



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	\$20 per person
2 Hours	\$25 per person
3 Hours	\$30 per person
4 Hours	\$35 per person
5 Hours	\$40 per person

Beer, Wine and Soda Bar

(Minimum of 30 guests)

2 Hours	\$19 per person
3 Hours	\$22 per person
4 Hours	\$25 per person
5 Hours	\$28 per person

Non-Alcoholic Bar

(Soft Drinks, Bottled Water and Juice)

2 Hours	\$9 per person
3 Hours	\$10 per person
4 Hours	\$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	\$25 per bowl
Wine	\$70 per bowl
Champagne	\$100 per bowl

Soft Drinks/Water	\$2 per bottle
Urn of Coffee (serves 50)	\$125 per urn

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