

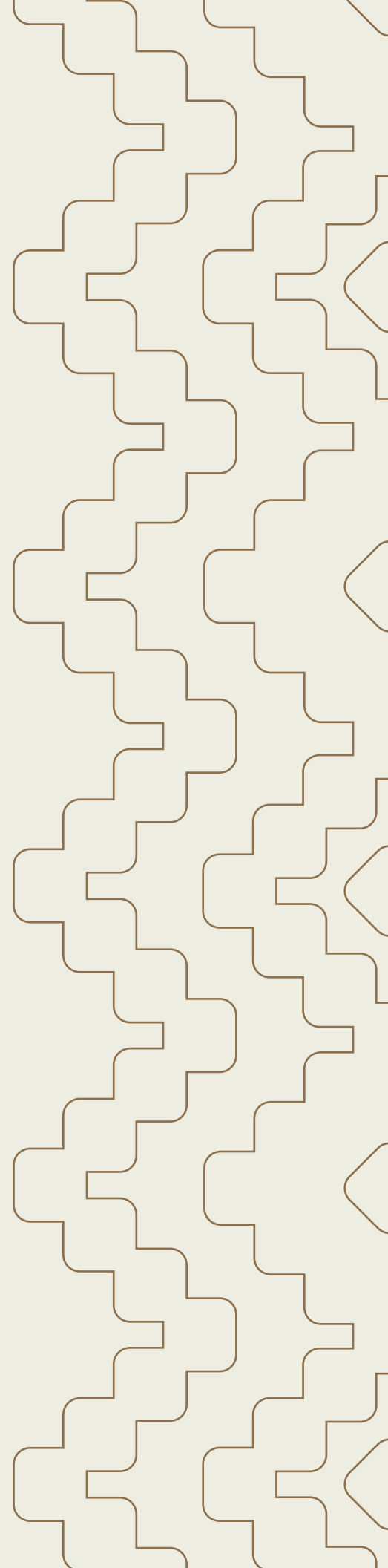


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# BANQUET MENUS

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*Turning Stone*  
RESORT | CASINO





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# RESORT

You're invited to discover an exceptional experience at the Northeast's most distinctive address for meetings, conventions and events. Sparkling facilities, elegant hotels, 24-hour gaming, gourmet dining, luxury spas, exquisite golf courses and headline entertainment create the ultimate meeting and event destination. You'll find the perfect setting for your next important event right here at Turning Stone. Once you've selected your ideal facility, our gourmet catering and first class service will keep you coming back year after year. Our event planning professionals will make sure every detail is completely planned so you can focus on being the perfect host.

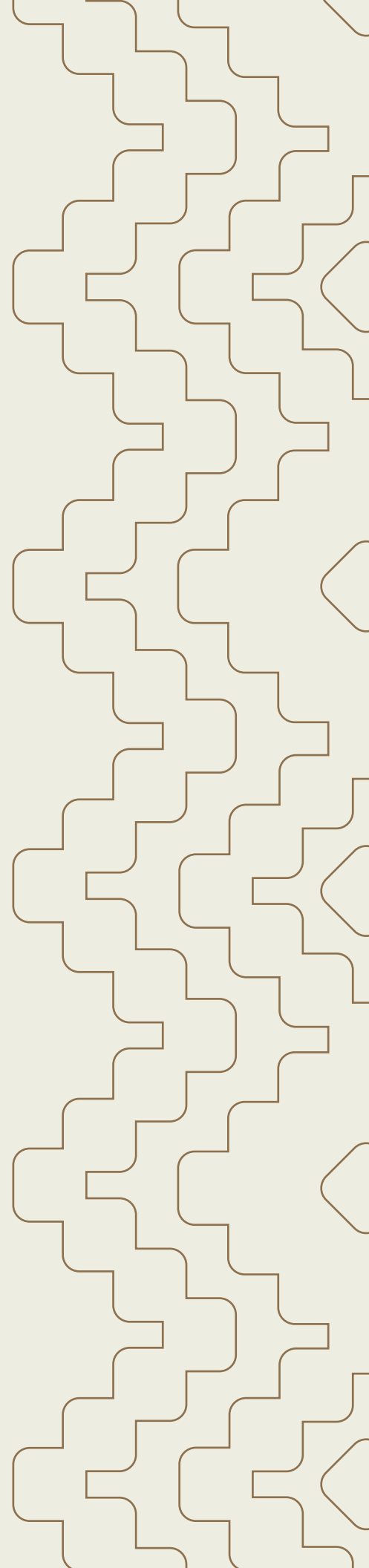
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**Our versatile facility offers the flexibility to accommodate anything from small board room style meetings to large national conventions to intimate private functions.**

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# BANQUET OVERVIEW

From lavish private parties to small casual dinners, the Turning Stone Resort Catering and Convention Services Team will take care of every last detail. Whether you're looking to create a private and luxurious affair, unique business meeting or special occasion, our professional staff will bring your event to life.



# BANQUET MENUS

## Our Commitment to you in Exceeding Expectations

We take great pride in our culinary expertise at Turning Stone Resort. We offer a sophisticated variety of cuisine from around the world. The goal is to capture the essence of the unexpected with each experience. Our team of Chefs and Banquet Executives strive for (and achieve) excellence in designing these menus. We offer plentiful breakfast, lunch and dinner buffets. If you prefer a more formal experience, you may choose tray-passed appetizers, elegantly plated meals or a station reception. Let our team handle the details in creating a memorable event.

