

BELGIAN-STYLE ALES BREWED



IN COOPERSTOWN NEW YORK

## Our 2021 Menu

*Start by Choosing 3 appetizers for cocktail hour.*

*Then your Buffet Dinner service includes choice of 2  
Entrees,  
4 Hot or Cold Side Dishes, and Coffee Service.*

*All serving equipment and buffet decor included.  
To add an additional side dish or appetizer, add \$3 per  
person.*

*Fresh decorative floral greens on the buffets are  
included.*

### Appetizers Choose 3:

Goat Cheese Toasts with Bosc Pear Salsa  
Blue Cheese, Bacon, Spinach and Portobello Spirals  
Pesto, Tomato and Brie Rounds  
Scottish Sharp Cheddar Shortbreads  
Smoked Salmon on Sourdough with Caper Dill Relish  
Sesame Shrimp in Snow Peas  
Shrimp and Crab Profiteroles  
Smoked Turkey Croustades

Chicken Caesar Tarts

Curried or Tarragon Chicken in Profiterole Puffs

Stuffed Eggs with Bacon, Ham and Herbs

Melted Mozzarella and Tomato Tarts

Stuffed Mushrooms Florentine or Sweet Italian Sausage

Creamy Mushroom Cups

Assorted Mini Quiches

Golden Fried Ravioli with Arrabiata Dip

Mini Pizza: Spinach Gorgonzola or Bacon Tomato

Assorted Potstickers and Dumplings, Ginger Soy Dip

French Gougere Puffs

Chicken, Beef or Pork Sate, Peanut Sauce Dip

Barbequed Buffalo Chicken Tarts with Melted Blue Cheese

Andouille Sausage Puffs

**Entree Choices (pick 2) from Beef, Lamb, Pork, Chicken,  
Turkey, Seafood, or Vegetarian**

## **BEEF**

Boneless Prime Rib of Beef (+\$3)

Beef Tenderloin (+\$4)

NY Strip Steak (+\$2)

Sirloin of Beef

Flank Steak

## Sirloin Skewers

Choose Two Sauces, Salsas or Toppings for your Beef

Au Poivre Peppercorn Sauce

Wild Mushroom Bordelaise

Dijon Brandy Cream

Melted Stilton Cream

Gorgonzola Butter

Madeira Jus

Béarnaise Sauce

Kentucky Whiskey Molasses Barbeque Sauce

Grilled Red Onion Rings

Stilton Crumbles

Pineapple Red Chile Salsa

Papaya Mango Salsa

Avocado Corn Salsa

Roasted Poblano Tomato Salsa

Tomatillo Corn Salsa

Peanut Red Chile Barbeque Sauce

Chili Tomatillo Salsa Verde

Argentinean Chimichurri Sauce

North African Red Pepper Cilantro Chamoula Sauce

Special Marinades and Spice Rubs  
Tandoori, Cajun, Teriyaki, Lemon Garlic,

French Provencal, Rosemary Garlic

## **PORK**

Roasted Loin of Pork Normandy with Apples, Cider, Brandy  
and Cream

Caribbean Jerk Grilled Tenderloin of Pork, Black Bean  
and Corn Salsa

Tuscan Grilled Pork Loin with Orange and Rosemary,  
Balsamic Roasted Pepper

Honey Ginger Barbecued Pork Tenderloin, Fresh Fruit  
Salsa

Herb Grilled Pork Tenderloin Medallions, Mustard Chive  
Sauce

Pecan-Crusted Pork Tenderloin, Mushrooms and Cream

Chili Rubbed Pork Tenderloin, Chipotle Cream and Grilled  
Poblano Peppers

Cob Smoked Maple Honey Ham, Pineapple Salsa

Roasted Whole Pork Steamship, Chef-carved with Two  
Sauces or Salsas

## **LAMB**

Marinated Lamb Shish Kebab, With Tomatoes, Red Onion and  
Mushrooms

Herb Grilled Butterflied Leg of Lamb, Fresh Mint Sauce

Mediterranean Spiced Grilled Rack of Baby Lamb (+\$2)

Curry Coconut Rack of Lamb, Mango Mint Salsa (+\$2)

## **TURKEY**

Rosemary Sage Grilled Boneless Breast of Turkey,  
Cranberry and Dried Cherry Compote

