

# Special Occasions at Saratoga National Golf Club 2011

## Lunch & Brunch Packages



*PERFECT* FOR  
BRIDAL SHOWERS,  
BABY SHOWERS,  
BIRTHDAY CELEBRATIONS  
& *MORE!*



458 UNION AVENUE • SARATOGA SPRINGS, NY 12866  
(518) 583.4653 • [WWW.GOLFSARATOGA.COM](http://WWW.GOLFSARATOGA.COM)  
OPEN YEAR ROUND TO THE PUBLIC

*prime*  
At Saratoga National

# SPECIAL OCCASION LUNCH & BRUNCH MENUS



## CELEBRATION BRUNCH

Assorted Chilled Juices

Fresh Fruit Display with Seasonal Berries

*Gourmet Breakfast Bread to include an assortment of:*

Croissants, Muffins and Scones with a variety of Jams, Preserves, Marmalade and Whipped Butter

Farm Fresh Scrambled Eggs

Pan Fried Breakfast Potatoes

*Please Select Three of the Following:*

French Toast • Buttermilk Pancakes with Whipped Butter & Vermont Maple Syrup

Applewood Smoked Bacon • Applewood Smoked Sausage

Broccoli & Cheddar Quiche • Spinach & Feta Quiche

Caramelized Onion, Chicken & Goat Cheese Crêpe

Melon, Feta & Prosciutto Salad with Balsamic Glaze • Chicken Salad with White Grapes

Assorted Gourmet Pastries & Cookies

Our Signature Blend of Coffees and Assorted Teas

\$28.00<sup>++</sup> per guest

25 guest minimum

<sup>++</sup>20% Service Charge and NYS sales tax will apply



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## UPGRADED SELECTIONS

### Staff Manned Champagne or Mimosa Station

\$6.00 per person

Starting after 12pm on Sundays

### Omelette Station

\$6.00 per person

\$75.00 Chef Fee

### Waffle Station

Includes Fresh Fruit toppings and Whipped Cream

\$6.00 per person & \$75.00 Chef Fee

### Chef Attended Carving Station

Pepper Encrusted Sirloin with Horseradish and Bordelaise: \$8 per person

Turkey: \$6.00 per person

\$75.00 Chef Fee

### Assorted Breakfast Sandwiches

\$7.00 per person

Assorted Selections of Egg, Bacon and Sausage Sandwiches

### Fresh Fruit Parfait Display

\$4.00 per person

Seasonal Fruit Parfaits with Granola

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## CHEF'S LUNCHEON TABLE

### *Salads*

Penne Pasta Salad with Sundried Tomatoes, Red onions, Basil and Balsamic Vinaigrette

Mixed Greens, Roasted Onions and Peppers, Carrots, Tomatoes, Cucumber,  
Shaved Parmesan, Focaccia Crisps, White Balsamic Vinaigrette

### *Entrées*

Julienne Wood Grilled Herb Rubbed Chicken Breast

Pan Seared Beef Tips with Balsamic Glazed Cipollini

Herb Coated Grilled Salmon

Chef's Accompaniments for Starch and Vegetables

### *Dessert*

Assorted Gourmet Pastries and Cookies

Our Signature Blend of Coffee, Tea, Iced Tea and Water

\$28.00<sup>++</sup> per guest

25 guest minimum

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# SPECIAL OCCASION LUNCH & BRUNCH MENUS



## PLATED LUNCHEON

### Salad Course

*Please select one of the following:*

Italian Salad

Caesar Salad

Salads are served with a selection of gourmet breads and whipped butter

### Entrees

*Please select two of the following:*

Char-Grilled 8 ounce Tenderloin of Beef with Bleu Cheese Crust and Jus Lies

*\$5.00 per person additional charge for filet selection*

Grilled Lemon Herb Marinated Chicken with Lemon Garlic Beurre Blanc

Prosciutto, Basil and Fontina stuffed Chicken Paillard with Basil Oil

Pan Seared Atlantic Salmon with Cucumber Dill Salad

Grilled Vegetable Panini with Basil Pesto and White Balsamic Vinaigrette

### Dessert

Assorted Gourmet Cookies and Pastries

Coffee, Tea, Iced Tea, Water

\$22.00<sup>++</sup> per guest

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# SPECIAL OCCASION LUNCH & BRUNCH MENUS



## BEVERAGE ARRANGEMENTS

### Standard Open Bar

All beverages will be billed on a per person basis for a predetermined length of time

\$14 Per Guest for the First Hour

\$6 Per Guest for each Additional Hour

### Premium Open Bar

All beverages will be billed on a per person basis for a predetermined length of time

\$17 Per Guest for First Hour

\$7 Per Guest for Each Additional Hour

### Beer, Wine and Soda

Includes Imported and Domestic Draft Beer, Our House Wines by the Glass, Soda and Sparkling Water

\$12 Per Guest for First Hour

\$4 Per Guest for each Additional Hour

### Host Bar

Open Bar on Consumption Basis

\$150.00 Bartender Fee will apply if receipts do not equal \$250.00

### Cash Bar

All beverages will be charged at the time of service on a cash basis

Prices will include tax

\$150.00 Bartender Fee will apply

### Wine Service

Red and White Wine served tableside

Per Bottle Charge



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