



# Saratoga Rose Inn & Restaurant

Claude Bélanger & Richard Ferrugio  
Your Innkeepers

## *REVIEWS & COMMENTS*

**\*\*\* 1/2 \* ~ Albany Times Union**

“the meals are thoughtful combinations which take them well beyond the basics...much more interesting than your standard restaurant fare” ~ **Ruth Fantasia, Special Features Editor, Albany Times Union**

“an amazing culinary experience in a romantic setting.” ~ **saratogarestaurants.com**

“a winning combination of ambiance, culinary offerings, and hospitality.” ~ **Lake George Mirror**

“Best Bed & Breakfast in the Capital Region for 2006, 2007 & 2008” ~ **Capital Region Living**  
“...experience great food, artfully cooked and delightfully presented.”

## *CATERING MENUS*

### *COCKTAIL PARTIES*

Finger Food Cocktail Party menus or Hors d'Oeuvre assortments that precede a reception are custom-designed together with the Client. Pricing depends upon the choices made and the volume of food served. Below is a list of some of our all home-made “Finger Foods” from which menus can be designed:

### *COLD FINGER FOOD SELECTION*

Shrimp in Pernod Cream, or with Classic Cocktail Sauce  
Smoked Salmon Canapés  
Apricot & Ginger Glazed Breast of Chicken  
Rolled Meats with Savoury Spreads:  
Genoa Salami with Herb Cheese, Ham with Orange Mustard Cheese  
Bruschetta (grilled baguette toasts) with toppings:  
Goat Cheese & Olives, Sliced Filet of Beef, Fresh Tomato & Basil  
Flour Tortilla Hand-rolls with fillings:  
Smoked Salmon & Scallion Cheese, Smoked Turkey & Raspberry Cheese  
Crisp Mini Pastry Cups with Savoury Fillings:  
Hummus, Canatsa (Sweet & Sour Eggplant & Red Pepper Relish), Tuna Tapenade  
International Cheese Board with Crackers & Fresh Fruit  
Charcuterie Assortment (smoked & dried sausages & meats)  
Crudités (fresh cut vegetables) with Dipping Sauce

## ***HOT FINGER FOOD SELECTION***

Baked Shrimp Oreganato  
Baked Salmon & Dill in Phyllo  
Miniature Vegetable Puffs:  
Broccoli & Parmesan Cheese, Corn & Cheddar, Cauliflower & Onion  
Baked Stuffed Mushrooms filled with:  
Shrimp, Crab, Clams, Scallops with Herbed Breadcrumbs, Chorizo Sausage with Sherry & Onions  
Italian Sweet Sausage with Onions & Red Peppers, Spinach with Ricotta & Romano Cheese  
Sautéed Bacon-wrapped Dates  
Grilled Baby Lamb Chops  
Marinated Grilled Meats on Skewers:  
Thai Lime-Chile-Onion Pork, Greek Lemon-Herb Chicken, Southwestern Beef

## ***BUFFETS***

Plate & Fork Buffets can be designed as exclusively stand-up meals with no seating required, or guests can enjoy their meals at tables and chairs. Buffet menus are custom-designed from the following options and priced based upon the number of guests, and the number and type of selections.

## ***COLD BUFFET SELECTION***

Apricot & Ginger Glazed Boneless Breast of Chicken  
Grilled Chicken Salad with Walnuts & Currants in Lemon Mayonnaise  
Glazed Country Ham  
Cajun Roast Tenderloin of Beef  
Roasted Milk-Brined Loin of Pork with Fresh Sage & Onions  
Poached Salmon with Orange-Basil Mayonnaise  
Sicilian Shrimp & Calamari with Lemon, Olive Oil & Garlic  
  
Pasta Salads with:  
Shrimp &/or Scallops in Lime & Cilantro Sauce  
Broccoli & Cauliflower in Fresh Garlic Mayonnaise  
  
Cous Cous with Currants, Celery & Pine Nuts in Cinnamon & Lemon Sauce  
Wild & White Rice Salad with Oranges & Olives  
  
Broccoli Braised in Rice Wine  
Assorted Grilled Vegetables with Peanut Sauce  
  
Baby Spinach Salad with Bacon & Mustard Dressing  
Classic Caesar Salad  
Mixed Field Greens with Raspberry Balsamic Vinaigrette

