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*[www.thewatersedgelighthouse.com](http://www.thewatersedgelighthouse.com)*

### *Special Events Menu*

*It is our goal to make your special event a memorable experience. We, at The Waters Edge Lighthouse, take pride in exceeding our customer's expectations.*

*We will custom tailor all events as needed.*

*Pat & Karen Popolizio, Owners*

## Small Banquet Hor d'oeuvres (Under 50 people)

### Hot Hor d'oeuvres

<i>Petite Crab Cakes</i>	\$3.95 pp	<i>Pork /Veg Potstickers</i>	\$3.95 pp
<i>Coconut Shrimp</i>	\$3.95 pp	<i>Spanakipia</i>	\$3.95 pp
<i>Mini Quiche</i>	\$3.95 pp	<i>Sesame Chicken</i>	\$3.95 pp
<i>Stuffed Mushroom</i>	\$4.95 pp	<i>Clams Casino</i>	\$4.95 pp
<i>Fried Calamari</i> w/marinara	\$3.95 pp	<i>Wings-Hot -Med. -Mild</i> (bone-in or boneless)	\$3.95 pp

### Platters

<i>Bruschetta Platter</i>	\$3.95 pp
<i>Fresh Roma tomatoes, garlic, red onion, olive oil, fresh basil, balsamic vinegar, served with pesto grilled bread.</i>	
<i>Hummus &amp; Pita Chip Platter</i>	\$ 3.95 pp
<i>Fresh made flavored hummus, served with grilled pita chips.</i>	
<i>Vegetable Crudités</i>	\$3.95 pp
<i>Add Hummus</i>	\$ 1.95 PP
<i>Carrots, celery, bell peppers, broccoli, tomatoes, cucumbers, cauliflower with ranch dressing for dipping.</i>	
<i>Cheese Platter</i>	\$5.95 pp
<i>Assortment of fine International cheeses and fresh grapes, strawberries, crackers and accompaniments.</i>	
<i>Fresh Fruit Bowl</i>	\$4.95 pp
<i>Assorted fresh seasonal fruits with dipping sauce.</i>	
<i>Tomato &amp; Fresh Mozzarella Platter</i>	\$3.95 pp
<i>Fresh Mozzarella cheese and sliced tomatoes topped with fresh basil and a balsamic glaze.</i>	
<i>Antipasta Platter</i>	\$ 5.95pp
<i>Italian meats, provolone cheese, pepper shooters, artichoke hearts, olives, fresh mozzarella balls, and roasted red peppers, topped with a balsamic glaze.</i>	
<i>Shrimp Cocktail Platter</i>	\$8.95 pp
<i>Large shrimp cocktail with lemons and spicy cocktail sauce.</i>	

*Large Banquet Hors D'oeuvres*  
*50 person minimum*

*One hour presentation*

*Hot chafing dishes* *\$10.00/person*  
*Select Three*

<i>Eggplant Parmesan</i>	<i>Fried Calamari</i>
<i>Meatballs - Italian / Swedish</i>	<i>Calamari Marinara</i>
<i>Stir fry chicken/vegetables</i>	<i>Petite crab cakes</i>
<i>Chicken Wings - choice of sauce</i>	<i>Sausage and Peppers</i>

*Butlered hors d'oeuvres (priced per 100 pieces)*

<i>Scallops wrapped in bacon</i>	<i>225</i>
<i>Grilled spicy shrimp</i>	<i>225</i>
<i>Spanikopita</i>	<i>125</i>
<i>Stuffed mushrooms</i>	<i>150</i>
<i>Clams casino</i>	<i>175</i>
<i>Franks en croute</i>	<i>100</i>
<i>Italian style chicken wings</i>	<i>125</i>
<i>Mini quiche</i>	<i>80</i>
<i>Potstickers</i>	<i>150</i>
<i>Fruit Kebobs</i>	<i>125</i>
<i>Melon and prosciutto</i>	<i>100</i>
<i>Chicken Satay</i>	<i>125</i>
<i>Mini Wellingtons</i>	<i>225</i>

*Add a station or display* *\$5.95/person*  
*Cheese and Fruit display: an assortment of fine cheese and fresh seasonal fruits, with dipping sauce, crackers, and accompaniments.*

*Add crudites and dip or Hummus* *\$2.00/person*

*Add Chef attended pasta station* *\$5.95/person*  
*Choice of pasta with (2) sauces*

