

TURF

TAVERN



*Memorable events
at our Turf or yours!*

Thank you

Thank you for choosing the Turf Tavern to cater your upcoming event. Our team of catering and event professionals will work in close partnership with you to provide you great food, great service and above all a worry free event that will exceed your expectations.

Please keep in mind that the menu items and services included in this brochure are a sampling of what we can do for you. Should your event require unique services or special dietary considerations, we will tailor our offerings to meet your needs. We are committed to provide service and menu flexibility so your event will be uniquely your own.

We appreciate your business and will do whatever we can to make your event memorable, from start to finish. If you have any questions regarding our services, please give us a call (518) 393-3671.

We look forward to serving you and your guests,

Maria & Tom Gallant



V = Vegetarian
GF = Gluten Free
GFA = Gluten Free Available

COCKTAIL HOUR SNACKS

COLD DISPLAY

Fresh Vegetable Display, Seasonal Fruits, International Cheese Boards

HOT HORS D'OEUVRES

Sesame Chicken, Steak Teriyaki, Italian Meatballs, Crab Cakes, Scallops in Bacon (GF), Shrimp Nicole (GF), Salmon Cakes, Pot Stickers, Stuffed Mushrooms (GFA), Vegetable Spring Rolls (V), Bruschetta (V), Spanakopeta (V), Penne ala Vodka (V), Tortellini with Pesto Cream (V), Mini Quiche, Sweet Cherry Pepper Pulled Pork (GFA), Deviled Eggs

Full Cold Display + Three Hot Hors d'Oeuvres

~ \$16.00 per person (when served prior to dinner)

~ \$24.00 per person (as an ala carte reception)

Select three items from Cold and/or Hot Hors d'Oeuvres section

~ \$10.00 per person

Hot or Cold selections may be ordered separately

~ \$5.00 per item / per person

Other hors d'oeuvre selections are available seasonally

COCKTAIL HOUR ADD-ONS

Shrimp Cocktail Platter ~ \$2.00 per shrimp (minimum 25)

CARVING STATION

Honey Ham ~ \$8.00 per person

Roast Turkey ~ \$8.00 per person

Sliced Tenderloin ~ \$16.00 per person

PASTA STATION

Choice of Two Pastas with Choice of Two Sauces

Served with Chicken, Shrimp & Fresh Vegetables

~ \$10.00 per person (stationary display)

~ \$14.00 per person (chef attended)

Other International / Theme Stations available!

BRUNCH BUFFET

Fresh Fruit Platter

Assorted Breakfast Pastries

Scrambled Eggs, Bacon & Sausage *or* Variety of Quiche

French Toast *or* Pancakes

Mixed Green Salad *or* Caesar Salad

Roasted Potatoes

Choose One Chicken Dish:

Grilled Chicken Breast with Fresh Salsa (GF), Tuscan Chicken (GF),

Chicken Marsala, Chicken Milanese, Chicken Parmesan

Coffee, Tea & Assorted Chilled Juices

\$26.00 per person

OPTIONAL SELECTIONS

Chef Attended Omelette Station \$ 9.00 per person

Mimosas (passed) \$ 9.00 per glass

Mimosa Bar \$14.00 per person

Bloody Mary's (passed) \$ 9.00 per glass

Fruit Punch (N/A) \$ 30.00 per gallon

Champagne Punch \$ 40.00 per gallon

Additional Entrée \$ 5.00 per person

Additional Side Dish \$ 4.00 per person



STATION RECEPTION

HORS D'OEUVRE STATION

Fresh Fruit & Cheese Boards, Vegetable Baskets

Choice of Three Hot Hors d'Oeuvres (*see Cocktail Hour Snacks*)

CARVING STATION ~ Sliced to Order

Fresh Roasted Turkey *or* Roast Sirloin

Served with Garden Salad, Warm Rolls, Sauces and Condiments

PASTA STATION ~ Chef Attended

Your guests create their own dish!