## ***HOT BUFFET SELECTION***

Boneless Breast of Chicken with:  
Pancetta, Mushrooms, Tomatoes & Rosemary in Chianti Wine Sauce  
Mushrooms & Capers in Madeira & Lemon Sauce  
Shiitake Mushrooms in White Wine & Tarragon Cognac Sauce

Beef & Onions Braised in Beer  
Classic Beef Bourguignon  
Grilled Flank Steak with Horseradish Cream  
Whole Roast Tenderloin of Beef (various preparations)  
Cajun Loin of Pork with Bourbon & Molasses Sauce  
Butterflied Leg of Lamb with Red Wine, Garlic & Rosemary  
Deep Fried Whole Turkey

Bouillabaisse (Mixed Shellfish & Seafood in Pernod & White Wine Tomato Sauce)  
Shrimp & Andouille Sausage Etouffée

Gemelli Pasta with Broccoli & Pine Nuts in Olive Oil & Garlic  
Baked Penne with Beef & Sausage Sauce with Ricotta Cheese  
Florentine Crepe Lasagne with Spinach, Ricotta, Romano & Parmesan Cheeses  
New Mexican Corn Custard

Brandy Braised Carrots

Saffron Arborio Rice  
Garlic Mashed Potatoes

All of our Buffets are served with sliced French Baguettes & Butter

## ***DESSERT SELECTION***

Formal Wedding Cakes (see special photos)  
Chocolate Passion Cake  
Carrot Cake with Cream Cheese Frosting  
Black Forest Cake  
Pineapple Cake  
Cassata Siciliana  
Individual Turtle Cheesecakes  
Classic Tiramisu, Pumpkin Tiramisu  
Fresh Berry Trifle  
Chocolate Sherry Mousse  
Assorted Finger Desserts

## ***FORMAT CONCEPT MENUS***

The following menus are balanced pairings which are offered as a basis for our discussion to custom design your menu.

### ***BRUNCH BUFFET***

#### **Assorted Frittatas (Italian Omelets)**

Spinach with Romano & Parmesan Cheeses  
Mushrooms & Herbs  
Tomatoes, Onions & Red Peppers

Milk-brined Roast Loin of Pork with Sage & Onions  
Smoked Salmon with Capers & Red Onion with Bagels & Scallion Cheese  
Home Fries with Rosemary & Garlic  
Fresh Fruit Salad  
French Bread & Butter  
  
Coffee & Tea

### ***AFTERNOON TEA***

#### **Open-Face Sandwiches**

Smoked Salmon & Scallion Cheese on Pumpernickel  
Cucumber & Sweet Butter on Rye  
Smoked Ham & Apricot Mustard Cheese on White  
  
Pistachio Bread, Pumpkin Date & Walnut Bread, Cranberry Scones  
Raspberry Streusel Bars  
  
Assorted Black, Green & Herb Teas  
Coffees

### ***BUFFET DINNER I***

Glazed Country Ham with Dried Fruit Chutney  
Boneless Breast of Chicken with Mushrooms & Capers in Madeira & Lemon Sauce  
Gemelli Pasta with Broccoli & Pine Nuts in Olive Oil & Garlic  
Applejack Brandy Braised Carrots  
Mixed Field Greens with Balsamic Vinaigrette  
  
French Bread & Butter  
  
Coffee & Tea

## ***SERVED PLATED DINNER I***

Mixed Field Greens with Raspberry Balsamic Vinaigrette

### **Entrée (Guests Choose One in advance)**

Roast Prime Rib of Beef au Jus

Apricot & Ginger Glazed Boneless Breast of Chicken

Pan Roasted Salmon with Citrus Brandy Sauce

each served with Garlic Mashed Potatoes & Braised Broccoli

French Bread with Extra Virgin Olive Oil Dip

Coffee & Tea

## ***SERVED PLATED DINNER II***

### **First Course (Guests Choose One in advance)**

Shrimp Bisque

Smoked Trout with Caper Cream

Chopped Salad with Candied Pecans & Goat Cheese & Fresh Orange Vinaigrette

### **Entrée (Guests Choose One in advance)**

Tenderloin of Beef with Wild Mushroom Bordelaise Sauce

Veal Osso Buco with Lemon Gremolata

Boneless Breast of Chicken with Shiitake Mushrooms in Cognac Sauce

Filet of Sole stuffed with Shrimp, Scallops, Crab & Clams with Lemon Hollandaise

each served with Saffron Arborio Rice & Haricots Verts

French Bread with Extra Virgin Olive Oil Dip

Coffee & Tea

