

# Surfside on the Lake Catering Menu



[www.surfsideonthelake.com](http://www.surfsideonthelake.com) • 518-668-2442



## BREAKFAST BUFFET

Minimum of 30 guests.

### TEA ISLAND- \$11

ASSORTMENT OF FRESHLY BAKED PASTRIES  
COFFEE, TEA, AND DECAF  
ORANGE, APPLE, AND CRANBERRY JUICES

### PICNIC ISLAND- \$13

CROISSANT OR BAGEL BREAKFAST SANDWICHES  
SAUSAGE, EGG AND CHEESE OR BACON, EGG AND CHEESE  
COFFEE, TEA AND DECAF.  
ORANGE, APPLE AND CRANBERRY JUICES

### PUDDING ISLAND- \$14

SLICED FRESH FRUIT  
ASSORTED FRESHLY BAKED PASTRIES  
BAGELS AND TOAST WITH CREAM CHEESE, BUTTER AND JAM  
FRUIT YOGURT AND GRANOLA  
COFFEE, TEA AND DECAF  
ORANGE, APPLE AND CRANBERRY JUICES

### HUCKLEBERRY ISLAND- \$18

ASSORTMENT OF FRESHLY BAKED PASTRIES  
ASSORTED BAGELS AND TOAST WITH CREAM CHEESE, BUTTER AND JAM  
SLICED FRESH FRUIT  
FLUFFY FARM FRESH SCRAMBLED EGGS  
HOME FRIED POTATOES  
CRISPY BACON AND BREAKFAST SAUSAGE  
COFFEE, TEA, AND DECAF  
ORANGE, APPLE, AND CRANBERRY JUICES

### FORK ISLAND- \$25

ASSORTED BAGELS WITH CREAM CHEESE, BUTTER, LOX AND JAM  
SLICED FRESH FRUIT  
FLUFFY FARM FRESH SCRAMBLED EGGS  
HOME FRIED POTATOES  
CRISPY BACON AND BREAKFAST SAUSAGE  
WAFFLES WITH SYRUP  
BAKED ZITI OR PENNE A LA VODKA  
TOSSED CHEF'S SALAD WITH CHOICE OF DRESSING  
COFFEE, TEA, AND DECAF  
ORANGE, APPLE, AND CRANBERRY JUICES

Prices subject to change. Taxes (7%) and Service charge (21%) not included.

## BREAKS AND TO GO

### BEVERAGE BREAKS

ICED TEA OR LEMONADE (2 QUART PITCHER)- \$7/ PITCHER  
ASSORTED SOFT DRINKS (20oz. BOTTLES)- \$2.50/ BOTTLE  
COFFE, TEA OR DECAF- \$20/ GALLON OF EACH

### MORNING BREAKS

(COFFEE, TEA AND DECAF INCLUDED)

ASSORTED CROISSANTS AND PASTRIES- \$10  
ASSORTED BAGELS, CREAM CHEESE, BUTTER AND WHOLE FRUITS- \$10

### AFTERNOON BREAKS

(SOFT DRINKS, COFFEE, TEA AND DECAF INCLUDED)

ASSORTED COOKIES AND BROWNIES- \$10 per person  
FRESH FRUIT, GRANOLA, YOGURT AND INFUSED WATER- \$10 per person  
TORTILLA CHIPS, SALSA, GUACAMOLE, HUMMUS AND PITA CHIPS- \$11 per person  
ASSTD. CHIPS, BROWNIES, COOKIES, POPCORN AND PRETZELS- \$12 per person

### TO GO LUNCH BOXES

(INCLUDES: APPLE, CHIPS, 2 COOKIES, BOTTLED WATER)