### BREAKFAST

#### CONTINENTAL BREAKFAST

##### CONTINENTAL

- Assorted Danishes, Breakfast Breads and Muffins
- Sliced Seasonal Fruit and Berries
- Coffee, Decaffeinated and Assorted Hot Tea
- Orange, Apple and Cranberry Juice

##### POWER BREAKFAST

- Assorted Danishes, Breakfast Breads and Muffins
- Sliced Seasonal Fruit and Berries
- Yogurt, Honey and Granola
- Hot Oatmeal *or* Cream of Wheat with Brown Sugar, Cinnamon and Dried Fruit
- Coffee, Decaffeinated and Assorted Hot Tea
- Orange, Apple and Cranberry Juice

##### GRAB AND GO BREAKFAST SANDWICHES

- Applewood Bacon, Egg and Cheddar Cheese on Wolferman's English Muffins
- Sage Sausage, Egg and Fontina on Wolferman's English Muffins
- Egg Whites, Grilled Vegetables and Cheddar on Wolferman's English Muffins
- Whole Fruit
- Coffee, Decaffeinated and Assorted Hot Tea
- Orange, Apple and Cranberry Juice

#### HOT BREAKFAST BUFFETS

##### EARLY RISER BUFFET – *Minimum of 10 people*

- Assorted Danishes and Breakfast Breads
- Sliced Seasonal Fruit
- Scrambled Eggs
- Maple Smoked Bacon
- Coffee, Decaffeinated and Assorted Hot Tea
- Orange, Apple and Cranberry Juice

##### UP AND AT 'EM – *Minimum of 25 people*

- Assorted Danishes and Breakfast Breads
- Sliced Seasonal Fruit
- Choice of One (1) Egg
- Choice of Two (2) Breakfast Meats
- Choice of One (1) Breakfast Potato
- Choice of One (1) Griddle
- Coffee, Decaffeinated and Assorted Hot Tea
- Orange, Apple and Cranberry Juice

# BREAKFAST

## HOT BREAKFAST BUFFETS CONT'D

### COUNTRY BREAKFAST BUFFET *Minimum of 25 people*

- Assorted Danishes and Assorted Breakfast Breads
- Sliced Seasonal Fruit
- Choice of
  - Two (2) Eggs
  - Two (2) Breakfast Meats
  - One (1) Breakfast Potato
  - One (1) Griddle
- Coffee, Decaffeinated and Hot Tea
- Orange, Apple and Cranberry Juice

## BREAKFAST BUFFET MENU CHOICES

### EGGS

- Scrambled Eggs
- Southwestern Scrambled Eggs
- Cheddar Cheese Chive Scrambled Eggs
- Wild Mushroom Scrambled Eggs
- Bacon-Shallot Frittata

### BREAKFAST MEATS

- Bacon
- Breakfast Sausage
- Turkey Sausage
- Country Ham
- Canadian Bacon
- Turkey Bacon

### BREAKFAST POTATOES

- Hash Browns
- Roasted Shallot Lyonnaise Potatoes
- Herb Home Fries

### GRIDDLE

- Pancakes
- Blueberry Pancakes
- French Toast
- Banana Bread French Toast

## STATIONS *Minimum of 25 people*

Stations can be added to any breakfast service at your guaranteed guest count. A minimum of Two (2) stations must be selected if they are not accompanying a breakfast buffet.

### LOX AND BAGELS

- Assorted Bagels, Smoked Atlantic Salmon, Dill Cream Cheese, Hard Boiled Eggs, Capers and Red Onion

### OMELET STATION

- Bacon, Sausage, Ham, Peppers, Onions, Tomatoes, Mushrooms, Cheese

### WAFFLE STATION

- Maple Butter, NY Maple Syrup, Strawberries, Whipped Cream

### BREAKFAST TACO STATION

- Scrambled Eggs, Bacon, Sausage, Chorizo, Pepper Jack Cheese, Pico De Gallo, Red Onion, Scallions, Guacamole, Bell Peppers, Assorted Hot Sauce

## PLATED BREAKFAST

### TRADITIONAL BREAKFAST

- Choice of
  - One (1) Breakfast Potato
  - One (1) Breakfast Meat
- Scrambled Eggs
- Coffee, Decaffeinated and Hot Tea
- Orange, Apple and Cranberry Juice

### DEEP DISH QUICHE

- Choice of
  - Quiche Lorraine or Wild Mushroom
  - One (1) Breakfast Potato
- Coffee, Decaffeinated and Hot Tea
- Orange, Apple and Cranberry Juice

### EGGS BENEDICT

- Choice of One (1) Breakfast Potato
- Poached Eggs, Canadian Bacon, Wolferman's English Muffins, Hollandaise
- Coffee, Decaffeinated and Hot Tea
- Orange, Apple and Cranberry Juice

# BREAKFAST

## BRUNCH *(Minimum of 25 people)*

### ASSORTED DANISHES, CROISSANTS AND PASTRIES

**STRAWBERRY SALAD** *Mixed Greens, Candied Almonds, Feta, White Balsamic Vinaigrette*

**MASON JAR PARFAITS** *Chobani Vanilla Yogurt, Fresh Berries, Granola*

### BACON AND SAUSAGE

**FRENCH TOAST** *NY Maple Syrup*

### FRITTATA TRIO

- Lorraine: *Bacon, Onions, Gruyère*
- Dublin: *Corned Beef, Peppers, Onions, Cheddar*
- Foraged: *Wild Mushrooms, Arugula, Onions, Parmesan, Fontina*

### EGG BENEDICT TRIO

- Traditional: *Poached Egg, Canadian Bacon, Hollandaise*
- Chorizo: *Poached Egg, Chorizo, Oven Roasted Tomato, Chile Lime Hollandaise, Micro Cilantro*
- Deviled: *Poached Egg, Smoked Salmon, Dijon Hollandaise, Paprika, Chives*

