BANQUET
MENU

the
Otesaga
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BREAKFAST AND BRUNCH PACKAGES

BREAKFAST BUFFET
$22 per person
Hand-cut seasonal fruits / berries
fresh orange juice / ruby red grapefruit juice
House-made granola / agave-spiked Greek yogurt
Assorted breakfast pastries / breads
seasonal muffins / creamery butter / preserves
Scrambled eggs / applewood-smoked bacon
sausage links / breakfast potatoes
Freshly brewed regular and decaffeinated coffee / Harney & Sons tea selections

THE OTESAGA PRIME RIB BRUNCH
$34 per person
Fresh orange juice / ruby red grapefruit juice
House-made granola / agave-spiked Greek yogurt
Assorted breakfast pastries / breads / seasonal muffins
creamery butter / preserves
Smoked salmon / mini bagels / cream cheese
traditional accompaniments
Seasonal vegetable frittata
Applewood-smoked bacon / sausage links / breakfast potatoes
Hand-carved prime rib of beef au jus / creamy horseradish*
Chef's selection of seasonal vegetable and starch
Mini pastries / pies / cakes
Freshly brewed regular and decaffeinated coffee / Harney & Sons tea selections

NEW YORK CONTINENTAL
$18 per person
Fresh orange and ruby red grapefruit juice
Whole and hand-cut seasonal fruits and berries
House-made granola / agave-spiked Greek yogurt
Assorted breakfast pastries / breads or seasonal muffins / creamery butter / preserves
Bagels / whipped cream cheese smears
(smoked salmon / mixed berry / plain)
Freshly brewed regular and decaffeinated coffee / Harney & Sons tea selections

ENHANCEMENTS
Belgian waffles / macerated berries / sweet cream
local maple syrup $6 per person*
Omelets made to order, ham, mushrooms, peppers, onions, spinach, tomatoes, American cheese, Swiss, sharp cheddar,
local Painted Goat Farm goat cheese $7 per person*
Eggs Benedict, toasted English muffin, oatmeal
bacon, hollandaise $8 per person*
Bagels / whipped cream cheese smears
(smoked salmon / mixed berry / plain) $4 per person

* $125 culinary attendant fee
REFRESHMENT BREAKS
BREAK PACKAGES

ON THE HEALTHY SIDE
$12 per person
Fresh orange and ruby red grapefruit juice
Whole and hand-cut seasonal fruits and berries
House-made granola / agave-spiked Greek yogurt
Freshly brewed regular and decaffeinated coffee,
Harney & Sons specialty tea selections

BUILD-YOUR-OWN TRAIL MIX, CHINESE TAKE-OUT BOXES
$9 per person
House-made granola / toasted almonds / walnuts
dried apricots / sun-dried cranberries
Dark and white chocolate chips
Hand-cut seasonal fruit
Freshly brewed regular and decaffeinated coffee,
Harney & Sons specialty tea selections
Otesaga bottled water

7TH INNING STRETCH
$14 per person
Corn tortillas / warm nacho cheese sauce
Mini Coney Island dogs in crisp pastry / spicy brown mustard
Boneless chicken wings / celery and carrot sticks
blue cheese dipping sauce
Cracker Jacks / peanuts / freshly popped popcorn
Root beer / cream soda / bottled water

HOUSE MADE COMFORT COOKIES
(Choose two) $26 per dozen
• White chocolate macadamia nut
• Chocolate chip
• Oatmeal cranberry
• Peanut butter

“THE MEZZE”
$15 per person
Seasonal hummus / grilled pita / marinated olives
Baba ghanoush (roasted eggplant dip)
Lemon-marinated mini chicken skewers
Coriander yogurt
Israeli couscous / cucumber and tomato salad
Chilled sodas / Otesaga bottled water
Freshly brewed regular and decaffeinated coffee,
Harney & Sons specialty tea selections

COFFEE BREAK
$5-7 per person
Freshly brewed regular and decaffeinated coffee,
Harney & Sons specialty tea selections

LEATHERSTOCKING REGION COUNTY FAIR BITES
$14 per person
You will be celebrating the flavors of the area and the County
Fair with this small portion bites buffet. Guests will help
themselves to the artfully displayed desserts invoking memories
of warm summer days outdoors with family and friends.

Seasonal fresh fruit tarts
Cotton candy—watermelon, green apple, blue raspberry
Chocolate-dipped pretzels
Peanut caramel corn
Mini caramel apples
Zeppole (fried dough)
Apple cider shots—cinnamon donut holes
Fried Oreos
BREAK ENHANCEMENTS

Breakfast sandwiches (choose one) $48 per dozen
- Taylor ham / egg / cheese on a Kaiser roll
- Sausage / egg / cheese on a toasted English muffin
- Applewood-smoked bacon / egg / cheese on a croissant
House-made chicken chorizo—egg / Jack cheese
breakfast burrito $4.50 each

Seasonal whole fruit $68 per 25 people
Hand-cut seasonal fruits and berries $98 per display (Serves 25)
New York crumb cake $27 per dozen
Bagels and whipped cream cheese $26 per dozen
Bagels—whipped cream cheese smears (smoked salmon mixed berry / plain) $30 per dozen