Mexican Spiced Grilled Turkey Breasts, Hominy Poblano  
Cornbread Stuffing, Mole Sauce

Rosemary Garlic Grilled Turkey Skewers, Tarragon Chive  
Pesto

Whole Roasted Turkey, Chef-carved,  
with Sun-Dried Cranberry Sauce, Herbed Dressing and  
Traditional Gravy

## **CHICKEN**

Lemon Grilled Boneless Chicken Breasts, Green Herb Pesto  
and Wild Mushrooms

Cider Braised Chicken Breasts Normandy with Apples,  
Brandy and Cream

Tandoori Chicken Breasts with Coconut and Spices,  
Chopped Peanuts and Tomato Ginger Chutney

Mojito Grilled Chicken Breasts, Tropical Fruit Salsa and  
Avocado Aioli

Chicken Breast Tournedos, Wrapped in Applewood Smoked  
Bacon,  
Pomegranate Demi-Glace

Chicken Breast Stuffed with Prosciutto, Fontina and  
Fresh Sage Leaves

Spinach Stuffed Chicken Breast with Cognac, Tarragon and  
Cream

Chicken Breast with Apple Pecan Stuffing, Dijon Tarragon  
Cream

Chicken Scaloppini Marsala with Mushrooms

Chicken Picatta, Lemon Caper Sauce

Chicken Cordon Bleu, with Ham and Gruyere Cheese

Chicken Kiev, Stuffed with Garlic Butter

Chicken Parmesan, with Sun-dried Tomatoes, Basil and  
Melted Fontina

## **SEAFOOD**

Barbecued Jumbo Shrimp Skewers, Summer Fruit Salsa

Florida Snapper, Avocado, Lime and Tomato Relish

Grilled Coconut Kaffir Lime Scallop Kabobs, Red Curry  
Sauce

Haddock Filet, Mussels, Littleneck Clams, Shrimp and  
Saffron Cream (+\$2)

Mixed Seafood Skewer, Cilantro Lime Pesto

Mixed Seafood Salad, Tarragon Lemon Crème Fraiche

Salmon Filet on Baby Spinach with Champagne Sauce

Salmon Filet with Martini Sauce: Green Peppercorns,  
Juniper, Gin, Cream and Olives

Poached Chilled Salmon with Cucumber Scales, Tarragon  
Caper Sauce

Classic Shellfish, Chicken and Chorizo Paella

Panko Crusted Grouper Filets, Ginger, Passionfruit and  
Coconut Milk (+\$1)

## **VEGETARIAN and VEGAN ENTREES**

Portobello Mushroom Cap Stuffed with Roasted Vegetables,  
Melted Gruyere

Greek Eggplant Moussaka

Grilled Polenta Stack with Tomatoes, Basil and Fresh  
Mozzarella

Vegetable Napoleon with Layers of Pastry and Roasted  
Vegetables

Vegetable Pad Thai

Grilled Vegetable Wellington, Hollandaise Sauce

Vegetable Phyllo Napoleons, Lemon Butter Sauce

Wild Mushroom and Spinach Lasagna

Portobello Steaks, Wild Mushroom Salsa

Portobello Risotto Cake Stack, Peppers and Roasted  
Tomatoes

## **Homemade Soups :**

Spring Pea with Mint

Spring Carrot with Orange And Ginger

Senegalese Curried Chicken with Sour Cream and Chives

Gazpacho with Crabmeat or Grilled Shrimp

Vichyssoise

Russian Borscht with Sour Cream

Creamy Cucumber with Chives

Fresh Tomato with Pepper Salsa

Broccoli Chowder with Melted Vermont Cheddar

Silver Corn with Leeks

New England Clam Chowder

Manhattan Clam Chowder

Seafood Bisque

Minestrone

## **HOT and COLD SIDE DISHES (choose 4)**

### **COLD SIDE DISHES**

Wild Rice and Wheat berries with Currants, Pistachios  
and Curry

Yellow Rice with Black Beans, Corn and Confetti Peppers

Healthy Grains Salad with Wild Rice, Barley, Black Eyed  
Peas and Spices

Couscous Tabbouleh with Cilantro

Saffron Couscous, Peas and Mint

Israeli Couscous Salad

Quinoa Salad with Snap Peas, Chives and Roasted Pumpkin  
Seeds

Basmati Rice Salad with Peas, Chives and Dill

Orzo Salad with Lemon, Mint and Feta Cheese

Penne Salad with Green and Black Olives, Sun-Dried  
Tomatoes and Baby Artichokes



