

# *Colden Manor at Spruce Lodge*



[www.coldenmanoratsprucelodge.com](http://www.coldenmanoratsprucelodge.com)

## *Exclusively One Affair at a Time!*

*Catering has been our family's tradition for over 50 years. Our long-established family recipes have been modernized throughout the generations and continue to be prepared in our kitchen with only the finest fresh whole foods. Our wedding packages are customized to fit your specific needs in order to make your special day belong to you.*

*For Your Personal Banquet Coordinator please call: 845.564.1830*

*Or email at: [sprucelodge@hotmail.com](mailto:sprucelodge@hotmail.com)*

*We are located at:*

*619 State Route 17K, Montgomery, NY 12549*

# *Colden Manor at Spruce Lodge*

## *Our Premier Wedding Package includes:*

*One hour of Hot and Cold Hors D'oeuvres  
With the option of a separate bridal party room*

*Champagne Toast*

*Choice of a Sit down Dinner or Gourmet Buffet*

*Five Hour Top Shelf Open Bar  
Imported and Domestic Beers  
Bottle Wines from around the World*

*Customized Tiered Wedding Cake*

*Linens and Napkins to coordinate with your wedding party*

*Personal Maitre d' Service by Rusty Fassnacht*

*White Chair Covers*

# *Cocktail Hour with Hot and Cold Hors D'oeuvres*

*Choose between a buffet display or butler style passing hot hors d'oeuvres. Both options include a beautifully decorated table with all of the following*

*Cold hors d'oeuvres items:*

## *Butler Style Passing Shrimp Cocktail*

*with horseradish cocktail sauce*

## *Gourmet Cheese Board*

*A variety of cheeses from around the world including Provolone,*

*Jalapeno Pepper Jack, Smoked Gouda, Muenster, American and Gruyere Cheese*

*Served with an assortment of crackers which is beautifully displayed on a decorated buffet table*

## *Taste of Tuscany*

*Italy's finest selection of Salami, Pepperoni, Imported Provolone, Black Olives, Marinated Mushrooms, Pepperoncini, Marinated Artichoke Hearts, Fresh Mozzarella Cheese, Roasted Red Peppers and Fresh Plum Tomatoes*

## *Fresh Fruit and Berries*

*An assortment of sweet freshly sliced golden pineapple, cantaloupe, honeydew, grapes, strawberries, and watermelon beautifully garnished with seasonal berries*

## *Vegetable Display*

*Peeled baby carrots, julienne celery sticks, broccoli florets, red and yellow pepper, sliced cucumber, freshly blanched and cooled asparagus, and baby grape tomatoes served with a ranch dipping sauce*

## *Toasted Fresh Mozzarella Bruschetta*

*Toasted French Baguette seasoned with pesto marinated sliced plum tomatoes topped with melted mozzarella cheese, Pecorino Romano and freshly chopped basil*

## *Select four hot items per one hundred guests:*

- Tempura Battered Steak with Crispy Coconut on a Skewer*  
*Gourmet Franks in a Puff Pastry with Horseradish mustard sauce*  
*Chicken Salad Tostadas*  
*Chicken Teriyaki Satay served on a skewer*  
*Mozzarella Bites with marinara sauce*  
*Grilled Shrimp and scallops skewers marinated in a lemon aioli*  
*Spinach and feta cheese in a phyllo dough puff*  
*Coconut Tempura Encrusted Gulf Shrimp served with duck sauce*  
*Pork or Chicken Egg Rolls with a sweet and savory dipping sauce*  
*Hand-Made Crab Rangoon deep fried crispy wontons filled with lump crab meat*  
*Lump Crab Cakes with a Roasted Red Pepper Sauce*  
*Four Cheese stuffed Silver dollar Mushrooms*  
*Glorified Boneless Buffalo Chicken Skewers*  
*Baked Stuffed Clams with Red Pepper and Scallions*  
*Swedish Meatballs in Stroganoff Gravy*  
*Thai Coconut Curry Shrimp steamed in Coconut Milk*  
*Oyster Rockefeller*  
*Grilled Chicken and Cheddar Quesadillas served with Sour Cream and Salsa*  
*Stuffed Potato Shells Filled with Cheddar Cheese, Red Pepper, Olives, Scallions,  
Bacon bits and topped with Sour cream*  
*Panko Encrusted Crimini Mushrooms filled with Horseradish Cream Cheese*  
*Hot and Spicy Buffalo wings with Blue Cheese Dressing*  
*Tender Calamari Fried until golden brown served with a spicy fra diavlo sauce*  
*Scallops or Artichoke Hearts Wrapped in Bacon*  
*Cucumber Roll filled with Tuna Tartar*  
*Smoked Salmon Roll filled with Avocado and Cream Cheese*  
*Homemade Risotto Chicken Balls stuffed with Fresh Mozzarella Cheese*  
*Homemade Meatball Parmesan Sliders*  
*Chicken Lollipops with a honey orange glaze*  
*Conch Fritters served with remoulade*