Variety of breakfast pastries and muffins $26 per dozen
Gluten-free muffins $28 per dozen
Otesaga cupcakes—lemon / chocolate / red velvet buttercream frosting $36 per dozen

Assorted Chobani yogurts $36 per dozen
Individual bags of trail mix $28 per dozen
Assorted Clif protein bars $48 per dozen

Warm pretzels—spicy mustard $26 per dozen
Brownies and blondies $26 per dozen

Chocolate-dipped strawberries $32 per dozen
Mini New York candied apples—peanut caramel dark chocolate / classic candied $32 per dozen
Frozen fruit yogurt pops $48 per dozen
Red Bull energy drinks $4 each
Coca Cola / Diet Coke / Sprite (12 ounces) $3.25 each
Saranac root beer / orange soda $3.75 each
Saratoga sparkling water (12 ounces) $4.50 each
Otesaga bottled water (12 ounces) $3.75 each
Fresh New York State apple cider $42 per gallon

Individual fruit juices $3.75 each
Harney & Sons specialty tea selections $5.25 each

House-made doughnuts (choose two) $28 per dozen
- Peanut butter, preserves
- Nutella, graham cracker dusted / toasted mini marshmallows
- “The Harvest” dipped in cream cheese glaze
- Cinnamon-sugar-dusted
- Dark chocolate-dipped, white chocolate-striped
- Classic glazed
LUNCH OPTIONS

THE GOLFER’S GRILL
$28 per person, attendant $125
Otesaga shrimp and crab salad
Cobb salad—applewood-smoked bacon / egg / tomato / avocado red onion / Jack cheese / buttermilk ranch dressing
Dill potato salad
Horseradish-spiked coleslaw
House-made Italian rope sausage—roasted peppers / onions
Grilled hamburgers, all-beef hot dogs—lettuce / tomato onion / sliced cheeses / ketchup / mustard / sauerkraut / relish
Sliced fresh fruit or watermelon in season
Assorted comfort cookies—brownies / blondies

GRAB AND GO BOX LUNCHES
$18 per person
All Box Lunches require a minimum of 48 hours’ notice
Sandwich choices
- Grilled vegetable baguette—hummus smear / olive tapenade
- Grilled chicken breast on focaccia—fresh mozzarella / arugula / pesto
- Roast turkey on wheat—Havarti cheese bibb lettuce / cranberry mayo
- Shaved ham on croissant—Swiss cheese / Dijon mustard
- Roast beef on Kaiser roll—cheddar cheese / creamy horseradish

Otesaga bottled water, whole fresh fruit, house-made comfort cookies, house-made trail mix

THE CORNER DELI EXPRESS
$26 per person
Tomato basil bisque
Petit greens—grape tomatoes / shredded carrots
English cucumbers / shaved radish / house vinaigrette
Otesaga shrimp and crab salad
Seasonal fresh fruit salad
Chef’s selection of two chilled composed salads
Sliced roast beef / Boar’s Head turkey and ham / provolone / Swiss / cheddar lettuce / tomato / onion / creamy horseradish / mayonnaise deli mustard / assortment of sliced breads and rustic rolls
House-made comfort cookies—brownies / blondies

If minimum number of guests (25) is not met, a supplemental charge will apply.
LUNCH BUFFET

LUNCH ON THE ROCKS
$28 per person

Soup selection (choose one):
- Potato leek soup—Spurbeck cheddar
- Hearty chicken & vegetable soup
- Tomato basil bisque

Dessert selection (choose one):
- A variety of house-made comfort cookies
- Mini chocolate éclairs
- Creamy rice pudding—sundried cranberries

Salad selection (choose one):
- Everything wedge—Iceberg wedge bacon / roasted golden beets / blue cheese cider vinaigrette / everything bagel spice
- Vegetarian strudel—Belgian endive chicory / arugula / candied walnuts / goat cheese pears / citrus thyme vinaigrette
- Chop chop salad—Spring vegetables hearts of romaine / Marcona almonds crispy bacon / sherry grain mustard vinaigrette

Unique ‘Hot Rock’ Presentations:
- Classic grilled cheese plus choice of two from below:
  - Pear & brie—honey wheat bread
  - Roasted butternut squash apple / Spurbeck cheddar / rye
  - Avocado / tomato / jack cheese jalapeño bacon bread
  - The French Onion—Caramelized onions Gruyere on ciabatta
  - Caprese—Tomato / basil / mozzarella sundried tomato bread
  - Spinach / havarti / granny smith apple on sourdough bread

THE SOUPERIOR SALAD
$30 per person | House-made rolls included

Soup selection (choose one):
- Potato leek soup—Spurbeck cheddar
- Hearty chicken & vegetable soup
- Tomato basil bisque

Dessert selection (choose one):
- A variety of house-made comfort cookies
- Mini chocolate éclairs
- Creamy rice pudding—sundried cranberries

Salad selection (choose one):
- Butternut squash—Belgian endive chicory / arugula / candied walnuts goat cheese pears / citrus thyme vinaigrette
- Chop chop salad—Spring vegetables hearts of romaine / Marcona almonds crispy bacon / sherry grain mustard vinaigrette
- Caesar—Hearts of romaine / Caesar dressing focaccia croutons / romano cheese

Carved platters of the following to accompany the salad choice (choose one):
- Roasted sirloin of beef and grilled marinated chicken breast
- Local fried chicken
FIELD FRESH SALAD EXPERIENCE
$18 per person | Create-your-own field fresh salad station that allows your guests to be creative and customize their salad.