Variety of Pastas

Chicken, Shrimp, Fresh Vegetables

Tossed in Pesto Cream, Marinara, or Olive Oil

Served with Caesar Salad and Fresh Garlic Bread

DESSERT (choose one)

Ice Cream Parfait, Brownie Sundae, Carrot Cake,

New York Cheesecake, Tuxedo Mousse Cake

Coffee & Tea

\$45.00 per person
(35 guest minimum)

Other International / Theme Stations available!



LUNCH BUFFET

DELI BUFFET

Salads (choose two)

Fresh Fruit, House, Caesar, Pasta, Potato, Marinated Vegetable
or Potato Chips

Shaved Cold Cut Platters

featuring Our Own Roast Beef, Turkey, Ham

Fresh Rolls & Breads, Condiment Trays

Freshly Baked Chocolate Chip Cookies *or* Fudge Brownies

Coffee & Tea

\$21.00 per person

THE MOHAWK BUFFET

Mixed Green Salad and Caesar Salad

Entrees (choose two)

Grilled Chicken Breast with Fresh Salsa (GF), Chicken Milanese,
Tuscan Chicken (GF), Chicken Parmesan, Sausage with Peppers (GF),
Herb Encrusted Pork Loin, Beef & Broccoli, Pasta Bolognese,
Roast Top Sirloin of Beef (GFA), Citrus Salmon (GFA), Seafood Newburg,
Baked Scrod (GFA), Panko Parmesan Tilapia, Eggplant Parmesan (V),
Cheese Manicotti (V), Tortellini Alfredo (V), Vegetarian Stir Fry (GFA/V)

Chef's Choice Potato or Rice and Vegetable

Dessert (choose one)

Ice Cream Parfait, Brownie Sundae, Carrot Cake,
New York Cheesecake, Tuxedo Mousse Cake

Coffee & Tea

\$22.00 per person

Additional Entree Selections: add \$4.00 per person per item

Additional Side Item: add \$3.00 per person per item

COMBINATION HOT & COLD BUFFET

with choice of three Salads from Deli Buffet

\$28.00 per person

SERVED LUNCH

selection counts due one week prior to event

Appetizer (choose one)

Fresh Fruit Medley, Soup du Jour, House Salad (mixed greens topped
with fresh tomatoes, carrots, cucumbers and laced with a zesty
vinaigrette), Caesar Salad

Entrees (choose up to three)

Selections @ \$24.00

Grilled Chicken Breast with Fresh Salsa (GF), Chicken Milanese,
Tuscan Chicken (GF), Chicken Parmesan, Beef Burgundy,
Roast Top Sirloin of Beef (GFA), Panko Tilapia, Baked Scrod (GFA),
Eggplant Parmesan (V), Vegetarian Delight Sauté (GFA/V)

Selections @ \$26.00

Chicken Wellington, Chicken Marsala, Braised Short Ribs,
Tenderloin Tips (GFA), Veal Milanese, Scallops Au Gratin (GFA),
Sole Florentine (GFA), Citrus Salmon (GFA)

Selections @ \$29.00

Prime Rib of Beef (GFA), New York Sirloin (GF), Sliced Tenderloin with
Mushroom Demi Glace (GFA)

Served with Chef's Choice Potato or Rice and Fresh Vegetable

Dessert (choose one)

Ice Cream Parfait, Brownie Sundae, Carrot Cake,
New York Cheesecake, Tuxedo Mousse Cake

Coffee & Tea



DINNER BUFFET

House Salad & Caesar Salad, Warm Rolls & Whipped Butter

Entrees (choose two)

Grilled Chicken Breast with Fresh Salsa (GF), Tuscan Chicken (GF), Chicken Marsala, Chicken Milanese, Chicken Parmesan, Sausage with Peppers (GF), Herb Encrusted Pork Loin, Beef & Broccoli (GFA), Pasta Bolognese, Roast Top Sirloin of Beef (GFA), Citrus Salmon (GFA), Sole Florentine (GFA), Panko Tilapia, Baked Scrod (GFA), Seafood Newburg, Tortellini Alfredo (V), Eggplant Parmesan (V), Vegetarian Sauté (V)

Served with Chef's Choice of Potato or Rice, and Fresh Vegetable

Dessert (choose one)

