



Wedding Packages



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315.824.2300

Dinner Buffet #1

Includes: Vegetable, Cheese & Cracker Display, Fresh baked bread and butter, coffee and tea service

Salads..... 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

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

PastaChoose one

BAKED VEGETARIAN ZITI
PENNE with vodka sauce
PRIMAVERA with alfredo sauce and rigatoni
PRIMAVERA with olive oil, garlic and rigatoni

Starch.....Choose one

ROASTED RED POTATOES WITH HERBS
WHIPPED POTATOES
WILD OR WHITE RICE

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
SLICED YANKEE POT ROAST WITH GRAVY
VEGETARIAN LASAGNA



\$31.95 pp

~ Prices based on parties of 30 guests or more. Prices are subject to a 20% gratuity, 3% service charge and 8% sales tax Pricing is subject to market pricing and may change at any time. All menus are customizable according to taste and budget. ~



on the
VILLAGE GREEN

COLGATE INN

Hamilton · New York



Dinner Buffet #2

*Includes: Vegetable, Cheese & Cracker display, 4 passed canapés,
Fresh baked bread and butter, coffee and tea service*

Passed Canapés (Choose 4)

STUFFED MUSHROOMS
choice of sausage or spinach

FRIED RISOTTO BALLS

SPANAKOPITA

DEVILED EGGS

PROSCIUTTO WRAPPED ASPARAGUS

MINI B.L.T. SLIDERS

TOMATO & GOAT CHEESE BRUSCHETTA

BBQ PORK SLIDERS

RAINBOW FRUIT SKEWERS
with yogurt dipping sauce

VEGETABLE SPRING ROLLS

BACON WRAPPED CHEESE STUFFED DATES

BACON WRAPPED SCALLOPS

DUCK SPRING ROLLS
with sweet chili dipping sauce

Salads..... 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

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



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Dinner Buffet #2 continued

Includes: Vegetable, Cheese & Cracker display, 4 passed canapés,

Fresh baked bread and butter, coffee and tea service

PastaChoose one

BAKED VEGETARIAN ZITI

PENNE with vodka sauce

PRIMAVERA with alfredo sauce and rigatoni

PRIMAVERA with olive oil, garlic and rigatoni

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 \$3.00pp

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

SLICED YANKEE POT ROAST WITH GRAVY

VEGETARIAN LASAGNA



\$39.95 pp

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Plated 3 Course Dinner

Include: Crisp green salad with house vinaigrette

Artisan bread and whipped butter

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

Choice of three passed canapés

Fresh brewed coffee and a selection of assorted teas

Passed Canapés Choose three

STUFFED MUSHROOMS WITH SPINACH AND FETA

FRIED RISOTTO BALLS WITH ROMESCO SAUCE

SPANAKOPITA

DEVILED EGGS

PROSCIUTTO WRAPPED ASPARAGUS

PIGS IN A BLANKET

PROSCIUTTO WRAPPED CANTALOUPE

CAPRESE SKEWERS

ANTIPASTO SKEWERS

ASIAGO MUSHROOM TOAST

MINI TEA SANDWICHES cucumber, cream cheese, smoked

Salmon (optional) on rye bread

MINI- B.L.T. SLIDERS

FRIED MAC & CHEESE BALLS

ASSORTED MINI QUICHE

MINI CHEESEBURGER SLIDERS

BBQ PORK SLIDERS

CHICKEN KABOBS WITH PEANUT SAUCE

BEEF KABOBS WITH TZATZIKI SAUCE

TOMATO AND GOAT CHEESE BRUSCHETTA whipped goat cheese spread on crostini and topped with marinated tomatoes

SALMON CAKES WITH DILL CREAM

BAKED BRIE AND RASPBERRY PUFFS

BELGIUM ENDIVE SPEARS with whipped goat cheese and fruit compote

TOMATO GAZPACHO SHOOTERS with cilantro lime crème fraiche

SMOKED SALMON ON CROSTINI with crème fraiche and chive

DUCK BREAST, BLACKBERRY JAM ON BRIOCHE TOAST

CRABCAKES WITH AIOLI SAUCE

BEEF TENDERLOIN CROSTINI topped with horseradish cream

RAINBOW FRUIT SKEWERS WITH YOGURT DIPPING SAUCE

VEGETABLE SPRING ROLLS

BACON WRAPPED CHEESE STUFFED DATES

SEARED SESAME ENCRUSTED TUNA fried wonton and wasabi lime sauce

FANCY GRILLED CHEESE aged cheddar, brie, apples and caramelized onions



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Plated 3 Course Dinner

Include: Crisp green salad with house vinaigrette

Artisan bread and whipped butter

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

Choice of three passed canapés

Fresh brewed coffee and a selection of assorted teas

Entrees Choose two

PAN ROASTED SALMON- served with choice of lemon dill butter sauce or chimichurri sauce, \$52

