

AN IHG" HOTEL

ALBANY – THE DESMOND HOTEL

HOLIDAY MENUS

CROWNE PLAZA ALBANY - THE DESMOND HOTEL 518-869-8100 | DESMONDHOTELSALBANY.COM



HOLIDAY COCKTAIL PARTY

PACKAGES ARE BASED ON A 1.5 HOUR RECEPTION TIME

*CHEF ATTENDANT REQUIRED WITH STATION – CHEF'S FEE OF \$150 APPLIES

OPTION ONE | \$49 per guest

- CRUDITE PRESENTATION —
 assortment of raw vegetables including
 cauliflower, broccoli, cherry tomatoes, celery
 sticks and carrot sticks with dill dip
- CHEESE DISPLAY variety of imported and domestic cheeses, assorted crackers
- FIVE BUTLER PASSED HORS D'OEUVRES bacon wrapped scallops cucumber goat cheese mousse bites chilled tenderloin croûstades chicken pot pie tartlets spanakopita

* PASTA STATION — includes choice of 2 pastas, 2 sauces and 2 add-ins

PASTAS:

- Mini penne
- Cheese-filled tortellini
- Bow-tie
- Gemelli

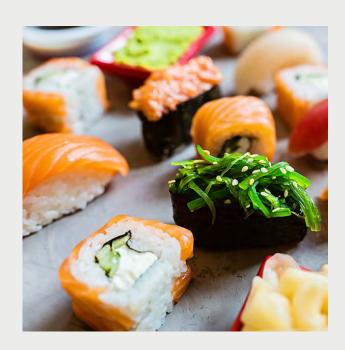
SAUCES:

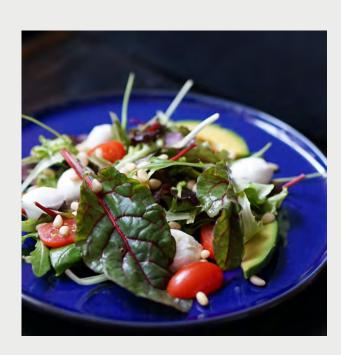
- Marinara
- Tomato vodka cream
- Herbed olive oil
- Alfredo
- Pesto

ADD-INS:

Sweet sausage, grilled chicken, Pecorino Romano, baby leaf spinach, toasted pine nuts, artichoke hearts, roasted sweet peppers, broccoli florets, sweet peas, sliced mushrooms, herbed seasonal vegetables, diced Virginia ham, oven-dried tomatoes, Kalamata olives

Also available as an unmanned presentation









HOLIDAY MENUS

HOLIDAY COCKTAIL PARTY

PACKAGES ARE BASED ON A 1.5 HOUR RECEPTION TIME *CHEF ATTENDANT REQUIRED WITH STATION – CHEF'S FEE OF \$150 APPLIES

OPTION TWO | \$59 per guest

- ARTISAN CHEESE DISPLAY fruit, sliced baguettes, assorted crackers, honey, PASTAS: fruit preserves
- CHARCUTERIE PRESENTATION variety of local and imported sausages, cured meats, pâtés, mustards, jams, spreads and breads
- FIVE BUTER PASSED HORS D'OEUVRES bloody mary shrimp shooters southwest steak tortilla crisps plum tomato & ciligene mozzarella kabobs spanakopita bacon wrapped scallops

- * PASTA STATION local and imported hand-crafted cheeses, sliced includes choice of 2 pastas, 2 sauces and 2 add-ins
 - Mini penne
 - Cheese-filled tortellini
 - Bow-tie
 - Gemelli

SAUCES:

- Marinara
- Tomato vodka cream
- Herbed olive oil
- Alfredo
- Pesto

ADD-INS:

