

PRIVATE DINING

FALL/WINTER



prime
At Saratoga National



hors d'oeuvres

FENNEL AND SAUSAGE STUFFED MUSHROOM

ARANCINI • MARINARA SAUCE

STEAK CROSTINI • TRUFFLE CAPER AIOLI

**ASSORTED ARTISANAL CHEESE PLATTER • CHEF'S
SEASONALLY INSPIRED ACCOMPANIMENTS**

appetizer • **SELECT TWO**

**SEAFOOD CHOWDER • BACON, SHRIMP,
LITTLENECK CLAMS, NEW POTATOES, CORN**

**7 HOUR CHERRY PEPPER PORK • SARATOGA CHIPS,
BANANA PEPPERS, SCALLIONS, TOMATOES, PEPPER JACK
CHEESE**

**POACHED PRAWN COCKTAIL • SPICY COCKTAIL SAUCE,
LEMON**

upgraded appetizers

**SURF AND TURF ROLL • LOBSTER, STEAK, CREAM CHEESE,
SCALLIONS, CHILI MAYO, EEL SAUCE • 5**

**HAND CUT TUNA TARTARE • AVOCADO,
SOY-LIME EMULSION, RADISH, CILANTRO, WONTON CHIPS • 5**



salad • **SELECT TWO**

ARUGULA SALAD • WARM SPICED CHICKPEAS, CRAISINS, SHAVED APPLES, GOAT CHEESE, HONEY VINAIGRETTE

FALL CAESAR SALAD • KALE, ROMAINE, FARM HOUSE CROUTONS, WHITE ANCHOVY, TOASTED PINE NUTS, CLASSIC CAESAR DRESSING

upgraded salad

ICEBERG WEDGE • CANDIED BACON, CRISPY ONIONS, GORGONZOLA CRUMBLES, CHERRY TOMATOES, BLUE CHEESE DRESSING • 3

entrees • **SELECT THREE**

7 OZ. FILET MIGNON • GARLIC MASHED POTATOES, CREAMED SPINACH

CHICKEN MILANESE • WALNUT CRUSTED BREADED CHICKEN, BEET AND ARUGULA SALAD, ROASTED PARSNIP PUREE

SCALLOPS • SERVED ON SWEET POTATO PUMPKIN CAKES, HONEY SAFFRON GLAZE

HALIBUT • BRAISED SWISS CHARD, WHITE BEANS, BACON, ROASTED RED PEPPER COULIS

BUTTERNUT SQUASH RAVIOLI • SAGE BROWN BUTTER, CRISPY SHALLOTS, SHAVED PARMESAN

upgraded entrees

18 OZ. PRIME COWBOY • 24

14 OZ. PRIME NY STRIP • 8

***all steak served with garlic mashed potatoes and creamed spinach**

salices • **SELECT ONE (SERVED FAMILY STYLE)**

HORSERADISH CREAM

CABERNET NATURAL JUS

BEARNAISE

dessert AND coffee • **SELECT ONE**

COOKIES AND CREAM CHOCOLATE CAKE • LAYERED FUDGY CHOCOLATE CAKE AND COOKIES N' CREAM SWISS MERINGUE BUTTERCREAM, CHOCOLATE GANACHE, COOKIE CRUMBLE, ICE CREAM

ESPRESSO CREME BRULEE • HAZELNUT AND VANILLA BEAN MACARONS, DARK CHOCOLATE COVERED BERRIES, WHIPPED CREAM

BLACK CHERRY AND VANILLA CHEESECAKE • LAYERED CHEESECAKE, BROWN BUTTER GRAHAM CRACKER CRUST, STREUSEL, CHERRY SAUCE

COCONUT CREAM PIE • RASPBERRY COMPOTE FILLING, CREME CHANTILLY, SHAVED COCONUT

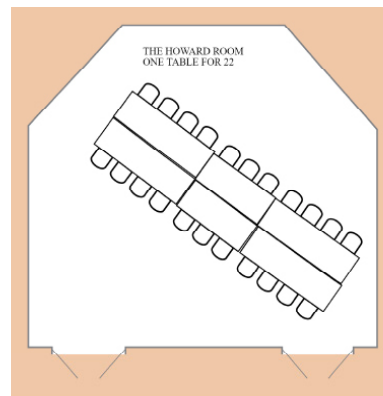
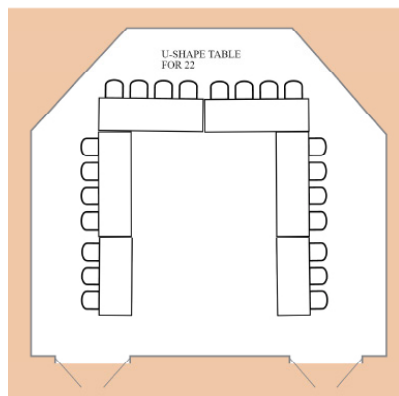
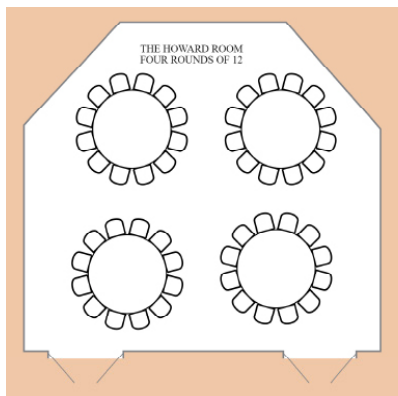
\$100 PER PERSON • **\$95** PER PERSON WITHOUT APPETIZER COURSE

\$85 PER PERSON WITHOUT HORS D'OEUVRES & APPETIZER COURSE

• TAX AND GRATUITY NOT INCLUDED. MINIMUM 15 PEOPLE



howard room



crystal room