Soup (choose one):
• Tomato basil bisque
• Minestrone soup
• Mushroom barley soup
• Roasted butternut squash and sage bisque

Greens (choose two):
• Hearts of romaine
• Baby arugula
• Baby iceberg wedges
• Baby spinach
• Petit greens

Dressings (choose four):
• Classic Caesar dressing
• Chunky blue cheese vinaigrette
• Buttermilk ranch dressing
• Balsamic vinaigrette
• Citrus Dijon vinaigrette
• Thousand Island dressing
• Poppy seed vinaigrette

Mix-ins (choose six):
• Crumbled blue cheese
• Painted Goat Farm local goat cheese
• Feta cheese
• Grated Locatelli cheese
• New York State sharp cheddar
• Shaved carrots
• Haricots verts
• Salt-roasted beets
• Shaved radishes
• English cucumbers
• Bermuda onions
• Artichoke hearts
• Bell peppers
• Crumbled applewood-smoked bacon
• Hard-boiled eggs
• Dried cranberries
• Grape tomatoes
• Garbanzo beans
• Kalamata olives
• Chopped peanuts
• Toasted almonds
• Candied walnuts
• Toasted pepitas
• Focaccia croutons
• Crispy wontons

Proteins:
• Grilled marinated chicken breast Add $5 per person
• Grilled firm tofu Add $5 per person
• Bloody Mary marinated flat iron steak Add $7 per person
• Citrus-poached and chilled shrimp Add $8 per person

PLATED LUNCH OFFERINGS
$28 per person

FIRST COURSE OPTIONS
Tomato bisque—torn basil GF
Local Spurbeck Cheddar and Ommegang Abbey Ale soup
She-crab bisque—sherry / snipped herbs
Orange and avocado salad—rocket greens / toasted pepitas fresh mint / scallion lime vinaigrette GF & V+
Little Gem lettuce—applewood-smoked bacon oven-dried tomatoes / chives / blue cheese vinaigrette
Grilled and chilled asparagus—shaved ricotta salata micro arugula / lemon truffle vinaigrette
Classic Caesar salad—hearts of romaine / Caesar dressing focaccia croutons / Locatelli cheese
Petit greens—shaved radish / cucumber / grape tomatoes honey-roasted almonds / Painted Goat Farm local goat cheese / Dijon vinaigrette

LUNCH SPECIALTIES
Grilled salmon Niçoise—fingerling potatoes / haricots verts tomato / eggs / olives / Dijon caper vinaigrette GF
House-made bratwurst, Ommegang Abbey Ale-braised toasted caraway sauerkraut / spätzle / grain mustard sauce
Herb-brined breast of chicken—panzanella salad / citrus vinaigrette
Roasted stuffed pork loin—house-made Italian sausage / fennel orange zest / Tuscan kale / rosemary roasted potatoes / Vidalia onion confit GF
Moroccan spiced eggplant—crispy mascarpone polenta mint yogurt / smoked paprika GF & V
Shrimp and cavatelli—cannellini beans / arugula oven-dried tomatoes / lemon / basil
Classic Caesar Salad with shrimp, chicken, or flank steak

DESSERTS
Lemon meringue tart—graham crust / raspberry sauce
Chocolate mousse bombe—chocolate sponge / apricot coulis
Almond citrus cake—lemon curd / fresh berries GF
Strawberry shortcake—buttermilk cake / fresh mint
Vanilla bean panna cotta—fresh berries GF
25 PIECES $80

Hot:
- Carolina pulled pork—roasted corn and jalapeño jack cake / horseradish slaw
- Warm aged Gruyere and leek tart V
- Mini foraged mushroom pizzas—deep-dish mozzarella and Parmesan V
- Carved peppered New York strip—Gorgonzola bruschetta balsamic roasted shallots
- Mini Cubaña sandwich—slow-cooked pork smoked ham / Swiss cheese / pickles
- Smoked chicken quesadilla—jack cheese / sweet peppers / cilantro
- Bacon-wrapped dates—stuffed with blue cheese
- Mini Coney Island dogs—sauerkraut / mustard / crisp pastry wrap
- Arepas—chorizo / aged manchego cheese / crispy corn flour bun
- Asparagus—Asiago cheese / crispy phyllo V
- Thai curry samosa—ginger-orange dipping sauce V
- Spanakopita—artichoke / spinach / feta V
- Grilled tenderloin skewers—balsamic honey syrup GF

