

PLATE

at Hotel Utica

Banquet Menu



PLATED DINNERS

Served with starch, vegetable, choice of garden or Caesar salad, rolls and honey infused butter, coffee and tea.

CHICKEN MARSALA

wild mushrooms, marsala wine sauce

CHICKEN GORDON BLEU

breaded and baked, ham and Swiss cheese stuffing

CHICKEN FRANÇAISE

egg-battered medallions, lemon butter wine reduction

OVEN ROASTED TURKEY

Oven roasted turkey, cranberry relish

STUFFED PORK TENDERLOIN

herb stuffed pork tenderloin

PORK OSSO BUCCO

slow roasted pork shank, port wine natural pan au jus reduction topped with crumbled gorgonzola

VODKA RIGATONI

sautéed red onion and prosciutto, homemade pink vodka sauce

PASTA PURSES

three cheese, sautéed peas and prosciutto, white wine cream sauce

MISO MARINATED SALMON

soy ginger cream sesame with Asian vegetables over rice

MAPLE GLAZED SALMON

Grilled salmon with a maple dijon glaze, candied pecans

SHRIMP SCAMPI

white wine and butter sauce, served over linguini

CRAB STUFFED HADDOCK BALSAMICO

seasoned crab meat stuffing, balsamic fig cream sauce

SEA BASS

wild rice, asparagus

PETITE FILET MIGNON

house whipped potatoes, baby carrots

PRIME RIB

house whipped potatoes, baby carrots

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SALADS

HARVEST SALAD

apples, dried cranberries, crumbled bleu cheese, walnuts

CAPRESE SALAD

fresh buffalo mozzarella, ripe tomatoes

SIDES

Choice of starch: Seasoned Roasted Potatoes, Whipped Potatoes, Penne Marinara, Wild Rice Pilaf, Whipped Potatoes with Chive, Lyonnaise Potatoes
Choice of vegetable: Green Beans and Cherry Tomatoes, Sautéed Mixed Vegetable Medley, Grilled Seasonal Vegetables, Asparagus, Roasted Brussels Sprouts

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BUFFET DINNER SELECTIONS

Buffet includes two entrees, vegetable, starch, house salad, rolls with honey infused butter, coffee and tea.

ENTREES

CHICKEN MARSALA

CHICKEN FRANCAISE

CHICKEN GORDON BLEU

SLICED SIRLOIN

TENDERLOIN TIPS WITH MUSHROOM MARSALA

ROAST BEEF AU JUS

PAN SEARED PORK LOIN WITH PORT WINE AND CRANBERRY GLAZE

OVEN ROASTED TURKEY

HADDOCK PICCATA

SALMON WITH CHAMPAGNE AND DIJON SAUCE

VEGETABLE LASAGNA

EGGPLANT PARMESAN

SALADS

CAPRESE SALAD

fresh buffalo mozzarella, ripe tomatoes

HARVEST SALAD

apples, dried cranberries, crumbled bleu cheese, walnuts

SIDES

Choice of starch: Seasoned Roasted Potatoes, Whipped Potatoes, Rice Pilaf

Choice of vegetable: Green Beans Amandine, Sautéed Mixed Vegetable Medley, Grilled Seasonal Vegetables, Sautéed Mushrooms and Peppers

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OPTIONAL BUFFET SELECTIONS

Buffet dinners can be served family style for an additional fee.

CARVING STATION SELECTIONS

OVEN ROASTED TURKEY

cranberry relish, mayo

ROASTED PORK LOIN

apple chutney, mayo

BAKED HAM

pineapple relish, dijon mustard and rolls

PRIME RIB

au jus, horseradish sauce

TENDERLOIN FILET

au jus

VEGETABLE SELECTIONS

UTICA GREENS

escarole, cherry peppers, prosciutto, garlic with bread crumbs and Romano cheese

GRILLED ASPARAGUS

wrapped with prosciutto

STARCH SELECTIONS

WHIPPED POTATOES

with cheddar or chives

CAVATELLI & BROCCOLI

alfredo sauce

CHEESE TORTELLINI ALFREDO

BABY SHRIMP RISOTTO

LYONNAISE POTATOES

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BUFFET STATIONS

PASTA STATION

Served with choice of two sauces: marinara, alfredo, or vodka blush sauces.

