

Wedding Menus
Butler-Style Passed Hors D'Oeuvres

Choice of Five Selections

Spanakopita
Assorted Petite Quiches
Parmesan & Sundried Tomato Palmier
Sliced Sirloin and Boursin Cheese on Toast Points
Belgian Endive stuffed with Tarragon Chicken Salad
Herbed Goat Cheese and Caramelized Onions on Crostini
Herbed Cream Cheese, Prosciutto, and Asparagus Roll
Potstickers with Asian Dipping Sauce
Vegetable Spring Rolls with Soy Ginger Sauce
Stuffed Mushrooms (Sausage or Seafood)
Stuffed Mushroom Caps Gorgonzola
Chef's Choice Assorted Canapes
Mini Burgers
Mini Bruschettas
Wild Mushroom Tartlets
Scallops wrapped in Bacon
Sweet Sausages and Peppers
Tiny Crab Cakes topped with Dill Aioli
Italian Meatballs on Garlic Toast Points
Marinated Mozzarella and Tomato
Beef or Chicken Teriyaki Skewers
Smoked Salmon Pinwheels
Beef or Chicken Satay
Mini Beef Wellington
Chorizo en Croute

Upgraded Hors D' Oeuvres (50-piece tray)

Oysters on the half shell - \$89
Cocktail Shrimp - \$99
Assorted Sushi - \$99
Mini Lamb Chops with Mint Jelly - \$109

Appetizers, Select One

Classic Bruschetta
Spinach-Cheddar Stuffed Tomato
Quiche Lorraine or Florentine
Baked Brie and Apple Vol au Vent
Seafood Newburg in Puff Pastry
Lump Crab Cakes with Dill Aioli
Melon and Prosciutto
Onion Tart Rustica
Seasonal Fresh Fruit, topped with yogurt or raspberry or lemon sorbet
Pan Seared Scallops on a bed of Arugula
Country-style Pate with Pistachios and Cherries with Cherry Balsamic Glaze
Stuffed Portobello Mushroom with seasonal Vegetable Stuffing
Choice of Hot or Cold Soup

Upgraded Appetizers

New England Clam Chowder - \$1.95 per person
Lobster Bisque - \$2.95 per person
Four Cocktail Shrimp - \$5.95 per person

Salads, Select One

Fresh Garden Salad
Mixed Field Greens
Caesar Salad

Upgraded Salads - \$2.95 per person

Antipasto Salad
Spinach Salad with Strawberries, Toasted Pecans, Red Onion and Lemon Poppy Vinaigrette
Mesclun Greens with Pears, Toasted Walnuts, Warm Goat Cheese, and Herb Vinaigrette
Greek Salad (\$.95)
Caprese Salad (\$1.95)

Starches, Select One

Wild Rice Pilaf
Oven Roasted Potatoes
Parslied Red Bliss Potatoes
Roasted Garlic Whipped Potatoes
Baked Potato with Sour Cream
Roasted Yukon Potatoes with Onions and Italian Herbs (\$.95)
Twice Baked Potato (\$.95)

Entrees, Choice of Three

Filet Mignon with Choice of Wild Mushroom Port Wine Sauce, Bernaise Sauce, or Gorgonzola Sauce

Prime Rib Au Jus served with Horseradish Sauce - Medium Rare

Grilled Sirloin with Caramelized Onions, Mushrooms, and Gorgonzola

Chicken Picatta, Marsala, Francaise, or Cordon Bleu

Boneless Stuffed Florentine Chicken

Pecan Crusted Chicken with Cranberry Sage Sauce

Mediterranean Chicken stuffed with Artichokes, Olives, Feta, and Tomatoes topped with Roasted Red Pepper Cream Sauce

Grilled Chicken topped with Provolone Cheese and Prosciutto topped with Pesto Cream Sauce
Veal Osso Buco

Grilled Swordfish with Fresh Fruit Salsa

Grilled Salmon with an Orange Ginger Glaze

Boneless Pork Tenderloin with a Rosemary and Apple Demi Glace

Pan-Seared Duck Breast with a Burgundy Cherry Reduction

Salmon Ballontine Stuffed with Spinach, Artichoke Hearts, and Shrimp

Baked Stuffed Shrimp with Seafood Stuffing

Grilled Portabella Mushroom, Zucchini and Summer Squash served with Pan Seared Polenta over Red Pepper Coulis

Risotto Cakes with Mixed Vegetables and Wild Mushrooms

Vegetarian Streudel with sauteed Vegetables and Tomatoes in Puff Pastry

Vegetable Ravioli with Pesto Cream Sauce

Additional menu Entrees for special diet needs are available

12.5% service fee and a 7.5% administrative charge (total 20%) will be added to all menu prices. All applicable state and city taxes will be added to all taxable items. Prices and menu items are subject to change with 90 days notice to all confirmed functions.

Beverage Service

Cash Bars (tax included in cash bar)

Domestic Beer \$4.00

Imported Beer \$4.75

House Wines \$6.00

Mixed Drinks \$6.00 and up

Specialty Drinks \$8.00 and up

Soda \$2.00

Juices \$2.00

Saratoga Spring Water \$3.50

Open Bar Consumption Basis, Charged by the Drink

Host Bars (service charge and tax not included)

Open Call Bar (per person), Minimum of 40 people

First Hour @ \$12.95, Additional Hour @ \$4.00

Five Hour Open Bar @ \$27.00

Open Premium Bar (per person), Minimum of 40 people

First Hour @ \$14.95, Additional Hour @ \$5.00

Five Hour Open Bar @ \$32.00

Bloody Mary, Mimosa Bar (per person)

First Hour @ \$9.95, Additional Hour @ \$5.95

Additional Enhancements

Champagne Toast \$3.50 per person

Wine served with dinner \$6.00 per person

Non-alcoholic Fruit Punch \$45.00 per gallon

Wine or Champagne Punch \$55.00 per gallon

Mimosa \$55.00 per gallon

(Minimum of 2 gallons is needed to fill a punch bowl)

House Wines

(An upgraded wine list is available upon request)

Your choice of Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, or Merlot
\$20.00 per bottle

House Champagne \$27.00 per bottle

Bar Set-Up Fee is \$175.00 (Open Bar Excluded)

Open soda bars are available at \$7.95 per person with a minimum of 50 guests

Cocktail servers are available for smaller parties at a charge of \$35.00 per server per hour (3 hour minimum) - 1 per 20 guests required

The wellbeing and safety of our guests is our first priority, and therefore the Hotel Northampton reserves the right to refuse alcohol service to anyone we feel may endanger the safety of themselves or anyone else. The staff and management of the Hotel Northampton are trained and educated in alcohol awareness. We appreciate your necessary cooperation and look forward to hosting your upcoming event.

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Hotel Northampton - "An Inn of Colonial Charm"