Sesame Noodle Salad with Crispy Vegetables and Chopped  
Peanuts

Tortellini Salad with Baby Shrimp and Sun-Dried Tomatoes

Bowtie Pasta with Mozzarella, Pine Nuts, Cherry Tomatoes  
and Basil

Sesame Noodles with Sprouts and Peanut Sesame Sauce

Roasted New Potato Salad with Red Bliss Potato Salad  
with Asparagus and Peas

Normandy Potato Salad with Apples and Calvados

Tzatziki Potato Salad with Yogurt, Cucumber and Mint

New Potato Salad with Grilled Red Onions, Jalapenos and  
Cilantro

Three Potato Salad

Potato Corn Salad with Bacon, Blue Cheese and Sherry  
Vinaigrette

Green and Yellow Beans, Mango Vinaigrette

Gazpacho

Green Beans with Tomatoes, Peppers and Sherry  
Vinaigrette

Green, Yellow and Edamame Bean Salad with Basil Lemon  
Vinaigrette

Ratatouille

Creamy Succotash Salad with Roasted Red Peppers

Summer Black-Eyed Pea Salad with Roasted Corn

Indian Spiced Chickpea Salad

Cilantro Zucchini Slaw

Blue Cheese Slaw

Mushrooms, Green Beans and Toasted Walnuts

Caesar Slaw

Fennel, Apple and Red Cabbage Slaw

Chopped Slaw with Red Cabbage, Corn, Snap Peas and  
Cilantro

Mango Cucumber Red Onion Salad

Townsend Catering Slaw with Golden Raisins

Chilled Steamed Seasonal Vegetable Display, Herb  
Mayonnaise

Beet Salad with Red Onion, Avocado and Mint

Grilled Seasonal Vegetables, Fresh Herbs, Cracked  
Pepper, Sea Salt and Olive Oil

Colorful Chopped Vegetable Salad

Vegetable Ribbons, Sesame Vinaigrette

Fresh Cut Seasonal Fruit with Mint

Caprese Salad with Sliced Tomatoes, Fresh Mozzarella and  
Basil Leaves

Tomato Watermelon Salad, Balsamic Vinegar and Basil  
Leaves

Gazpacho Aspic, Lemon Mayonnaise

Bloody Mary Aspic

Coleman's Mustard Aspic

Asparagus Spears with Olive Oil, Lemon and Chopped Egg

Garlicky Grilled Asparagus

Watermelon Salad with Red Onion, Chive Mint Vinaigrette

Sliced Beefsteak Tomatoes with Fresh Mozzarella and  
Basil Dressing

Orange and Red Onion Salad, Balsamic Vinaigrette

Greek Salad with Tomato Wedges, Cucumbers, Red Onion and  
Feta

Tuscan-Style Grilled Bread Panzanella Salad

"BLT" Bread Salad

Winter Salad with Fennel, Belgian Endive, Celeriac,  
Apples and Goat Cheese

Autumn Root Vegetable Salad

Sweet Potato and Poblano Pepper Salad with Honey and  
Rosemary

Caesar Salad with Artisan Croutons, Shaved Parmesan

Arugula Salad with Oranges, Pomegranate Seeds and Goat  
Cheese

Baby Spinach Salad with Red Onion Rings and Mushrooms,  
Truffle Oil and Sea Salt

Mixed Field Greens with any combination of the  
following:

Pignola Nuts, Walnuts, Toasted Hazelnuts, Blue Cheese,  
Goat Cheese,

Asiago Cheese, Feta Cheese, Parmesan, Croutons, Diced  
Peppers, Cucumbers,

Carrots, Olives, Purple Onion Rings, Cherry Tomatoes,  
Tomato Wedges, Bacon, Apples, Pears

Dressings: Caesar, Buttermilk Herb, Crumbled Blue  
Cheese, Shallot Vinaigrette,  
Lemon Vinaigrette, Balsamic Vinaigrette, Raspberry  
Vinaigrette, Sherry Vinaigrette,  
Creamy Roast Garlic, Tahini Dressing, Oriental Sesame  
Vinaigrette