Cold:
- House-cured tequila and citrus gravlax buttermilk crème / chives / buckwheat blinis
- Butternut squash hummus—Granny Smith apples radish / zatar / pita chips V
- Grilled vegetable bruschetta—fava bean puree pesto shaved ricotta salata V
- Pistachio-crusted local Painted Goat Farm goat cheese—petit grapes V & GF
- Roast Tenderloin—horseradish dijon crème / chive / ciabatta
- Baba ghanoush—pickled carrots / cracked olives / mint V+ & GF
- Mini skewered Caprese salad—basil-marinated ciliegine mozzarella grape tomatoes V & GF
- Basil Roasted Chicken Panzanella —caper / Kalamata / pickled red onion
- Peewee potato deviled eggs—smoked paprika / micro celery

V – Vegetarian   |   V+ – Vegan   |   GF – Gluten Free

25 PIECES $100

Hot:
- Mini crab cakes—Creole remoulade
- Beef tenderloin satay—hoisin glaze / toasted sesame seeds / scallions GF
- Truffled mac and cheese tart—white cheddar / shaved black truffle V
- Crispy panang shrimp—chili marinade leeks / citrus soy dipping sauce
- Crunchy coconut shrimp—plum soy sauce

Cold:
- Ahi tuna poke—Chinese spoon / tamari vinaigrette avocado / sesame seeds
- Shrimp tacos—blue corn tortillas / shredded cabbage salsa fresca / chili lime sauce
- House-cured duck prosciutto—fig jam / pickled fennel / focaccia
- Fig on a fork—prosciutto wrapped / bayley hazen blue / Summer only

25 PIECES $125

Hot:
- Lobster and summer corn fritter—chipotle lime remoulade Summer only
- Grilled Moroccan spiced petit lamb chops—mint yogurt GF

Cold:
- Foie gras torchon—griddled brioche / cider syrup / sea salt
- Lobster salad roll—crisp lettuce / lemon / micro celery
- Fresh-shucked oyster in a spoon—cucumber chili-steeped mignonette GF
- Colossal crab on a fork—shaved melon brandy mustard GF
**ON ICE**
Chilled shrimp, snow crab, fresh-shucked East Coast oysters on the half shell—charred lemon horseradish / cocktail sauce / brandy mustard sauce / cucumber chili-steeped mignonette $300 per 75 pieces

Classic shrimp cocktail—cocktail sauce / lemon $175 per 50 pieces

**DISPLAY RECEPTIONS**
(20 person minimum. Under 20, add $5 per person)

**House-made charcuterie**—bresaola / sopressata / duck prosciutto dry chorizo - served with a selection of mustards / fig jam pickled vegetables / flat breads $9 per person

**Mediterranean antipasto display**—selection of Italian cured meats seasonal tomatoes / fresh mozzarella / grilled vegetables with toasted pistachio basil pesto / sun-dried tomato tapenade bruschetta and grissini / zatar-dusted seasonal hummus citrus-marinated olives / flat breads $11 per person

“Mezze”—a selection of Middle Eastern dishes: seasonal hummus baba ghanoush / citrus-marinated olives / tzatziki / romaine and endive spears toasted pita chips / zatar-dusted lavash $8 per person

**Warm spinach, artichoke, and water chestnut dip**
tri-colored tortilla chips / pita chips $7 per person

**Market vegetable crudité**—an assortment of garden vegetables chunky blue cheese / guacamole / romesco dipping sauce $8 per person

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**LOCAL AND ARTISAN CHEESES**

**Local cheese plate**—includes a selection of the region’s best cheeses, from Painted Goat Farm in Garretsville, NY, to Jasper Hill Farm in Greensboro, VT / fig mostardo and house made beer mustard Busy Bee honey / specialty breads / lavosh / crostini. $10 per person

**French cheese plate**—categorized by flavor profile / chevre brie / Tomme / Roquefort / grapes / fig jam / shallot confit / candied walnuts classic baguettes / cranberry-walnut batard. $10 per person

**Spanish cheese plate**—categorized by texture (soft to firm) / Torta del Casar / Idiazabal / Cabrales / manchego / piquillo peppers / membrillo Marcona almonds / marinated olives / rustic country bread. $10 per person

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**DISPLAY ENHANCEMENTS**
Consider one or more of the following additions to enhance your cocktail reception.
PLATED DINNER SELECTIONS
BANQUET DINNER MENU

Your banquet menu includes a choice of appetizer, salad, entrée, and dessert. Dinners are served with Chef’s selection of seasonal vegetable and starch when not listed. Dinner includes fresh home baked bread, creamery butter, and coffee service.

To enhance your dining experience, consider adding:

- Cheese course $4.50 per person
- A second choice of entrée $8 per person

(Entrée selections are required 72 hours in advance of the event.)