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HOLIDAY BUFFET

STARTS WITH ONE HOUR RECEPTION INCLUDING OPTIONAL PREMIUM OPEN BAR WITH STATIONED & PASSED HORS D'OEUVRES

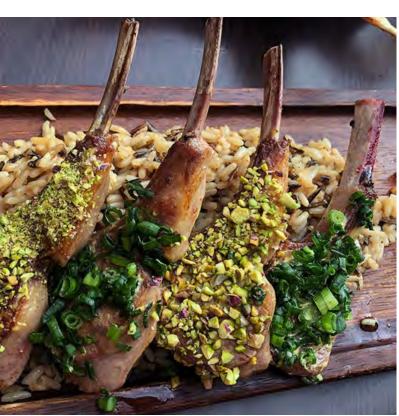
OPTIONAL PREMIUM OPEN BAR*

- Tito's Handmade Vodka
- New Amsterdam Vodka
- Corazón Tequila Blanco
- Bombay Original Gin
- ► Tanqueray Gin
- Cruzan Aged Light Rum
- Malibu Coconut Rum
- ► Four Roses Bourbon
- Jack Daniel's Old No. 7 Whiskey
- Dewar's White Label Scotch
- Kahlúa
- Domestic & Premium Bottled Beers
- Proverb Chardonnay, Cabernet & Pinot Noir
- Placido Toscana Pinot Grigio
- Seven Daughters Moscato
- ► *brands are subject to change without notice

HORS D'OEUVRES

- FRUIT, CHEESE, CRUDITÉ & VEGETARIAN
 ANTIPASTI PRESENTATION
 seasonal fruits, variety of assorted cheeses &
 crackers, assortment of raw vegetables with dill
 dip, hummus & pita chips, olive tapenade,
 roasted peppers, marinated artichoke hearts,
 mushrooms, assorted olives, chilled grilled
 seasonal vegetables, sliced provolone
- FIVE BUTLER PASSED HORS D'OEUVRES vegetable empañadas bacon wrapped scallops chilled tenderloin crostini arancini balls petite lamb chops (1 piece per person of each)





HOLIDAY MENUS

HOLIDAY BUFFET

*CHEF ATTENDANT REQUIRED WITH STATION – CHEF'S FEE OF \$150 APPLIES

SALADS

- Caesar Salad
- Mozzarella & Roasted Peppers
- Grilled Seasonal Vegetables, Couscous, Pesto Vinaigrette

SEAFOOD PRESENTATION

Iced Gulf Shrimp (3 pieces per person)

ENTRÉES

- Chicken Française
- Seafood Saint Jacques over pasta shells
- Penne Pasta Florentine

All entrées include Chef's choice of seasonal vegetable, oven fresh rolls and au gratin potatoes

* CARVING STATION

- Roasted Whole New York Sirloin of Beef
- Butter Basted Turkey Breast

Served with butter twist rolls and appropriate condiments

SWEETS & COFFEE PRESENTATION

- Desmond Bread Pudding with English Custard
- Variety of petite cheesecakes, cakes, mini pastries, chocolate truffles and gingerbread cookies
- Coffee, tea and hot chocolate with whipped cream, peppermint chips and chocolate shavings

HOLIDAY BUFFET WITH OPEN BAR | \$ 115 per guest

HOLIDAY BUFFET WITHOUT OPEN BAR | \$ 95 per guest

Minimum of 40 attendees required for buffet





HOLIDAY FOUR COURSE DINNER

STARTS WITH ONE HOUR RECEPTION INCLUDING OPTIONAL PREMIUM OPEN BAR WITH STATIONED & PASSED HORS D'OEUVRES

OPTIONAL PREMIUM OPEN BAR*

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 roasted peppers, marinated artichoke hearts,
 mushrooms, assorted olives, chilled grilled
 seasonal vegetables, sliced provolone
- FIVE BUTLER PASSED HORS D'OEUVRES vegetable empañadas bacon-wrapped scallops chilled tenderloin crostini arancini balls petite lamb chops (1 piece per person of each)

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HOLIDAY FOUR COURSE DINNER

APPETIZERS (Choose One)

- Cheese Tortellini alla Vodka
- ► Sliced Seasonal Fruit, pomegranate drizzle
- Iced Jumbo Gulf Shrimp Cocktail (3 pieces per guest) add \$14 per guest
- Maryland Crab Cakes roasted red pepper coulis add \$13 per guest
- ► Wild Mushroom Ravioli braised fennel sauce, parmesan croûstade add \$9 per guest

