

Colden Manor at Spruce Lodge



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

We are located at:

619 State Route 17K, Montgomery, NY 12549

Colden Manor at Spruce Lodge

Our Premier Wedding Package Includes:

Personal Maître d' Service by Rusty Fassnacht

Choice of Linens to coordinate with your theme

Seating Cards and Direction Cards

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

White Chair Covers

Hot and Cold Hors D'oeuvres

All of the following Cold Hors d'oeuvres are Included:

Butler-Style Passing Shrimp Cocktail

with horseradish cocktail sauce

Individual Gourmet Cheese Boats

A variety of cheeses: Jalapeno Pepper Jack, Smoked Gouda, Muenster, Cheddar, Colby, Gruyere Served with an assortment of crackers

Taste of Tuscany Skewers

Italy's finest selection of Salami, Pepperoni, Capicola, Pepperoncini, Marinated Artichoke Hearts, Fresh Mozzarella Cheese and Cherry Tomatoes drizzled with a Fresh Basil Pesto

Fresh Fruit and Berries

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

Vegetable Crudit  Cups

Peeled baby carrots, julienne celery sticks, broccoli florets, red and yellow pepper, sliced cucumber, and baby grape tomatoes served in a cup with a ranch dressing

Toasted Tomato-Pesto 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:

- Crispy Coconut Steak Tempura on a Skewer*
- Sabrett Hot Dogs in a Puff Pastry with Dijon mustard*
- Chicken Teriyaki Satay served on a skewer*
- Mozzarella Sticks with marinara sauce*
- Shrimp Scampi skewers marinated in a garlic, wine, lemon-butter*
- Spanakopita Spinach and feta cheese in a flaky phyllo dough*
- Coconut Tempura Encrusted Shrimp served with duck sauce*
- Crab Rangoon Hand-Made crispy wontons with lump crab meat & seasoned cream cheese*
- Mini Lump Crab Cakes with a Roasted Red Pepper Sauce*
- Four-Cheese stuffed Mushrooms with panko crust*
- Glorified Buffalo Chicken Tempura battered chicken drizzled with buffalo sauce*
- Stuffed Littleneck Clams*
- Swedish Meatballs Creamy Beef Gravy*
- Thai Coconut Shrimp steamed in Coconut Milk over rice*
- Chicken and Cheddar Quesadillas served with Sour Cream and Salsa*
- Stuffed Potato Skins Filled with Cheddar Cheese, Red Pepper, Scallions, Bacon bits and topped with Sour cream*
- Panko Encrusted Crimini Shrooms filled with Horseradish Cream Cheese*
- BBQ or Buffalo wings with Blue Cheese or Ranch Dressing*
- Crispy Fried Calamari served with a spicy fra diavolo sauce*
- Chicken Wrapped in Bacon*
- Arancini Chicken-Mozzarella Rice Balls*
- Nani's Meatball Parmesan Sliders*
- Chicken Lollipops with a sweet honey orange glaze*
- Salmon Cakes served with tartar sauce*
- Roasted Vegetable Kabobs with a balsamic reduction drizzle*

Premier Buffet Dinner Choices:

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

Meat Selection

Jack Daniel's Flank Steak marinated in a sweet-butter Jack Daniel's Sauce and topped with crispy onions

Sliced Flank Steak mushroom, bell pepper & caramelized onion beef gravy

Sliced Oven Roasted Top Sirloin of Beef with Cabernet Beef Bone Gravy

Seasoned Panko Crusted Pork Chop with Pork gravy

Roasted Tenderloin of Pork with a Honey-Teriyaki Demi Glaze

Roasted Hot & Sweet Italian Sausage with Roasted garlic, Peppers Onions, Tomato and Broccoli rabe

Duck Confit in a Port Wine Reduction

Poultry Selection

Chicken Marsala sautéed with Chicken Stock, Marsala Wine & Mushrooms

Chicken Piccata lemon, parsley, caper creamy white wine sauce

Chicken Gismondi spinach creamy spinach mushroom sauce

Chicken Riesling Panko crusted chicken with grapes, mushrooms & scallions in a Riesling Wine Sauce