APPETIZERS

Fresh ciliegine mozzarella—vine ripe tomato / crisp cucumber roasted peppers / Blue Moon Acres micro greens lemon basil vinaigrette V & GF

Smoked salmon—Granny Smith apple and fennel salad dill spiked crème / crisp potato GF

Orecchiette pasta—roasted vegetable bolognese sundried tomato alfredo / torn basil V

Grilled and chilled asparagus—shaved prosciutto / ricotta salata Blue Moon Acres micro arugula / lemon truffle vinaigrette

UPGRADES

Chilled shrimp cocktail—cocktail sauce / charred lemon GF $8 per person

Slow-braised short rib—truffle potato puree / natural jus GF $10 per person

Lump crab cake—Creole remoulade $8 per person

Lobster gnocchi—slow-poached Maine lobster / house-made gnocchi peas / charred lemon butter $12 per person

SOUP OR SALAD

Tomato bisque—torn basil GF

Local Spurbeck Cheddar and Ommegang Abbey Ale soup

She-crab bisque sherry—snipped herbs

Arugula—dried mission fig / cracked pepper frico pickled red onion / balsamic vinaigrette GF

Little Gem hearts—prosciutto crackling / oven-dried tomatoes chives / gorgonzola vinaigrette GF

Classic Caesar—hearts of romaine / Caesar dressing focaccia croutons / Locatelli cheese

The House—petit greens / grape tomatoes cucumber / carrots / balsamic vinaigrette

UPGRADES

Porcini mushroom soup—brioche croutons truffle oil / micro thyme $4 per person

Lobster bisque—Spanish sherry vanilla-spiked crème fraiche $6 per person

Salt-roasted beets, tartare style—peppercress salad / toasted pistachio-crusted goat cheese / grain mustard vinaigrette GF $5 per person

Vegan Caesar salad—kale / hearts of romaine / Caesar dressing crunchy chick pea croutons V & GF $4 per person

The Harvest—petit greens / roasted butternut squash / radish dried cranberries / honey-roasted almonds / Painted Goat Farms cheese oat bread croutons / cider vinaigrette $4 per person

Wild arugula—house-cured duck prosciutto / shaved manchego cheese toasted hazelnuts / local maple vinaigrette $4 per person
INTERMEZZO / PALATE REFRESHERS
$4 per person
“*The New Yorker*” — ice wine and Granny Smith apple sorbet
“A Taste of Summer” — lemon sorbet / micro basil / tomato gelee
“From the Vine” — blackberry cabernet sorbet
“The Kiss” — ginger-steeped passionfruit sorbet
“Chilled Twist & Shot” — pure coconut water / lime twist

ENTREES
$60 options
Prime rib of beef — salt jacket potato / au jus GF
Grilled salmon — kafir lime-scented basmati rice / citrus buerre blanc GF
Herb-brined free range chicken — Yukon mashed potatoes
roasted shallot-thyme sauce GF
Chicken scallopini — artichokes / olives / Parmesan potatoes / lemon basil sauce
Sesame-crusted charred mahi-mahi — bamboo rice / ginger-lime emulsion
Slow-braised short rib — roasted garlic potato puree / natural jus GF
Prosciutto-wrapped chicken and garlic prawns
cauliflower / potato puree / tomato emulsion GF
Petit filet and grilled salmon — mushroom fricassee
olive tapenade / basil emulsion GF
Petit filet and lemon thyme-roasted chicken
creamy mascarpone polenta / wild mushroom Marsala sauce GF

VEGETARIAN OFFERINGS
$56 options
Mushroom ravioli — roasted tomatoes arugula / buttermilk crème / crispy sage V
Moroccan-spiced eggplant — crispy mascarpone polenta
mint yogurt / smoked paprika V & GF
Charred cauliflower cutlet — toasted quinoa / kale / tikka masala V+ & GF

ENHANCED ENTREES
$64 options
Filet mignon — truffle au gratin potatoes / Barolo reduction
Seared Chilean sea bass — farro risotto / smoked tomato emulsion
Toasted fennel seed-dusted scallops — Black Venus rice
charred orange-saffron emulsion
Roasted, hand-carved Creekstone Farms New York strip
potato puree / blue cheese crumbles / red wine sauce
Ommegang Stout-braised short rib — truffle potato puree
lobster and leek succotash / natural jus
Petit filet and grilled shrimp scampi — whipped potatoes
port wine reduction GF

$74 options
Surf and turf — filet mignon / lobster tail
roasted garlic potato puree / duet of sauces
Roasted Creekstone Farms NY Strip Loin — lump crab
grilled asparagus / Béarnaise GF

PLATED DESSERTS
Chocolate praline bar — fresh berries / mango sauce
Chocolate peanut butter torte — rum sauce
Mango mousse — berries / fresh mint
Classic crème brulée — brandy snap basket / fresh berries
Tiramisu cake — Kahlua sauce
Key lime tart — mango sauce / whipped cream
Caramelized banana bread pudding — vanilla and caramel sauces

V – Vegetarian  |  V+ – Vegan  |  GF – Gluten Free
DINNER BUFFETS
AND STATIONS
WHEN IN ROME
$54 per person

Antipasto display—house-made soppressata / bresaola / duck prosciutto
fresh mozzarella / seasonal tomatoes / torn basil / extra virgin olive oil
grilled vegetables / toasted pistachio-basil pesto / bruschetta / grissini

Grilled and chilled asparagus—ricotta salata
Blue Moon arugula / lemon truffle vinaigrette GF

Little Gem lettuce—prosciutto crackling
oven-dried tomatoes / chives / gorgonzola vinaigrette

Seared salmon—minestrone ragu / basil emulsion GF

Chicken scallopini—artichokes / cracked olives / lemon / roasted garlic
Hand-carved porchetta—toasted fennel seed / orange zest / rosemary GF

