

# 2022 Catering Menu



## HORS D'OEUVRES

### Hors D'Oeuvres per 50 pieces

#### Stationary Displays

- Franks en Croute, ILF Mustard Sauce...\$110
- Chicken Cordon Bleu, Whole Grain Mustard Chardonnay Cream...\$110
- Tomato Soup, Grilled Cheese Shooters...\$110
- Farm Fresh Deviled Eggs, Smoked Bacon, Habanero...\$110
- Margherita Flatbread, Garden Basil...\$110
- Chicken BLT in Phyllo...\$110
- ILF Beer-Battered Buffalo Chicken Poppers, Gorgonzola Dip...\$110
- Raspberry & Brie Phyllo...\$110
- Pork Pot Stickers, Sweet Chili Sauce...\$110
- Vegan Stuffed Mushrooms...\$135
- Highland Hollow Farms Meatball Sliders, Ricotta, Fresh Mozzarella...\$165
- Bloody Mary Shrimp Shooters...\$165
- Mini Crab Cakes, Sauce Remick...\$165
- Beef Wellington, Horseradish Crema...\$165
- Scallops Wrapped in Bacon...\$165
- Lamb Lollipops...\$220

#### Stationary Displays

- Farm Vegetable Crudit  with Delectable Dips... \$4.50/person
- Fruit & Mixed Berries, Local Honey Yogurt... \$5.50/person
- Chef-Curated NY and Imported Cheese Display, Crackers & Accoutrements... \$6.50/person
- Charcuterie & Antipasto Symphony... \$7.50/person [Cured Meats, Olives, Pickled & Marinated Vegetables, Cheeses, Flatbreads & Spreads]

## MEADOWDALE BRUNCH BUFFET

**\$33 per person** [minimum 25 guests]

- Fresh Fruit Salad
- Warm ILF Breakfast Bakeries
- Applewood-Smoked Bacon & Sausage Challah French Toast, Local Maple Syrup
- Home fries
- Scrambled Eggs
- Chicken Fran aise, Artichoke, Lemon & Basil Beurre Blanc or
- ILFCB Beer Marinated Flank Steak, Sauce Bordelaise
- Includes Coffee, Tea, ILF Apple Cider & Assorted Juices

## MINELOT FALLS BOX LUNCH

**\$22 per person** [minimum 25 guests]

#### Choice of Sandwich:

- Turkey, Apple, Cheddar & Cranberry Aioli Horseradish Roast Beef
- Croissant Chicken Salad
- Hummus & Vegetable Wrap
- Seasonal Apple
- Chef's Seasonal Salad Inspiration
- Potato Chips
- Bakery Chosen Treat
- Bottled Saratoga Water

## SOUP & SALAD BUFFET

**\$24 per person** [minimum 25 guests]

#### Choice of 2 Soups

New England Clam Chowder, Tomato Basil Bisque, Vegetarian Minestrone, Cream of Broccoli, Highland Hollow Farms Beef Chili, Pasta Fagioli, Creamy ILF Smoked Chicken, ILFCB Beer & Cheddar

#### Chef's Garden Salad Bar

- Assorted greens, tomatoes, cucumbers, red onions, carrots, black olives, bell peppers, hard boiled eggs, char-broiled chicken, applewood-smoked bacon, garlic croutons, seeds & nuts, dried fruits &
- Chef's selection of cheese
- Crusty Artisan Rolls
- Fresh Bakery Treats
- Includes Coffee, Tea & ILF Apple Cider



## CLASSIC DELI BUFFET

**\$27 per person** [minimum 25 guests]

- Meadowdale Greens, Farm Vegetables, Sliced Apples, Buttery Garlic Croutons, Spiked Cider Vinaigrette
- Schoharie Valley Farms Potato Salad
- Roasted Vegetable Wraps
- Sliced Roast Beef, Ham & Turkey
- Chef's Selection of cheeses
- Sliced tomato, red onion, leaf lettuce
- Mayonnaise, mustard, Russian dressing, horseradish crema
- White, wheat, rye, gluten-free breads
- Pickle Spears
- Saratoga Potato Chips
- Fresh Bakery Treats
- Includes Coffee, Tea & ILF Apple Cider

