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®

Lake George
By Mazzone Hospitality

365 Canada Street
Lake George, NY
(518) 685-3374
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

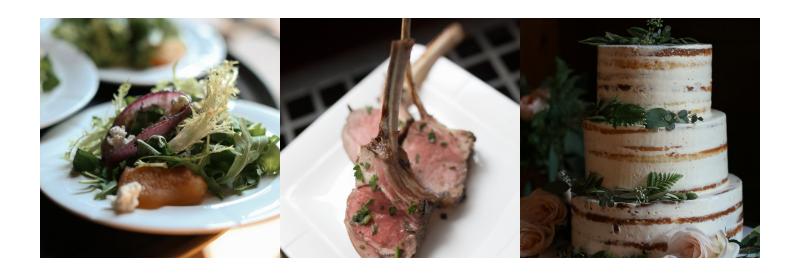
Chicken Cutlet, Melted Fresh Mozzarella, Beefsteak Tomato Stack, Gnocchi, Arugula Salad

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