Parmesan potato puree GF

Broccoli rabe—crushed red chili / roasted garlic / olive oil GF

House-made focaccia

A variety of themed desserts to include—mini cannolis
tiramisu mousse / ricotta cheesecake

THE CATSKILL GRILL
$58 per person

“The Harvest”—roasted butternut squash / radish
dried cranberries / honey-roasted almonds / Painted Goat Farm
local cheese / oat bread croutons / cider vinaigrette

Fingerling potato—haricots vert / salt-roasted golden beets
sherry mustard vinaigrette GF

Hand-carved New York strip—port wine shallot sauce
creamy horseradish GF

Herb-brined breast of chicken—cider-barbecue glaze GF

Grilled mahi mahi—Chinese molasses ginger emulsion / Asian pesto

Rosemary-roasted peewee potatoes—Vidalia onion confit GF

Broccolini—roasted forest mushrooms / olive oil

A variety of themed desserts to include—apple pie
berry crisp / half moon cookies

THE KINGFISHER
$77 per person

Chilled shrimp, snow crab, fresh-shucked East Coast oysters on the
half shell—charred lemon / horseradish / cocktail sauce / Tabasco GF

Steamed littleneck clams—mussels / lemon / drawn butter GF

Field-fresh salad display—hearts of romaine / petit greens
grape tomatoes / shaved radishes / English cucumbers / shaved carrots
Bermuda onions / garbanzo beans / dried cranberries / applewood-smoked bacon / Locatelli cheese / focaccia croutons / Caesar dressing
ranch dressing / chunky blue cheese dressing / house vinaigrette V

Hand-carved tenderloin of beef—creamy horseradish GF

Buttermilk-brined grilled chicken GF

Gemelli pasta—roasted seasonal vegetables / basil / extra virgin olive oil

Corn on the cob—three butters: plain, chipotle-lime, honey GF

Salt jacket baked potatoes—sour cream GF

Buttermilk biscuits

Strawberry shortcake—lemon bars / NY cheesecake

Add Maine lobster tail $9.50 per person

THE LEATHERSTOCKING
$46 per person

Otesaga shrimp and crab salad GF

Cobb station with petit greens—applewood-smoked bacon / egg
tomato / avocado / red onion / Jack cheese / assorted dressings GF

Dill potato salad GF

Horseradish-spiked coleslaw GF

Lemongrass-spiked seasonal fresh fruit salad GF

Slow-smoked baby back ribs—cider-barbecue glaze GF

Lemon herb-brushed roasted chicken GF

Grilled hamburgers and all beef hot dogs—lettuce / tomato
onion / sliced cheeses / ketchup / mustard / sauerkraut / relish

Rigatoni—roasted mushrooms / cannellini beans / oregano

Molasses baked beans

Succotash-style corn—edamame / cilantro GF

Assorted cookies / brownies / blondies

For parties under 25, a room charge of $500 will apply.
All buffets require a culinary attendant, a $125 fee.
CARVING STATIONS

_Bread selections with creamery butter and tea and coffee service included in all buffet options._

**Vegetarian strudel**—Tuscan greens / roasted seasonal vegetables and herbs / San Marzano tomato fondue _V_ $16 per person

**Roasted tofu**—stuffed with Granny Smith apple and sun-dried cranberry roasted vegetable gravy _GF & V+ _ $20 per person

**Porchetta**—charred broccoli rabe pesto / ciabatta _GF _ $22 per person

**Coffee-rubbed pork loin**—ancho barbecue sauce mini jalapeño corn muffins _$20 per person

**Hand-carved rotisserie chicken**—thyme jus honey butter / mini buttermilk biscuits _$17 per person

**Herb-brined turkey breast**—stuffed with Granny Smith apple and sage sausage / cranberry chutney / pan gravy _$18 per person

**Roasted tenderloin of beef**—red wine sauce _GF _ $26 per person

**Creekstone Farms New York strip loin**—port wine reduction creamy horseradish _GF _ $25 per person

**Prime rib au jus**—creamy horseradish rosemary-dusted popovers _$24 per person

**House smoked salmon en croute**—spinach charred lemon emulsion _$21 per person

**Apricot-stuffed leg of lamb**—Moroccan marinade tamarind-mint yogurt _GF _ $22 per person

All stations include a choice of one side, warm house-made rolls, and creamery butter. Pricing is based on increments of 25 servings. A $125 chef attendant fee applies.

