

Henry's on the Green

2019 Event Menu

Henryscateringbspa@gmail.com

Mark Lawrence (518)727-3410

Starters Shack:

Breakfast Sandwiches - \$5 per person

Egg, cheese, choice of sausage, ham or bacon

Breakfast Buffet - \$16 per person

Bagels, Danish, Fresh fruit platter, scrambled eggs, sausage, bacon, home fries and choice of either pancakes, waffles or French toast

At The Turn:

Deli Platter - \$7 per person

Choice of premade wraps or sandwiches or as a platter with a choice of breads and dressings (choice of 3 – ham, roast beef, turkey, tuna salad, chicken salad or egg salad)

Salad Options: - \$3 per person

Choice of 2 – Garden salad, Tuna Mac salad, coleslaw, pasta salad, baked beans, soup of the day

Barbecue Lunch - \$11 per person

Hamburgers, hotdogs and choice of sausage and peppers or barbecue chicken

APPETIZERS: \$14 (choose 3 appetizers)

Each additional appetizer after 3 add \$5 per person

Chicken Wings

- Choice of mild, med, hot, barbecue, garlic parmesan or honey barbecue sauce

Boneless Chicken Wings

- Choice of mild, med, hot, barbecue, garlic parmesan or honey barbecue sauce

Vegetable Platter with assorted dips

Assorted cheese and cracker platter

Mini Chicken Tacos – served with salsa & sour cream

Swedish Meatballs

Flat bread pizza

Spring Rolls

Cheese Stuffed Garlic Bread
Spinach & Artichoke Dip
Buffalo chicken dip served with homemade chips
Bruschetta
Hummus Platter served with chips, carrots and celery
Garbage Bread – choice of pepperoni, sausage or broccoli
Shrimp Cocktail – add \$1 per person
Stuffed mushrooms – add \$1 per person
Shrimp wrapped in bacon – add \$1 per person
Scallops wrapped in bacon – add \$1 per person

BUFFET DINNER: \$23 per person

Comes with choice of 2 salads, rolls, butter, coffee, tea and soda.

Salad Options: (choose two)

Garden Salad
Caesar Salad
Spinach Salad

Entrée Options: (choose three)

Baked Ziti
Penne ala Vodka
Macaroni & Cheese
Pasta Primavera
Lasagna
Eggplant Parmesan
Alfredo with chicken & broccoli
Sausage & Peppers
Veal Marsala
Veal & Peppers
Sliced sirloin in Au Jus
Chicken Marsala
Chicken Cordon Bleu
Boneless Marinated Chicken
Chicken Caprese
Bourbon Chicken
Chicken Parmesan
Chicken Picatta
Roasted Chicken & Potatoes
Chicken & Biscuits

Sliced Turkey with pan gravy
Sliced Pork Loin
Bourbon Salmon
Haddock Pomodoro
Baked Haddock

Side Options: (choose two) \$3 per person

Rice Pilaf
Barley Pilaf
Mixed Vegetable
Baked Potato
Mashed Potatoes
Scalloped Potatoes

General & Administrative Information

Deposits

A deposit of 20% is required to secure your date and time. The full deposit will be credited to your bill. Should you need to cancel your event and Ballston Spa CC is able to rebook your date we will refund your deposit in full. Deposits become refundable on the date we are able to rebook.

Attendance Guarantees

A final guest count must be given to event coordinator no later than 7 days prior to event. This count is what you will be billed for. In the event your guest count goes up we will need to be notified 3 days in advance to ensure that additional food is prepared for your event.

Room Rental

Event pricing is based on 4 hour room rental. Additional hours are billed at \$125 per hour.

Final Payment

Is due the day of the event. Final payment maybe made by cash, cashier's check, Visa, Master Card or Discover.

Tax & Gratuity

All events will be subject to 7% New York sales tax and 18% gratuity which will be added to final bill. Tax exempt organizations must have a current NYS Tax Exempt form.

Alcohol Consumption

Per New York State Law only persons age 21 or older will be allowed to consume alcohol on premise. Management reserves the right to discontinue alcohol consumption on an individual basis.

Lost or Stolen Items

Ballston Spa CC is not responsible for lost or stolen items.

Contact Information

Mark Lawrence #518 727-3410

Ballston Spa CC Restaurant - #518 602 – 9995

Beverage Selections

Soda Bar

\$4.00 per person based on 3 hour standard event time

\$1.00 per person each additional hour after 3

Includes all soda's, coffee, tea

Beer, Wine and Soda Bar

\$12.00 Per Guest for the first hour

\$5.00 Per Guest for each additional hour

Includes all draught and bottled beer, house wines and soda

Standard Open Bar by the Hour

\$13.00 Per Guest for the first hour

\$6.00 Per Guest for each additional hour

Includes well liquor, house wine and all draught and bottled beer.

Premium Open Bar by the Hour

\$15.00 Per Guest for the first hour

\$7.00 Per Guest for each additional hour

Includes premium liquor, wine and all draught and bottled beer.

Event Open Bar

A tab will be run throughout your event and total will be included in your bill.

Cash Bar

Beverages will be charged at time of service on a cash basis.

All prices do not include NY State sale tax of 7% or Gratuity of 18%