ROASTED TURKEY, AMER. OR SWISS, LETTUCE, TOMATO, AND ONION ON  
A DEMI BAGUETTE- \$17

FRESH MOZZARELLA, TOMATOES, LETTUCE AND KALE PESTO ON A  
DEMI BAGUETTE- \$18

HONEY ROASTED HAM, AMER. OR SWISS, LETTUCE, TOMATO, AND ONION  
ON A DEMI BAGUETTE- \$17

ROAST BEEF, CHEDDAR OR SWISS, LETTUCE, TOMATO, AND ONION ON  
A DEMI BAGUETTE- \$18

### SNACK BOX

APPLE, GRANOLA BAR, ASSORTED CHEESES, PEPPERONI, CRACKERS, WATER- \$10

RED PEPPER HUMMUS, PITA BREAD, CELERY STICKS, CUCUMBERS, WATER- \$11

***ALL CONDIMENTS OR SAUCES SERVED ON THE SIDE. UTENSILS INCLUDED.***

Prices subject to change. Taxes (7%) and Service charge (21%) not included.

## LUNCH- BUFFETS

Minimum of 30 guests

### THE COMFORT ZONE- \$26

BAKED MAC AND CHEESE  
SOUTHERN FRIED CHICKEN  
HOMESTYLE MEAT LOAF  
COLESLAW  
ASSORTED ROLLS/ BUTTER  
CHEF'S CHOICE OF DESSERT  
COFFEE, TEA, DECAF

### FAMILY BARBECUE- \$29

CHEF'S SALAD  
BBQ RIBS  
ROTISSERIE CHICKEN  
COLESLAW  
BAKED BEANS  
CORNBREAD AND BUTTER  
CHEF'S CHOICE OF DESSERT  
COFFEE, TEA, DECAF

### EXECUTIVE LUNCH- \$27

CHEF'S SALAD  
SOUP OF THE DAY  
DEMI BAGUETTE SANDWICH WITH  
TUNA OR CHICKEN SALAD  
POTATO SALAD  
FRESH FRUIT  
CHEF'S CHOICE OF DESSERT  
COFFEE, TEA, DECAF

### MEDITERRANEAN FLAIR - \$28

GREEK SALAD  
HUMMUS WITH PITA BREAD  
GREEK MEATBALLS AND TZATZIKI  
FETA AND ARTICHOKE ORZO  
GRILLED EGGPLANT AND CHICKEN  
FLATBREAD WITH KALE PESTO  
ASSORTED ROLLS/ BUTTER  
CHEF'S CHOICE OF DESSERT  
COFFEE, TEA, DECAF

### TASTE OF ITALY- \$29

CAESAR SALAD  
BAKED ZITI  
CHICKEN PICATTA  
SEASONAL VEGETABLES  
CREAMY MUSHROOM RISOTTO  
ASSORTED ROLLS/ BUTTER  
CHEF'S CHOICE OF DESSERT  
COFFEE, TEA, DECAF

### NEW YORK DELI- \$25

OVEN ROASTED TURKEY  
HONEY BAKED HAM  
ROAST BEEF  
ASSORTED CHEESES  
ASSORTED BREADS AND ROLLS  
ITALIAN PASTA SALAD  
CHEF'S POTATO SALAD  
CHEF'S CHOICE OF DESSERT  
COFFEE, TEA, DECAF

### THE SOUTHWESTERN - \$28

TACO BAR  
CHILI RELLENOS  
CHICKEN ENCHILADAS  
NACHOS, PICO AND GUACAMOLE  
RICE AND BEANS  
CHEF'S CHOICE OF DESSERT  
COFFEE, TEA, DECAF

### CAJUN CUISINE - \$30

SAUSAGE JAMBALAYA  
LOW COUNTRY BOIL  
SHRIMP, POTATO, CORN, CLAMS  
VEGETABLE GUMBO  
HOPPIN JOHN  
DIRTY RICE  
FRIED PICKLES  
CHEF'S CHOICE OF DESSERT  
COFFEE, TEA, DECAF

