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www.thewatersedgelighthouse.com

Restaurant Special Events Menu

It is our goal to make your special event a memorable experience. We, at The Waters Edge Lighthouse, take pride in exceeding our customer's expectations.

We will custom tailor all events as needed.

Minimums are for events held during regular business hours.

*All prices listed are subject to 8% NYS Sales Tax
and 18% service charge*

Pat & Karen Popolizio, Owners

Small Banquet Hor D'oeuvres (Under 50 people)

Hot Hor D'oeuvres

<i>Petite Crab Cakes</i>	\$4.95 pp	<i>Pork /Veg Potstickers</i>	\$3.95 pp
<i>Coconut Shrimp</i>	\$4.95 pp	<i>Spanakopía</i>	\$3.95 pp
<i>Mini Quiche</i>	\$2.95 pp	<i>Sesame Chicken</i>	\$4.95 pp
<i>Stuffed Mushroom</i>	\$4.95 pp	<i>Clams Casino</i>	\$4.95 pp
<i>Fried Calamari</i>	\$3.95 pp	<i>Wings-Hot -Med. -Mild</i>	\$4.95 pp

w/marinara

Platters

<i>Bruschetta Platter</i>	\$3.95 pp
<i>Fresh Roma tomatoes, garlic, red onion, olive oil, fresh basil, balsamic vinegar, served with pesto grilled bread</i>	
<i>Hummus & Pita Chip Platter</i>	\$3.95 pp
<i>Fresh made flavored hummus, served with grilled pita chips</i>	
<i>Vegetable Crudités</i>	\$3.95 pp
<i>Add Hummus</i>	\$1.95 PP
<i>Carrots, celery, bell peppers, broccoli, tomatoes, cucumbers, cauliflower with ranch dressing for dipping</i>	
<i>Cheese Platter</i>	\$5.95 pp
<i>Assortment of fine International cheeses and fresh grapes, strawberries, crackers and accompaniments</i>	
<i>Fresh Fruit Bowl</i>	\$5.95 pp
<i>Assorted fresh seasonal fruits with dipping sauce</i>	
<i>Tomato & Fresh Mozzarella Platter</i>	\$4.95 pp
<i>Fresh Mozzarella cheese and sliced tomatoes topped with fresh basil and a balsamic glaze</i>	
<i>Antipasto Platter</i>	\$6.95pp
<i>Italian meats, provolone cheese, pepper shooters, artichoke hearts, olives, fresh mozzarella balls, and roasted red peppers, topped with a balsamic glaze</i>	
<i>Shrimp Cocktail Platter</i>	\$8.95 pp
<i>Large shrimp cocktail with lemons and spicy cocktail sauce</i>	

Large Banquet Hors D'oeuvres
50 person minimum

One hour presentation

Hot chafing dishes *\$12.00/pp*
Select Two

<i>Eggplant Parmesan</i>	<i>Fried Calamari</i>
<i>Meatballs - Italian/Swedish</i>	<i>Calamari Marinara</i>
<i>Stir fry chicken/vegetables</i>	<i>Petite crab cakes</i>
<i>Chicken Wings - choice of sauce</i>	<i>Sausage and Peppers</i>
<i>Pasta Primavera</i>	<i>Penne ala Vodka</i>
<i>Bowties, pesto & sundried tomatoes and broccoli</i>	<i>Baked Ziti</i>

Butlered hors D'oeuvres (priced per 100 pieces)

<i>Scallops wrapped in bacon</i>	<i>225</i>
<i>Grilled spicy shrimp</i>	<i>225</i>
<i>Spanakopia</i>	<i>150</i>
<i>Clams casino</i>	<i>175</i>
<i>Franks en crouete</i>	<i>150</i>
<i>Chicken Satay</i>	<i>175</i>
<i>Mini Wellingtons</i>	<i>250</i>

Add a station or display *\$5.95/pp*
*Cheese and Fruit display: an assortment of fine cheese and
fresh seasonal fruits, with dipping sauce, crackers and
accompaniments.*

