

*Congratulations
on your Engagement!*

*Let the professionals from
The Butcher Block Restaurant
make your Dreams come to Life!*

*We pride ourselves at exceeding your expectations
through Excellent Quality Food and
Outstanding Customer Service!*

THE ADIRONDACK ROOM

PRIVATE EVENTS

Laurie Marvin, Events Coordinator, has helped over 800 brides and grooms plan their Wedding Receptions and/or Rehearsal Dinners.

She can be reached at 518-563-0920 or through email at Laurie@adirondackroom.com.

We are experienced in coordinating large events with ease. Our goal is to serve your plated meal in less than an hour and 15 minutes so that your guests will have plenty of time for dancing. Buffet meals and hors d'oeuvres receptions are served in approximately 90 minutes.

Dressing the tables with settings for dinner service and clean-up are included in the menu price when purchasing a full meal. Arrangements for set-up of your decorations and specialty tables can be included. Pricing for these services varies based on the additional time required for the set-up. Table linens and colored linen napkins are available for rental. Sizes and pricing vary.

All our meals include a fresh garden salad, a house made roll and a choice of up to three entrees. We will honor any special dietary requests and allergies that are brought to our attention at least 10 days in advance.

We will welcome your guests while the newly-weds, the bridal party and close family members are gathering for photos. We recommend providing a selection of hors d'oeuvres for their enjoyment prior to your arrival at the reception.

A non-refundable deposit of \$1,000 is required to secure our catering services. Your deposit will be applied to the final balance which is due no later than 10 days prior to the event.

THE ADIRONDACK ROOM

PRIVATE EVENTS

Hors D 'Oeuvre Selections

Hors D'oeuvres add a welcoming touch to your celebration and make your guests feel at home while your photos are being taken. The industry recommendations are 2-4 pieces of food per person prior to dinner service or 12 – 15 pieces per person for heavy hors d'oeuvre receptions. Our Event Coordinator can assist you in how much food to order for your guests.

Seafood Selections

Trays of 50 pieces each

Mini Crab Cakes

Jumbo Poached Shrimp

Jumbo Sea Scallops wrapped in Bacon

Jumbo Shrimp wrapped in Bacon

Grilled Shrimp Skewers

Hawaiian Ahi Tuna, Seared Rare
Served with Tataki Sauce

Chilled Seafood Platter – Market Price
Jumbo Poached Shrimp, Raw Oysters on the Half
Shell, Lump Crabmeat and
Ceviche Salad with Shrimp, Avocados, Tomatoes
and Cucumbers

Smoked Seafood Platter –Market Price
Salmon, Scallops, Shrimp and Mussels

8% Sales, 20% Service Charge and Delivery Charge applies

Our Events Coordinator will assist you with your menu selections and pricing.

THE ADIRONDACK ROOM

PRIVATE EVENTS

Fabulous Favorites

Trays of 50 pieces each

Chilled Antipasti Platter

Cured Meats, Grilled Vegetables, Aged Cheese,
Olives and Caponata

Antipasto Skewers

Fresh Mozzarella, Sweet Grape Tomato,
Prosciutto and Fresh Basil

Spanakopita

Spinach and Cheese Fried in a Puff Pastry

Spinach and Artichoke Dip

Served Hot with Toasted Pita Points

Bruschetta

Fresh Mozzarella with Tomato, Pesto and Pine Nuts
served on Baked Bread

Beef, Chicken or Mushroom Satay Seasoned
and Grilled served with Thai Peanut Sauce

Stuffed Mushrooms

with Boursin, Crabmeat or Prosciutto

Homemade Meatballs

Swedish or Marinara

Baked Brie en Croute

with Fruit Preserve

Beef Roulade Skewers

Marinated and Grilled

Chicken Wings

Choose from Buffalo, Lemon Pepper, Sweet n' Sour
or Bourbon BBQ

Served with Ranch and Bleu Cheese Dressing and
Celery Sticks

Assorted Canapes

Mini Phyllo Shells with Salmon Mousse, Curried
Chicken or Warm Brie

8% Sales, 20% Service Charge and Delivery Charge applies

Our Events Coordinator will assist you with your menu selections and pricing.

THE ADIRONDACK ROOM

PRIVATE EVENTS

Crowd Pleasers

Priced Per Person
30-person Minimum

Fresh Seasonal Fruit Platter \$4.00
With Yogurt Dip

Raw Vegetable Crudité' Display \$3.00
With Creamy Ranch Dip

Middle Eastern Hummus Dip \$2.50
With Toasted Pita Bread

Assorted Chips with Dip \$2.00
Select from Homemade French Onion or
Bacon Horseradish Dip

Premium Cheese Board with Dried Fruit \$4.00

8% Sales, 20% Service Charge and Delivery Charge applies

Our Events Coordinator will assist you with your menu selections and pricing.