## LUNCH- PLATED

Minimum of 20 guests

PLEASE CHOOSE 3 OF THE FOLLOWING OPTIONS

### ENTRÉES

SHRIMP SCAMPI - \$30  
CHICKEN PICATTA- \$24  
CHICKEN MARSALA- \$25  
VEGETABLE LASAGNA - \$21  
FETTUCCHINI CARBONARA - \$25  
HERB ROASTED PORK CHOP- \$23  
PESTO GRILLED CHICKEN BREAST- \$21  
SUNDRIED TOMATO AND BROCCOLI PASTA- \$20  
GRILLED SALMON WITH HEIRLOOM TOMATO BRUSCHETTA- \$28  
GRILLED SIRLOIN WITH SUN DRIED TOMATO- SHALLOT BUTTER- \$26

### SANDWICHES

FRENCH DIP- \$20  
MEATBALL HERO- \$17  
ITALIAN MUFFULETTA- \$19  
CORNED BEEF REUBEN- \$18  
EGGPLANT PARMESAN- \$16  
OPEN FACED HOT TURKEY- \$17  
GRILLED CHICKEN AND PORK BELLY- \$21  
GRILLED PORTOBELLO AND MOZZARELLA- \$17  
TURKEY AND AVOCADO CLUB SANDWICH- \$19

### FULL SIZED SALADS

CHEF SALAD- \$24  
CAPRESE SALAD- \$21  
SALMON AND SPINACH SALAD- \$22  
GRILLED CHICKEN CAESAR SALAD- \$21  
SPINACH, APPLE AND CHICKEN SALAD- \$22  
GREEK SALAD WITH GRILLED FLANK STEAK- \$22  
WEDGE SALAD WITH SMOKED BLUE CHEESE- \$19

### DESSERTS (CHOOSE 1)

CANNOLIS  
FRUIT TARTS  
CARROT CAKE  
NY CHEESECAKE  
ASSORTED COOKIES  
FUDGE CHOCOLATE CAKE  
CELEBRATION CAKE (EXTRA \$150)

**\*\*OTHER DESSERTS AVAILABLE UPON REQUEST\*\***

All lunches served with a starter, 1 dessert option,  
chef's choice of side, rolls and butter, coffee, tea, and decaf.  
Prices subject to change. Taxes (7%) and Service charge (21%) not included.

Food will be displayed for a maximum of (2) hours.  
Prices subject to change. Taxes (7%) and Service charge (21%) not included.

## HORS D'OEUVRES

### PLATTERED OR BUTLERED

SHRIMP TOAST- \$225  
FRUIT SKEWERS - \$180  
SPINACH PUFFS - \$175  
SHRIMP COCKTAIL- \$280  
CAPRESE SKEWERS - \$170  
CRAB CAKE SLIDERS - \$325  
PULLED PORK SLIDERS - \$200  
JERK CHICKEN SLIDERS - \$225  
GRILLED POP-UP OYSTERS - \$375  
BRUSCHETTA ON BAGUETTE - \$175  
BACON WRAPPED SCALLOPS - \$300  
BLINI WITH SMOKED SALMON - \$275  
CUCUMBER FLAT BREAD TARTS - \$150  
STUFFED MUSHROOMS (CRAB) - \$175  
COUNTRY PLATE WITH GHERKINS - \$325  
STUFFED MUSHROOMS (CHEESE) - \$100  
PROSCIUTTO WRAPPED ASPARAGUS - \$200

### STATIONARY PLATTER ONLY

CRAB DIP PLATTER - \$175  
GODFATHER BAKED CLAMS - \$275  
SPINACH AND ARTICHOKE DIP PLATTER - \$200  
MEDITERRANEAN BREADS AND SPREADS - \$225  
CHEESE FONDUE PLATTER (NACHO STYLE) - \$175  
CHARCUTERIE BOARD WITH CHEESE AND CRACKERS - \$275

### CHAFFER SERVED WARM

BONELESS WINGS - \$150  
FRANKS EN CRUTE - \$150  
JALAPENO POPPERS - \$175  
ITALIAN MEATBALLS - \$225  
SWEDISH MEATBALLS - \$225  
EGGPLANT ROLLATINI - \$170  
STREET CORN COBETTES - \$275  
BUFFALO CHICKEN WINGS - \$175

All items are based on 100 pieces.  
For butlered Hors D'oeuvres please add \$25 per selection.