**FENNEL ROASTED FINGERLING POTATOES** *Shallot Oil, Fresh Herbs*

**CHICKEN MILANESE** *Arugula, Red Onion, Cherry Heirloom Tomato, Shaved Parmesan, Lemon Oil*

COFFEE, DECAFFEINATED AND ASSORTED HOT TEA, ASSORTED JUICE

## À LA CARTE

YOGURT

GREEK YOGURT

WHOLE FRUIT

GRANOLA BARS

DONUTS

DANISHES

MUFFINS

BAGELS

OATMEAL WITH BROWN SUGAR

BREAKFAST BREADS

COFFEE

DECAFFEINATED

HOT TEA

MILK

SLICED FRUIT AND BERRY PLATTER

WOLFERMAN'S ENGLISH MUFFIN FILLED WITH EGGS, BACON AND CHEDDAR CHEESE

BREAKFAST BURRITOS FILLED WITH EGGS, SAUSAGE AND PEPPER JACK CHEESE

## BOXED LUNCH

Includes: Chips, Cookie, Granola Bar and Bottled Water

*Maximum of Three (3) Choices*

**GRILLED CHICKEN BLT WRAP** *Tomato, Lettuce, Applewood Bacon, Roasted Garlic Aioli*

**GRILLED CHICKEN CAESAR WRAP** *Romaine, Parmesan, Lemon Caesar Dressing*

**SOUTHWEST CHICKEN WRAP** *Avocado, Tomato, Lettuce, Chipotle Aioli*

**THREE PIGS WRAP** *Prosciutto, Cappicola, Honey Ham, Fontina, Arugula, Red Pepper Aioli*

**HONEY TURKEY CLUB WRAP** *Tomato, Lettuce, Applewood Bacon, Roasted Garlic Aioli*

**PEPPERED ROAST BEEF WRAP** *White Cheddar Cheese, Red Onion, Lettuce, Roasted Garlic Aioli*

**SOUTHWESTERN VEGETABLE WRAP** *Avocado, Black Beans, Red Onion, Lettuce, Serrano Lime Hummus*

**WRAP DUO** *Half Chicken BLT Wrap and Half Three Pigs Wrap*

**GOLFER'S DUO** *Half Black Forest Ham and Swiss and Half Oven Roasted Turkey and Cheddar Cheese*

**CHICKEN CAESAR SALAD** *Romaine, Parmesan, Lemon Caesar Dressing*

**MEDITERRANEAN CHICKEN SALAD** *Arugula, Feta, Cucumber, Olives, Peppadew Peppers, Sundried Tomato Vinaigrette*

**ASIAN CHICKEN SALAD** *Napa Cabbage, Scallions, Mandarin Oranges, Slivered Almonds, Soy Ginger Vinaigrette*

## PLATED COLD LUNCHEON

ENTRÉE SALADS *Choice of Two (2)*

**GRILLED CHICKEN GARDEN SALAD** *Mixed Greens, Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette*

**GRILLED CHICKEN CAESAR SALAD** *Romaine, Croutons, Parmesan, Caesar Dressing*

**WEDGE SALAD** *Iceberg, Hand Cut Bacon, Tomato, Crumbled Blue Cheese, Ranch*

**ASIAN CHICKEN SALAD** *Napa Cabbage, Scallions, Mandarin Oranges, Almond Clusters, Sweet Soy Vinaigrette*

**MEDITERRANEAN CHICKEN SALAD** *Arugula, Feta, Cucumber, Olives, Peppadew Peppers, Sundried Tomato Vinaigrette*

**SOUTHWESTERN SEARED SHRIMP SALAD** *Arugula, Avocado, Red Onion, Heirloom Cherry Tomatoes, Chipotle-Lime Vinaigrette*

- Choice of One (1) Dessert
- Served with Fresh Baguette and Butter
- Coffee, Decaffeinated and Assorted Hot Tea
- Assorted Soda and Bottled Water

## PLATED HOT LUNCHEON

ENTRÉE *Choice of Two (2)*

**GRILLED PORK LOIN** *Apple Bacon Hash, Sautéed Spinach, Calvados Demi Glace*

**HADDOCK PUTTANESCA** *Sautéed Spinach, Buttered Basmati Rice*

**CHICKEN MURPHY** *Potatoes, Peppers, Onions, Natural Pan Jus*

**CHICKEN MARSALA** *Roasted Fingerling Potatoes, Asparagus, Mushroom Cream Sauce*

**UTICA GREENS SMOTHERED STRIP STEAK** *with Fingerling Potatoes*

**WILD MUSHROOM RISOTTO** *Parmesan, Truffle Oil*

- Choice of House Salad, Caesar Salad or Wedge Salad
- Choice of One (1) Dessert
- Served with Dinner Rolls and Butter
- Coffee, Decaffeinated and Assorted Hot Tea
- Assorted Soda and Bottled Water

## PLATED LUNCHEON DESSERT MENU CHOICES

- Carrot Cake with Cream Cheese Frosting *A Moist Cake with Shredded Carrots, topped with Cream Cheese Frosting*
- New York Style Cheesecake *A Sweet Graham Cracker Crust, Fresh Berries Macerated with Grand Marnier, Sweetened Whipped Cream*
- Lemon Tart *Fresh Lemon Curd in a Sweet Butter Crust, Swiss Meringue Flavored with Freeze Dried Raspberries, Mango Coulis*
- Baked Chocolate Tart *European Chocolate Custard Baked in a Chocolate Cookie Crust, Chocolate Cream, with Chocolate Sauce*
- Piña Colada Cake *Piña Colada Mousse Layered with Yellow Butter Milk Cake, Caramelized Pineapple with Myers Rum, Coconut Anglaise*
- White Chocolate Panna Cotta *Cooked Cream Flavored with Fine European White Chocolate, Caramelized Peaches with Amaretto Anglaise*