Ice Cream Parfait, Brownie Sundae, Carrot Cake, New York Cheesecake, Tuxedo Mousse Cake

Coffee & Tea

\$30.00 per person

Additional Entree Selections: add \$5.00 per person per item

Additional Side Item: add \$4.00 per person per item

ADDITIONAL SELECTIONS

CARVING STATION

Honey Ham ~ \$8.00 per person

Roast Turkey ~ \$8.00 per person

Sliced Tenderloin ~ \$16.00 per person

PASTA STATION

Choice of Two Pastas with Choice of Two Sauces

Served with Chicken, Shrimp & Fresh Vegetables

~ \$10.00 per person (stationary display)

~ \$14.00 per person (chef attended)

Other International / Theme Stations available!

SERVED DINNER

selection counts due one week prior to event

Salad (choose one)

House Salad (mixed greens topped with fresh tomatoes, carrots, cucumbers and laced with a zesty vinaigrette), Caesar Salad

Entrees (choose up to three)

"C" Selections @ \$30.00

Grilled Chicken Breast with Fruit Salsa (GF), Tuscan Chicken (GF), Chicken Milanese, Chicken Parmesan, Baked Scrod (GFA), Panko Tilapia, Stuffed Pork Loin, Roast Top Sirloin of Beef (GFA), Beef Burgundy, Eggplant Parmesan (V), Vegetarian Sauté (V)

"B" Selections @ \$35.00

Chicken Wellington, Grilled Chicken & Shrimp Scampi, Braised Short Ribs, Veal Marsala, Veal Milanese, Sole Florentine (GFA), Shrimp Scampi, Citrus Salmon (GFA)

"A" Selections @ \$ 40.00

Prime Rib of Beef Au Jus (GFA), New York Sirloin (GF), Filet Mignon Champignon (GFA), Sliced Beef Tenderloin (GFA), Scallops Au Gratin

"AA" Selections @ \$46.00

Turf & Surf: Lobster Tail with Filet Mignon (GFA), Sliced Tenderloin or Prime Rib (GFA)

Served with Chef's Choice of Potato or Rice, and Fresh Vegetable

Dessert (choose one)

Ice Cream Parfait, Brownie Sundae, Carrot Cake, New York Cheesecake, Tuxedo Mousse Cake

Coffee & Tea

WEDDING PACKAGE #1

COCKTAIL HOUR

Three Hours Open Beer, Wine & Soda
Vegetable Baskets, Fresh Fruit & Imported Cheese Boards

DINNER

Champagne Toast
Salad ~ Seasonal Mixed Greens with Our House Vinaigrette
Entree (choose two) ~ from “C” Served Dinner Options

\$69.00 per person

WEDDING PACKAGE #2

COCKTAIL HOUR

Five Hours Open Beer, Wine & Soda
Vegetable Baskets, Fresh Fruit & Imported Cheese Boards
Passed Hot Hors d'Oeuvres (*see Cocktail Hour Snacks*)

DINNER

Champagne Toast
Salad (choose one) ~ Seasonal Mixed Greens **or** Caesar Salad
Entree (choose two) ~ from “B” or “C” Served Dinner Options

\$85.00 per person

WEDDING PACKAGE #3

COCKTAIL HOUR

Five Hours Open Premium Bar
Vegetable Baskets, Fresh Fruit & Imported Cheese Boards
Passed Hot Hors d'Oeuvres (*see Cocktail Hour Snacks*)

DINNER

Champagne Toast
Salad (choose one) ~ Seasonal Mixed Greens **or** Caesar Salad
Entree (choose two) ~ from “A”, “B” or “C” Served Dinner Options

\$100.00 per person



BEVERAGE SERVICE

PREMIUM BAR

Five Hours of Premium & Bar Liquor, Imported & Domestic Beer and Wines, Champagne or Wine Toast to Celebrate Your Event.
~ \$60.00 per person

OPEN BAR

~ First Hour \$20.00 per person
~ Each Additional Hour \$12.00 per person

OPEN BEER, WINE & SODA

~ First Hour \$16.00 per person
~ Each Additional Hour \$9.00 per person

CHAMPAGNE OR WINE TOAST

~ \$9.00 per person

HOSTED BAR

~ Priced by Consumption

CASH BAR

~ Bartender Fee May Apply

MISC. BAR

Bottle of House Wine

~ 750 size \$25.00 per bottle
~ 1.5L size \$35.00 per bottle

Pitchers of Soda

~ \$8.00 per pitcher

Lemonade

~ 1 gallon \$25.00

Iced Tea

~ 1 gallon \$25.00

BEER WINE & SODA DISPLAY

~ Priced by Consumption



POLICIES

\$100.00 non-refundable deposit required to reserve your date.

