



# Valcour

*Inn and Boathouse*

Wedding & Event Menu

**2023-2024**



# Welcome

There are both big decisions and little details to attend to as you prepare for your upcoming catered event. Let Carved and Crafted by Chartwells guide you, from designing the perfect menu to personalizing all the details of your unique gathering.

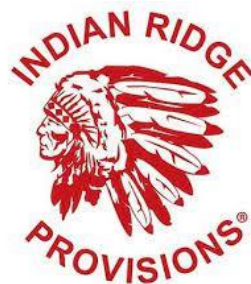
We'll work with you to create an experience inspired by your unique needs that will leave a lasting impression on your guests. Our culinary philosophy is simple; authentic recipes using the freshest, seasonal ingredients.

We promise that the food will be unmatched, the service spectacular, and your event, unforgettable.



# Valcour

*Inn and Boathouse*



We procure as many products as possible from New York State and Vermont local farms and artisan food makers to bring a regional authentic flare to your menu choices for your special day.

Our chefs will work to create the perfect compliment for your celebration.



**ALL-INCLUSIVE  
WEDDING PACKAGES**

**Eat, Drink & Be Married**

Entrée price per person + \$30

**The Perfect Beginning**

Entrée price per person

Seasonal Garden Vegetable  
Crudité, Herb Dip and  
Hummus

Choice of  
Three Passed Hors d'oeuvres

Sparkling Wine Toast

Coursed Plated Meal to  
Include: a Starter & Two Entrée  
Options or Buffet Dinner

Freshly Brewed Coffee,  
Decaffeinated Coffee &  
Premium Tea Selection

Two-Tiered Wedding Cake or  
Cupcakes

Table Linens and Napkins

Wedding Menu Tasting for up  
to four individuals

**Happily, Ever After**

Entrée price per person + \$20

Choice of Two Stationary  
Reception Stations

Choice of  
Three Passed Hors d'oeuvres

One Hour Hosted Bar During  
the Cocktail Reception.

Sparkling Wine Toast

Coursed Plated Meal to  
Include: a Starter & Two Entrée  
Options or Buffet Dinner

Freshly Brewed Coffee,  
Decaffeinated Coffee &  
Premium Tea Selection

Two-Tiered Wedding Cake or  
Cupcakes

Table Linens and Napkins

Wedding Menu Tasting for up  
to four individuals

Choice of  
Two Stationary Reception  
Stations

Choice of  
Five Passed Hors d'oeuvres

Four Hour Hosted Bar including  
the Cocktail Reception.

Sparkling Wine Toast

House Wine Service with Dinner

Coursed Plated Meal to  
Include: a Starter & Two Entrée  
Options or Buffet Dinner