Add Hummus & Pita *\$2.00/pp*
Add Chef attended pasta station *\$7.95/pp*
Choice of pasta with (2) sauces

Lighthouse Lunch Buffet
Monday-Friday (11:00 - 3:00)
30 person minimum
\$18.95 per person
Soda, coffee, and tea included

Soup

Choice of (1) one:

Soup du jour

Chili

New England Clam Chowder

Other soups available upon request

Salad

Choice of (1) one: (additional choice \$2.00 pp)

Potato salad

Macaroni salad

Pesto Pasta salad

Asian or Mango slaw

Garden or Caesar salad

Antipasto salad +\$2.95/person

Make Your Own Sandwiches

Choice of (3) three meats:

*Turkey, Roast beef, Cappicola, Ham, Corned beef, Pastrami,
Genoa salami, sliced cheese assortment.*

*Green leaf lettuce, thin-sliced tomato, Bermuda onions,
grilled marinated portabella mushrooms, sun-dried
tomato aioli, horseradish cream mayonnaise, whole grain
mustard. Assortment of fresh ciabatta, rolls, breads & wraps.*

Dessert

Choice of (1) one:

Chocolate Mousse

Italian Ice

Ice Cream w/sauce

Sherbet

*Lighthouse Corporate & Lunch Meetings
(Preorder only)*

Weekdays (11:00 - 3:00)

30 person minimum

\$19.95 per person

Soda, coffee & tea included

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Entrée*

Choice of (2) two: (composed plate)

(Additional choice \$3.95 pp)

Soda, coffee and tea included

Chicken Parmesan & Ziti

Chicken Marsala & Roasted Potatoes

Haddock Francaise, Rice & Spinach

Tortilla Encrusted Tilapia & Vegetable Rice Pilaf

Potato Encrusted Cod, Rice & Vegetable

Meatloaf, Gravy & Mashed Potato

Hot Turkey over stuffing w/mashed potato & Vegetable

Beef Bourguignonne over Fettuccini

Lasagna or Vegetable Lasagna

Sausage and Peppers over Linguini

Seafood fra Diavolo over pasta

Sausage and Chicken ala Vodka Penne

*Shaved Prime Rib open faced sandwich w/Au jus and
mashed potato*

Dessert

Choice of (1) one:

Vanilla or chocolate ice cream w/chocolate sauce

Sherbet or Sorbet

Chocolate or Amaretto Mousse

Buffet Menu
30 person minimum
Soda, Coffee & Tea included

Option A (minimum 30 guests) **\$32.95/pp**
Select Two Accompaniments
Select Three Entrees
Select Two Sides

Option B (minimum 50 guests) **\$34.95/pp**
Select Two Accompaniments
Select Two Entrees
Select Two Sides
Includes (1) one carved item
(Add \$5.95/pp for tenderloin)

Accompaniments

Soup du jour
Tossed Garden Salad
Caesar Salad
Tomatoes and Mozzarella
Fresh Fruit Salad (seasonal)

Entrees

Roasted Italian Chicken
Chicken Marsala
Chicken Francaise
Chicken Parmesan
Sliced Top Round
Herb Encrusted Salmon
Haddock Francaise
Stuffed Filet of Sole
Sausage and Peppers
Beef Tips Bourguignon
Stuffed Pork Loin
Pulled Pork w/Jasmine rice

Sides

Pasta Primavera
Tortellini Alfredo
Penne Marinara
Pasta ala Vodka
Confetti Rice
Potato (choice)
Steamed Broccoli
Seasoned Cauliflower
Green Beans Almandine
Glazed Carrots
Seasonal Vegetable Medley

