

WEDDING PACKAGE #1

Cocktail Hour

Three hours open beer, wine & soda
Crudités baskets, fresh fruit & imported cheese platter

Dinner

Champagne Toast

Appetizer

choice of one :

Fresh Fruit Medley or Soup du jour,

Salad

Seasonal Mixed Greens with our house vinaigrette

Entree

Select two entrees from “C” dinner banquet options

\$36.95 per person

WEDDING PACKAGE #2

Cocktail Hour

Five hours open beer, wine & soda
Crudités baskets, fresh fruit & imported cheese platter
Passed hot hors d'oeuvre

Dinner

Champagne Toast

Appetizer

Choice of one:

Penne Pasta with pesto cream or Soup du jour,

Salad

Seasonal Mixed Greens with our house vinaigrette

Entree

Select two entrees from “B” or “C” dinner banquet options

\$42.95 per person

WEDDING PACKAGE #3

Cocktail Hour

Five hours Open premium bar
Crudités baskets, fresh fruit & imported cheese platter
Passed hot hors d'oeuvre

Dinner

Champagne Toast

Appetizer

Choice of one:

Penne Pasta with pesto cream or Soup du jour,

Salad

Seasonal Mixed Greens with our house vinaigrette

Entree

Select two entrees from “B”, “C” or “A” dinner banquet options

\$52.95 per person

DINNER BANQUET

All entrees served with appetizer, salad, dessert & coffee

Appetizer Selections

(Choose one)

Fresh fruit medley, Soup du jour
Penne pasta with pesto cream

Salad Selections

(Choose one)

House Salad or Caesar Salad

Entrees

(Choose up to 3 entrees)

“C” Selections @ \$19.95

*Grilled Chicken Breast with fruit salsa - Chicken Florentine
Chicken Wellington - Chicken Parmesan - Baked Scrod
Stuffed Pork loin - Roast Top Sirloin of Beef – Vegetarian Sauté*

“B” Selections @ \$21.95

*Prime Rib of Beef Au Jus - Scallops Au Gratin
Veal Marsala - Shrimp Scampi - Sole Florentine
Grilled Chicken & Shrimp Scampi – Salmon with citrus butter*

“A” Selections @ \$ 24.95

*Filet Mignon Champignon - Sliced Tenderloin
NY Sirloin -Sliced Tenderloin & Broiled Scallops
Prime Rib & Scallops or Shrimp – Salmon Romaine*

“AA” Selections @ \$26.95

*Turf & Surf, Lobster Tail & Filet
Prime Rib & Lobster Tail – The Turf Tower*

All entrees are served with chef's choice of potato or rice and fresh vegetable

Dessert Choices

(Choose one)

*Ice Cream Parfait, Brownie Sundae,
Carrot Cake, Strawberry Shortcake Cake, Tuxedo Mousse Cake*

LUNCH BUFFET MENU

Deli Buffet

Deli buffet served with choice of two side selections:
*Fresh fruit, house salad, Caesar salad, fresh pasta salad,
potato salad, potato chips, marinated vegetable salad*

*Shaved cold cut platters featuring turkey, ham and our own roast beef
Fresh rolls & breads, pickle relishes & condiment trays*

Choice of Dessert

\$12.95 per person

The Mohawk Buffet

*Includes Mixed Green Salad & Caesar Salad
Choice of 2 Hot Selections*

*Grilled Chicken Breast with Fresh Salsa
Chicken Florentine - Sausage with Peppers
Chicken Parmesan - Baked Glazed Ham Steak
Herb encrusted Pork Loin – Cheese Manicotti
Roast Top Sirloin of Beef - Beef & Broccoli Stir-Fry
Beef Burgundy - Seafood Newburg – Baked Scrod
Tortellini Alfredo - Vegetarian Stir Fry*

All hot buffets are complimented with chef's choice potato or rice and vegetable

Choice of Dessert

\$13.95 per person

Additional entree selections add \$2.95

Combination Hot & Cold Buffet

With the choice of three cold salads

\$17.95 per person

LUNCH BANQUET MENU

All entrees served with appetizer & dessert

Appetizer Selections

(Choose one)

Fresh fruit medley

Soup du jour

House Salad

Mixed greens, topped with fresh tomatoes, carrots, sprouts and laced with a zesty vinaigrette

Caesar Salad

Prepared in the classic manner

Entrees

(Choose up to three entrees)

Selections @ \$13.95

Grilled Chicken Breast with fresh salsa

Chicken Florentine - Chicken Parmesan

Baked Glazed Ham Steak - Roast Top Sirloin of Beef

Baked Scrod - Vegetarian Delight Sauté

Selections @ \$14.95

Chicken Wellington - Chicken Marsala - Tenderloin Tips

Fried Bay Scallops - Prime Rib of Beef

Selections @ \$15.95

Sliced Tenderloin with mushroom demi glace- NY Sirloin

Sole Florentine - Poached salmon with citrus butter

All entrees are served with chef's choice of potato or rice and fresh vegetable

Dessert Choices

Ice Cream Parfait, Brownie Sundae,

Carrot Cake, Strawberry Shortcake Cake, Tuxedo Mousse Cake

DINNER BUFFET

*All buffets served with warm rolls & whipped butter
House Salad & Caesar Salad*

Entrees

Choose 2

Grilled Chicken Breast with Fresh Salsa

Chicken Florentine

Sausage with Peppers

Chicken Parmesan

Herb Encrusted Pork Loin

Baked Glazed Ham Steak

Roast Top Sirloin of Beef

Beef & Broccoli Stir-Fry

Beef Burgundy

Baked Scrod

Sole Florentine

Seafood Newburg

All buffets are complimented with chef's choice of potato or rice and fresh vegetable, Coffee & Tea
Additional entrees for your buffet are \$2.95 each

