



# *Holiday Party Menu*

WWW.THETHAYERHOTEL.COM | (845) 446-4731, EXT. 7955

SALES@THETHAYERHOTEL.COM



# *Thayer Buffet*

## **Minimum Guarantee of 30 People**

\$45 per person

### **Salad**

Mesclun Salad With Two Dressings  
Farro, Roasted Butternut Squash And Pumpkin Seeds  
Toasted Orzo Salad

### **Entrees**

(Choice of Three)

Roasted Herbed Chicken And White Wine Sauce  
Pan Seared Salmon And Whole Grain Mustard Sauce  
Sweet Italian Sausage And Caramelized Onions And Peppers  
Sliced Roasted Turkey Breast And Pan Gravy With Stuffing  
Pasta Bolognese  
Penne Carbonara With Peas And Crispy Prosciutto  
Tortellini Pasta With Mushroom And Truffle Oil

Chef's Choice Seasonal Vegetable And Starch

### **Dessert**

Chef's Selection Of Holiday Desserts

Iced Tea, Lemonade, Water, Coffee, Decaffeinated Coffee, And Assorted Hot Teas

- Please add a 21% service charge and 8.13% NYS Sales Tax to all prices -  
Prices are subject to change.



# MacArthur Plated

## Minimum Guarantee of 30 People

4 Courses \$58 per person

Add Cocktail Hour Passed Hors Only for \$15 per person

### Appetizer

(Choice of One)

Panzanella Salad, Asparagus, Micro Greens and Champagne Vinaigrette

Woodland Mushroom Tart, Arugula Salad

Orecchiette Pasta, Cannellini Beans, Feta Cheese, Grape Tomatoes and Kale Pesto

Timbale of Heirloom Tomatoes, Fresh Mozzarella, Basil Pesto and Balsamic Reduction

### Salad

(Choice of One)

Mesclun Salad, Shaved Red Onion, Cucumbers, Carrot Noodles and Balsamic Vinaigrette Caesar Salad

Traditional Caesar Salad

Spinach and Arugula Salad, Blue Cheese Crumbles Shaved Red Onions, Mandarin Oranges and Champagne Vinaigrette

### Entrees

(Advance Choice of Two – Guests Choose Tableside)

French Cut Chicken Breast, Pancetta Chip, Mozzarella, Sage and White Wine Sauce

Coq Au Vin

Pan Seared Duck Breast With Cherry Gastrique

Oven Roasted Salmon Sauce Vierge

Seared Snapper With Bacon Mustard Emulsion

Prime Rib Of Beef And Au Jus

Grilled Heritage Pork Chop Apple Jack Demi Glace

Served With Chef Selection Of Starch And Vegetable

All Entrées Are Served with the Chef's Selection Of Vegetables And Potato

### Desserts

(Choice Of One)

Cheesecake, Pumpkin Pie, Apple Pie, Thayer Layer Cake , Carrot Cake

Moo Moo Creamery Ice Cream Add \$5

Iced Tea, Lemonade, Water, Coffee, Decaffeinated Coffee, And Assorted Hot Teas

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# *Hap Arnold Buffet*

## **Minimum Guarantee of 30 People**

Cocktail Reception  
30 Minutes Of Chef Selected Butler Passed Hors D'oeuvres  
\$78 per person

## **Cold Buffet**

(All Included)  
Assorted Cheese And Crackers  
Green Bean And Mushroom Salad  
Winter Root Vegetable Salad  
Lemony Barley Salad And Kale Pesto

## **Hot Buffet**

(Choice Of Three)  
Braised Beef Brisket And Red Wine Sauce  
Fried Chicken With Maple Honey Glaze  
Fennel Crusted Pork Loin And Caramelized Onions And Balsamic Vinegar  
Boneless Braised Beef Short Ribs  
Grilled NY Strip With Bordelaise Sauce  
Pasta Bolognese  
Cavatappi Carbonara Prosciutto, Peas And Parmesan Cream  
Grilled Mahi Mahi with Mojo Sauce  
Penne A La Vodka  
Fresh Cavatelli Pasta With Yellow Beets, Wilted Spinach, Pistachios And Herbed Olive Oil  
Chicken Schnitzel And Dried Cranberry Relish