# LUNCH

## LUNCHEON BUFFET MENU CHOICES

### SOUPS

- Tomato Basil
- Chicken Noodle
- Loaded Baked Potato
- White Chicken Chili

### SALADS

- Bacon and Scallion Potato
- Mustard and Shallot Potato
- Three Cheese Tortellini and Sundried Tomato Pesto
- Farfalle and Basil Pesto
- Chickpea, Feta and Olive
- Southwestern Three Bean and Corn
- Tomato and Cucumber
- Seasonal Fruit
- Mediterranean Tuna Salad with Infused Olive Oil

### VEGETABLES

- Vegetable Mosaic
- Haricots Verts with Dried Cranberries
- Haricots Verts with Shallots and Almonds
- Haricots Verts with Mushroom Cream
- Roasted Cauliflower with Almonds
- Honey Glazed Carrots

### STARCHES

- Marquis Potatoes
- Herb Roasted Fingerling Potatoes
- Salt Potatoes
- Wild Rice Pilaf
- Wild Mushroom Risotto

### ENTRÉES

- Chicken Française
- Chicken Parmesan
- Smoked BBQ Chicken
- Sausage, Peppers and Onions
- Beer Braised Pot Roast
- Smoked Beef Brisket
- NY Maple Glazed Salmon
- Boston Baked Haddock
- Seafood Paella
- Eggplant Parmesan
- Roasted Pork Loin
- Roasted Vegetable with Creamy Polenta

### DESSERTS

- Lemon Meringue Tarts
- Strawberry Shortcake with Fresh Cream
- Italian Cookies and Mini Cannoli
- Chocolate Fudge Cake
- White Chocolate Raspberry Swirl Cheesecake
- Carrot Cake with Cream Cheese Frosting

## LUNCHEON BUFFET

Luncheons are designed for a maximum of Two (2) hours of service (Between 11am-3pm). A surcharge will apply for extended service. Desserts, pastries, seasonal fruits, etc. are not transferable to refreshment break.

### NY STYLE DELI BUFFET – Minimum of 10 people

- Choice of One (1) Soup
- Choice of Two (2) Salads
- Field Greens Salad with Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette, Ranch

#### Build Your Own Sandwich:

- Honey Ham, Oven Roasted Turkey, Roast Beef, Egg Salad
- Cheddar Jack, Provolone, Swiss, American Cheeses
- Lettuce, Tomato, Onion, Pickles, Chili Pepper Relish
- Mayo, Mustard, Horseradish Cream
- Kettle Cooked Potato Chips
- Lemon Raspberry Bars
- Coffee, Decaffeinated and Hot Tea
- Assorted Soda and Bottled Water

### SOUP AND SALAD BAR – Minimum of 25 people

- Choice of Two (2) Soups
- Choice of Two (2) Salads

#### Mixed Greens Salad Bar:

- Grilled Chicken, Diced Bacon, Diced Ham
- Hard Boiled Eggs, Cheddar Cheese, Chickpeas
- Cherry Tomatoes, Cucumber, Red Onion
- Croutons, Sunflower Seeds, Dried Cranberries
- Ranch, Italian, Honey Dijon Dressing

- Dinner Rolls
- Lemon Raspberry Bars
- Coffee, Decaffeinated and Hot Tea
- Assorted Soda and Bottled Water

### ARTISANAL SANDWICH PLATTERS – Minimum of 25 people

- Choice of One (1) Soup
- Field Greens Salad with Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette, Ranch
- Choice of Two (2) Sandwiches:
  - Mediterranean Grilled Chicken, Sundried Tomato, Fontina on Focaccia
  - Grilled Chicken, Applewood Bacon, Lettuce, Tomato, Roasted Garlic Aioli on Focaccia
  - Hand Carved Beef, Horseradish Cheddar Cheese on Kummelweck Roll
  - Turkey Pastrami, Swiss Cheese, Russian Cabbage Slaw, Rye Roll
  - Prosciutto, Cappicola, Roast Ham, Fresh Mozzarella, Roasted Red Pepper Tapenade on Focaccia
  - Southwestern Vegetable Wrap Avocado, Black Beans, Red Onion, Serrano Lime Hummus, Mixed Greens
- Kettle Cooked Potato Chips
- Lemon Raspberry Bars
- Coffee, Decaffeinated and Hot Tea
- Assorted Soda and Bottled Water

## HOT LUNCHEON BUFFET

### TAILGATE BUFFET – *Minimum of 10 people*

- Chopped Salad with Mixed Greens, Ham, Egg, Tomato, Cucumber, Chickpeas, Ranch, Balsamic Vinaigrette
- Potato Salad
- Macaroni and Cheese
- Hamburgers, Hotdogs, Veggie Burgers
- Roasted Chicken
- Lettuce, Tomato, Onion, Relish
- Lemon Raspberry Bars
- Coffee, Decaffeinated and Hot Tea
- Assorted Soda and Bottled Water

### TASTE OF NEW YORK BUFFET – *Minimum of 40 people*

- Field Greens Salad with Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette, Ranch
- Warm Bread Sticks
- Chicken Riggies
- Eggplant Rollatini with Marinara
- Italian Sausage, Peppers and Onions
- Chef's Choice of Vegetable
- Chef's Choice of Starch
- Mini Half Moons – Chocolate and Vanilla
- Coffee, Decaffeinated and Hot Tea
- Assorted Soda and Bottled Water

### SOUTHWEST BUFFET – *Minimum of 40 people*

- Chopped Romaine, Tomato, Corn, Black Beans, Tortilla Strips, Cheddar Jack, Chipotle Ranch, Creamy Ranch
- Chili con Carne
- Cilantro Rice
- Braised Pinto Beans
- Chili-Lime Corn