Prices subject to change. Taxes (7%) and Service Charge (21%) not included.

## DINNER- PLATED

### BEEF- \$40

1. ROAST PRIME RIB WITH AU JUS
2. SLICED SIRLOIN WITH BORDELAISE
3. GRILLED SIRLOIN WITH RED WINE AND SHALLOT BUTTER
4. CRACKED BLACK PEPPER CRUSTED FILET MEDALLIONS WITH CREMINI
5. GORGONZOLA ENCRUSTED NY STRIP STEAK WITH A GARLIC DEMI GLAZE

### VEGETARIAN- \$31

1. LINGUINE WITH TOMATOS, ARTICHOKEs, MUSHROOMS, & WHITE WINE SAUCE
2. ROASTED STUFFED PEPPERS
3. VEGGIE LASAGNA
4. STUFFED SWEET POTATO
5. MUSHROOM WELLINGTON

### SEAFOOD- \$41

1. CRAB STUFFED SOLE
2. GRILLED SALMON WITH ROASTED TOMATO BRUSCHETTA
3. PANKO HERB CRUSTED ATLANTIC COD
4. SHRIMP SCAMPI
5. CLAM BAKE

Includes a served chef's salad, rolls and butter,  
coffee, tea, decaf, and a dessert option.

Prices subject to change. Taxes (7%) and Service Charge (21%) not included.

### POULTRY- \$35

1. CHICKEN PARM
2. CHICKEN MARSALA
3. CHICKEN PICATTA
4. ROTISSERIE CHICKEN
5. PESTO GRILLED CHICKEN BREAST
6. CHICKEN FRANCHISE
7. ROASTED DUCK

### PORK- \$35

1. STUFFED PORK PORCHETTA
2. SAUTEED PORK MEDALLIONS
3. BAKED SLICED HONEY HAM

### DESSERT- (SELECT 1)

1. NY CHEESECAKE
2. FUDGE CHOCOLATE CAKE
3. CARROT CAKE
4. CANNOLIS
5. ASSORTED COOKIES

6. SEASONAL FRUIT PIE  
**\*\*OTHER DESSERTS AVAILABLE  
UPON REQUEST\*\***



## DINNER BUFFETS

Minimum of 30 guests.

### THE NARROWS-\$30

ONE SALAD  
ONE ENTRÉE  
ONE VEGETABLE  
ONE STARCH

### THE SURFSIDE- \$39

ONE SALAD  
TWO ENTRÉES  
ONE PASTA  
ONE VEGETABLE  
ONE STARCH

### THE PARADISE BAY- \$44

ONE SALAD  
TWO ENTRÉES  
ONE PASTA  
ONE VEGETABLE  
ONE STARCH  
CHOICE OF CARVING STATION  
(BASIC CARVING INCLUDED)

### THE QUEEN OF LAKES- \$51

ONE SALAD  
THREE ENTRÉES  
ONE PASTA  
TWO VEGETABLES  
ONE STARCH  
CHOICE OF CARVING STATION  
(BASIC CARVING INCLUDED)

Food will be displayed for a maximum of (2) hours.

Includes rolls and butter, coffee, tea, decaf and (2) dessert options.

-Please see menu for buffet selections-

**\$100 CHEF FEE WILL APPLY TO ALL PACKAGES WITH CARVING OPTIONS**

Prices subject to change. Taxes (7%) and Service Charge (21%) not included.