SIDE DISHES

_Please choose one of the following. Additional sides available for $7 per person._

**Hearts of romaine**—Caesar dressing / focaccia croutons / Locatelli cheese

**Little Gem wedge**—chunky blue cheese dressing applewood-smoked bacon / chives

**Arugula**—dried Mission figs / pickled red onion frico / white balsamic vinaigrette

**Petit greens**—strawberries / bloomed farro / radish goat cheese / oat bread crostini / citrus vinaigrette

**Otesaga greens**—braised escarole / cherry peppers / garbanzo beans house-made soppressatta / Locatelli cheese / toasted bread crumbs

**Roasted garlic mashed potatoes**

**Cauliflower and potato puree**

**Rosemary-roasted peewee potatoes**

**Roasted butternut squash mac and cheese**—oven-dried tomatoes

**Salt jacket baked potatoes**—sour cream

**Fricassee of wild mushrooms and roasted shallots**

**Grilled asparagus**

**Roasted Brussels sprouts**—shallots / bacon / cider vinegar / winter only

**Steamed broccoli**—roasted garlic / extra virgin olive oil

**Roasted root vegetables**

_V – Vegetarian _ _V+ – Vegan _ _GF – Gluten Free_
ACTION STATIONS

Let one of our chefs make your event even more exciting with a unique action station.
*Each item is based on increments of 25 servings. $125 Chef Attendant fee applies.

TUSCAN PASTA
$18 per person
Accompanied by house-made focaccia
crushed red chili flakes / Locatelli cheese

Choose two:
• House-made gnocchi—brown butter
  roasted butternut squash / crumbled goat cheese
• Rigatoni Bolognese—peas / ricotta
• Cheese ravioli—roasted tomatoes / pesto cream sauce
• Orechiette—roasted vegetables / sun-dried tomato alfredo / tom basil
• Gemelli—shrimp / baby arugula
  oven-dried tomatoes / roasted garlic / lemon

Ask about our gluten-free pasta selections.

RISOTTO (GF)
$19 per person

Choose two:
• Roasted butternut squash
• Granny Smith apple chimichurri
• Braised chicken—tarragon / goat cheese
• Wild mushroom—Pecorino Romano
• Shrimp—peas / asparagus / lemon / basil

ULTIMATE MAC & CHEESE
$16 per person
Our chefs will prepare “grown up” mac and cheese to order from a selection of fresh ingredients.

Pasta (choose one):
• Elbow macaroni
• cavatelli
• penne
• tiny shells
• orecchiette

Cheeses (choose three):
• Spurbeck’s sharp New York cheddar
• Three Village havarti
• Painted Goat gruyere
• crumbled blue
• mozzarella
• pecorino romano
• monterey jack

Vegetables (choose three):
• caramelized onions
• roasted pepers
• wild mushrooms
• sun-dried tomatoes
• baby spinach
• jalapeños
• asparagus
• roasted butternut squash
• artichokes
• broccoli

Proteins (choose three):
• Applewood-smoked bacon
• house-made Italian sausage
• grilled chicken
• country ham
• prosciutto
• crab or lobster (Add $3 per person)

Accompaniments:
• truffle oil
• crushed red chili flakes
• fresh ground black pepper
• toasted fennel seed

YAKITORI STATION
Choice of the following mini skewers cooked on an authentic Konro Grill with Binchoton natural Japanese oak charcoal from the Kii Mountains.

• Koji marinated chicken—25 pieces for $75
• Teriyaki marinated sirloin—25 pieces for $90
• Ginger marinated prawns—25 pieces for $100
• Soy lemongrass glazed mushrooms & scallions—25 pieces for $65

Accompanied with steamed lime scented Jasmine rice and traditional Yakitori sauce.
BUFFET DESSERT STATIONS

BRITTLES & BARKS
$14 per person
Served on beautiful wooden cutting boards with wooden mallets and tongs so guests can break pieces off themselves to enjoy. Choose three:
- Carmel Corn Peanut Brittle
- Pumpkinseed Cinnamon Spiced Brittle
- Pistachio Coffee Toffee Brittle
- Chocolate Hazelnut Toffee Brittle
- Rocky Road Bark (dark chocolate, pecans, marshmallow)
- Peppermint Bark
- White Chocolate Cranberry Bark
- Milk Chocolate Pretzel Bark

OH FUDGE!
$15 per person
 Delicious house-made fudge with seasonal flavors. Selection of three fudge flavors that are displayed as bricks scored to be cut by guests. Served on rustic boards with parchment or other way to pick up and enjoy. Choose three:
- Dark Chocolate Pecan
- Peanut Butter
- Salted Caramel
- Maple Walnut
- Butterscotch
- White Chocolate Cranberry Pistachio

ICE CREAM PARLOR SANDWICHES
$16 per person
House-made ice creams sandwiched with your favorite cookies made in our bake shop for a special treat. Choose three cookies and three artisan ice cream flavors:

COOKIES
- Chocolate Chipper
- Ginger Snap
- Peanut Butter
- Oatmeal Craisin
- Double Chocolate Sugar
- Chocolate Macadamia

ICE CREAM FLAVORS
- Vanilla Bean
- Butter Pecan
- Chocolate
- Maple
- Strawberry, Blackberry
- Coffee
BUFFET DESSERT STATIONS

FRENCH PASTRY BITES
$15 per person
- Orchard Fruit Tartlets—apricot, peach, cherry, apple, pear, pumpkin, depending on seasonality
- Lemon Lavender Egg Custard Tartlets
- Almond Frangipan Chocolate Pyramids
- Seasonal Fruit Mousse Cups
- Éclairs
- Macaroons
- Cream Puff Swans
- Petit Fours

