
Hors d'oeuvre Menu

Hot Hors d'oeuvre (priced per tray of 100)

- *Chicken Tenders..... \$110.00
- Shrimp wrapped in Bacon. \$160.00
- Scallops Wrapped in Bacon\$165.00
- *Fried Butterfly Shrimp\$140.00
- *Baked Ziti.....\$ 55.00
- Steamed Clams in Wine
Butter.....\$130.00
- *Crabmeat Stuffed Mushroom
Caps..... \$175.00
- *Deep Fried Scallops.....\$150.00
- Meatballs (Swedish or Italian)
..... \$ 85.00
- *Buffalo Style Chicken Wings
(hot,med,mild or bbq).....\$130.00
- Boneless Chicken Wings
(hot,med,mild or bbq).....\$ 95.00
- *Mozzarella Cheese Sticks
(raspberry or marinara
Sauce)\$135.00

Cold Hors d'oeuvre (priced per person)

- *Fresh Vegetable Display with Dip \$3.00
- *Assorted Cheese Display with crackers
\$3.50
- *Fresh Fruit Display with Dip (seasonal)
\$3.25
- Rye Bread Boule & dip.....\$2.50

The following are priced per tray of 100:

- Shrimp on Ice..... \$165.00
 - Salami & Cream Cheese Cornet...\$ 85.00
 - *Stuffed Celery.....\$ 70.00
 - Deviled Eggs.....\$ 75.00
 - *Stuffed Peppadew Peppers (hot,
tangy & sweet mini peppers stuffed w/
Blue Cheese).....\$100.00
-

If you prefer, you may make your Hors d'oeuvre selection at a per person price.
Simply choose from the starred (*) items according to the options available.
Prices based on a one hour period.

Select 2 starred () items from the Hot Hors d'oeuvre' list and 2 starred (*) items from the Cold Hors d'oeuvre' list for \$13.99 per person.*

Select 3 starred () items from the Hot Hors d'oeuvre' list and 3 starred (*) items from the Cold Hors d'oeuvre' list for \$15.99 per person*

Dinner Entrée

Appetizers

(Choice of One)

Soup de Jour
Homemade French Onion Soup
Garden Salad

Vegetables

(Choice of One)

Green Beans
Glazed Carrots
Fresh Broccoli Spears
Buttered Corn
Mixed Vegetables

Potatoes

(Choice of One)

Oven roasted Potatoes
Baked Potato
Mashed Potato
Baked Stuffed Potato
Rice Pilaf
Wild Rice

BEEF

Roast Prime Rib of Beef, Slowly roasted with fine herbs & served with AuJus \$27.99
Roast Top Round of Beef, topped with Bordelaise Sauce \$23.99
Charbroiled New York Strip \$25.99
Veal Cutlet Parmigiana served with Pasta \$23.99

PORK

Pork Osso Bucca \$26.99
Roast Loin of Pork with Dressing \$20.99
Baked Ham with Fruit Glaze \$20.99

POULTRY

Chicken Cordon Bleu \$20.99
Chicken Parmigiana served with Pasta \$19.99
Chicken Marsala, Boneless Breast of chicken Sauteed in a Mushroom
Marsala Wine Sauce \$20.99

FROM THE SEA

Broiled Filet of Salmon topped with a Dill & White Cream Sauce	\$22.99
Stuffed Jumbo Shrimp baked with a Seafood Stuffing on a Bed of Rice Pilaf	\$24.99
Surf & Turf. Slow Roasted Prime Rib and Stuffed Jumbo Shrimp	\$35.99

VEGETARIAN

Pasta Primavera Tossed With Fresh Vegetables & your choice of Alfredo Sauce, Marinara Sauce or Olive Oil & Garlic	\$16.99
--	---------

DESSERTS

Strawberry Shortcake

Chocolate Cake

Peanut Butter Pie

Cheesecake Plain or with Strawberries

Adirondack Bar & Grill
982 State Route 149
Queensbury NY 12804

518-793-2325

Jim Valastro, Owner