



Catering Menu

2019

A PDF Version of the menus and more pictures of our meeting space are available on our website:

www.albanymedicalcenter.hgi.com

62 New Scotland Avenue
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518.396.3500

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"For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak to your Hilton Garden Inn Director of Sales or contact person."

An administrative fee of 20% applies to the total cost of food, beverage, room rental and audio visual equipment rental. The administrative fees are NOT a gratuity and will not be distributed to hotel employees or supplemental workers who provide service. The fee is retained by the hotel to defray costs for administration of the event. All administrative fees are subject to 8% New York Sales Tax

Breakfast

Continental - \$10.95

Yogurt parfait with fresh berries, granola and honey
Assorted breakfast pastries, coffee cakes and muffins accompanied with butter, jam and jelly
Fruit display
Apple, cranberry and orange juices
Fresh brewed regular and decaffeinated coffee and assorted Tazo Teas

Big Day Breakfast - \$16.95

Yogurt parfait with fresh berries, granola and honey
Assorted breakfast pastries, coffee cakes and muffins with butter, jam and jelly
Fruit display
Fluffy scrambled eggs with chives
Country breakfast potatoes
Applewood smoked bacon and country link pork sausage
Apple, cranberry and orange juices
Fresh brewed regular and decaffeinated coffee and assorted Tazo Teas

Healthy Start - \$16.95

Fruit display
Greek yogurt parfaits (Greek yogurt, quinoa, blueberries and crushed walnuts)
Buckwheat & fig porridge
Breakfast turkey sausage
Scrambled egg white with spinach and feta cheese
Apple, cranberry, orange and tomato juices
Fresh brewed regular and decaffeinated coffee and assorted Tazo teas

Breakfast Enhancements

Proteins- \$2.95 per item, per person

Turkey Sausage
Ham Steaks
Fluffy scrambled eggs

Starches - \$1.95 per items, per person

Bagels served with butter and a variety of cream cheeses
Belgian waffles: accompanied with butter, maple syrup, fresh strawberries and whipped cream
Pancakes: accompanied with butter, maple syrup, pecans, blueberries and chocolate chips
Assorted donuts
Buttermilk biscuits
Cheddar cheese grits
Oatmeal bar – blue berries, nuts, cinnamon, brown sugar and dried cranberries

Miniature breakfast sandwiches - \$3.95 per person

(Choose 2)

Biscuit Sandwich: sausage, egg, and Pepperjack cheese

Breakfast Slider: egg, bacon jam and tomato

Cold Breakfast Slider: smoked salmon, cream cheese, dill and cucumber

Croissant Sandwich: ham, egg and Swiss cheese

Greek Breakfast Wrap: egg whites, feta, tomato, chives and olives on a spinach wrap

Mexican Wrap: egg, salsa, cheddar cheese, sour cream, peppers, chives and cilantro

Chef Attended Omelet Station - \$4.95 per person

****Add \$75 chef attendant fee****

Made-to-order omelets with choice of bacon, sausage, ham, peppers, onions, tomatoes, spinach, mushrooms and cheddar cheese

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Afternoon Breaks

All Day Beverages - \$9.95

Fresh brewed regular and decaffeinated coffee, assorted Tazo teas and assorted bottled sodas refreshed throughout event

Coffee Break - \$3.95 (two hours)

Fresh brewed regular and decaffeinated coffee and assorted Tazo teas

****Add \$2.00 pp for assorted bottled sodas****

Cookies and Brownies - \$4.95

Freshly baked cookies and decadent salted caramel pretzel brownies

Power Up - \$10.95

Assorted dry fruits & roasted nuts

Whole grain wheat crackers

Beef jerky

Dark chocolate

Take a Dip - \$7.95

Stone ground corn tortilla chips served with assorted salsas

Individual crudité with Ranch dressing

Pita with roasted garlic hummus

Sweet & Salty - \$8.95

Trail mix, a combination of dry roasted nuts, dried fruit, M&M's and goodies

Assorted bags of popcorn, chips and pretzels

Raspberry yogurt fruit parfait

Add On Items

per item, per person

Artisanal Cheese Platter - \$5.95

Local and imported cheeses with flavored mustard and assorted crackers

Fruit Platter - \$3.95

Crudité Platter - \$3.95

Assorted raw vegetables with ranch dip

Pastry Platter - \$3.95

Assorted breakfast pastries, coffee cakes and muffins accompanied with butter, jam and jelly