Freshly Brewed Coffee,  
Decaffeinated Coffee &  
Premium Tea Selection

Two-Tiered Wedding Cake or  
Cupcakes

Table Linens and Napkins

Wedding Menu Tasting for up to  
four individuals

## **PASSED HOR D'OEUVRES**

Select Three for the 'Perfect Beginning' and 'Happily Ever After' Packages

Select Five for the 'Eat, Drink and Be Married' Package

### **CHILLED HORS D'OEUVRES**

Herbed Goat Cheese on Crostini with Tomato Jam and Balsamic Onions

Caprese Skewers with Balsamic Glaze

Hummus with Toasted Pita and EVOO

Mushroom Bruschetta, Truffle Oil, Parmesan, Micro Herb Salad

Smoke Trout with Horseradish Sauce and Crostini

Sliced Beef Tenderloin on Crostini with Blue Cheese Crème

Smoked Salmon Blini with Chive Crème Fraiche

Classic Deviled Egg with Paprika Dust

Bloody Mary Deviled Egg with Old Bay Dust

Mini Caesar Salad, Phyllo Cup, Garlic Crouton, Parmesan Reggiano

Mini Charcuterie Skewer, Local Cheese, Balsamic and Cured Meat

### **HOT HORS D'OEUVRES**

Grilled Shrimp 'Lollipops' with Chipotle Cream

Grilled Lemon Shrimp 'Lollipops' with Traditional Cocktail Sauce

Mini Crab Cakes with House-made Remoulade

Chicken Parmesan Lasagna Rollup, Smoked Mozzarella and Basil

Vegetable Spring Rolls with Sweet Chili Sauce

Tartlet; Choice of French Onion, Garden Vegetable or Roasted Mushroom

Trio of Meatballs; Choice of Swedish Style, Teriyaki, Sweet & Sour, and Barbeque

Grilled Beef Tenderloin, Chimichurri, Micro Herb, Garlic Crostini

Skewered Grilled Chicken Satay

### **HOR D'OEUVRE ENHANCEMENTS, Additional 5 per person, Each**

Scallop or Shrimp Ceviche, Lime, Cilantro, Avocado

Mini Lobster Salad, Tarragon Aioli, Celery in an Endive Spear

New Zealand Lamb Lollipop, Raspberry-Mint Demi Glace

Bacon Wrapped Scallops, Applewood Smoked Bacon, Old Bay Dusted

Shrimp Cocktail, Lemon, Bloody Mary Cocktail Sauce, Micro Green

Mini Beef Tenderloin 'Wellington' with Horseradish Crème

## RECEPTION STATIONS

Select Two for the 'Happily Ever After' and the 'Eat, Drink and Be Married' Packages

### FARMSTEAD ARTISAN CHEESE

Domestic & International Cheeses, Preserved Local Seasonal Jams, Herb Infused Local Honey, House Spiced Nuts, Rustic Breads & Flatbread Crackers

### CHARCUTERIE DISPLAY

Cured & Smoked Meats, Pickled Jardinière and Cornichons, Whole Grain & Ale Mustard, Spiced Herb Olives, Rustic Breads & Flatbread Crackers

### MEDITERRANEAN STATION

Grilled, Roasted and Pickled Vegetables, Spiced Herbed Olives, Preserved Lemon and Cucumber Salad, Assorted Hummus, Pita Crisps, Marinated Feta Cheese, Tabbouleh

### FRESH SEASONAL VEGETABLE STATION

Choice of Vegetable or Cold Spinach & Artichoke Dip, Fresh Seasonal Vegetable and Tarragon Aioli



## DINNER BUFFET

\$55 Per Person

All Buffet Dinners Include Artisan Rolls & Whipped Butter, Chef's Selection of Seasonal Starch & Vegetables, Two-Tiered Wedding Cake or Cupcakes & Freshly Brewed Coffee & Teas

### **Salad | *Select Two if not selecting Soup or Select One if selecting Soup***

Farmers Salad, Petite Field Greens, Seasonal Shaved Vegetables, House Made Vinaigrette  
Arugula and Baby Greens, Creamy Goat Cheese, Shaved Beets, Basil Vinaigrette  
Boston Bibb Wedge, Baby Tomatoes, Avocado, Blue Cheese, Spiced Pecans, Buttermilk Ranch  
Classic Caprese Salad, Heirloom Tomatoes, Burrata Cheese, Balsamic Reduction, EVOO  
Hearts of Romaine, Shaved Parmesan, Garlic & Herb Croutons, Caesar Dressing  
Grain Salad, Quinoa, Baby Kale, Toasted Almonds, Crumbled Feta, Lemon Balsamic Vinaigrette

### **Soup | *Select One if Selecting Only Salad***

Garden Vegetable Soup, Tomato Broth, Parmesan Reggiano  
Fire Roasted Tomato Bisque, Garlic Crème Fraiche  
Contemporary Clam Chowder, Farm Fresh Cream, Chopped Chowder Clams, Potatoes  
Yukon Gold Potato and Melted Leek Soup

### **Entrees | *Select Two***

Braised Beef Short Ribs, Cabernet Jus, Crisp Golden Chanterelles  
Grilled Flank Steak with Chianti Demi-Glace  
Spinach and Ricotta Stuffed Chicken Breast with Roasted Chicken Jus  
Herb Crusted Garlic & Thyme Chicken with Chianti Reduction  
Seared Duck Breast with Cherry Demi Glace  
Maple-Miso Glazed Harvest Salmon with Grilled Shiitake and Baby Bok Choy  
Blackened Cod, Saffron-Tomato Puree, Shaved Fennel and Citrus Salad  
Center-Cut Top Sirloin, Peppercorn Creamed Butter, Roasted Onion  
Roasted Vegetable Pilaf, Baby Carrot, Asparagus, Tomato, Toasted Almond, Onion Jam  
24 Hour Marinated Portobello, Roasted Red Pepper Coulis

*An Additional Entrée May be Added for an Additional 10 per person*

**Chef's Selection of Seasonal Starch and Vegetables | *Included***



## PLATED DINNER

All Coursed Meals Include Artisan Rolls & Whipped Butter, Chef's Selection of Seasonal Starch & Vegetables, Two-Tiered Wedding Cake or Cupcakes & Freshly Brewed Coffee & Teas