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

CHICKEN PICATTA- pan roasted boneless chicken breast topped with a lemon caper sauce, \$48

CHICKEN FRANCAISE- light breaded with a crispy breadcrumb and finished with a lemon thyme butter sauce, \$48

CHICKEN SALTIMBOCA- white wine lemon sage sauce with prosciutto and sundried tomatoes, \$49

HERB ROASTED CHICKEN- bone in, half of a chicken, slow roasted with herbs, \$48

STUFFED CHICKEN BREAST- (please select one) brie cheese and apple, spinach and gruyere, or mushroom and roasted red pepper, Cordon Blue – ham an Swiss \$50

PAN SEARED PORK LOIN- with apple compote, \$48

FILET MIGNON- grilled petit filet with a red wine demi glace, \$62

BEEF MEDALLIONS seared, tender beef medallions with choice of chimmichuri sauce or red wine demi glace, \$54

STRIP STEAK- grilled 10oz strip steak with a red wine demi glace, \$58

PRIME RIB- slow roasted 12oz cut served with natural jus and baked potato, \$62

MUSHROOM AND BARLEY RISOTTO- fresh mushrooms and barley in a light and creamy risotto, \$46

VEGGIE LASAGNA- layers of zucchini, yellow squash, and eggplant with lasagna noodles, tomato sauce and ricotta cheese, \$46

SPINACH & FETA STRUDEL- with a spicy tomato sauce, \$47

EGGPLANT ROULADE- oven roasted eggplant wrapped around fire roasted peppers and feta cheese, \$46

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, \$50



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*S*tations Buffet

Includes: Artisan bread and whipped butter

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

Choice of six passed canapés

Passed Hors D'oeuvres (Choose 6)

STUFFED MUSHROOMS

choice of sausage or spinach

FRIED RISOTTO BALLS

SPANAKOPITA

DEVILED EGGS

PROSCIUTTO WRAPPED ASPARAGUS

MINI B.L.T. SLIDERS

CHILLED JUMBO SHRIMP

with traditional garnish

TOMATO & GOAT CHEESE BRUSCHETTA

BBQ PORK SLIDERS

RAINBOW FRUIT SKEWERS

with yogurt dipping sauce

VEGETABLE SPRING ROLLS

BACON WRAPPED CHEESE STUFFED DATES

BACON WRAPPED SCALLOPS

DUCK SPRING ROLLS

with sweet chili dipping sauce

CRAB CAKES WITH AIOLI SAUCE

SESAME SEARED ENCRUSTED TUNA

with fried wonton and wasabi lime sauce

INCLUDES:

PASTA STATION

Choice of 2 Pastas: penne, rigatoni or fusilli (+\$1.00 for cheese stuffed ravioli)

Choice of 3 sauces: marinara, alfredo, creamy tomato vodka, pesto or garlic and olive oil

(+\$1.00 for Bolognese - combination of beef and pork in a red wine tomato sauce)

SALAD STATION

CAESAR – crisp romaine, creamy Caesar dressing, garlic croutons, grated parmesan and anchovies on the side

MIXED GREENS- guest select from the following: grated carrot, sliced red onion, cherry tomatoes, shredded cheese, diced cucumber, croutons, bacon and olives

With a choice of ranch, blue cheese, Italian or red wine vinaigrette



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*S*tations Buffet

Includes: Artisan bread and whipped butter

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

Choice of six passed canapés

CARVING STATIONS (CHOOSE 2):

ROASTED GLAZED HAM

NEW YORK STRIP LOIN

Served medium unless otherwise specified

ROASTED PORK LOIN

ROASTED TURKEY BREAST

UPGRADES

BEEF TENDERLOIN +\$8 PER PERSON

Served medium unless otherwise specified

ROASTED LEG OF LAMB WITH GARLIC & ROSEMARY

+\$4.00 PER PERSON

Add another station to your buffet. Priced per person.

RAW BAR* \$ MARKET

Our Specialty! Using the freshest seafood and shellfish from our premier vendor in Boston, MA.

Domestic blue point oysters, Jonah crab claws, chilled jumbo shrimp, cocktail sauce, mignonette sauce, horseradish and lemons. All masterfully shucked to order for your guest to enjoy on an ice display.

**minimum of 30 people required for raw bars or an additional \$2.50 per person*

SUSHI STATION MARKET PRICE

Hand rolled California rolls, cucumber avocado rolls and spicy shrimp rolls with traditional garnishes of soy sauce, pickled ginger and wasabi.


\$49.95 pp

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