# Premier Buffet Dinner

## Hot Chafing Dish Selections

Choose one item from each selection for a total of six hot items

### Meat Selection

**Southwest Flanked Steak** with Sweet Jack Daniel Sauce and topped with Crispy Onions

**Sliced Flank Steak** with Wild Mushroom Gravy

**Loin of Pork** roasted in beef-teriyaki gravy

**Roasted Pork Tenderloin** with a Honey-Teriyaki Demi Glaze

**Grilled Hot or Sweet Italian Sausage** sautéed with Roasted garlic and broccoli rabe

**Duck Leg Confit** in a Port Wine Reduction

### Poultry Selection

**Chicken Marsala** Boneless Chicken Breast sautéed with Marsala Wine & Mushrooms

**Chicken Piccata** Breast of chicken topped with lemon, caper & creamy lemon sauce

**Chicken Gismondi** Lightly floured breasts with a spinach cream and Tomato Sauce

**Chicken Riesling** Panko crusted boneless breast of chicken sautéed with grapes, mushrooms, and scallions in a Riesling Wine Sauce

**Chicken Ricotta** stuffed with ricotta cheese, red pepper, Pecorino Romano & mozzarella

**Chicken Sangria** chicken pieces roasted in a sweet white wine sauce

**Southern Fried Chicken** Crispy fried chicken pieces

**Coconut Curry Chicken** with Lemongrass, Cumin, Ginger and Lemon

**Roasted Turkey Breast** served over stuffing with Turkey gravy and cranberry sauce

## Potato Selections

**Roasted Red Potatoes** glazed in garlic butter with fresh Italian parsley

**Potato Mozzarella** layers of mashed potato, tomato, basil, Pecorino Romano and mozzarella cheese

**Potato Au Gratin** layers of cheddar cheese and cream baked until golden brown

**Garlic Mashed Potatoes**

**Homemade Twice Baked Potato**

## Pasta Selections

**Penne a la Vodka** creamy tomato sauce finished with fresh basil and pecorino Romano

**Lasagna** Choice of: Cheese, Meat or Vegetable in a red or white sauce

**Rigatoni** with fresh mozzarella, tomato, pancetta, Pecorino Romano, black olives and basil

**Cheese Tortellini** in a Creamy Pesto Sauce

**Linguini in Clam Sauce** in a red or white sauce

**Cavatelli** in a Pork Ragout

**Cappellini** with Sweet Peas, Button mushrooms, Crispy Bacon Bits, Red Peppers  
Tomato & Scallion in a Creamy Tomato Sauce

**Cheese Ravioli** in a Marinara Sauce

**Stuffed Shells** baked in an intertwining of tomato and cream sauce topped with Pecorino Romano and fresh basil

## Seafood Selections

**Jambalaya** Cajun rice sautéed with jumbo shrimp, chicken and sausage with onions, red and Green peppers

**Seafood Paella** saffron flavored rice with mussels, clams, shrimp, chicken and chorizo

**Shrimp Creole** hot and spicy rice mixed with jumbo shrimp in a creole-tomato sauce

**Seafood in Pastry Puff** a medley of fresh seafood mixed in a creamy wine sauce  
Served in a puff pastry shell

**Roasted Fresh Salmon Filet** cooked in a lemon cream sauce

**Panko Crusted Baked Tilapia** drizzled with a lemon béchamel sauce

## Vegetable Selections

**Eggplant Rolatini** *fresh breaded eggplant rolled with ricotta cheese, fresh basil  
Mozzarella & Pecorino Romano finished with a marinara sauce*

**Sautéed Zucchini and Squash** *with Vidalia onions*

**Haricot Vert** *shoestring green beans seasoned with red pepper and shallots*

**Broccoli and Cauliflower Au Gratin**

**Green Bean Almondine**

**Sweet baby Peas and Baby Carrots**

**Creamed Corn** *tossed with red pepper, red onion, scallion, and fresh parsley*

**Roasted Asparagus** *drizzled with Hollandaise Sauce*

## Cold Gourmet Salads and Fruit Display

*All of the following are included with the buffet:*

**Cascade of Freshly Ripened Seasonal Fruits and Berries**

*Array of fresh cantaloupe, honeydew, grapes and golden pineapple topped with fresh berries*

**Fusilli Pasta Salad**

*Fusilli Pasta tossed with tuna salad, scallion, celery, red peppers and a lemon aioli*

**Salad Bar**

*Fresh Spring Mix, Iceberg and Romaine Lettuce, Variety of Salad Dressings and all the condiments*

**Caesar Salad**

*Crispy Romaine Lettuce tossed with Caesar Dressing, Homemade Garlic Croutons and Pecorino Romano*

**Caprese Salad**

*Sliced Fresh Tomatoes, Fresh Mozzarella Cheese and Basil Leaves drizzled in a Pesto Aioli*

