



Hors D'oeuvres & Stations



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Passed Canapés

STUFFED MUSHROOMS WITH SPINACH AND FETA, \$3.00

FRIED RISOTTO BALLS WITH ROMESCO SAUCE, \$2.50

SPANAKOPITA, \$2.50

DEVILED EGGS, \$2.50

PROSCIUTTO WRAPPED ASPARAGUS, \$2.50

PIGS IN A BLANKET, \$2.50

PROSCIUTTO WRAPPED CANTALOUPE, \$2.50

CAPRESE SKEWERS, \$2.50

ANTIPASTO SKEWERS, \$2.50

ASIAGO MUSHROOM TOAST, \$2.50

MINI TEA SANDWICHES cucumber, cream cheese, smoked

Salmon (optional) on rye bread, \$2.50

MINI- B.L.T. SLIDERS, \$2.50

FRIED MAC & CHEESE BALLS, \$2.50

ASSORTED MINI QUICHE, \$2.50

MINI CHEESEBURGER SLIDERS, \$3.25

BBQ PORK SLIDERS, \$2.50

CHICKEN KABOBS WITH PEANUT SAUCE, \$2.50

BEEF KABOBS WITH TZATZIKI SAUCE, \$3.50

TOMATO AND GOAT CHEESE BRUSCHETTA whipped goat cheese spread on crostini with marinated tomatoes, \$3.25

SALMON CAKES WITH DILL CREAM, \$3.25

BAKED BRIE AND RASPBERRY PUFFS, \$2.75

BELGIUM ENDIVE SPEARS with whipped goat cheese and fruit compote, \$2.50

TOMATO GAZPACHO SHOOTERS with cilantro lime crème fraiche, \$2.50

SMOKED SALMON ON CROSTINI with crème fraiche and chive, \$3.25

DUCK BREAST, BLACKBERRY JAM ON BRIOCHE TOAST, \$3.25

CRABCAKES WITH AIOLI SAUCE, \$5.00

BEEF TENDERLOIN CROSTINI topped with horseradish cream, \$3.25

RAINBOW FRUIT SKEWERS WITH YOGURT DIPPING SAUCE, \$2.50

VEGETABLE SPRING ROLLS, \$2.50

BACON WRAPPED CHEESE STUFFED DATES, \$2.50

SEARED SESAME ENCRUSTED TUNA fried wonton and wasabi lime sauce, \$3.25

FANCY GRILLED CHEESE aged cheddar, brie, apples and caramelized onions, \$2.50

GRILLED LAMB LOLLIPOPS, \$4.00

BACON WRAPPED SCALLOPS, \$3.25

DUCK SPRING ROLL WITH SWEET CHILI DIPPING SAUCE, \$2.50

LOBSTER AND SHRIMP ROLLS "SLIDERS," MARKET PRICE

CHILLED JUMBO SHRIMP WITH TRADITIONAL GARNISHES, \$3.25

OYSTERS ON THE HALF SHELL with traditional garnishes, MARKET PRICE



~ 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. ~



Displayed Hors D'oeuvres

Baked Brie & Cranberries En Crouete

includes Artisan cubed Bread, Crackers & Granny Smith Apple Slices
One Wheel \$85, Two Wheels \$145

Spinach & Artichoke Dip

Served with Artisan Cubed Bread & Tortilla Chips, \$5

Regional Market Display

A chef created Display of Local, Imported & Domestic Cheeses, Fruit Garnishes, Vegetable Crudités, Hummus & Pita, Artisan Breads, Assorted Gourmet Crackers, Chips & Cold Dips, \$8

Display of Imported & Domestic Cheeses

Served with Mustard & Assorted Gourmet Crackers, \$5

Fruit & Berries with Yogurt Dipping Sauce

Fresh Melon, Citrus & Berry Platter, \$4

Vegetable Crudité with Assorted Dips

Fresh vegetables with an assortment of dips, \$4

Antipasto Platter

Grilled Vegetables, Roasted Red Peppers, Olives, Prosciutto, Provolone, Artichoke Hearts & Balsamic Reduction, \$5

Paella

With Clams, Mussels, Scallops, Chorizo, Peppers, Peas & Rice
Market Price

Caviar Display

Display includes Red Onion, Capers, Egg and All of the Fixings
Market price

Smoked Salmon Display

Thin slices of cold and hot smoked salmon with red onion, capers and lemon. Served with pumpernickel & dilled cream cheese, \$8



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Cocktail Stations

Reception Includes Fresh Brewed French Roast Coffee, Decaffeinated Coffee and Assorted Teas. Minimum of 50 Guests - Priced per Person One hour of service - Carving Attendant:

Raw Bar Station ~ Market Price

- Iced Gulf Shrimp, Snow Crab and Oysters on the Half Shell
Horseradish Cocktail Sauce, & Lemons

Sushi Station ~ Market Price

- Hand rolled Sushi with Pickled Ginger, Wasabi and Soy Sauce

Pasta Station ~ \$9

- Penne, Rigatoni and Cellentani
- Tossed with choice of Alfredo, Basil Marinara or Pesto Cream Sauce
- Cheese Stuffed Tortellini *add \$1*
- Artisan Bread and whipped butter

Carving Station

- Served with petite house made rolls, appropriate sauces and condiments
- Maple Glazed Ham, \$8
- Roasted Turkey Breast, \$9
- Salmon En Croute, \$11
- Herb Crusted Beef Tenderloin, \$15
- Prime Rib, \$13
- Seared Tuna, \$9

Customized Stations

- Create your own menu with cuisine from around the world

Antipasto Platter ~ \$5

- Grilled vegetables, roasted red peppers, olives, prosciutto, provolone, artichoke hearts and balsamic vinaigrette

Choice of One Starch ~ \$4

- Mashed Potatoes
- Wild Rice
- Macaroni & Cheese

Choice of Two Salads ~ \$5

- Garden Salad
- Caesar Salad
- Pasta Salad

Additional Entrées

- One Pasta Entrée ~ \$9
- One Chicken Entrée ~ \$9
- Pork Tenderloin ~ \$10
- Pan Roasted Salmon ~ \$11
- Carved Prime Rib ~ \$13
- All served with Artisan bread whipped butter sauces



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