

# Henry's on the Green

## 2019 Event Menu

[HenrysCateringBSPA@gmail.com](mailto:HenrysCateringBSPA@gmail.com)

Dave Foster 518 339 - 5150

### 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**

**Dave Foster - #518 339 - 5150 - General Manager**

**Tracy Seibert - #518 796 - 6847 - Executive Chef**

**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%**