#### *Nacho Bar:*

- Warm Nacho Cheese and Chips

#### *Fajita Station*

- Beef, Chicken, Southwestern Bean Curd, Peppers and Onions

#### *Fixin's Station*

- Tomato, Sour Cream, Pico de Gallo, Diced Bacon, Shredded Cheese, Cilantro, Limes, Jalapeños

#### *Dessert*

- Mini Churros
- Tres Leches Cake
- Coffee, Decaffeinated and Hot Tea
- Assorted Soda and Bottled Water

### BACKYARD BUFFET – *Minimum of 40 people*

- Wedge Salad with Bacon, Tomato, Crumbled Blue Cheese and Ranch
- BBQ Kettle Cooked Potato Chips
- Coleslaw
- Cilantro-Lime Corn
- Pit Beans
- Macaroni and Cheese
- Corn Bread and Honey Butter
- Smoked Chicken and Pulled Pork
- Red Velvet Cupcakes with Cream Cheese Frosting
- Coffee, Decaffeinated and Hot Tea
- Assorted Soda and Bottled Water

### CENTURY BUFFET – *Minimum of 40 people*

- Field Greens Salad with Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette, Ranch
- Dinner Rolls
- Choice of One (1) Soup
- Choice of Two (2) Salads
- Choice of One (1) Vegetable
- Choice of One (1) Starch
- Choice of Two (2) Entrées
- Choice of Two (2) Desserts
- Coffee, Decaffeinated and Hot Tea
- Assorted Soda and Bottled Water

### MILLENNIUM BUFFET – *Minimum of 40 people*

- Field Greens Salad with Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette, Ranch
- Dinner Rolls
- Choice of One (1) Soup
- Choice of Two (2) Salads
- Choice of One (1) Vegetable
- Choice of One (1) Starch
- Choice of Three (3) Entrées
- Choice of Two (2) Desserts
- Coffee, Decaffeinated and Hot Tea
- Assorted Soda and Bottled Water

# BREAKS

## STATIONS

*Limited to One (1) hour service for each break.*

### THE CORPORATE BREAK

#### Pre-Meeting

- Sliced Fruit
- Assorted Danishes and Muffins
- Coffee, Decaffeinated and Hot Tea
- Orange, Apple and Cranberry Juice

#### Mid-Morning

- Coffee, Decaffeinated and Hot Tea

#### Mid-Afternoon

- Assorted Cookies & Brownies *or* Individual Bags of Chips and Pretzels
- Coffee, Decaffeinated and Hot Tea
- Assorted Soda and Bottled Water

### NESPRESSO STATION

- Choose Espresso, Cappuccino, or Latte, Served with Caramel, Hazelnut and Vanilla Syrups and House-Made Biscotti

### SWEET AND SALTY SNACK BAR – *Minimum of 10 people*

- Honey Mustard Pretzel Nuggets, Plain Pretzel Nuggets, Candied Nuts, Spicy Chex Mix, Sriracha Peas, Chocolate Covered Peanuts, Yogurt Raisins, Brownie Brittle
- Coffee, Decaffeinated and Hot Tea
- Assorted Soda and Bottled Water

### MEDITERRANEAN SNACK STATION – *Minimum of 10 people*

- Trio of Hummus with Pita Chips and Vegetable Crudités
- Falafel with Tzatziki Sauce

## À LA CARTE

### BEVERAGES

- COFFEE
- DECAFFEINATED
- HOT TEA
- MILK
- BOTTLED WATERS
- ASSORTED SODAS
- ASSORTED JUICES
- SNAPPLE PRODUCTS
- MINERAL WATERS
- RED BULL
- STARBUCKS® DOUBLE SHOTS
- STARBUCKS® FRAPPUCCINOS
- STARBUCKS® REFRESHERS
- SPORTS DRINKS
- ICED TEA

### SNACKS

- WHOLE FRUIT
- GRANOLA BARS
- CANDY BARS
- POWER BARS
- KETTLE COOKED POTATO CHIPS
- HOT PRETZEL STICKS WITH CHEESE SAUCE
- COOKIES
- BROWNIES
- MIXED NUTS

## COCKTAIL RECEPTIONS

### COCKTAIL PASSED HORS D'OEUVRES

*One (1) hour service*

#### HORS D'OEUVRES

- À LA CARTE
- CHOICE OF THREE (3)
- CHOICE OF FIVE (5)

CAPRESE SKEWERS

VEGETABLE SPRING ROLLS

BACON WRAPPED SCALLOPS

CRAB CAKES

COCONUT SHRIMP

CHICKEN AND BEEF SATAY

BONELESS CHICKEN WINGS WITH HONEY MUSTARD OR CHIPOTLE SAUCE

SAUSAGE AND FONTINA STUFFED MUSHROOMS

CUBAN CIGARS

FRIED PORK DUMPLINGS

CRISPY CHEESE TORTELLINI

ARTICHOKE CROQUETTES

CALIFORNIA ROLLS

MONSTER ROLLS

HOFMANN'S PIGS IN A PRETZEL

### HORS D'OEUVRES PLATTERS

VEGETABLE CRUDITÉS

FRESH FRUIT

DOMESTIC CHEESE

MEAT AND CHEESE

SHRIMP COCKTAIL

### COCKTAIL HOUR STATIONS

*One (1) hour service, Dinner service must follow.*

#### WELCOME DISPLAY

- Assorted Cheese Display, Vegetable Crudites, Fresh Fruit

#### ANTIPASTO DISPLAY – *Minimum 20 people*

- Italian Meats and Cheese, Grilled Vegetables, Marinated Artichokes, Tomato Mozzarella Salad, Marinated Olives, Prosciutto Stuffed Peppadew Peppers, Mixed Greens, Balsamic Vinaigrette, Cracker Bread Sticks