#### Choose 1 Soup/Additional \$5/per person

New England Clam Chowder, Tomato Basil Bisque, Vegetarian Minestrone, Cream of Broccoli, Highland Hollow Farms' Beef Chili, Pasta Fagioli, Creamy ILF Smoked Chicken, ILFCB Beer & Cheddar

## UPPER BEAR PATH

### CORPORATE PICNIC BUFFET

**\$36 per person** [minimum 25 guests]

- ILF Half Smoked Chicken, John Henry Whiskey Sauce
- ILF Smoked Pulled Pork, ILF Apple Polynesian BBQ
- Schoharie Valley Farms Potato Salad
- ILF Beer Mac & Cheese
- Cole Slaw
- Orchard Apple Waldorf Salad
- Watermelon
- Cornbread & ILF Apple Pie
- Includes Coffee, Tea & ILF Apple Cider

## WORLD'S END ITALIAN BUFFET

**\$37 per person** [minimum 25 guests]

- Panzanella Salad
- Schoharie Valley Farms Garlic Bread
- Chicken Parmigiana
- Eggplant Rollatini, Local Goat Cheese
- Tortellini Alfredo
- Rigatoni with ILF Marinara
- Mini Cannoli & Italian Cookies
- Includes Coffee, Tea & ILF Apple Cider

## TABLE ROCK TEX-MEX BUFFET

**\$37 per person** [minimum 25 guests]

- Tortilla Chips & ILF Salsa
- Black Bean, Cilantro & Roast Corn Salad
- Shredded Chicken
- Shredded Beef
- Spanish Rice
- Hard & Soft Taco Shells & all the Fixin's
- Cinnamon Sugar Churros, Whipped Cream & Chocolate Dip
- Mexican Chocolate Drunken Cr me Br l e
- Includes Coffee, Tea & ILF Apple Cider

## ILF CUSTOM LUNCH BUFFET

**\$40 per person** [minimum 25 guests]

#### Choice of 2 Salads

- Classic Caesar, Buttery Garlic Croutons, White Anchovy, Reggiano
- Meadowdale Greens, Farm Vegetables, Sliced Apples, Buttery Garlic Croutons, Spiked Cider Vinaigrette
- Spinach Salad, Sliced Apples, Farm Vegetables, Roast Walnuts, Apple Smoked Bacon, with Gorgonzola Dressing & Tobacco Onions
- Schoharie Valley Farms Potato Salad
- Baby Kale, Quinoa, Feta & Greek Vinaigrette
- Artisan Rolls & Butter

#### Choice of 2 Sides

- Farm Fresh Seasonal Vegetable Medley
- Schoharie Valley Farms Herb Roasted Potatoes
- Roasted Farm Squash Thyme Quinoa
- Schoharie Valley Farms Garlic Smashed Potatoes
- Rice Pilaf
- Green Beans Almandine
- Cauliflower Gratin

#### Choice of 2 Entr es

- NY Striploin, Rosemary Cabernet Demiglace
- Chicken Fran aise, Lemon Caper Artichoke Beurre Blanc
- Peppercorn Crusted Pork Loin, Bourbon Braised ILF Apple Reduction
- Roast Salmon, Dill Shallot Cream
- Potato Gnocchi, Roast Butternut Squash, Sage Brown Butter
- Eggplant Rollatini, Basil, Local Goat Cheese, Fire Roasted Tomato Sauce
- Wild Mushroom Ravioli, Sherry Sage Cream

#### Choice of 2 Desserts

- Assorted Petite Bakery Treats
- Flaky Apple Turnovers
- Mini Cheesecake Bites
- Grandma's Carrot Cake
- Chocolate Dream Cake
- Includes Coffee, Tea & ILF Apple Cider

Plus service charge of 22% of total invoice.  
Plus staffing fee.  
Plus tax.