



HOLIDAY MENU



BIRCH HILL
Catering to all your tastes

ABOUT BIRCH HILL

For 80+ years, our family has had the pleasure of bringing the magic of the holidays to life. At Birch Hill, we believe that when you envision your holiday party, you should expect the same attention to detail and incredibly high food standards that every couple does when planning their wedding, and from a company that has specialized in flawless weddings for thousands of couples, that's exactly what you'll get.

Our greatest sense of success comes from the trust and compliments of our clients who've experienced the exceptional service we provide. We invite you to explore our holiday party spaces and create your personalized menu so that you, too, can know what it feels like working with the Birch Hill family.

INDOOR VENUES



COLUMBIA BALLROOM

With soaring 30-foot ceilings and floor-to-ceiling windows, there is plenty of space for guests to celebrate. While some find their way to the 5,600-sq.-foot dance floor, others enjoy a cocktail with a view. Being one of the largest indoor venues in the capital region, you'll be surprised by the cozy feel created by the Orchard Stone fireplace, Redwood arches and gold Chivari chairs. Customizable L.E.D accents put a finishing touch to match this warm yet spacious venue to your holiday party theme.



STABLEGATE LODGE

Just 10 minutes from downtown Albany, situated alongside our private farm and vineyard, you'll find our charming Stablegate Lodge. The coziest features of this winter woodland venue include vaulted redwood ceilings and a fossil stone fireplace, ideal for enchanting guests and celebrating the warm joy of the holidays in style.



CONSERVATORY BALLROOM

The only thing that could make a holiday party more extraordinary is watching a light snowfall above your head all while warm and toasty inside—something only Birch Hill guests are lucky enough to experience in the Conservatory Ballroom. Imagine dining in this perfect indoor winter wonderland: toasting under the warm glow of grand chandeliers, mingling amid the majestic tivolli-lit drapery, all while the scents of the season surround you.

OFF-PREMISE EXPERTISE

Want to have an unforgettable holiday party at your location but are intimidated by the logistics? With over 80 years of experience mastering the art of off-premise catering, let us take the responsibility off of your shoulders so you can focus and enjoy the party yourself.

Stress-free and worry-free is our holiday spirit. Therefore, all of our packages include linens, plates, dinnerware and barware so you can cross one more box off your planning checklist (and yes, that means cleanup, too)! If you need tables, chairs or any other fun décor, we've got you covered. And all of our gourmet food is produced out of a fully licensed and insured facility and stored at safe temperatures during transportation, so your guests are guaranteed to enjoy their fine food.

PACKAGES

A LITTLE TINSEL

Our starting holiday package, A Little Tinsel, is ideal for groups looking for lighter food and maximum fun. Including your choice of four hot items from Birch Hill's Luxury Bistro (**choose from page 5**), two hours of unlimited beer and wine and your choice of decorative linens, this menu is the perfect dose of festive.

PRICING

AT OUR PLACE

40+ guests	\$21.00 per person
75+ guests	\$18.00 per person
150+ guests	\$16.50 per person

AT YOUR PLACE*

40+ guests	\$26.00 per person
75+ guests	\$24.50 per person
150+ guests	\$22.00 per person

SEASON'S GREETINGS

Have something more formal in mind? Then look no further than the Season's Greetings menu. Start this three-hour package with a holiday cocktail and your choice of one hot item from the Birch Hill Luxury Bistro (**choose from page 5**). Continue to wine and dine with a served dinner including fresh baked breads, rolls and butter; a served salad (**choose from page 5**); two entrées (**choose from page 6**); chef's choice of starch and vegetable accompaniment and your choice of dessert. Decorated linens are included.

PRICING

AT OUR PLACE

35+ guests	\$38.50 per person
80+ guests	\$37.00 per person
150+ guests	\$35.00 per person

AT YOUR PLACE*

40+ guests	\$44.00 per person
75+ guests	\$42.00 per person
150+ guests	\$40.00 per person

* Liquor license subject to fees and availability

PACKAGES

THE WINTER WONDERLAND

From a pizza station to baked potato bar, the Winter Wonderland offers a get-out-of-your-seat menu that encourages you to mix and mingle with colleagues all evening. Included in this three-hour station-style package is a garden salad bar and your choice of four additional stations from the categories on **page 7**. Enjoy unlimited open bar for the first hour, then premium beer, wine, and soft drinks for the remainder of the event. Decorated linens are included.

PRICING

AT OUR PLACE

25+ guests	\$45.00 per person
100+ guests	\$42.00 per person

AT YOUR PLACE*

25+ guests	\$51.00 per person
100+ guests	\$47.00 per person

UPGRADES

SWEETS AND TREATS

Decorated yule log desserts \$3.25 per person

Red and green layered jello shots \$4.00 per person

Add 6 passed hors d'oeuvres \$9.25 per person

Belgian waffle stations \$5.25 per person

Hot cocoa bar with whipped cream and chocolate shavings \$3.50 per person

Hot cheese fondue station with crisp baguettes, melted swiss with kirshwasse and a hint of garlic \$3.00 per person

Make your own ice cream snowballs with coconut, chocolate, sprinkles, toffee, hot fudge and cherries \$4.25 per person

ACTIVITIES

A visit from Santa (1 hour duration) \$250

Photo Booth \$1,000

Outdoor bonfire in the snow \$180

Ice Skating Rink \$525+

Horse drawn sleigh ride (price based upon location and duration)

Design Your Own Christmas Ornament Station \$5.75 per person

* Liquor license subject to fees and availability

HOLIDAY MENU ITEMS

BISTROS

Abbreviated - Choose *two* of the hot bistro items featured below to be accompanied by the following:

Specialty breads, imported cheeses, crisp vegetable crudité, and fresh seasonal fruits are all joined together with an ever-changing array of seasonal highlights such as roasted butternut squash quinoa, apple harvest salad and many other items.