## *Lighthouse Lunch Buffet*

*Monday-Friday (11:00 - 3:00)*

*Minimum of 25 people*

*\$16.99 per person*

*Coffee, tea and decaf included*

### *Soup*

*Choice of one:*

*Soup du jour*

*Chili*

*New England Clam Chowder +\$2.00/peron*

*Other soups available upon request*

### *Salad*

*Choice of one: (Each additional \$2.00/person)*

*Potato salad*

*Macaroni salad*

*Pesto Pasta salad*

*Asian or Mango slaw*

*Garden or Caesar salad*

*Antipasto salad +\$2.95/person*

### *Make Your Own Sandwiches*

*Choice of three meats:*

*Turkey, Roast beef, Cappicola, Ham, Corned beef, Pastrami,  
Genoa salami, sliced cheese assortment.*

*Green leaf lettuce, thin-sliced tomato, Bermuda onions, grilled  
marinated portabella mushrooms, sun-dried tomato aioli, horse-  
radish cream mayonnaise, whole grain mustard. Assortment of  
fresh ciabatta, rolls, breads and wraps.*

### *Dessert*

*Choice of one*

*Chocolate Mousse*

*Lemoin Ice*

*Mini Ice cream Sundue*

*Sherbet*

## *Lighthouse Corporate & Lunch Meetings*

*(Preorder appreciated)*

*Monday-Friday (11:00 - 3:00)*

*Minimum of 25 people*

*\$16.99 per person*

*Coffee, tea & decaf included*

### *Entrée'*

*Choice of two: (Composed Plate)*

*Each additional \$3.95 pp*

*Chicken Parmesan & Ziti*

*Chicken Marsala & Roasted Potatoes*

*Haddock Francaise, Rice & Spinach*

*Tortilla Encrusted Tilapia & Vegetable Rice Pilaf*

*Potato Encrusted Cod, Rice & Vegetable*

*Meatloaf, Gravy & Mashed Potato*

*Hot Turkey over stuffing & Vegetable*

*Beef Tips Bourguignonne over fettuccini*

*Lasagna or Vegetable Lasagna*

*Sausage and Peppers over Linguini*

*Seafood fra Diavolo over pasta*

*Chicken & Sausage ala Vodka with penne*

*Shaved Prime Rib open faced sandwich w/Au jus*

### *Dessert*

*Choice of one:*

*Mini Ice Cream Sundue*

*Lemon Ice*

*Chocolate /Amaretto Mousse*

*Sherbet*

*Buffet Menu*  
*Minimum of 30 People*  
*Coffee, tea & decaf included*

*Option A (minimum 30 guests) \$29.95/person*  
*Select Two Accompaniments*  
*Select Three Entrees*  
*Select Two Sides*

*Option B (minimum 50 guests) \$32.95/person*  
*Select Two Accompaniments*  
*Select Three Entrees*  
*Select Two Sides*  
*Include (one) carved item*  
*(add \$5.95/person for tenderloin)*

*Accompaniments*

*Soup du jour*  
*Tossed Garden Salad*  
*Caesar Salad*  
*Tomatoes and Mozzarella*  
*Fresh Fruit Salad (seasonal)*

*Entrees*

*Roasted Italian Chicken*  
*Chicken Marsala*  
*Chicken Francaise*  
*Veal Parmesan*  
*Sliced Top Round*  
*Herb Encrusted Salmon*  
*Haddock Francaise*  
*Stuffed Filet of Sole*  
*Sausage and Peppers*  
*Beef Tips Bourguignon*  
*Stuffed Pork Loin*  
*Pulled Pork w/Jasmine rice*

*Sides*

*Pasta Primavera*  
*Tortellini Alfredo*  
*Penne Marinara*  
*Pasta ala Vodka*  
*Confetti Rice*  
*Potato (choice)*  
*Steamed Broccoli*  
*Seasoned Cauliflower*  
*Green Beans Almondine*  
*Glazed Carrots*  
*Seasonal Vegetable Medley*

*Desserts*

*Select Lemon Ice or Amaretto/Chocolate Mousse*

*Fresh Fruit Dipping Station or Larger Dessert \$5.95/person*  
*Viennese Table \$8.95/person*