## DINNER BUFFETS

(continued)

### SALAD

1. CAESAR SALAD
2. GREEK SALAD
3. GARDEN SALAD
4. WEDGE SALAD

### PASTA

1. PENNE MARINARA
2. PENNE ALFREDO
3. PENNE PRIMAVERA
4. VEGGIE LASAGNA
5. PESTO TORTELLINI
6. PENNE A LA VODKA
7. MAC AND CHEESE

### STARCH

1. OVEN ROASTED RED POTATOES
2. WHIPPED GARLIC MASH
3. MUSHROOM RISOTTO
4. WILD RICE PILAF

### CARVING STATION

1. SIRLOIN OF BEEF
2. ROASTED TURKEY
3. ROAST PORK LOIN
4. SALMON
5. PRIME RIB (\$4 UPCHARGE)

### ENTRÉE

1. CHICKEN PARM
2. CHICKEN MARSALA
3. ROASTED PORK
4. PANKO CRUSTED ATLANTIC COD
5. SLICED SIRLOIN
6. PAN ROASTED SALMON
7. BBQ RIBS
8. CHICKEN PICATTA
9. ROASTED CHICKEN BREAST
10. BEEF TIPS WITH RED WINE SAUCE

### VEGETABLE

1. ROASTED VEGETABLE MEDLEY
2. ROASTED ASPARAGUS
3. GREEN BEANS ALMONDINE
4. BUTTERED CORN ON THE COB
5. GLAZED BABY CARROTS
6. BROCCOLI FLORETS

### DESSERT

1. NY CHEESECAKE
2. FUDGE CHOCOLATE CAKE
3. CANNOLIS
4. ASSORTED COOKIES
5. SEASONAL FRUIT COBBLER
6. CELEBRATION CAKE (\$150 EXTRA)

Prices subject to change. Taxes (7%) and Service Charge (21%) not included.

## BAR SERVICES

### OPEN BAR: LIQUOR, BEER AND WINE

THIS OPEN BAR INCLUDES PREMIUM, HOUSE, WELL  
HOUSE WINES, AND SOFT DRINKS

1ST HOUR: \$24 PER PERSON

ADDL. HOURS: \$14 PER PERSON PER HOUR

### OPEN BAR: BEER AND WINE

DRAFT OR BOTTLE BEERS, HOUSE WINES, AND SOFT DRINKS

1ST HOUR: \$15 PER PERSON

ADDL. HOURS: \$9 PER PERSON PER HOUR

*ASK ABOUT DEVELOPING A SIGNATURE DRINK FOR YOUR EVENT*

### CHAMPAGNE TOAST

\$2 PER PERSON

\$2.50 PER PERSON WITH FRESH STRAWBERRIES OR RASPBERRIES

### PUNCH BOWLS

SEASONAL SANGRIA- \$110 PER GALLON

CHAMPAGNE PUNCH- \$100 PER GALLON

FRUITY VODKA PUNCH- \$140 PER GALLON

*ONE GALLON SERVES 15- 8oz OR 20- 6oz GLASSES*

Prices subject to change. Taxes (7%) and Service charge (21%) not included.

## CONTACT INFORMATION

### SURFSIDE ON THE LAKE HOTEL AND SUITES

SURFSIDE WOULD BE DELIGHTED TO HOST YOUR MEETING, WEDDING,  
GATHERING, CORPORATE EVENT, BUS TOUR, OR LEISURE TRAVEL GROUP. NO  
MATTER HOW BIG OR SMALL, SURFSIDE CAN DELIVER A WORLD CLASS  
EXPERIENCE WITH FRIENDLY STAFF AND GREAT ACCOMMODATIONS.

### BOOK NOW!

### CONTACT INFORMATION

MARK DAWSON- *DIRECTOR OF SALES*

W: 518-668-2442

F: 518-668-3202

C: 518-681-2453

400 CANADA STREET  
LAKE GEORGE, NY 12845

### SALES OFFICE HOURS:

MONDAY- SATURDAY: 8:30AM- 5PM

SUNDAY: CLOSED

FEEL FREE TO CALL THE OFFICE AT ANY TIME. IF I AM NOT IN THE OFFICE,  
PLEASE LEAVE ME A DETAILED MESSAGE AND I WILL GET BACK TO YOU  
AS SOON AS I CAN. I LOOK FORWARD TO WORKING WITH YOU AND  
MAKING YOUR EXPERIENCE AT OUR HOTEL ONE THAT YOU WILL  
NEVER FORGET!

Prices subject to change. Taxes (7%) and Service charge (21%) not included.