Luxury - Choose *four* of the hot bistro items featured below to be accompanied by the following:

All of the items found in the Abbreviated Bistro plus items such as seared sesame encrusted tuna, smoked salmon, tempura vegetables with a honey sriracha aioli and many other chef specialties.

HOT BISTRO ITEMS

Honey scented root vegetable bisque with toast point

Spinach and artichoke dip served with garlic toast points

Roasted pumpkin and goat cheese risotto with cinnamon butter crostini

Italian meatballs in our chunky garlic basil marinara

Warm pretzel bites with homemade beer cheese

Honey balsamic garlic roasted mushrooms finished with fresh herbs

SALADS

Honey scented roasted sweet potato over baby arugula with a honey & white balsamic vinaigrette

Autumn quinoa salad with maple mustard vinaigrette. Tossed with caramelized roasted root vegetables and dried cranberries

Maple butternut squash, roasted brussels sprouts, pumpkin seeds & cranberry with a maple cinnamon vinaigrette

Goat cheese, pear and butternut squash tossed in mixed greens. Topped with a maple vinaigrette and pumpkin seeds

Fall caesar salad with spiced pumpkin seeds and a cranberry cumin dressing

Mixed greens and watercress tossed with spiced pecans, goat cheese, cranberries and caramelized onions

HOLIDAY MENU ITEMS

CHICKEN

Jack Daniels sweet potato stuffed chicken breast with a sweet maple bourbon mustard glaze

Cranberry and sausage stuffed chicken finished with a warm apple marmalade

Hudson harvest stuffed chicken breast with apples, cranberries and gouda cheese finished with a sweet cream sauce

Honey scented root vegetable stuffed chicken breast with a brown sugar and sage infused cream sauce

VEGETARIAN

Cranberry and wild rice stuffed squash finished with a cranberry apple gastrique

Roasted pumpkin puree risotto with a wild mushroom medley and parsnips

Roasted butternut squash ravioli topped with roasted autumn root vegetables tossed with a sweet cream sauce

BEEF

Beef wellington served with a wild mushroom duxelle finished with a bing cherry demi glaze

Shiitake mushroom and sweet potato beef tip stew served over rosemary garlic mashed potatoes

Braised Short Ribs with an autumn root veg demi glaze served over creamy polenta

Braised Beef Ragu Served over pappardelle pasta & garlic parmesan toast points

Rosemary Encrusted Flank steak served with a wild mushroom veal glaze

FISH

Maple & walnut encrusted arctic char served over whipped sweet potatoes finished with a miso glaze

Seared Grouper served over cannellini beans, roasted brussels sprouts and a savory sage broth

Grilled Salmon over cranberry polenta diamonds served with a creamy Tuscan butter sauce

DESSERTS

Vanilla Chai or Pumpkin Spice Creme Brulee

Gingerbread bread pudding with creme anglaise

Warm Apple Tart with vanilla bean whipped cream

WINTER WONDERLAND STATIONS

GARDEN SALAD BAR

Garden Salad Bar - Garden fresh mixed greens with your choice of dressings and a variety of seasonal toppings

CHEF STATIONS

Gourmet miniature pizzas - a variety of three or more types of freshly baked miniature gourmet pizzas with chef's choice of artisanal toppings.

Stout Station - Beer braised bratwurst and knockwurst served with cheddar filler perogies and braised red cabbage. Assorted mustards for dipping

Boneless buttermilk chicken wings - Boneless chicken wings cooked and served sizzling with your choice of three specialty sauces: homemade barbecue, buffalo, garlic parmesan, Thai peanut or teriyaki. Served with carrots, celery sticks and our homemade blue cheese sauce.

ACCOMPANYING STATIONS

Baked or mashed potato bar - golden yukon potatoes accompanied by all the toppings you could ask for: caramelized onions, chopped chives, cheddar cheese, homemade salsa, smoked bacon, broccoli, sour cream and creamy butter

Pasta sauté station - your choice of two pastas and two sauces sautéed with seasonal vegetables. Available pastas: penne, cavatelli, bowtie, spaghetti, linguine, tortellini. Available sauces: A la vodka, bolognese, marinara, pesto, alfredo, or olive oil with garlic and herbs

Mac and cheese bar - homemade creamy mac & cheese with assorted toppings to make it your own. Includes sautéed onions, broccoli, bacon bites, buffalo chicken and so much more

CARVING OPTIONS*

Sliced pork loin overflowing with an apple cranberry cornbread stuffing and finished with a rosemary infused pork jus

Apple and cranberry stuffed turkey breast with wild mushrooms and walnuts with a cranberry chutney

London broil carving station - Ginger marinated London broil served with two specialty sauces, fresh baked rolls and butter

Carving turkey roulade stuffed with sausage, cranberry and apples topped with a warm apple cider gravy

DESSERT STATIONS

Make your own ice cream sundae bar - chocolate and vanilla ice cream with sprinkles, chocolate sauce, fudge, whipped cream, maraschino cherries and a variety of other toppings

Decorate your own holiday cookie bar - snowmen, stars, Christmas trees and gingerbread men to be accented with a variety of frostings, sprinkles and toppings

Crème Brûlée Station - Vanilla Chai or Pumpkin Spice Crème Brûlée flambéed before your eyes by our staff



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