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

Chicken Française white wine, lemon-butter sauce

Southern Fried Chicken Crispy fried chicken pieces with honey butter

Thai Coconut Curry Chicken with Lemongrass, Thai chili, Coconut milk

Roasted Turkey Breast served over stuffing with Turkey gravy and cranberry

Potato Selections

Roasted Red Potatoes roasted in garlic butter with fresh Italian parsley

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

Potato Au Gratin layers of potato, cheddar cheese and cream sauce

Creamy Garlic Mashed Potatoes

Homemade Twice Baked Potato

Pasta Selections

Penne a la Vodka creamy tomato sauce with fresh basil and Pecorino Romano

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

Rigatoni with plum tomato, sweet peas, pancetta, Pecorino Romano, & pesto

Tri-colored Cheese Tortellini in a Creamy Pesto Sauce

Linguini in Clam Sauce with littleneck clams in a garlic white wine sauce

Slow Roasted Pork Ragout w/ Cavatelli

Angel Hair with Sweet Peas, mushrooms, Crispy Bacon Bits & Scallion in a Creamy Roasted Red Pepper Tomato Sauce

Spinach, Cheese, or Beef Ravioli in a Marinara Sauce

Stuffed Shells baked in an intertwining of tomato and cream sauce

Seafood Selections

Jambalaya Cajun rice with shrimp, chicken, sausage, onions & peppers

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

Shrimp Creole rice with jumbo shrimp in a creole-tomato sauce

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

Fresh Salmon Fillet cooked in a lemon cream sauce

Tilapia Francaise with a lemon-butter white wine 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 with sauteed red pepper, garlic & onion*

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

All of the following are included:

Fresh Seasonal Fruit and Berries

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

Garden Salad

Fresh Mixed Greens with carrot, cucumber, tomato and Italian Dressing

Caesar Salad

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

An Assortment of Freshly Baked Gourmet Breads

Premier Sit-Down Dinner

Allow your guests be served by our expert waitstaff.

« Choose one Appetizer »

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

« Choose one Salad »

Classic Caesar Salad

Fresh hearts of Romaine with baked seasoned croutons and our classic

Caesar Dressing topped with Pecorino Romano cheese

Tossed Garden Salad

Mixed greens with cucumber, carrot, tomato and Italian Dressing

Strawberry Salad

Arugula tossed with sliced strawberries and lemonade vinaigrette

Sit Down Dinner Entrees

*All Entrees accompanied with sauteed vegetable and twice baked potato
Choose 4 choices from the following:*

- Roasted Top Sirloin of Beef* with a brown gravy demi glaze
Jack Daniel's Flank Steak marinated in a sweet-butter Jack Daniel's
Sauce and topped with crispy onions
Sliced Flank Steak mushroom, bell pepper & caramelized onion beef gravy
Roasted Pork Tenderloin with a Honey-Teriyaki Demi Glaze
Breast of Chicken Chardonnay sautéed in a creamy Chardonnay Sauce
Grilled Chicken Breast topped with Mango Salsa over arugula
Chicken Marsala sautéed in a Marsala wine sauce and mushrooms
Tilapia Française a lemon wine cream sauce
Salmon Fillet pan seared in a butter lemon cream
Shrimp Scampi served over Risotto
Eggplant Rollatini breaded eggplant rolled with ricotta cheese, pesto 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 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 crispy onions
Veal Chop Milanese
Filet Mignon 8oz
Roasted Rack of Lamb Seasoned Panko encrusted
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

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**

The Carving Board

*Expertly Carved and Served with Traditional Garnishes:
Roasted Turkey Breast
Brown sugar crusted Ham
Peppercorn crusted 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 - \$119.95 Premier Buffet - \$119.95**

Saturday Afternoon 12 – 5 p.m.
Sit Down - \$99.95 Premier Buffet - \$99.95**

Saturday Evening 6 - 11 p.m.
Sit Down - \$129.95 Premier Buffet - \$129.95**

Sunday 12 – 5 pm
6 – 11 pm
Sit Down - \$99.95 Premier Buffet - \$99.95**

**Plus 8.125% NYS Sales Tax and 25% Administrative Charge*