Includes: mini-penne; choice of one meat: meatballs, sausage, or grilled chicken; sautéed mushrooms, roasted peppers, broccoli florets, shredded mozzarella, grated cheese, crushed red pepper

Filled pastas available for an additional charge

MASHED OR TWICE-BAKED POTATO BAR

Choice of toppings: sour cream, gravy, bacon, chives, broccoli, cheddar cheese, corn, peas

SOUP STATION

Choice of chicken orzo, clam chowder, and tomato basil soup

Option to add miniature grilled cheese finger sandwiches

DISPLAY STATIONS

RAW BAR DISPLAY

with cocktail sauce, Tabasco sauce, and chipotle mayo

ROASTED VEGETABLE DISPLAY

roasted peppers, eggplant, portobello mushrooms, tomato, fennel, broccoli, and zucchini

CHARCUTERIE DISPLAY

CHEESE DISPLAY

with assorted crackers

DESSERT STATIONS

PREMIUM DESSERT TABLE

Mini Cannoli

Assorted Cheesecake Bites

Tiramisu

Miniature Mousse Cups

Flourless Chocolate Lollipops

Choice of 3

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HORS D'OEUVRES

50 pieces per order

VEGETARIAN

Mozzarella, Cherry Tomato, Basil Skewers
Stuffed Mushrooms
Margherita Flat Bread Pizzas
Rolled Crepes w/ Mushroom & Swiss Filling

CHICKEN

Cold Stuffed Chicken Breast
Chicken Satay Skewers
Thai Chicken Spring Rolls

BEEF AND PORK

Meatball Lollipops
Utica Greens Phyllo Cups
Beef Satay Skewers
Philly Cheese Steak Spring Rolls
Fig Jam, Prosciutto and Shaved Parmesan on Crostini

SEAFOOD

Bacon Wrapped Scallops
Mini Crab Cakes with Aioli
Seafood Crepes with Newburgh Sauce
Crab and Artichoke on Crostini
Coconut Shrimp
Lobster Salad Phyllo Cups

DISPLAYS

Antipasto Display
Crudités Display
Fruit Display
Chilled Shrimp Display
Cheese Board

Hors d'oeuvres may be served butler-style; server fee applies.

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BUFFET LUNCHES

All buffet lunches include house salad, choice of starch and vegetable, rolls and butter, coffee, and tea.

ENTREES

TENDERLOIN TIPS WITH MUSHROOM MARSALA

ROAST BEEF

PAN SEARED PORK LOIN WITH PORT WINE AND
CRANBERRY GLAZE

OVEN ROASTED TURKEY

CHICKEN FRANCAISE

CHICKEN CORDON BLEU

CHICKEN MARSALA

HADDOCK PICCATA

SALMON WITH CHAMPAGNE AND DIJON SAUCE

EGGPLANT PARMESAN

VEGETABLE LASAGNA

VEGETABLE SELECTIONS

GRILLED SEASONAL VEGETABLES

SAUTÉED MIXED VEGETABLE MEDLEY

GREEN BEANS AMANDINE

GRILLED ASPARAGUS WRAPPED WITH PROSCIUTTO

UTICA GREENS

STARCH SELECTIONS

WILD RICE PILAF

SEASONED ROASTED POTATOES

PENNE MARINARA

WHIPPED POTATOES

with cheddar or chives

BABY SHRIMP RISOTTO

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BREAKFAST

HOTEL UTICA BREAKFAST

Scrambled eggs
Sausage or bacon
Home fries
Waffles with maple syrup
Yogurt and granola
Assorted Danish and muffins
Toast with butter and jellies
Orange and cranberry juices
Tea and coffee

CONTINENTAL BREAKFAST

Yogurt and granola
Assorted Danish and muffins
Orange and cranberry juices
Tea and coffee

ADD-ONS

Fresh fruit
Bagels and cream cheese
Made-to-order omelet bar

BREAKS

Only available with lunch or breakfast purchase

COFFEE AND TEA STATION

refreshed mid-morning

MID-MORNING BREAK

Coffee station
Water
Cranberry juice
Assorted Danish and muffins
Fresh fruit

MID-AFTERNOON BREAK

Assorted sodas or coffee and tea
Water
Assortment of cookies or dessert bars
Fresh fruit

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Breakfast and Breaks

HOTEL UTICA BRUNCH BUFFET

Served with tea, coffee, and juices.

SCRAMBLED EGGS

SAUSAGE OR BACON

SEASONED ROASTED POTATOES

WAFFLES

with maple syrup or cut strawberries and whipped cream

VODKA RIGATONI

GARDEN SALAD

UTICA GREENS

ROSEMARY BAKED CHICKEN

ASSORTED DANISH AND MUFFINS

ASSORTED BREAD AND ROLLS

with butter and jellies

BRUNCH ADD-ONS

MINI DESSERT SELECTIONS

MADE-TO-ORDER OMELET STATION

CARVING STATION

choice of turkey, roast beef, or ham

CHICKEN FRANCAISE

(in lieu of chicken marsala)

SALMON WITH CHAMPAGNE DIJON SAUCE

FRESH CUT FRUIT

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