European Spread - \$5.95

Sweet and sour eggplant, marinated artichoke, assorted olives, roasted garlic hummus and garlic butter crostini

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Brunch

Brunch Cocktail Reception (2 hour) - \$21.95 per person

Butler Passed Hors D' Oeuvres: (Includes All)

Devilled eggs with bacon jam
Assorted mini quiche (ham & Swiss, spinach & tomato, vegetable ricotta)
Mini crab cake with garlic aioli
Roasted pork belly & egg white slider
French toast & jam bites
Chicken & waffles

Displays:

Cheese platter
Fruit platter
Assorted coffee cakes and donut bites
Mini Salad Shooters (cucumber, watermelon, jerk chicken, ham)

Buffet - \$25.95 per person

Includes mini croissant and biscuit baskets per table, assorted quiche display, fresh berry- banana custard filled chocolate tulip cup and choices from the following:

Gourmet Salad Options: (pick one)

Garden Salad

Spring mix with cucumber, tomatoes and carrots accompanied with Italian and ranch dressings

Kale & Beet Salad

Chopped baby kale, roasted beets, candied pecans, quinoa and blueberries accompanied with maple vinaigrette

Cucumber-Radicchio Salad

Chick peas, garden shoots and Manchego cheese with strawberry vinaigrette

Spinach Cranberry Walnut Salad

Baby spinach, dried cranberries, walnuts, chopped egg and sliced apple with sesame-ginger dressing

Water Melon & Fetta Salad

Diced watermelon, crumbled feta, pomegranate and mint with balsamic glaze

Entrée: (pick two)

Carved roast ham with cranberry relish
Grilled chicken Marsala
Meatloaf with gravy
Beef stroganoff
Sausage gravy & biscuits
Bacon & sausage
Crab cakes with garlic aioli
Chicken & waffles
Corned beef hash

Sides: (pick two)

Potato hash
Vegetable medley
Asian vegetable fried rice
Cheese grits

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Lunch Buffets

Deli Board - \$19.95

Freshly sliced turkey, ham and roast beef platters
Assorted cheese platter
Lettuce, tomato, spinach and tasty condiments
(Choose 1) Italian pasta, Greek orzo or five grain salad
(Choose 1) Garden or Caesar salad
Kettle chips and pickles
Assorted breads and roll
Freshly baked cookies and brownies
Fresh brewed regular and decaffeinated coffee, pitchers of iced tea, assorted fountain sodas and water

Deli Board Spread - \$19.95

Assortment of fresh house made tuna, chicken, ham and egg salads
Spinach, lettuce and tomato
Garden salad
(Choose 1) Italian pasta, Greek orzo or five grain salad
Kettle chips and pickles
Assorted breads and roll
Freshly baked cookies and brownies
Fresh brewed regular and decaffeinated coffee, pitchers of iced tea, assorted fountain sodas and water

Pre-Made Sandwich Bar - \$20.95

All sandwiches can be made on gluten free bread with advanced notice

Choose two gourmet sandwiches (see choices below)
Choose one gourmet salad (see choices below)
(Choose 1) Italian pasta, Greek orzo or five grain salad
Kettle chips and pickles
Freshly baked cookies and brownies
Fresh brewed regular and decaffeinated coffee, pitchers of iced tea, assorted fountain sodas and water

Gourmet Sandwich Options

Roast Beef

With caramelized red onion, Pepper Jack cheese, Romaine lettuce and Russian dressing served on a pretzel bun