#### GRAND RAW BAR – *Minimum of 20 people*

- Jumbo Shrimp, Oysters, Jonah Crab Claws

#### SIGNATURE SUSHI STATION – *Minimum 20 people*

- California Roll, Crunchy Salmon Roll, Spicy Tuna Roll, Veggie Roll

### RECEPTION HOUR STATIONS

*One (1) hour service. Minimum of 40 people.*

*Must Select Three (3) Stations or Add to Existing Menu*

*Stations must be ordered for the full guaranteed Guest count*

*If you wish to extend the One (1) hour of service, please contact your Convention Services Manager or Catering Sales Manager*

#### PASTA TRIO

- Three Cheese Tortellini with Cherry Heirloom Tomatoes in Pomodoro
- Farfalle with Prosciutto and Peas in Alfredo
- Penne in Puttanesca
- Dinner Rolls

#### GARDENS OF EDEN

- House Salad with Assorted Dressings
- Traditional Caesar Salad
- Dinner Rolls

#### CHEF ATTENDED PASTA STATION

- Three Cheese Tortellini, Penne, Farfalle
- Pomodoro, Alfredo, Puttanesca, Basil Pesto
- Italian Sausage, Grilled Chicken, Wild Mushrooms
- Broccoli, Olives, Roasted Red Peppers
- Dinner Rolls

#### FINGERLING POTATO BAR

- Bacon Lardons, Crumbled Chorizo, Braised Beef
- Roasted Onions, Wild Mushrooms, Steamed Broccoli
- Herb Gravy, Mornay Sauce
- Whipped Garlic Butter, Sour Cream, Crumbled Blue Cheese, Scallions, Crispy Onions

## COCKTAIL RECEPTIONS

### RECEPTION HOUR STATIONS CONT'D

#### ASIAN NOODLE BOWLS

- Egg and Rice Noodles
- Shrimp, Chicken, Lap Cheong Sausage
- Scallions, Shiitake, Hon Shimeji Mushrooms
- Napa Cabbage, Pickled Radish, Bean Sprouts, Thai Basil
- Ponzu, Chili Paste, Sesame Oil, Fish Sauce
- Pork and Vegetable Broth

#### ARTISANAL TACOS

Choice of Three (3)

- Chorizo, Shrimp and Poblano Coulis
- Lobster, Roasted Corn, Avocado Cream, Piment d'Espelette
- Blackened Mahi Mahi and Mango Salsa
- Vietnamese Beef, Bean Sprouts, Cilantro, Thai Basil
- Spicy Korean Pork, Napa Kimchi, Scallion Emulsion
- Seared Lamb, Feta, Sundried Tomatoes

#### MINI BREAD BOWL STATION

Choice of Three (3)

- Loaded Baked Potato
- Broccoli Cheddar
- Tomato Bisque
- Three Bean Chili
- Wild Mushroom

*All Soups Served with Bacon Lardons, Crème Fraîche and Scallions*

#### ITALIAN TRIO

- Utica Greens Stromboli
- Soppresata Chips with Spicy Marinara
- Garlic Knots

#### PUB FARE

- Choice of Three (3)

- Meatloaf Sliders with Bacon and Angry Onions
- Tavern Chips: Garlic Parmesan, Spicy Sriracha, Black Truffle Salt
- Macaroni and Cheese Bites
- Soft Pretzels Sticks with Beer Cheese Sauce
- Hofmann's Pigs in a Pretzel with Whole Grain Mustard
- Fry Bread with Spinach Artichoke Dip
- Philly Cheese Steak Spring Rolls with Provolone Cheese Sauce

#### BURRITO BOWL STATION

- Barbacoa, Carnitas, Southwestern Bean Curd
- Cilantro Lime Rice, Black Beans, Sautéed Peppers and Onions
- Pico de Gallo, Salsa Verde, Shredded Cheese, Sour Cream, Scallions
- Tortilla Chips

### CARVING STATIONS

*All carving stations served with Dinner Rolls*

#### HONEY BRINED TURKEY BREAST

#### MAPLE GLAZED HAM

#### RACK OF LAMB

#### BEEF TENDERLOIN

#### NY STRIPLOIN

#### PRIME RIB

#### TURNING STONE TRIO - (TURKEY, HAM AND PRIME RIB)

## PLATED DINNER

### PLATED

#### FIRST COURSE

Choice of One (1) Salad

- House Salad *Mixed Greens, Cucumber, Tomato, Pickled Red Onion, Balsamic Vinaigrette*
- Caesar Salad *Romaine, Parmesan, House-Made Croutons, Caesar Dressing*
- Tomato Mozzarella Salad *Basil Coulis, Olive Oil, Crostini*
- Served with Bread Baskets

SECOND COURSE – *Served with Seasonal Duet of Vegetables*

Choice of (2) Entrées

- Chicken Française with Lemon White Wine
- Fennel Crusted Supreme of Chicken Breast with Rosemary Jus-lié
- Filet Mignon with Cabernet Demi-Glace
- Braised Short Rib with Roasted Shallot Jus-lié
- Pan Seared Salmon with Gremolata
- Pan Seared Halibut with Citrus Beurre Blanc

Choice of One (1) Vegetarian Entree

- Eggplant Napoleon with Sautéed Spinach, Marinara and Shaved Parmesan
- Cauliflower Steaks with Wild Mushrooms, Brussels Sprouts' Petals, Cauliflower Coulis and Balsamic Reduction
- Three Cheese Ravioli with Sautéed Arugula, Crumbled Feta, Toasted Almonds and Warm Sundried Tomato Vinaigrette