35 adult guests minimum to reserve Turf Tavern banquet room.

40 adult guests or \$1,500.00 minimum to reserve Turf Tavern banquet room in December.

Smaller rooms available!

Final guest count due one week prior to event.

Guest count of 50 or more must be paid in full one week prior to event. Served meals require an entree count.

A 10% fee will be added to off-premise events.

A 20% catering fee and 8.00% sales tax will be added to each event.

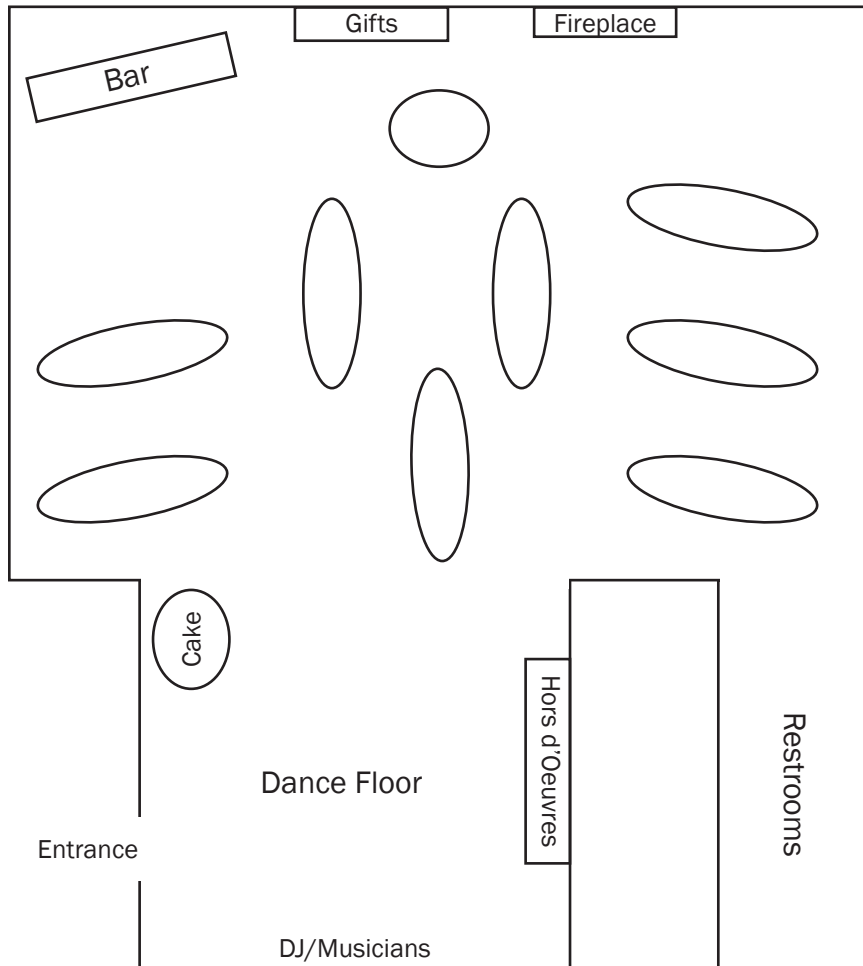
Lunch service must be served by 1:00 pm.

All buffets require a minimum of 25 guests.

NO personal checks accepted.