### STARTERS

Select One for All Packages

#### Salad

Farmers Salad, Petite Field Greens, Seasonal Shaved Vegetables, House Made Vinaigrette  
Arugula and Baby Greens, Creamy Goat Cheese, Shaved Beets, Basil Vinaigrette  
Boston Bibb Wedge, Baby Tomatoes, Avocado, Blue Cheese, Spiced Pecans, Buttermilk Ranch  
Classic Caprese Salad, Heirloom Tomatoes, Burrata Cheese, Balsamic Reduction, EVOO  
Hearts of Romaine, Shaved Parmesan, Garlic & Herb Croutons, Caesar Dressing  
Grain Salad, Quinoa, Baby Kale, Toasted Almonds, Crumbled Feta, Lemon Balsamic Vinaigrette

#### Soup

Garden Vegetable Soup, Tomato Broth, Parmesan Reggiano  
Fire Roasted Tomato Bisque, Garlic Crème Fraiche  
Contemporary Clam Chowder, Farm Fresh Cream, Chopped Chowder Clams, Potatoes  
Yukon Gold Potato and Melted Leek Soup

### ENTREES

Select Two for All Packages. Highest Priced Entrée Prevails

#### Poultry

Spinach and Ricotta Stuffed Airline Chicken Breast, Roasted Chicken Jus	45
Herb Crusted Chicken Breast, Braised Swiss Chard, Roasted Tomatoes, Artichoke	50
Boneless Stuffed Chicken Breast	
Herbed Bread Stuffing	40
Cordon Bleu with Smoked Ham and Swiss Cheese	45
Au Bleu with Prosciutto, Provolone, Fresh Basil and Roasted Peppers	50

#### Beef

Braised Short Ribs, Cabernet Jus, Fried Leeks	50
Block Cut New York Sirloin, Peppercorn Cream Butter, Roasted Root Vegetable	50
Beef Tenderloin Filet, Charred Cipollini, and Demi Glace or Brandy Cream	55
Rack of Lamb with Sage and Red Wine Reduction	50
Savory Prime Rib of Beef with Shallot Compound Butter, Jus	50

## PLATED DINNER cont.

All Coursed Meals Include Artisan Rolls & Whipped Butter, Chef's Selection of Seasonal Starch & Vegetables, Two-Tiered Wedding Cake or Cupcakes & Freshly Brewed Coffee & Teas

## ENTREES cont.

Select Two for All Packages. Highest Priced Entrée Prevails

### Seafood

Pan Seared Atlantic Salmon with Lemon Butter Crème Sauce	40
Oven Roasted Day Boat Cod, Baby Tomato Confit, Herb Tapenade	40
Lobster Stuffed Shrimp, Grilled Lemon, and Tarragon Crème	60
Pan Flashed Diver Scallops, English Pea, Roasted Mushroom, Butter Crème Sauce	60

### Duet

Petit Filet Tenderloin with Demi Glace and Lobster Stuff Shrimp with Tarragon Crème	60
Petit Filet Tenderloin with Demi Glace and Diver Scallops with Butter Crème Sauce	60

### Vegetarian

Grilled Vegetable Paella, Romanesco Sauce, Roasted Garlic, Pea Shoots	40
Mushroom Ravioli with Choice of Mushroom Crème Sauce or Basil Pesto	40
Roasted Portobello Mushroom Cap with Spinach and Israeli Cous-Cous	40
Pasta Palermo with Artichokes, Roasted Red Peppers, Spinach, Sundried Tomato	35



## ENHANCEMENTS

### **CHILLED SEAFOOD DISPLAY** † 10 per person

Atlantic Oysters on the ½ Shell, Poached Jumbo Shrimp, Chilled Crab Claws, Seasonal Mignonette, Bloody Mary Cocktail Sauce, Horseradish, Tabasco, Lemons to Squeeze

### **VALCOUR SLIDER STATION** † 10 per person – Select Two

Pulled Pork and Cole Slaw

Grilled Chicken, Smoked Provolone, and Honey Mustard

Classic Ground Beef with American Cheese, Ketchup and Mayonnaise

Petite Crab-Cake, House-Made Remoulade, Lemon Scented Greens

Crispy Chicken, Gouda and Chipotle Mayonnaise

Buffalo Crispy Chicken, Monterey Jack and Bleu Cheese Dressing

*Served with Crisp Fries and Boom-Boom Aioli*

### **STREET TACOS** † 12 per person

*Select Two Proteins*

Traditional Pork Carnitas

Carne Asada

Cornmeal Dusted Haddock

Blackened Shrimp

Pickled Onions, Pico de Gallo, Limes, Queso Fresco, Sour Cream, Grilled Flour Tortillas and Assorted Hot Sauces