Grilled Chicken

With roasted peppers, arugula and blue cheese aioli on focaccia bread

Grilled Vegetable

With seasonal grilled vegetables, red pepper hummus and smoked Gouda cheese on a grilled flat bread

Tuna Salad

With lettuce and tomato on a multigrain croissant

Roast Turkey

With sautéed spinach & garlic, Havarti dill cheese and cranberry relish on a hard roll

Chicken Salad

With red grapes, walnuts, and baby field greens on a multigrain croissant

Black Forest Ham & Swiss

With apple chutney and tarragon mustard on a French baguette

Roast Pork

With red cabbage slaw and roasted garlic mayonnaise

Italian Mix

Salami, capicola, pepperoni, provolone cheese, lettuce, tomato olive oil and vinegar on sliced Italian bread

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Gourmet Salad Options: (pick one)

Garden Salad

Spring mix with cucumber, tomatoes and carrots accompanied with Italian and ranch dressings

Caesar

Crisp romaine lettuce, house croutons and parmesan cheese with house-made Caesar dressing

Kale & Roasted Beet Salad

Chopped baby kale, roasted beets, candied pecans, quinoa and blueberries accompanied with maple vinaigrette

Smoked Chicken & Endive

Pear, fig, pancetta crumbles and heirloom tomatoes with rosemary olive oil dressing

Southwest Chicken Salad

Romaine lettuce, grilled chicken, black beans, corn and tortilla crisps with southwest dressing

Cucumber-Radicchio Salad

Chick peas, garden shoots and Manchego cheese with strawberry vinaigrette

Spinach Cranberry Walnut

Baby spinach, dried cranberries, walnuts, chopped egg and sliced apple with sesame-ginger dressing

Luncheon Enhancements

Soups - \$2.95 per item, per person

Chicken orzo, beef goulash, turkey chili or chicken barley

Tomato bisque, gazpacho, roasted corn chowder, vegetable minestrone

Side Salads - \$ 1.49 per item, per person

Green bean salad

Cole slaw

Cucumber salad

Carrot raisin salad

Potato salad

Macaroni salad

Roasted vegetable platter

Themed Luncheon Buffets

Super Foods - \$23.95

Roast salmon with herb pesto

Grilled marinated chicken breast with lemon butter and sage

Kale & Beet salad - with chopped baby kale, roasted beets, candied pecans, quinoa and blueberries

Brown rice-lentil blend with roast garlic and spinach

Angel Food Cake

South of the Border - \$20.95

Chicken Tostada

Baja Fish Taco

Chopped salad

Mexican Rice

Warm tortilla chips & salsa bar

Warm apple churros

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Themed Luncheon Buffets Continued

Southern Picnic - \$20.95

Fried chicken
Garden salad
Green bean salad
Coleslaw
Mashed sweet potatoes
Buttermilk biscuits
Peach cobbler

Italian Luncheon - \$23.95

Italian Salad (romaine and iceberg lettuce, artichokes, black olives, red onions and croutons tossed with Italian vinaigrette)
Grilled chicken and pork Marsala
Ziti with marinara sauce
Sautéed green beans
Cannoli

****All themed luncheon buffets include fresh brewed regular and decaffeinated coffee, pitchers of iced tea, assorted fountain sodas and waters****

Evening Receptions

Themed Stations (2 hours)

Pasta - \$11.95

Includes crusty Italian bread
(Choose 2)
Penne a la vodka
Tortellini, ricotta spinach and garlic sauce with pancetta
Bow tie pasta with marinara
Macaroni & cheese with pulled chicken

Flatbread Pizza - \$9.95

(Choose 3)
Margherita
Italian sausage and broccoli
Pesto chicken, caramelized onion and mozzarella
Eggplant, Ricotta, fresh basil and marinara
Pepperoni

Fiesta - \$11.95

Chicken quesadillas prepared with peppers, onions and Pepper Jack cheese
Vegetable quesadillas with Pepper Jack cheese
House-made guacamole, Pico de Gallo, sour cream and hot & mild salsas
Warm tortilla chips