**An Assortment of French and Italian Breads**

*Sesame Italian, Parisian, Sunflower Loaf, French Baguette, Italian Loaf*

# *Premier Sit Down Dinner*

*Allow your guests be served by our expert wait staff.*

*Our Sit down dinner includes the following:*

## **« Appetizer »**

*Select One*

### **Soup**

*Tortellini en Brodo*

*Cream of Chicken with Wild Rice*

*Cream of Potato with Cheddar & Bacon*

*Or*

### **Pasta**

*Penne A La Vodka*

*Pork Ragu Cavatelli*

*Fettuccini in a Lobster Mushroom Sauce*

*Angel Hair Primavera*

*Or*

### **Fresh Fruits and Berries**

*An Assortment of fresh melon and seasonal berries*

## **« Salad »**

*Select One*

### **Classic Caesar Salad**

*Fresh hearts of Romaine with baked seasoned croutons and our classic Caesar*

*Dressing topped with Pecorino Romano cheese*

*Or*

### **Tossed Garden Salad**

*Mixed greens with cucumber, carrot and tomato drizzled with house vinaigrette*

*Or*

### **Strawberry Salad**

*Arugula Leaves tossed with sliced strawberries and honey lemon vinaigrette*

# **Sit Down Dinner Entrees**

*Choose four of the following:*

- Oven Roasted Top Sirloin of Beef** *Thinly sliced with a brown gravy demi glaze*
- Sliced Flank Steak** *marinated in a sweet Jack Daniel's sauce topped with crispy onions*
- Roasted Pork Tenderloin** *with a Honey-Teriyaki Demi Glaze*
- Breast of Chicken Chardonnay** *sautéed in a Pecorino Romano Chardonnay Sauce*
- Grilled Chicken Breast** *topped with Mango Salsa over arugula*
- Chicken Marsala** *sautéed in a marsala wine sauce and mushrooms*
- Panko Crusted Tilapia** *drizzled with a lemon zest cream sauce and Italian Parsley*
- Basso** *with Black Bean Sauce*
- Roasted Fresh Salmon Filet** *cooked in a lemon cream sauce*
- Eggplant Rollatini** *fresh breaded eggplant rolled with ricotta cheese, fresh basil, Mozzarella & Pecorino Romano finished with a marinara sauce*
- Pasta Primavera** *an array of farm fresh julienned vegetables tossed with Angel Hair Pasta, Garlic and extra virgin olive oil*
- Vegetable Terrine** *layers of fresh vegetables and cheese drizzled with fresh pesto*

## **Distinctive Sit down Dinner Entrees**

*The Following Entrees are offered at an extra charge:*

- Peppercorn Crusted Prime Rib of Beef**
- Grilled New York Sirloin Steak** *topped with caramelized onions & mushrooms*
- Veal Chop Milanese** *encrusted with seasoned breadcrumbs drizzled with wine cream sauce*
- Filet Mignon** *roasted in garlic butter*
- Chateaubriand** *sliced Filet mignon drizzled with a Red Wine Sauce*
- Rack of Lamb** *encrusted in breadcrumbs, Parsley, Garlic Pepper and Pecorino Romano*
- Lump Crabmeat Stuffed Jumbo Shrimp** *baked in garlic butter*
- Surf and Turf** *choice of Filet mignon or NY Sirloin and Lobster Tail or Stuffed Shrimp*

*All Entrees accompanied by Chef Dee's choice of a fresh bouquet of seasoned vegetables and potato*

# *Premier Wedding Reception Enhancements*

## *Cocktail Hour*

*Grilled Baby Lamb Chops*

*Sliced Filet Mignon Baguette*

*King Crab Legs\**

*Fresh Oysters and Clams on the Half Shell\**

*Lobsters and Crab Claws set on Crushed Ice\**

*Caviar Tower\**

*Choice of Caviar with Diced Red Onion, Egg, Potato Pancake, Bellini, Toasted Breads, Sour Cream*

*\*Market Price*

## *The Carving Board*

*Expertly Carved and Served with Traditional Garnishes*

*Roasted Turkey Breast*

*Smoked Virginia Ham*

*Center cut Pork Loin*

*Rack of Lamb*

*Prime Rib of Beef*

*Filet Mignon*

## *Shrimp Scampi Station*

*A beautiful sterling silver Sauté Station with Jumbo shrimp cooked to Perfection*

## *Dessert*

*Viennese Display Selected International Desserts*

*Chocolate Covered Strawberries Served with each Slice of Wedding Cake*

*Chocolate Fountain Display With assorted dipping items*

## *Personalized Ice Sculpture*

*Chair Cover Bows to coordinate with your color scheme*

# *Weekend Event Times*

*Friday Evening - flexible starting times*  
*Sit Down - \$79.95\* Premier Buffet - \$79.95\**

*Saturday Afternoon 12 – 5 p.m.*  
*Sit Down - \$69.95\* Premier Buffet - \$69.95\**

*Saturday Evening 6 - 11 p.m.*  
*Sit Down - \$89.95\* Premier Buffet - \$89.95\**

*Sunday 12 – 5 pm*  
*6 – 11 pm*  
*Sit Down - \$69.95\* Premier Buffet - \$69.95\**

*\*Plus Administrative Charge and Sales Tax*

