



GENERATIONS

T A P & G R I L L

Wedding Reception Menu



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Hors D'oeuvres

SELECTIONS

Stationary Hors D'oeuvres - *Select one*

Artisan Cheese Board - a variety of specialty cheeses, fresh fruit, berries & premium crackers

Vegetable Board - fresh chopped seasonal vegetables with parmesan peppercorn & basil aioli

Stationary Enhancements - *additional \$5 per person*

Smoked Salmon Board - Ducktrap River smoked salmon, fresh cucumber & red onion slices, oven roasted tomatoes, premium crackers & lemon caper aioli

Charcuterie Board - Sliced cured meats, marinated olives, artichokes & tomatoes, homemade basil pesto, fresh mozzarella, & roasted garlic crostini

Passed Hors D'oeuvres - *Select four*

Classic Bruschetta - diced tomato, fresh basil, red onion, fresh garlic, extra virgin olive oil, balsamic reduction & wood fire-grilled flatbread

French Onion Soup Boule - caramelized onions with Gruyere cheese in a mini brioche

Chicken or Beef Satay - with your choice of honey garlic sriracha, Sawtooth barbeque, maple thyme glaze or maple mustard

Bacon Wrapped Beef Short Ribs - served with maple bourbon glaze

Mini Braised Beef Short Rib sliders - served with roasted garlic aioli

Cocktail Meatballs - with your choice of Sawtooth barbeque, stout gravy, marinara, or bacon & bourbon glaze

Buds & Spuds Skewer - fried gnocchi & Brussels sprout on a skewer with roasted garlic aioli, parmesan cheese & truffle oil

Kalamata Olive Goat Cheese Tart - goat cheese and artichokes filled in a perfect tart shell

Mini Crab Cakes - with chipotle aioli

Coconut Shrimp

Shiitake Leek Spring Roll - with honey garlic sriracha glaze

Passed Enhancements - *additional \$6 per person*

Bacon Wrapped Scallop - with Sawtooth barbeque glaze.

Prosciutto Wrapped Brussel Sprouts - with fresh cracked black pepper aioli

Miniature Beef Wellington - puff pastry, mushroom duxelles & burgundy sauce

Lobster Bisque Boule - creamy lobster bisque with fennel & leeks in a mini brioche



Buffet Dinner

SELECTIONS

Soups

Fire Roasted Minestrone | Clam Chowder | Seasonal Bisque | Tomato Basil

OR

Salads

Garden - fresh field greens, tomatoes, cucumbers, carrots, red onion, croutons & choice of dressing

Caesar - fresh cut romaine hearts tossed in creamy Caesar dressing with shaved parmesan & garlic croutons

Generations Green - baby arugula, candied pecans, dried cranberries, smoked blue cheese crumbles, red onion & maple mustard vinaigrette

Entrées

Select two

Carved London Broil with roasted onion gravy | Braised Beef Pot Roast | Meatballs | Italian Sausage | Roasted Pork Loin with apple jack glaze | Chicken Parmesan | Garlic & Herb Roasted Chicken with white wine cream sauce | BBQ Glazed Chicken | Parmesan Encrusted Cod topped with roasted tomato oil | Baked Haddock with white wine cream sauce | Pan Seared Salmon with lemon caper butter | Vegetable Lasagna with basil cream sauce | Forever Wild Pasta

Accompaniments

Select three

Mashed Potatoes | Au Gratin Potatoes | Roasted Potatoes | Baked Potato | Wild Rice Pilaf | Riced Cauliflower | Baby Carrots | Asparagus | Green Beans | Rigatoni Vodka Sauce | Baked Macaroni & Cheese

Buffet Entrée Enhancements - *additional \$10 per person*

Chicken Cordon Blue

Crab Stuffed Haddock

Cauliflower Risotto with crispy fennel topping

Hand Carving Station of:

Prime Rib of Beef with rosemary au jus



Plated Dinner

SELECTIONS

First Course

Select one soup or one salad

Soups

Fire Roasted Minestrone | Clam Chowder | Seasonal Bisque | Tomato Basil

OR

Salads

Garden - fresh field greens, tomatoes, cucumbers, carrots, red onion, croutons & choice of dressing

Caesar - fresh cut romaine hearts tossed in creamy Caesar dressing with shaved parmesan & garlic croutons

Generations Green - baby arugula, candied pecans, dried cranberries, smoked blue cheese crumbles, red onion & maple mustard vinaigrette