## **CHEF ATTENDED CARVING STATIONS**

*\$100 Attendant Fee. One Attendant per 75 Guests is Required*

### **Slow Roasted Beef Tenderloin** † 18 per person

Horseradish Crème, Brioche Rolls

### **Slow Oven Roasted Turkey Breast** † 10 per person

Herb Gravy, Cranberry Relish, Multi Grain Rolls

### **Toasted Peppercorn & Dijon Crusted Prime Rib** † 15 per person

Red Wine Jus and Garlic Aioli

## DESSERT ENHANCEMENTS

### **DESSERT TABLE** | *8 per person*

Display of Assorted Chef Selected Petite Desserts

### **CANDY BAR** | *6 per person*

Classic Candy Collection

Gummies, Chocolates, Jellybeans & Other Treats

Individual Bags

### **STRAWBERRY SHORTCAKE** | *12 per person*

Served with Strawberry Compote, Peach Compote, Fresh Chantilly Cream, House-Made Biscuits

*Note That we are Happy to Discuss Further Dessert Enhancements of Items Made Fresh Daily in our Bakery*



# WEDDING HOSPITALITY

## **LIGHT LUNCH** | 150, *Based on 10 people*

Mediterranean Pasta Salad

Chef's Presentation of Assorted Sandwiches

Kettle Cooked Potato Chips

Assortment of Fresh Baked Cookies

Assortment of Soft Drinks and Bottled Water

## **ADDITIONAL BEVERAGES**

Still and Sparkling Water 4 each

Naked Juices & Smoothies 6 each

Kevita Kombucha 6 each

Coconut Water 6 each

## **SNACKS**

Seasonal Fresh Fruit & Berries 6 per person

Tortilla Chips & Salsa with Guacamole 6 per person

Assorted Chobani Yogurts 4 each

Assorted Fresh Baked Cookies 4 per person

Shrimp Cocktail Display 8 per person

## **BEVERAGE PACKAGES**

‘Happily, Ever After’ Package – One-hour Hosted Bar is included.

‘Eat, Drink & Be Married’ Package – Four-hour Hosted Bar is included.

The Hourly Pricing Listed Below is for the ‘Perfect Beginnings’ Package and additional hours added to the ‘Happily, Ever After’ and ‘Eat, Drink & Be Married’ Package

### **Hosted Bar Featuring Beer, Wine, Mixed Drinks & Non-Alcoholic Beverages**

First Hour – 19 per person with 8 per person for each additional hour

### **Hosted Bar Featuring Beer, Wine & Non-Alcoholic Beverages**

First Hour – 14 per person with 6 per person for each additional hour

### **Valcour Cash & Consumption Bar**

Martini	13
Wine	8
Mixed Drink	9
Domestic Beer	6
Import/Craft Beer	7
Assorted Soft Drinks	3

We use call level spirits for liquor drinks mentioned above.

Note that extension of ‘Eat Drink & Be Married’ Beverage packaging will be charged at additional hour rate, as above, for ½ guest count but presented for full guest count.

All Hosted Bar Prices are exclusive of Service Charge and Associated Taxes

All Cash Bar Prices are inclusive of Associated Taxes

One bartender at \$75 is required for every 75 guests

## **Policies**

Our mission is to provide you with exceptional quality, exceptional service and a creative cutting-edge culinary experience.

Our professional staff is available to assist in planning your special event.

Monday-Friday 8:00am - 4:00pm.

Please contact our catering coordinator at 518-564-2229 for customized service and menus.

Note that associated state and local taxes as well as a 20% gratuity charge, distributed to all hourly service staff, will be added to the final bill.

## **Booking**

To ensure optimal selection and the best possible service we kindly ask that events be booked at least fourteen (14) business days in advance. We understand events arise unexpectedly and we will do our best to accommodate your needs.

## **Guest Counts**

We request a confirmed number of guests be specified 14 business days prior to the event.

This number is considered the guaranteed guest count or the number of guests in attendance of the event, whichever is greater.

## **China and Service ware**

China, glassware, flatware and appropriate linen are included in package pricing. Upgraded and additional linen services are available upon request and at an additional cost.

## **Tax Exempt**

We request tax-exempt declarations and supporting documentation be emailed to catering@plattsburgh.edu within seven (7) business days prior to the event.

## **Billing & Payment**

A form of payment (Requisition Number or credit card) is kindly requested seven (7) business days prior to the event date. We ask that contracts be paid in full within one business day following the event. A \$500 deposit is due at the time of booking. ½ the total balance is due 6 months prior to the event with full payment appreciated and expected 14 days in advance.

All above deposits are considered non-refundable.

## **Calorie Counts**

2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

## **Special Diets**

Special diets are accommodated upon request, we kindly request that your needs be submitted as soon as possible.

