

The Stockade Inn
The Van Curler Dinner Buffet

Prices Valid January 1, 2008 through November 27, 2008

Salad
Select 2

*Mixed Greens, Classic Caesar, Spinach, Grilled Vegetables, Pasta Primavera,
Potato Salad, Marinated Vegetables, Cucumber and Tomato Salad, Greek Salad,
Panzanella, LoMein Noodle*

Meat
Select 2

*Chicken Breast Stuffed with Sausage and Spinach, Supreme Sauce
Panko Encrusted Chicken Breast with Tomato, Onion, Capers and White Wine,
Marinara Sauce Topped with Smoked Mozzarella
Egg Battered Veal with Capicola, Roasted Peppers, Mushrooms, Peas, Sherry Demi Reduction
Eggplant Roulade with Prosciutto, Three Cheese Medley and Pesto Marinara
Lemon Chicken Cutlet, Egg Batter Lemon Sauce
Sliced Leg of Lamb with Mint Infused Demi
Herb Encrusted Flat Iron Steak with Cherry Tomatoes & Olive Demi
Roasted Pork Loin with Rosemary Demi
Grilled Chicken Breast with Roasted Red Pepper Sauce
Seared Halibut with Mushroom and Asparagus Ragout
Sesame Encrusted Salmon Orange Ginger Reduction
Chicken Pistachio with Madeira Cream Sauce
Lemon Sole with Champagne Sauce*

Pasta
Select 1

*Rustic Baked Rigatoni with Bolognese, Penne Vodka with Chicken, Cavatappi Primavera with Roasted
Garlic Olive Oil, Orecchiette with Sausage and Broccoli Rabe, Tri-Color Tortellini with Sun Dried
Tomatoes and Gorgonzola Cream, Fusilli with Prosciutto and Sweet Peas Romano Cream Reduction, Ziti
with Clams Fra Diavolo, Cavatelli with Shrimp and Broccoli Roasted Tomatoes in Olive Oil*

Potatoes & Vegetable
Select 2

*Scalloped Potatoes, Au Gratin Potatoes, Roasted Potatoes with Fresh Herbs & Garlic,
Truffled Mashed Potatoes, Rice Pilaf, Tri Color Potatoes with Pesto & Parmesan, Twice Baked Potato,
Southwestern Rice & Red Beans, Julienne Vegetables, Fresh Bean Medley, Grilled Vegetables with
Balsamic Glaze, Sautéed Broccolini, Roasted Butternut Squash with Maple Drizzle, Broccoli Rabe*

Choice of Served Dessert

*Chocolate Explosion Cake, Carrot Cake, Tiramisu, Cheesecake with Berry Topping, Apple Pie ala Mode,
Strawberry Shortcake*

Assorted Rolls and Breads

Brewed Regular & Decaf Coffee, Tea Service

Buffet \$27.95 Per Person

All Prices Subject To NYS Sales Tax & 19% Service Charge

Add on Hors d'oeuvres

Pre-Dinner Stationary Cold Hors d'Oeuvres Display

*International Assorted Cheese, Garden Crudite with Blue Cheese Dressing, Sliced Seasonal Fruit, Tomato Bruschetta
\$5.50 per person*

Butler Passed Horsd'Oeuvres

*Horsd'Oeuvres To Be Butlered On Silver Trays
Beautifully Garnished with Fresh Flowers
Passed For One Hour*

*Assorted Dim Sum, Chicken Sate, Scallops Wrapped in Bacon, Fried Ravioli, Sausage Stuffed Mushrooms, Fresh Mozzarella
& Basil, Skewers, Chicken Nigimaki, Mini Meatloaf Sandwiches, Grilled Wild Salmon Skewers, Prosciutto Wrapped
Asparagus, Assorted Crustini Topped with an Array of Tapenades and Bruschetta, Clams Casino*

\$10.00 Per Person

\$7.50 Per Person if Added To another hors d'oeuvres selection

Please ask for Additional Hors d'oeuvres Menu and Bar Package Pricing