THE ADIRONDACK ROOM

PRIVATE EVENTS

Macaroni and Cheese Bar



Homemade White Cheddar Macaroni & Cheese
Embellished with the following toppings:
Grilled Diced Chicken, Diced Ham
Tomato, Onion, Bacon and Peas
Sauces: Hot, Medium and Mild
Variety of Spices

Per person pricing

Taco Bar



Featuring Teriyaki Beef & Pineapple Chicken
With Hard and Soft Shells
Toppings include: Grilled Onions, Diced
Tomatoes, Black Olives, Sour Cream,
Jalapenos and Guacamole
Sauces: Mango Salsa, Hot and Mild Salsa

Per person pricing

Mashed Potato Bar

Build Your Own Combination of Fun
Toppings include:
Homemade Chili, Bacon Crumbles, Jalapenos,
BBQ Pulled Pork, Black Beans, Salsa,
Cheddar Cheese, Sour Cream and Chives

Per person pricing

Pretzel Bar

Variety of Pretzels including:
Dark Pretzels, Light Pretzels,
Pretzel Logs and Pretzel Knots
Condiments include: Spicy Mustard, Honey
Mustard, Beer Cheese Sauce and Caramel
Sauce

Per person pricing

8% Sales, 20% Service Charge and Delivery Charge applies

Our Events Coordinator will assist you with your menu selections and pricing.

THE ADIRONDACK ROOM

PRIVATE EVENTS

Served Dinner Menu Options

You may choose up to 3 entrée selections
(including a vegetarian option)

Prime Rib, Our Signature Standing Rib Roast

New York Strip Steak Au Poivre

Bourbon BBQ Flat Iron Steak- Coffee Rubbed with Crispy Fried Onions

Chicken Marsala

Cornish Game Hen with cornbread and bacon stuffing or
traditional rosemary stuffing

Chicken Roulade Stuffed with Ham and Swiss topped with Dijon Cream Sauce

Chicken Bruschetta with Pesto Pasta

Chicken Saltimbocca (prosciutto, provolone and sage wrapped)

Chicken Piccata (butter, lemon and Capers)

Pan Seared Chicken with Mushroom Velouté

Tilapia with a Sauce Ravigote

Panko Crusted Haddock

Grilled Swordfish Provençal (tomato, basil, garlic, olive oil)

Pork Loin with a Creamy Mushroom Sage Sauce

Butternut Squash Ravioli Tossed in a Light Cream Sauce

Seasonal Ravioli

Vegetable Primavera over pasta

Meals are priced per person

8% Sales, 20% Service Charge and Delivery Charge applies

Our Events Coordinator will assist you with your menu selections and pricing.

THE ADIRONDACK ROOM

PRIVATE EVENTS

Deluxe Menu Selections

Grilled Ribeye with Gorgonzola or Herb Compound Butter

Shrimp Stuffed with Crabmeat Stuffing with Lemon Beurre Blanc

Lamb Chops with a Thyme Jus

Meals are priced per person

Premier Menu Selections

Filet Mignon Oscar with Lump Crabmeat, Béarnaise and Asparagus

Filet Mignon with Lobster Scampi Butter

16oz Bone-In New York Sirloin with Demi Glaze

Halibut en Papillote with ginger citrus and bok choy - Seasonal

Loin of Elk with Caramelized Shallots in a Rich Zinfandel Glaze

Meals are priced per person

8% Sales, 20% Service Charge and Delivery Charge applies.

Our Events Coordinator will assist you with your menu selections and pricing.

THE ADIRONDACK ROOM

PRIVATE EVENTS

Entrée Enhancements

Baked Stuffed Jumbo Shrimp
with Seafood Stuffing

Maple Dijon Salmon

Scallops in Garlic Butter Sauce

Chef Accompaniments for your entrée selections:

Choose one selection for all entrees

Two selections add \$0.50 + + / plate

Rice Pilaf, Roasted Fingerling Potatoes, Roasted Red Herb Potatoes,
Mashed Potatoes including in the menu price

Twice Baked Potato (add \$1 per plate)

Choose one selection for all entrees

Two selections add \$0.50 + + / plate

Fresh Green Beans, Mixed Vegetables, Seasonal Squash and Chef's choice

8% Sales, 20% Service Charge and Delivery Charge applies.

Our Events Coordinator will assist you with your menu selections and pricing.

THE ADIRONDACK ROOM

PRIVATE EVENTS

Wedding Cakes

Let our Baker create the cake of your dreams for your wedding reception. With over 30 years of experience, her expertise shines through in every one of her creations and is guaranteed to exceed your expectations. We offer a variety of cake flavors, fillings and decorations for your specific needs. Our Event Planner will assist you in selecting the best cake for your special day.

Wedding Cakes Prices begin at \$4.50 ++ / serving. This price includes basic decorations, the set-up of your cake, the serving of your cake and a box for the top layer of your cake.

Standard Cake Flavors: Yellow, White and Chocolate

Deluxe Cake Flavors add \$.50 ++ / slice: Carrot and Red Velvet

Standard Frosting: Vanilla flavored Buttercream

Deluxe Frosting add \$1.00 ++ / slice: Fondant

Fillings add \$.30 ++ / slice: Chocolate Ganache, White Chocolate Ganache, Lemon, Raspberry and Strawberry

Extras available, Prices vary: Ribbons, String Work, Specialty Flowers, Pillars, Fountain, Fondant Accents and Sculpted decorations

Wedding cake orders need to be confirmed a minimum of 3 months prior to your wedding date. For tiered wedding cakes, a \$200 non-refundable deposit is required when placing your order. Your deposit will go towards the final price of your wedding cake.

++ = 8 % State Sales Tax and 20 % Service Charge