

*A Fabulous Five Hour*  
**WINTER WHITE RECEPTION**

**Available for all open dates from January-March 2020**

**\$87+ 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) 685-3374

[courtyardmarriottlakegeorge.com](http://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 Beers, Wines and Soft Drinks*