

BELGIAN-STYLE ALES BREWED



IN COOPERSTOWN NEW YORK

Our 2020 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 Flageolets 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!**