Choice of (1) Starch

- Marquis Potatoes
- Orzo Pilaf
- Fennel Roasted Fingerling Potatoes

#### THIRD COURSE

Choice of One (1) Dinner Dessert

- Coffee, Decaffeinated and Assorted Hot Tea

#### SUPPLEMENTS

- Combine Entrées into Duo Plate
- Additional Entrée Selection
- Add Jumbo Shrimp
- Add Lobster Tail
- Add Three (3) Scallops

## DINNER DESSERT MENU CHOICES

### CHOCOLATE PASSION OBLIVION TORTE

*Slow Baked Decadent European Chocolate Custard Scented with Passion Fruit, Tropical Fruit Coulis, Fresh Whipped Cream*

### CHOCOLATE AND ORANGE OLIVE OIL CAKE

*Light Sponge Cake Flavored with Extra Virgin Olive Oil, Fresh Orange Zest, Silky Chocolate Mousse, Fresh Orange Segments*

### VANILLA AND WILD FLOWER HONEY PANNA COTTA

*Vanilla Bean and Wild Flower Honey Flavored Cooked Cream, Blueberry Gelée, Honey Lavender Anglaise*

### PEAR AND MILK CHOCOLATE MOUSSE CAKE

*Port Poached Pears, Milk Chocolate Mousse with Vanilla Buttermilk Sponge Cake, Port Pear Reduction*

### RASPBERRY FRANGIPANE TART

*Sugar Dough Tart with Almond Frangipane, Fresh Raspberries, and Raspberry Merlot Sauce*

### COCONUT LIME CAKE

*Coconut Bavarian and Fresh Lime Mousse, Vanilla Sponge Cake, Rum and Vanilla Braised Pineapples, Coconut Caramel Coulis*

### CARROT CAKE WITH CREAM CHEESE FROSTING

*A Moist Cake with Shredded Carrots, Topped with Cream Cheese Frosting*

### NEW YORK STYLE CHEESECAKE

*Sweet Graham Cracker Crust, Fresh Berries Macerated with Grand Marnier, Sweetened Whipped Cream*

## DINNER

### DINNER BUFFETS

*Dinners are designed for a maximum of Two (2) hours of service. If you wish to extend the Two (2) hours of service, please contact your Convention Services Manager or Catering Sales Manager.*

#### CLASSIC BUFFET – *Minimum of 20 people*

- Field Greens Salad with Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette, Ranch
- Warm Garlic Bread
- Chicken Riggies
- Orecchiette, Italian Sausage, Broccoli Rabe
- Chicken Française
- Eggplant Rollatini with Marinara
- Boston Baked Haddock
- Chef's Choice Seasonal Vegetable
- Chef's Choice Starch
- Tiramisu and Cannoli
- Coffee, Decaffeinated and Assorted Hot Tea

#### SIGNATURE BUFFET – *Minimum of 40 people*

- Field Greens Salad with Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette, Ranch
- Dinner Rolls
- Choice of One (1) Soup
- Choice of Two (2) Salads
- Choice of One (1) Vegetable
- Choice of Two (2) Starches
- Choice of Three (3) Entrées
- Choice of Two (2) Desserts
- Coffee, Decaffeinated and Assorted Hot Tea

#### PREMIER BUFFET – *Minimum of 40 people*

- Field Greens Salad with Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette, Ranch
- Hand Carved Roast Turkey
- Dinner Rolls
- Choice of One (1) Soup
- Choice of Two (2) Salads
- Choice of Two (2) Vegetables
- Choice of Two (2) Starches
- Choice of Three (3) Entrées
- Choice of Two (2) Desserts
- Coffee, Decaffeinated and Assorted Hot Tea

#### REGAL BUFFET – *Minimum of 40 people*

- Field Greens Salad with Tomato, Cucumber, Pickled Red Onion, Balsamic Vinaigrette, Ranch
- Charred Roasted Shrimp Salad, Marinated Artichokes, Heirloom Tomatoes, Red Onion, Lemon Vinaigrette
- Hand Carved Roast Turkey and Honey Ham
- Dinner Rolls
- Choice of Two (2) Soups
- Choice of Two (2) Salads
- Choice of Two (2) Vegetables
- Choice of Two (2) Starches
- Choice of Three (3) Entrées
- Choice of Three (3) Desserts
- Choice of Pasta
  - Three Cheese Tortellini with Cherry Heirloom Tomatoes in Pomodoro
  - Farfalle with Prosciutto and Peas in Alfredo
  - Penne in Puttanesca
  - Orecchiette with Wild Mushrooms in Cream Sauce
- Coffee, Decaffeinated and Assorted Hot Tea

# DINNER

## DINNER BUFFET MENU CHOICES

### SOUPS

- Broccoli Cheddar
- Roasted Red Pepper Bisque
- Tuscan Sausage and White Bean
- Andouille and Black Eyed Pea

### SALADS

- Panzanella
- Farfalle and Basil Pesto
- Southwestern Three Bean and Corn
- Tomato Mozzarella

### VEGETABLES

- Vegetable Mosaic
- Haricots Verts with Dried Cranberries
- Haricots Verts with Shallots and Almonds
- Haricots Verts with Mushroom Cream
- Roasted Cauliflower with Almonds
- Honey Glazed Carrots

### STARCHES

- Marquis Potatoes
- Fennel Roasted Fingerling Potatoes
- Three Cheese Tortellini with Cherry Heirloom Tomatoes in Pomodoro
- Farfalle with Prosciutto and Peas in Alfredo
- Penne in Puttanesca
- Riggies
- Quinoa and Shaved Vegetables

