

A Fabulous Five Hour

WINTER WHITE RECEPTION

Available for all open dates from January-March 2019

\$85+ per person



~ COCKTAIL HOUR ~

Chilled Prosecco Station

A beautiful display of chilled prosecco and sparkling Saratoga water to welcome you and your guests

Stationary Display

Artisan Farmhouse Cheeses with Crackers and Flatbreads • Lemon Rosemary Cracked Olives • Vegetable Crudite with Green Goddess Dressing

Butler Passed Hors d'Oeuvres / Select (4)

Onion Applewood Smoked Bacon Turnover • Franks en Phyllo with Spicy Mustard & Sauerkraut • Tomato Bisque with Grilled Cheese Sticks • Feta & Spinach Spanakopita • Cuban Sandwich, Roast Pork, Ham, Swiss & Chipotle Aioli • Maryland Crab Cakes with Cajun Remoulade • Beef Wellington with Stone Ground Mustard Aioli • Thai Shrimp Spring Roll with Sweet Chili Glaze

Hot Chafing / Select (1)

Chicken and Spinach Meatballs, Madeira Gravy • Mini Pierogies, Caramelized Onion, Brown Butter, Cracked Pepper, Chive Sour Cream • Rigatoni, Grape Tomatoes, Mascarpone Crema, Pecorino Crumbs

COURTYARD[®]
Marriott[®]
Lake George
By Mazzone Hospitality

365 Canada Street
Lake George, NY
(518) 685-3402

courtyardmarriottlakegeorge.com

Hospitality Included: Setup/breakdown of food, beverage and guest tables, event manager, service professionals, standard table settings, poly-cotton table linens in choice of white/ ivory/black/brown and choice of colored napkin. A gratuity/tip is not required, however, if you feel our wait staff has exceeded your expectations, you are welcome to provide a gratuity/ tip which will be fully distributed to the service personnel who provided the service for your event or to whom you specifically designate.

~ DINNER ~

Prosecco Toast

First Course / Select (1)

*Farmers Market Salad, Mixed Field Greens, Spinach, Romaine, Grape Tomatoes, Red Onion,
Crumbled Maytag Blue Cheese and White Balsamic Vinaigrette*

Classic Caesar Salad, Romaine, Garlic Croutons, Cracked Black Pepper, Pecorino and Creamy Dressing

Entrees / Select (2)

Apple-Cranberry Chicken, Cider Herbed Pan Jus, Roasted Sweet Potatoes, Buttered Green Beans

Chicken Cutlet, Melted Fresh Mozzarella, Beefsteak Tomato Stack, Gnocchi, Arugula Salad

*Salmon with Fennel, Pan Seared Fillet with Melted Fennel-Herb Crema,
Corn Bread Pudding, Sweet Potato-Red Onion-Scallion Hash*

Pork Loin, Stuffed with Green Apple and Cherry Ciabatta, Apple Cipollini Onion Glaze, Butter Poached Parsnips

Braised Boneless Short Rib, Slow Cooked in its Juice with Cauliflower-Potato Puree, Glazed Carrot Sticks

Rigatoni with Butternut Squash, Soft Cinnamon Mascarpone, Sage-Butter Broth, Shaved Manchego



~ DESSERT ~

Wedding Cake

Coffee, Tea and Decaf

~ BEVERAGE ARRANGEMENTS ~

*Full Five Hour Classic Open Bar with Name Brand Liquors,
Assorted Wines and Soft Drinks*