Choice of Dessert

Complete Buffet \$19.95

~ ~ Additional Selections ~ ~

Carving Station

Honey Ham \$4.95 Roast Turkey \$5.95 Sliced Tenderloin \$6.95

Pasta Station

*Choice of two pastas, tossed to order with choice of two sauces,
with chicken, shrimp & fresh vegetable medley \$6.95*

Other International / Theme Stations are Available!!!

COCKTAIL HOUR SNACKS

Crudités display, fruit platter, cheese platter
hot hors d'oeuvres
choose three

sesame chicken, crab cakes, steak teriyaki, scallops in bacon
vegetable spring rolls, stuffed mushrooms
mini quiche, Italian meatballs, spanakopeta
pot stickers, tortellini w/ pesto cream, bruschetta
\$7.95 per person
(when served prior to dinner)

\$12.95 per person
(as a ala carte reception)

Other appetizer selections are available seasonally
Hot or Cold selections can be ordered separately \$2.75 per item p.p.

Other Options

Carving Station

Honey Ham \$4.95 Roast Turkey \$5.95 Sliced Tenderloin \$6.95

Pasta Station

*Choice of two pastas, tossed to order with choice of two sauces,
with chicken, shrimp & fresh vegetable medley
\$6.95 per person*

Other International/ Theme Stations available!!!

STATION RECEPTION MENU

Hors D'oeuvre Station

Fresh fruit & cheese display, Vegetable baskets
Crab cakes, Sesame chicken, Bruschetta,

Carving Station

Fresh roasted turkey, with warm rolls, garden salad,
Selection of sauces and condiments

Pasta Station

Selection of pastas with
chicken, shrimp, & veggies, tossed in
Pesto cream, marinara, diced tomatoes,
Caesar Salad, Ciabatta Bread

Self Service
Coffee, Dessert & Pastry

\$25.95 per person

Other International/ Theme Stations available!!!

BRUNCH BUFFET

Menu

Fresh Fruit Platter
Assorted breakfast pastries

Scrambled Eggs, Bacon & Sausage
or Variety of Quiche

French Toast or Pancakes
Roasted Potatoes

Grilled Chicken with Fruit Salsa
or Stuffed Chicken Florentine
or chicken entree of your choice

Coffee, Tea & Assorted Chilled Juices

\$15.95 per person

Optional Selections:

Mimosas (<i>passed</i>)	\$ 2.95 each
Bloody Mary's (<i>passed</i>)	\$ 2.95 each
Fruit Punch (NA)	\$ 25.00 per gl.
Champagne Punch	\$ 35.00 per gl.
Pasta Station (<i>tossed to order</i>)	\$ 6.95 p.p.

BEVERAGE SERVICE

Premium Bar

5 hours of premium bar service, includes premium & bar liquor,
imported & domestic beer & wines
& a champagne or wine toast to celebrate your event.

\$17.95 per person

Open Bar

1st hour \$9.75
additional hour \$4.95

Open Beer, Wine & Soda

1st hour \$7.75
additional hour \$4.75

Champagne or Wine Toast

\$2.95 per person

Hosted Bar

Priced by consumption

Cash Bar

bartender fee may apply

Misc. Bar

Bottle of house wine on the table \$14.00 each

Pitchers of:

Soda	\$ 6.95
Imported Beer	\$15.00
Domestic Beer	\$12.00

TURF LEGEND

The Turf has been a popular Scotia restaurant since the 1940's. The Gallants have been owners/ operators since March of 1996. Prior to this, the Steve & Fanny Karamanos family operated the eatery for more than 40 years. The STEFAN Banquet Room was added to the structure in 1977 and was remodeled in 1996.

The 10' x 5' covered bridge canvas painting was painted in 1947 by Mr. Art Olson of Scotia. and given to the Karamanos family in 1957 when it was hung in the Taproom at the Turf. A reproduction of the painting now graces the cover to the restaurant menus, but the original painting is a must see!

MISSION

*Our goal is to exceed the expectations of all our guests through the consistent presentation of quality food with pleasant service in a comfortable environment, thereby creating in our guests the desire to consider **The Turf** for all their banquet, catering and dining needs.*

POLICIES

*\$100.00 non-refundable deposit required to reserve your date.
This will be deducted from your final bill.*

Final guest count due 72 hours prior to event

A 10% catering fee will be added to off premise events

An 18% service charge and 8% sales tax will be added to each event.

Lunch service must be served by 1:00 p.m.

All buffets require a minimum of 25 guests

Proprietors:
Tom & Maria Gallant

40 Mohawk Avenue, Scotia, New York 12302

Phone (518) 393-3344 Fax (518) 393-9274

TurfTavern.com