### ENTRÉES

- Chicken Marsala with Wild Mushrooms
- Fennel Crusted Chicken
- Chicken Murphy
- Braised Pork Shanks in Calvados Jus
- Braised Blade Steak with Potato Bacon Hash
- London Broil in Wild Mushroom Sauce
- Steak Pizzaiola
- Lemongrass Beef with Coconut Curry
- Gremolata Salmon with White Bean Cassoulet
- Haddock Puttanesca
- Seafood Cioppino
- Mussels in White Wine and Fennel
- Stuffed Shells with Mushroom Cream Sauce

### DINNER BUFFET DESSERTS

- Chocolate Peanut Butter Tart
- Fleur de Sel Caramel Tart
- Mini Fruit Pies with Toasted Corn Streusel
- Chocolate and Sour Cherry Mousse Cake
- Arborio Rice Pudding with Passion Fruit Curd
- Nutella and Caramelized Banana Parfait
- Carrot Cake with Cream Cheese Frosting
- New York Style Cheesecake with Berries and Whipped Cream

## DESSERT STATIONS

*One (1) hour service*

*Stations must be ordered for the full guaranteed Guest count*

**CAMPFIRE S'MORES STATION** – *Minimum of 40 people*

**ICE CREAM BAR** – *Minimum of 40 people*

Choice of Four (4) Ice Creams, Gelatos or Wine Ice Creams

- Ice Cream  
Vanilla, Chocolate, Maple Walnut, Cookies and Cream, Raspberry, Chocolate Espresso Bean, Pistachio, Mint Chocolate Chip, Strawberry
- Gelato  
Dark Chocolate, Bing Cherry, Vanilla, Chocolate, Strawberry, Butter Pecan, Acai Blueberry
- Wine Ice Cream  
Chocolate Cabernet, Honey Riesling, Cherry Merlot, Vanilla Bean Pinot Noir, Raspberry Chardonnay

### *Toppings*

Candied Nuts, Macerated Berries, Sundae Crunch, Rainbow Sprinkles, Crushed Oreos, Whipped Cream, Hot Fudge, Caramel Sauce, Raspberry Sauce

### VIENNESE TABLE

Choice of Four (4) Pastries

- Mini Cannoli, Eclairs, Cream Puffs, Crisp Lemon Meringue Tarts, Fresh Fruit Tarts, Mini Cheesecake Domes, Ganache Glazed Flourless Chocolate Cake

**CHOCOLATE DESSERT STATION** – *Minimum of 40 people*

*Includes Chocolate Fondue Station*

- Pound Cake, Cheesecake, Brownies, Fresh Fruit, Pretzel Rods

**MINI CUPCAKE BAR** – *Minimum of 40 people*

Choice of Four (4) Cupcakes

- Chocolate Oreo, Maple Bacon, Caramel Apple, Fudge Brownie, Rocky Road, Strawberry Shortcake, Key Lime, Peanut Butter Pretzel

*If you wish to extend the One (1) hour of service, please contact your Catering Sales or Convention Services Manager*



## BAR PACKAGES

### PREMIUM OPEN BAR

#### COCKTAILS ARE MADE WITH:

*Smirnoff Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Canadian Club Whiskey, Bombay Dry Gin, Dewar's Scotch, Jose Cuervo Gold Tequila, Jack Daniel's Whiskey, Jim Beam Bourbon, a Selection of House Wines and Bottled Domestic and Imported Beers*

### ULTRA OPEN BAR

#### COCKTAILS ARE MADE WITH PREMIUM OPEN BAR SELECTIONS PLUS:

*Absolut Vodka, Absolut Citron Vodka, Absolut Raspberry Vodka, Crown Royal Whiskey, Chivas Regal Scotch, Jameson Irish Whiskey, Tanqueray Gin, a Selection of House Wines and Bottled Domestic and Imported Beers*

### LUXURY OPEN BAR

#### COCKTAILS ARE MADE WITH ULTRA OPEN BAR SELECTIONS PLUS:

*Grey Goose Vodka, Belvedere Vodka, Ketel One Vodka, Tanqueray 10 Gin, Dewar's 12 Year Scotch, Johnnie Walker Black Label Scotch, Glenfiddich Single Malt Scotch, Maker's Mark Bourbon, Patrón Tequila, Hennessy, Bailey's Irish Cream, Disaronno Amaretto, Grand Marnier, A Selection of Robert Mondavi Wines and Bottled Domestic and Imported Beers*

### DOMESTIC BEER AND WINE OPEN BAR

- Domestic Bottled Beer
- Assorted House Wine Varietals
- Non-Alcoholic Beer
- Fruit Juices and Sodas

### IMPORTED BEER AND WINE OPEN BAR

- Full Selection of Domestic and Imported Beer
- Assorted House Wine Varietals
- Non-Alcoholic Beer
- Fruit Juices, Sodas and Mineral Waters

### ENHANCEMENTS

**BELLINI BAR** – *Minimum of 50 people, One (1) hour service*

- Champagne and Prosecco Served with Assorted Fruit Purees, Berries, Sliced Fruit and Juice

**ADULT DESSERT STATION** – *Minimum of 50 people, One (1) hour service*

- Milkshakes, Floats and Elixirs featuring Locally Distilled Spirits, Moonshine and Craft Beers

**CRAFT NY STATE BEER STATION** – *Minimum of 50 people, One (1) hour service*

- Select Beers from Ommegang, Ithaca Beer Company, Saranac, Middle Ages, Southern Tier and Empire Brewing Company

#### THE FOLLOWING FEES WILL BE ADDED TO YOUR BILL:

- *Gratuity: 15% of the cost of food and beverage, which will be paid to our staff*
- *Administrative Fee: 5% of the cost of food and beverage to be retained by the hotel.*

*These fees are subject to Oneida Indian Nation sales tax of 8.75% (tax and surcharge are subject to change without notice).*