*Specialty Cakes available upon request*

# Sit Down Dinner Banquet

Minimum of 30 People  
Coffee, tea & decaf included

## Appetizers

Select one

Tomato Mozzarella  
Fresh fruit cup  
Melon and berries (in season)  
Soup du jour  
Tortellini Alfredo  
Penne Marinara/ Ala Vodka  
Add Shrimp Cocktail \$8.95 pp

## Salad

Select one

Tossed Garden Salad  
Caesar Salad  
Tomato, cucumber and sweet onion (in season)

Entrees (Choice of 3 - preordered)

Chicken Picatta	\$ 23.00
Chicken Florentine	
Chicken Francaise	
Chicken Kiev	
Chicken Marsala	
Chicken Parmesan	
Sliced Filet Mignon	\$ 29.00
Filet Mignon (8oz.)	\$ 31.00
New York Strip Steak—choice of sauces	\$ 30.00
Sliced London Broil	\$ 24.00
Roast Prime Rib of Beef	\$ 30.00
Veal & Lobster	\$ 28.00
Veal Saltimbuca	\$ 26.00
Veal Picatta	\$ 26.00
Veal Parmesan	\$ 26.00

Roast Leg of Lamb	\$ 19.00
Stuffed Loin of Pork	\$ 19.00
Pork Osso Buco	\$ 25.00
Grilled Salmon	\$ 25.00
Stuffed Filet of Sole	\$ 26.00
Sea Bass	\$ 28.00
Seafood Newburgh	\$ 25.00
Seafood Fra Diavolo	\$ 25.00
Lobster Tail	Market Price

*\*Entrees include starch and vegetable or pasta*

### Dessert

*Select Lemon Ice or Amaretto/Chocolate Mousse or Mini Sundae*

*Fresh Fruit dipping station or larger dessert choices \$5.95/person*

*Viennese Table \$8.95/person*

*Specialty Cakes Available Upon Request*

### Potato/Starch Choices

*Oven Roasted Red Bliss  
 Parmesan Mashed  
 Roasted Wedges  
 Baked  
 Scalloped  
 Confetti Rice  
 Sweet Potato/Roasted or mashed*

### Vegetable Choices

*Seasoned Cauliflower  
 Steamed Broccoli  
 Glazed Baby Carrots  
 Green Beans Almondine  
 Seasonal Vegetable Medley  
 Asparagus + \$ 1.00pp  
 Broccoli Rabi + \$2.00pp*

### Pasta Choices

*Linguini Primavera  
 Tortellini Alfredo  
 Bowties w/pesto & Sun-dried  
 Tomato & Broccoli*

*Penne with Vodka Sauce  
 Penne Marinara  
 Cheese Ravioli*

## Reception Stations

Stations require minimum guarantee of 50 guests

Chef Charge \$50.00 per station

### Meat Carving Station

Roast Turkey Breast	\$5.95/person
Roast Loin of Pork	\$5.95/person
Roast Prime Rib of Beef	\$8.95/person
Whole Sides of Salmon	\$6.95/person
Whole Tenderloin of Beef	\$10.95/person

### Stir Fry Station

\$8.95/person

Select Two

Chicken

Shrimp

Beef

Vegetable

### Pasta Station

Select (2) Pastas and (2) Sauces \$6.95/person

Angel Hair

Alfredo

Bowties

Marinara

Cavatelli

Pesto

Fettuccini

Roasted Red Pepper

Orecchiette

Broccoli, garlic, oil

Penne

Ala Vodka

Add chicken strips

\$3.00/person

Add Shrimp

\$6.00/person

### Antipasto Station

\$7.95/person

### Salad Station

\$ 3.95/person

Tossed Salad

Caesar Salad

Fresh Mozzarella & Tomato

### Coffee Station

\$2.25/person

## *Lighthouse Beverage Service*

*One Hour Only Open Bar*

*On Consumption*

*Call Brand Open Bar  
(Minimum 2 hours)*

*Includes premium and house brand liquors, bottled and draft beer, house wines, juices and soft drinks.*

*1st hour \$12/person  
2nd hour \$6/person*

*Each additional  
hour \$5/person*

*Domestic and House Open Bar  
(Minimum 2 hours)*

*Includes draft beer, house wines, juices and soft drinks.*

*1st hour \$8/person*

*Each additional  
Hour \$5.00/person*

*Cordial Cart or Station*

*\$8/person*

*Immediately following dinner service, 1  
hour of Domestic and Imported cordials*

*Champagne or Spumante Toast*

*\$3.50/person*

*Wine Toast*

*\$3/person*