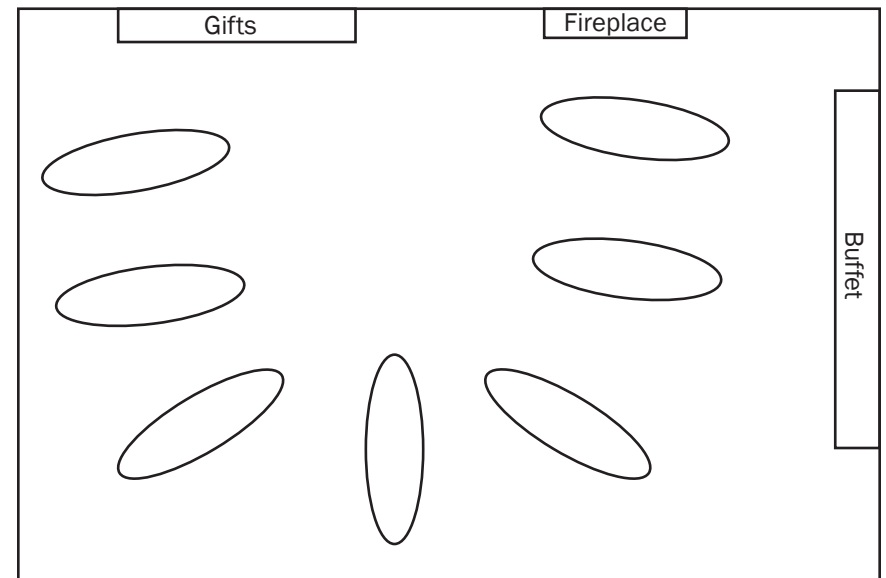
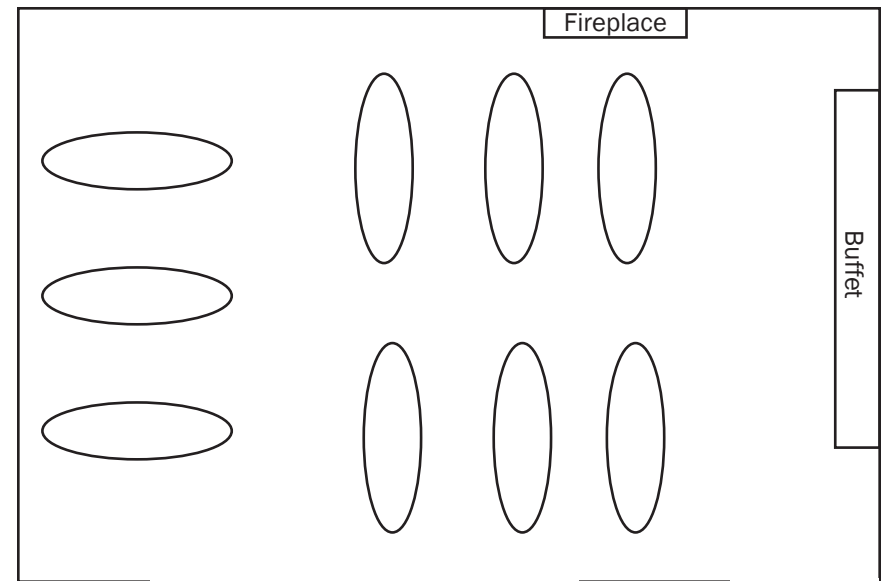
SETUP OPTIONS

There are several ways to set up your event. Our banquet room is versatile enough to handle up to 100 people for a served meal. We also create layouts perfect for showers and corporate events.



Please note: these are sample layouts only; diagrams are not to scale

OTHER SETUP OPTIONS



TURF LEGEND

The Turf Tavern has been a popular Scotia restaurant since the 1940's. The Gallants have been owner/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, was remodeled in 1996, and again in 2015.

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 bar area. It now graces our main dining room.

MISSION

Our goal is to create an exceptional feeling in our guests through consistent presentation of quality food with pleasant service in a comfortable environment. We are committed to family and community. We hope each person that walks into our dining room or event space acquires the feeling and knowledge that each event is very important to us! The Turf family wants to make you a part of our family and inspire the desire to choose us for all of your banquet, catering and dining events.



40 Mohawk Avenue, Scotia, NY 12302

Phone (518) 393-3671 Fax (518) 393-9274

TurfTavern.com