## **HOT SIDE DISHES**

Zucchini, Summer Squash and Carrot Julienne with Dill

Baby Carrots with Chives

Honey Glazed Carrot Julienne

Baked Acorn Squash, Maple Brown Sugar Butter

Asparagus, Hollandaise Sauce (seasonal)

Green Beans with Toasted Almonds

Green Bean Casserole with Wild Mushrooms, Cream and  
Homemade Onion Rings

Haricots Verts, Basil Butter

French Green Bean Sauté with Garlic and Flageolet Beans

Ginger Garlic Green Beans with Sesame

Grilled Zucchini with Basil Butter

Ratatouille

Oven Roasted Tomatoes, Provencal Stuffing

Pesto Grilled Plum Tomatoes

Roasted Tomatoes with Melted Goat Cheese, Toasted  
Pignolas and Basil

Broccoli with Caramelized Shallots and Hazelnut Butter

Broccoli and Cauliflower with Fresh-cut Herbs and Butter

Creamed Broccoli

Snap Pea and Baby Green Pea Sauté

Green Peas with Mint Butter

Sweet and Sour Red Cabbage Sauté

Julienned Brussels Spouts with Shallots and Cream

Roasted Brussels Sprouts with Chestnuts and Sage

Honey Rum Baked Black Beans

Asparagus Risotto

Acorn Squash Risotto

Wild Mushroom Risotto

Basmati Rice with Dried Fruit and Pistachios

Savory Mushroom Gruyere Cheese Bread Pudding

Stuffings: Apple Sausage, Dried Fruit and Pecan, Chicken  
Sausage Fennel,

Andouille Sausage Cornbread, Chestnut Cranberry,  
Chestnut Cornbread Bacon

Penne Pasta, Fresh Tomato Sauce and Vodka

Penne Alfredo with Creamy Fontanilla

Aged Canadian Cheddar Macaroni and Cheese

Buttered Egg Noodles with Poppy Seeds

Cheese Pierogis, Bacon, Brown Butter and Sour Cream

Curried Couscous with Vegetables, Raisins and Almonds

Buttered Green Rice with Spinach and Herbs

Wild Rice Pecan Pilaf

Wild Rice with Cranberries

Yellow Rice with Black Beans, Corn and Confetti Peppers

Fried Rice with Grilled Vegetables

Buttered Rice with Green Onions and Olives

Cheesy Polenta

Polenta Cakes, Fresh Tomato Sauce

Cheddar Grits with Sun-dried Tomatoes and Chives

Saffron Risotto Cakes, Fresh Marinara

Corn on the Cob, Basil Butter or Ancho Chili Butter

Fresh Corn Succotash Sauté

Steamed Baby New Potatoes, Chive Butter

Rosemary Roasted New Potatoes

Salt Potatoes, Drawn Butter

Roasted Yukon Gold Potatoes with Bacon and Parmesan  
Cheese

Roasted Red-skinned Potatoes with Crimini and Porchini  
Mushrooms

Smashed New Potatoes with Scallions and Roasted Garlic

Smashed Potatoes Baked with Tomatoes, Olives and  
Parmesan

Creamy Garlic Mashed Potatoes

Creamy Mashed Potatoes with Goat Cheese and Sage

Mashed Potatoes with Jerusalem Artichokes

Mashed Potatoes with Caramelized Garlic and Parsnips  
Mashed Potatoes with Sharp Cheddar and Poblano Peppers  
Green Onion Pesto Mashed Potatoes  
Gruyere Scalloped Potatoes  
Blue Cheese Potato Gratin  
Twice Baked Potatoes  
Twice Baked Potato Casserole  
Baked Potatoes with Sour Cream and Chives  
Crushed New Potatoes with Melted Arugula, Gorgonzola and  
Toasted Pecans  
Potato Bacon Hash  
Maple Roasted Root Vegetables  
Acorn Squash with Maple Brown Sugar Butter  
Winter Squash Mash with Maple  
Whipped Spiced Sweet Potatoes  
Sweet Potato Apple Sage Spoonbread

PLEASE LET US KNOW ABOUT ANY DIETARY RESTRICTIONS FOR  
YOUR GUESTS!