Desserts

Select (1) one: Lemon Ice/Sorbet
Amaretto Mousse

Mini ice cream sundae
Chocolate Mousse

Viennese Table **\$ 8.95/pp**
Specialty Cakes available upon request

*Sit Down Dinner Banquet
30 person minimum
Soda, Coffee & Tea included*

Appetizers

Select one

*Tomato Mozzarella
Fresh fruit cup
Melon and berries (in season)
Soup du jour
Penne Marinara or Ala Vodka
Bowtie pasta w/pesto, sundried tomato & broccoli
Cold Antipasto +\$3.95pp
Shrimp Cocktail +\$7.95pp*

Salad

Select one

Add Shrimp Cocktail

\$8.50/person

Add Antipasto Platter

3.00/person

Tomato, cucumber and sweet onion (in season)

Entrees (Choice of 3 - preordered)

<i>Chicken Picatta</i>	<i>\$28.00</i>
<i>Chicken Florentine</i>	
<i>Chicken Francaise</i>	
<i>Chicken Marsala</i>	
<i>Chicken Parmesan</i>	
<i>Sliced Filet Mignon</i>	<i>\$30.00</i>
<i>Filet Mignon (8oz.)</i>	<i>\$31.00</i>
<i>New York Strip Steak—choice of sauces</i>	<i>\$31.00</i>
<i>Sliced London Broil</i>	<i>\$28.00</i>
<i>Roast Prime Rib of Beef</i>	<i>\$31.00</i>
<i>Surf n Turf</i>	<i>\$55.00</i>
<i>Veal & Lobster</i>	<i>\$32.00</i>
<i>Veal Saltimbuca</i>	<i>\$29.00</i>
<i>Veal Picatta</i>	<i>\$29.00</i>
<i>Veal Parmesan</i>	

*Roast Rack of Lamb
Stuffed Loin of Pork*

<i>Sliced Top Round</i>	\$28.00
<i>Stuffed Loin of Pork</i>	\$28.00
<i>Pork Osso Buco</i>	\$28.00
<i>Grilled Salmon</i>	\$28.00
<i>Stuffed Filet of Sole</i>	\$26.00
<i>Seafood Newburgh</i>	\$30.00
<i>Seafood Fra Diavolo</i>	\$30.00
<i>Sea Bass</i>	Market Price
<i>Lobster Tail</i>	Market Price

**Entrees include starch and vegetable or pasta*

Dessert **Select one**

Lemon Ice
Mini Sundae

Amaretto Mousse
Chocolate Mousse

Viennese Table \$8.95/person
Fresh Fruit Dipping Station \$5.95/person
Specialty Cakes Available Upon Request

Potato/Starch Choices

Oven Roasted Red Bliss
Parmesan Mashed
Roasted Wedges
Baked
Scalloped
Rice Pilaf
Sweet Potato/Roasted or mashed

Vegetable Choices

Seasoned Cauliflower
Steamed Broccoli
Glazed Baby Carrots
Green Beans Almandine
Seasonal Vegetable Medley
Asparagus + \$3.00pp
Broccoli Rabi + \$3.00pp
Asparagus + \$3.00 pp

Pasta Choices

Penne with Vodka Sauce
Tortellini Alfredo

Penne Marinara
Bowties w/pesto sauce

Lunch Buffet
30 person minimum
\$22.95 per person

Salad & Soup

Choice of two (2)

Tossed Garden Salad
Fresh Fruit Salad
Asian Slaw

Tomatoes & Mozzarella
Caesar Salad
Soup du Jour

Entrees

Choice of two (2)

Oven-roasted Chicken
Chicken Francaise
Sliced Roast Beef
Herb Crusted Salmon

Sliced Stuffed Pork Loin
Sausage & Peppers
Italian Meatballs
Haddock Francaise

Accompaniments

Choice of two (2)

Pasta Primavera
Penne Marinara
Bowties w/ Vodka Sauce

Vegetable Choice
Potato Choice
Confetti Rice

Desserts

Choice of one (1)

Lemon Ice
Mini Sundae

Chocolate Mousse

Fresh Baked Bread

Coffee, Tea & Decaf