Second Course Entrées

Select three

Poultry

Garlic & Herb Roasted Chicken finished with white wine cream sauce

In-house Smoked Bone in Chicken Breast finished with a maple cream sauce

Hazelnut Encrusted Chicken

Seafood

Maple Thyme Glazed Salmon

Parmesan Encrusted Cod

Baked Haddock finished with lemon dill cream sauce

Red Meat

Bison Meatloaf with mushroom gravy

Braised Beef Short Rib finished with red wine demi-glaze

Strip Steak topped with crispy tobacco onions

** All steaks cooked medium to medium well **

Vegetarian

Forever Wild Pasta with basil pesto, roasted tomatoes, artichokes,
|topped with balsamic reduction & shaved parmesan

Vegetable Lasagna finished with roasted tomato cream, fresh basil pesto & balsamic reduction



Plated Dinner SELECTIONS

Second Course Accompaniments

Select one starch & one vegetable

Mashed Potatoes | Roasted Potatoes | Baked Potato | Wild Rice Pilaf |
Riced Cauliflower | Baby Carrots | Asparagus | Green Beans

Entrée Enhancements - *additional \$10 per person*

Baked Stuffed Haddock crab meat stuffed finished with white wine cream sauce
Vegetable Pot Pie roasted vegetables tossed with a basil cream sauce in a baked puff pastry



Children's Menu

Entrées

Choose one | \$20 per child, ages 12 & under

Pasta with choice of sauce - marinara, butter or alfredo

Homemade Macaroni & Cheese

Grilled Cheese - served with fries

Chicken Tenders - served with fries & dipping sauce

Hamburger/Cheeseburger - served with fries

Personal Pizza - choice of cheese, veggie, or pepperoni



Late Night

SNACK STATION

Price based on 25 guests

Soft Pretzels \$175

Soft Bavarian pretzels with cheese sauce for dipping

Fresh Fruit & Berries \$175

Sliced seasonal fruit & vanilla yogurt for dipping

Pizza Bites \$175

Pepperoni pizza stuffed in a golden brown egg roll style shell tossed in truffle oil & parmesan finished with roasted garlic aioli

Boneless Chicken Wings \$175

Boneless wings with your choice of hot, medium, mild, honey garlic sriracha, or Sawtooth barbeque

Skylight Flatbreads \$200

Garlic oil, burrata, buffalo mozzarella, fresh tomatoes, basil & balsamic glaze

Mini Club Sandwiches \$200

Sliced turkey, bacon, cranberry mayo, lettuce & fresh tomatoes on grilled brioche

Baby Wolfjaws \$250

Black angus beef sliders with cheddar, bacon, crispy onions & Sawtooth barbeque on a brioche bun

Late night snack stations are subject to tax & service fee



Love is INTOXICATING

OPEN BAR

Open bar is subject to a 3 Hour Open Bar Minimum

Beer & Wine - First Hour :\$15 Each Additional Hour: \$13

Package includes your choice of

4 Domestic Beers ✕ 2 House Wines

Premium Bar - First Hour: \$20 Each Additional Hour: \$17

Package includes your choice of

4 Domestic Beers ✕ 2 Imported Beers ✕ 4 House Wines ✕ 6 Premium Liquor Choices

Ultra Premium Bar - First Hour: \$25 Each Additional Hour: \$23

Package includes your choice of

3 Domestic Beers ✕ 4 Imported Beers ✕ 4 House Wines ✕ 6 Ultra Premium Liquor Choices

CONSUMPTION BAR

Consumption bar requires a minimum \$3,000 charge

***Domestic Beer** \$5 per drink

Coors Light ✕ Budweiser ✕ Bud Light ✕ Miller Light ✕ Michelob Ultra

***Imported/Specialty Beer** \$7 per drink

Labatt Blue Light ✕ Guinness ✕ Corona ✕ Lake Placid Big Slide IPA ✕
Willies Superbrew Sparkling Pomegranate Acai ✕ Bitburger Drive (Non Alcoholic)

House Wine \$8 per drink

Pinot Noir ✕ Merlot ✕ Malbec ✕ Cabernet ✕ Pinot Grigio ✕ Chardonnay ✕ Sauvignon Blanc

Well Liquor \$8 per drink

Premium Liquor \$10 per drink

Absolute ✕ Tanqueray ✕ Bacardi ✕ Capitan Morgan ✕ Johnny Walker Red ✕ Seagram's VO ✕ Makers Mark ✕
Ketel One ✕ Canadian Club ✕ Jack Daniels ✕ Jim Beam ✕ Espolon ✕ Jose Cuervo ✕ Malibu ✕ Sambuca

Ultra Premium Liquor \$12 per drink

Hendricks ✕ Patron Silver ✕ Crown Royal ✕ Knob Creek ✕ Johnny Walker Black ✕ Bombay ✕ Oban ✕ Dewers ✕
Grey Goose ✕ Amaretto di Saronno ✕ Drambuie ✕ Avion ✕ Glenlivet ✕ Glenfiddich

**Beer selections may vary.*