SALAD

 Desmond Signature Salad – mixed greens, cherry tomatoes, mandarin oranges, sliced almonds, dried cranberries, cheddar cheese, creamy garlic dressing

INTERMEZZO PALATE CLEANSER

Refreshing sorbet before your entrée add \$5 per guest

SELECT FROM ENTRÉES (Next Page)

DESSERTS (Choose One)

- Desmond Bread Pudding with English Custard
- Flourless Chocolate Torte (GF)
- Cheesecake Tower with Berry Compote



HOLIDAY FOUR COURSE DINNER

ALL ENTRÉES INCLUDE CHEF'S DAILY VEGETABLE AND ROLLS

PARTIES WITH 30 GUESTS OR LESS, CHOOSE TWO ENTRÉES. PARTIES WITH OVER 30 GUESTS, CHOOSE THREE ENTRÉES.

ENTRÉES

 Holiday Stuffed Chicken Breast – cranberry walnut dressing, sauce Supreme, oven roasted rosemary new potatoes

\$98 per guest with open bar \$79 per guest without open bar

Filet Mignon – center cut, tobacco onions, demi-glace,
 mushroom duxelle infused mashed potatoes
 \$109 per guest with open bar
 \$90 per guest without open bar

Salmon Piccata – Atlantic salmon fillet, lemon caper beurre blanc, saffron rice
 \$103 per guest with open bar
 \$84 per guest without open bar

Oven Roasted Vegetable Strudel – seasonal herbed vegetables wrapped in phyllo, roasted red pepper coulis, herbed couscous

\$91 per guest with open bar \$72 per guest without open bar

Braised Short Rib – Angus short rib, garlic homestyle mashed potatoes, demi-glace
\$101 per guest with open bar
\$82 per guest without open bar

Surf & Turf – Filet Mignon partnered with Salmon Fillet, caviar rice, lemon beurre blanc \$121 per guest with open bar \$102 per guest without open bar



HOLIDAY MENUS

SPECIAL TOUCHES - BAR PACKAGES

EXTENDED PREMIUM OPEN BAR*

- Tito's Handmade Vodka
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- Placido Toscana Pinot Grigio
- Seven Daughters Moscato

Extend open bar for \$7 per guest each additional hour

The amount charged is on a per person basis in accordance with the guaranteed attendance, or the actual attendance if higher.

BEER, WINE & SODA*

- Domestic & Premium Bottled Beers
- Proverb Chardonnay, Cabernet & Pinot Noir
- Placido Toscana Pinot Grigio
- Seven Daughters Moscato

Extend beer, wine & soda for \$6 per guest each additional hour

AFTER DINNER CORDIALS & COGNACS* \$14 per guest

- Amaretto Disaronno
- Cointreau
- Baileys
- Courvoisier
- Kahlúa
- Chambord

CUSTOMIZED WINE LIST

 Custom wine lists available, please ask your Event Planner



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Based on 1 and ½ hours of service







SPECIAL TOUCHES - STATIONS

*CHEF ATTENDANT REQUIRED WITH STATION – CHEF'S FEE OF \$150 APPLIES

ADD ON TO YOUR HOLIDAY BUFFET OR FOUR COURSE DINNER *PASTA STATION | \$15 per guest

Includes choice of 2 pastas, 2 sauces and 2 add-ins PASTAS:

- Mini penne
- Cheese-filled tortellini
- Bow-tie
- ▶ Gemelli

SAUCES:

- Marinara
- Tomato vodka cream
- ► Herbed olive oil
- Alfredo
- Pesto

ADD-INS:

Sweet sausage, grilled chicken, Pecorino Romano, baby leaf spinach, toasted pine nuts, artichoke hearts, roasted sweet peppers, broccoli florets, sweet peas, sliced mushrooms, herbed seasonal vegetables, diced Virginia ham, oven-dried tomatoes, Kalamata olives

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