Chef's Choice of Vegetable and Starch

Chef's Selection Of Holiday Desserts

Iced Tea, Lemonade, Water, Coffee, Decaffeinated Coffee, And Assorted Hot Teas

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## *Holiday Enhancements*

**Enhancements may be purchased as additional items to the holiday packages listed above.**

### **Cold Buffet**

*Chef Attendant Required @ \$100.00 per hour*

Herbed Roasted Turkey & Pan Gravy -- \$9 per person

Fennel Dusted Pork Loin -- \$9 per person

Roasted Rosemary & Garlic Leg of Lamb -- \$11 per person

Herbed & Garlic Crusted Prime Rib & Au Jus -- \$12 per person

Roasted Marinated Strip Loin of Beef -- \$14 per person

Grilled Filet Mignon & Horseradish Cream Sauce -- \$18 per person

### **Mashed Potato Bar**

Yukon Gold Mashed Potato and Smashed Red Bliss Potato, Bacon, Broccoli, Chives, Shredded Cheddar Cheese, Sour Cream, Butter  
*\$9 per person*

### **Asian Stir Fry Station**

Rice Noodles with Chicken or Beef

*\$10 per person, Chef Attendant Required @ \$100.00*

### **Pasta Station**

(Choice of Two Pastas and Two Sauces)

Pasta: Fusilli, Penne, Tortellini or Rotelli | Sauce: Pesto, Tomato Basil, or Alfredo

*\$10 per person, Chef Attendant Required @ \$100.00*

### **Sliced Catsmo Pastrami Smoked Salmon Station**

Capers, Onions, Eggs, Tomatoes, Pumpernickel Bread, Lemon Wedges

*\$16 per person*

### **Charcuterie Station**

Smoked Meat, Marinated Olives, Country Bread, Roasted Red Pepper Salad, Pickled Vegetables

*\$14 per person*

### **Ahi Tuna Nicoise Station**

Cage Free Hard Boiled Eggs, Green Beans, Yukon Gold Potatoes, Capers, Watercress & Red Wine Vinaigrette

*\$15 per person*

### **Seafood Station**

Shrimp, Clams, Oysters, Crab Claw, Lemons and Cocktail sauce

*\$28 per person*

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## *Dessert Enhancements*

**Enhancements may be purchased as additional items to the holiday packages listed above.**

### **Espresso and Cappuccino Bar**

Freshly Brewed Espresso and Cappuccino Served with Rock Candy and Lemon Peels

*\$8 per person, Attendant Required @ \$150.00, Add Cordials for \$5.00 per person*

### **Ice Cream Bar**

Chocolate, Vanilla & Strawberry Ice Cream, Hot Fudge, Berry Coulis, Nuts, Reese's Peanut Butter Pieces, Sprinkles, Chocolate Chips, M & M's, Crushed Oreo Cookies

*\$9 per person*

### **Farewell Station**

*(Available 30 minutes prior to Guests Departure)*

Freshly Baked Cookies to include Chocolate Chip, Peanut Butter, Macadamia Nut and Oatmeal Raisin Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

*\$11 per person*

### **Chocolate Fountain**

Served with Seasonal Fruit, Shortbread Cookies, Rice Krispie Bites, Pretzel Rods

*\$13 per guest*

### **Viennese Table**

A variety of Miniature Pastries, Cheesecake, Fancy Cakes & Cookies, Petit Fours, Chocolate Mousse Cake, English Trifle, Chocolate Dipped Strawberries

*\$20 per person*

### **Desserts by the Tray**

*(One Tray per Table)*

Assortment of Butter Cookies -- \$36 per dozen

Fresh Strawberries Dipped in Chocolate -- \$46 per dozen (price subject to change)

Assorted Italian Pastries -- \$48 per dozen

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# Beverages

## Open Bar

*(Minimum of 30 guests)*

1 Hour  
2 Hours  
3 Hours  
4 Hours  
5 Hours

\$20 per person  
\$25 per person  
\$30 per person  
\$35 per person  
\$40 per person

## Beer, Wine and Soda Bar

*(Minimum of 30 guests)*

2 Hours  
3 Hours  
4 Hours  
5 Hours

\$19 per person  
\$22 per person  
\$25 per person  
\$28 per person

## Non-Alcoholic Bar

*(Soft Drinks, Bottled Water and Juice)*

2 Hours  
3 Hours  
4 Hours

\$9 per person  
\$10 per person  
\$11 per person

## Cash/Consumption Bar

*\$100.00 + tax Bartender Fee*

Wine Service with Dinner -- \$7 per person

Merlot, Cabernet Sauvignon, Chardonnay or Pinot Grigio -- \$30 per bottle

Champagne Toast -- \$3 per person

## Punches

*(Serves 30 people)*

Fruit  
Wine  
Champagne

\$25 per bowl  
\$70 per bowl  
\$100 per bowl

Soft Drinks/Water  
Urn of Coffee (serves 50)

\$2 per bottle  
\$125 per urn

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