Fireside - \$13.95

Jerk chicken wings
French fries
Mac & cheese bites
Potato skins

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Themed Stations Continued

Antipasto - \$14.95

Sicilian Caponata (sweet & sour eggplant relish)

Fresh mozzarella salad

Cured meat medley

Meatball Pizzaiola

Imported cheese board with crusty bread

Asian - \$14.95

Steamed vegetable and pork dumplings

Crispy crab Rangoon

Mini vegetable egg rolls

Vegetable fried rice

Fortune cookies

Carving Station - \$15.95

\$75 chef attendant fee

Includes freshly baked assorted rolls and butter

(Choose 2)

Roasted Beef Sirloin

Glazed with herb garlic butter and accompanied with horseradish sauce

Maple Roasted Turkey

With cranberry relish, rosemary gravy and apple chutney

Roast Stuffed Pork Loin

Spinach, pepperoni and roasted tomato filled loin accompanied with Au Jus

Herb Roasted Beef Tenderloin

add \$2.00 per person

With Horseradish aioli and Au Jus

Honey Mustard Glazed Beef Brisket

Served with beer gravy

Applewood Smoked Ham

Accompanied with whole grain mustard

Light Reception Package – \$15.95 for 1 hour; \$20.95 for 2 hours

Includes the following, plus your choice of 4 butler passed hors d'oeuvres

Artisan Cheese Display

Local and imported cheeses with mustards and assorted crackers

Jarred Crudités

Fresh garden vegetables in individual miniature mason jars

European Spread

Eggplant, artichoke, assorted olives, roasted garlic hummus and garlic butter crostini

Butler Passed Hors d'oeuvres Package – \$9.95 for 1 hour; \$15.95 for 2 hours

Includes your choice of 4 butler passed hors d'oeuvres

Butler Passed Hors d'oeuvres:

(Choose 4)

Beef carpaccio

Smoked mashed potato on lotus chip

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Butler Passed Hors d'oeuvres Continued:

Caprese salad bites
BBQ grilled pineapple
Chicken picatta with lemon parsley caper aioli
Coconut shrimp
Deviled egg with bacon jam
Fried cod on rice chip with avocado mousse
Goat cheese & beet popper
Mini crab cake with citrus aioli
Italian beef meatball with caramelized onion ragu
Pork belly tacos
Maple walnut brown sugar glazed scallop
Shrimp cocktail martini
Potato croquette
Chicken liver pate with bacon jam on rice cracker
Wonton cracker, quinoa, pine nut and onion relish

Plated Dinner

Includes freshly baked rolls and butter, choice of salad and dressings, Chef's seasonal accompaniments, entrees, coffee and tea, and your choice of dessert

Gourmet Salad Options: (pick one)

Garden

Spring mix with cucumber, tomato and carrot and choice of two dressings

Caesar

Crisp Romaine lettuce, croutons, and Parmesan with a house-made Caesar dressing

Kale & Roasted Beet Salad

Chopped baby kale, roasted beets, candied pecans, quinoa and blueberries accompanied with maple vinaigrette

Salmon Belly & Radicchio

Roasted chick pea, garden shoots, cucumber, pickled red onion, Heirloom tomatoes and roasted salmon belly with strawberry vinaigrette

House-Made Dressings

Balsamic Vinaigrette, Italian, Bleu Cheese, Ranch, Caesar, Sesame-Ginger Vinaigrette, Southwest, Strawberry Vinaigrette

Plated Entrees

Duet Plate - \$45.95

Sea Bass with citrus infused olive oil, capers, and tomato
Petite Filet with roast garlic and rosemary cabernet sauce

Filet Mignon - \$34.95

Grilled and served with balsamic reduction, blue cheese, and pine nuts with a roasted garlic baguette