THE OLD WORLD
$15 per person
- Raspberry Linzer cookies
- Berry mousse topped with fresh blackberries
- Miniature cannoli
- Miniature tiramisu
- Apple strudel
- Baklava triangles

LEATHERSTOCKING REGION COUNTY FAIR BITES
$14 per person
You will be celebrating the flavors of the area and the County Fair with this small portion bites buffet. Guests will help themselves to the artfully displayed desserts invoking memories of warm summer days outdoors with family and friends.
- Seasonal fresh fruit tartlets
- Cotton candy—watermelon, green apple, blue raspberry
- Chocolate-dipped pretzels
- Peanut carmel corn
- Mini caramel apples
- Zeppole (fried dough)
- Apple cider shots—cinnamon donut holes
- Fried Oreos

THE MALT SHOPPE
$14 per person
- Cherry Coke float cupcakes
- Boston cream pie cupcakes
- French macaroons with rich peanut butter and jelly filling
- Miniature root beer floats
- Miniature apple and cherry pies
# BARS & BEVERAGES

## HOUSE BRANDS

<table>
<thead>
<tr>
<th>Hours</th>
<th>Cost per Person</th>
</tr>
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<tbody>
<tr>
<td>1 Hour</td>
<td>$27</td>
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<tr>
<td>2 Hours</td>
<td>$22</td>
</tr>
<tr>
<td>3 Hours</td>
<td>$27</td>
</tr>
<tr>
<td>4 Hours</td>
<td>$40</td>
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</tbody>
</table>

### SPIRIT

- **Vodka**: Sobieski
- **Gin**: Gordon’s
- **Rum**: Bacardi Silver
- **Bourbon**: Jim Beam
- **Whiskey**: Seagram’s 7
- **Scotch**: Dewar’s White Label

##OTESAGA PREFERRED

<table>
<thead>
<tr>
<th>Hours</th>
<th>Cost per Person</th>
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</thead>
<tbody>
<tr>
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### SPIRIT

- **Gin**: Bombay
- **Rum**: Captain Morgan & Bacardi Silver
- **Cognac**: Jack Daniels & Buffalo Trace
- **Scotch**: Seagram’s VO
- **Bourbon**: Johnnie Walker Red

## ULTRA PREMIUM

<table>
<thead>
<tr>
<th>Hours</th>
<th>Cost per Person</th>
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</thead>
<tbody>
<tr>
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<td>2 Hours</td>
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<tr>
<td>4 Hours</td>
<td>$50</td>
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### SPIRIT

- **Gin**: Grey Goose
- **Rum**: Bombay Sapphire
- **Cognac**: Bacardi 8 yr
- **Bourbon**: Maker’s Mark
- **Scotch**: Crown Royal
- **Bourbon**: Glenmorangie 10 year

## AVAILABLE BEERS

Banquet bars typically feature two domestic and two imported beers.

### Domestic Beers:
- Budweiser
- Bud Light
- Coors Light
- Michelob Ultra
- Miller Lite
- Yuengling Lager

### Imported Beers:
- Amstel Light
- Modelo Especial
- Heineken
- Labatt Blue
- Labatt Blue Light
- Stella Artois

### Ommeang:
- Rare Vos Belgian-style Amber Ale
- Hennepin Belgian-style Saison
- Abbey Belgian-style Dubbel Ale
- Witte Belgian-style Wheat Ale
- Nirvana IPA

## Host Consumption Bar

*(Charged on per-drink basis)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>House brands</td>
<td>$6.17</td>
</tr>
<tr>
<td>Preferred brands</td>
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<tr>
<td>Ultra Premium</td>
<td>$7.71</td>
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<tr>
<td>House wines</td>
<td>$6.17</td>
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<tr>
<td>Domestic beers</td>
<td>$4.44</td>
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<tr>
<td>Imported beers</td>
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<tr>
<td>Local, hand-crafted beer</td>
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<tr>
<td>Soft drinks</td>
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<tr>
<td>Cordials</td>
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<tr>
<td>Saratoga sparkling water</td>
<td>$3.86</td>
</tr>
<tr>
<td>Ommeang</td>
<td>$8.30</td>
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</tbody>
</table>

*All Bars Include: Triple Sec, Peach Schnapps, Amaretto, Dry Vermouth, Sweet Vermouth*
ABOUT THE OTESAGA RESORT HOTEL AND COOPERSTOWN

The Otesaga is located in upstate New York on the southern shore of Lake Otsego in Cooperstown, New York. The charming village of Cooperstown is home to the National Baseball Hall of Fame and Museum, the Fenimore Art Museum, the Glimmerglass Opera Festival, and The Farmers’ Museum. Cooperstown has a long, storied history as a relaxing summer haven for New York City and New Jersey residents.

Travel time from the New York City metro area is under 4 hours, and travel time from Albany or Syracuse is just 60–90 minutes.

While staying at The Otesaga, visitors can enjoy a variety of activities, including playing on our championship Leatherstocking Golf Course, swimming in the heated outdoor pool, enjoying the tennis courts, paddling on the lake in row boats and canoes, taking a leisurely walk along Lake Otsego, or strolling to the museums and other attractions in Cooperstown, all within easy walking distance of the hotel.