## WEDDING PACKAGES

### THE DOME ISLAND PACKAGE

#### ONE HOUR OPEN BAR

*BEER, WINE AND SOFT DRINKS ONLY*

#### CASH BAR (FOLLOWING OPEN BAR)

#### HORS D'OEUVRES

*YOUR CHOICE OF 3 BUTLERED HORS D'OEUVRES*

#### DINNER

*PREMIUM BUFFET DINNER:*

*BASIC CARVING STATION*

*SALAD*

*2 ENTREE SELECTIONS*

*ONE PASTA*

*ONE VEGETABLE*

*ONE STARCH*

COMPLIMENTARY CHAIRCOVERS

COMPLIMENTARY TABLE LINENS

COMPLIMENTARY LAKEVIEW ROOM FOR THE NEWLYWEDS

**\$80.00 PER PERSON**

Prices subject to change. Taxes (7%) and Service charge (21%) not included.

## WEDDING PACKAGES

### THE DOLLAR ISLAND PACKAGE

#### TWO HOUR OPEN BAR

*LIQUOR, BEER, WINE AND SOFT DRINKS*

#### CASH BAR (FOLLOWING OPEN BAR)

#### HORS D'OEUVRES

*YOUR CHOICE OF 3 BUTLERED HORS D'OEUVRES*

#### DINNER

*PREMIUM PLATED DINNER*

*CHOOSE 3 SELECTIONS FOR YOUR GUESTS*

#### WEDDING CAKE

*YOU PICK FLAVORS, COLORS AND DESIGN AND WE DO THE REST*

COMPLIMENTARY CHAIRCOVERS

COMPLIMENTARY TABLE LINENS

COMPLIMENTARY LAKEVIEW ROOM FOR THE NEWLYWEDS

**\$105.00 PER PERSON**

Prices subject to change. Taxes (7%) and Service charge (21%) not included.

## WEDDING PACKAGES

### THE GEM ISLAND PACKAGE

#### THREE HOUR OPEN BAR

*LIQUOR, BEER, WINE AND SOFT DRINKS ONLY*

#### CASH BAR (FOLLOWING OPEN BAR)

#### HORS D'OEUVRES

*YOUR CHOICE OF 3 BUTLERED HORS D'OEUVRES*

#### DINNER

*PREMIUM BUFFET DINNER:*

*BASIC CARVING STATION*

*SALAD*

*3 ENTREE SELECTIONS*

*ONE PASTA*

*TWO VEGETABLE*

*ONE STARCH*

#### WEDDING CAKE

*YOU PICK FLAVORS, COLORS AND DESIGN AND WE DO THE REST*

#### CHAMPAGNE TOAST

COMPLIMENTARY CHAIRCOVERS

COMPLIMENTARY WHITE TABLE LINENS

COMPLIMENTARY LAKEVIEW SUITE FOR THE NEWLYWEDS

**\$129.00 PER PERSON**

Prices subject to change. Taxes (7%) and Service charge (21%) not included.

## WEDDING PACKAGES

### THE DIAMOND ISLAND PACKAGE

#### FOUR HOUR OPEN BAR

*LIQUOR, BEER, WINE AND SOFT DRINKS*

#### CASH BAR (FOLLOWING OPEN BAR)

#### HORS D'OEUVRES

*YOUR CHOICE OF 4 BUTLERED HORS D'OEUVRES*

#### DINNER

*PREMIUM PLATED DINNER*

*CHOOSE 3 SELECTIONS FOR YOUR GUESTS*

#### WEDDING CAKE

*YOU PICK FLAVORS, COLORS AND DESIGN AND WE DO THE REST*

#### CHAMPAGNE TOAST

COMPLIMENTARY CHAIRCOVERS

COMPLIMENTARY WHITE TABLE LINENS

COMPLIMENTARY LAKEVIEW SUITE FOR THE NEWLYWEDS

**\$145.00 PER PERSON**

Prices subject to change. Taxes (7%) and Service charge (21%) not included.