Sliced Beef Tenderloin - \$34.95

Roasted, carved, and served with a whiskey mushroom sauce and gourmet onions

Roast Sirloin - \$31.95

Hand carved sirloin finished with demi-glaze and topped with gourmet onions

Grilled Center-Cut Boneless Pork Chop - \$26.95

Cider-marinated pork chop over black eyed peas and Swiss chard

Roasted Chicken - \$26.95

Bone-in chicken breast with a saffron orange marmalade glaze

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Plated Entrees Continued

Honey Chipotle Chicken Thighs - \$25.95

Roasted boneless chicken thighs with sweet honey and tangy chipotle dressing

Sea Bass - \$34.95

Roasted sea bass over a seasonal vegetable puree and fresh herb oil

Pan Seared Salmon - \$31.95

Topped with fried radish chips and dill butter

Wild Mushroom Ravioli - \$20.95

With a Vermouth sauce

Buddha Bowl \$17.95

Red quinoa, lentils, brown rice, garbanzo bean with simmered herb vegetables

Dinner Buffets - \$31.95

Includes freshly baked rolls and butter, choice of salad and dressings, Chef's seasonal accompaniments, coffee and tea, and your choice of dessert

Gourmet Salad Options: (pick one)

Garden Salad

Spring mix with cucumber, tomato, and carrot served with choice of two dressings

Caesar Salad

Crisp Romaine lettuce, croutons, and Parmesan with a house-made Caesar dressing

House-Made Dressings

Balsamic Vinaigrette, Italian, Bleu Cheese, Ranch, Caesar, Sesame-Ginger Vinaigrette, Southwest, Strawberry Vinaigrette

Entrees

(Choose 3)

Roast Sirloin of Beef

Carved sirloin finished with demi-glaze and topped with gourmet onions

Classic Meatloaf

Glazed with brown sugar-tomato ketchup and served with beef gravy

Dijon Chicken Breast

Baked and served with a white wine Dijon tarragon cream sauce

Francaise Chicken

Crispy egg-battered chicken with lemon parsley caper berry sauce

Crusted Cod

Baked flaky whitefish dusted with panko crumbs with pesto - tomato parmesan sauces

Salmon

Grilled Salmon served over baby spinach with roasted garlic sauce

Wild Mushroom Ravioli

With a Vermouth butter sauce

Harvest Buddha Bowl

Healthy eaters will adore this dish of ten assorted vegetables, grain and beans cooked with a variety of flavors

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Desserts

Included with Plated and Buffet Menus

Raspberry Lemon Drop Cake

With Melba sauce

New York Style Cheesecake

With salted rosemary infused caramel

Chocolate Trilogy Cake

With cream & strawberry

Flourless Chocolate Tarte

With vanilla sauce and raspberries

Cannoli

Crispy cinnamon shell filled with chocolate chip infused pastry Ricotta

Beverage Service

All bars are subject to a \$90 Bartender Set-up Fee

Beer, Wine, and Soda - Includes imported and domestic bottled beers, wine, and soda
\$13 per person, for (1) Hour, with \$6 each Additional Hour

Signature Open Bar - Includes beer, wine, soda, and a selection of liquors
\$18 per person, for (1) Hour, with \$7 each Additional Hour

Deluxe Open Bar - Includes beer, wine, soda, and all premium liquors
\$20 per person, for (1) Hour, with \$7 each Additional Hour

Brunch Bar – includes sodas, house wines, bloody Mary, Mimosa, Bellini, strawberry daiquiri and orange
Cointreau martini
\$15 per person

Cash Bar

Assorted sodas, \$3
Bottled beer, \$6
House wine, \$7
Mixed drinks, \$8
Premium cocktail, \$9

Host Bar - on consumption

Assorted sodas, \$3
Bottled beer, \$6
House wine, \$7
Mixed drinks, \$8
Premium cocktail, \$9

WINE - Please inquire about our current selections

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Also on property:



62 New Scotland Avenue
Albany, NY 12208
518.396.3800
www.recoverysportsgrill.com

Please contact one of the following for events and menus for Recovery Sports Grill

Courtney Alund
calund@recoverysg.com

A PDF Version of the menus and pictures of our meeting space are available on our website:
www.albanymedicalcenter.hgi.com

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