ROASTED SALMON- served with choice of lemon dill butter sauce or chimichuri sauce, \$30

COD CHRISTOPHER- baked cod with butter crumb topping and white wine butter sauce, \$28

CRAB STUFFED SOLE- sole filets wrapped around seasoned crabmeat and finished with a hollandaise sauce, \$34

BACON WRAPPED SCALLOPS- four large scallops wrapped in bacon and finished with a tomato butter sauce, \$MRKT

HERB CRUSTED CRISPY TROUT- lightly brushed with Dijon mustard and topped with herbed breadcrumb, \$28

CHICKEN PICATTA- pan roasted boneless chicken breast topped with a lemon caper sauce, \$26

CHICKEN FRANCAISE- light breaded with a crispy breadcrumb and finished with a lemon thyme butter sauce, \$26

CHICKEN SALTIMBOCA- white wine lemon sage sauce with prosciutto and sundried tomatoes, \$27

HERB ROASTED CHICKEN- bone in, half of a chicken, slow roasted with herbs, \$26

STUFFED CHICKEN BREAST- (please select one) brie cheese and apple, spinach and gruyere, or mushroom and roasted red pepper, Cordon Blue – ham an swiss \$28

PAN SEARED PORK LOIN- with apple compote, \$26

BRAISED LAMB SHANKS- braised in red wine, tomatoes and seasoned with rosemary, \$38

FILET MIGNON- grilled petit filet with a red wine demi glace, \$40

BEEF MEDALLIONS seared, tender beef medallions with choice of chimichuri sauce or red wine demi glace, \$32

STRIP STEAK- grilled 10oz strip steak with a red wine demi glace, \$36

PRIME RIB- slow roasted 12oz cut served with natural jus and baked potato, \$40

VEGETABLE RISOTTO- Seasonal roasted vegetables with a light and creamy risotto, \$24

VEGGIE LASAGNA- layers of zucchini, yellow squash, and eggplant with lasagna noodles, tomato sauce and ricotta cheese, \$24

EGGPLANT ROULADE- oven roasted eggplant wrapped around fire roasted peppers and feta cheese, \$24

SURF & TURF- grilled petit filet with a broiled cold water lobster tail, \$MRKT

YANKEE POT ROAST- our signature dish of tender braised beef, creamy whipped potatoes, and tender root vegetables, \$28

MUSTARD AND HERB CRUSTED LAMB CHOPS – mustard and herbed bread crumb lamb chops, \$28



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



on the
VILLAGE GREEN

COLGATE INN

Hamilton · New York

