

PRIVATE DINING :: DINNER MENU | Spring 2017

HORS D'OEUVRES

“Cobb Salad” Deviled Eggs
Tomato, Olive, Cucumber Canape | Feta and Aged Balsamic
Crispy Tuna Tortilla | Fire Roasted Lime Salsa, Cilantro Crème
Duck Breast Canape | Orange Ginger Marmalade
Cheese and Antipasto Platter

APPETIZERS :: *choose two*

Buratta Ravioli | Grated Young Pecorino,
Roasted Yellow Tomato Basil Sauce

Thai Crab Cake | Chili Lemongrass Aioli,
Jalapeno Brussels Sprout Slaw

Lemongrass Chicken Dumplings | Sweet Soy,
Riesling Shiitake Broth, Scallions

Tagliatelle | Roasted Garlic, White Wine, Heirloom
Cherry Tomatoes, Olive Oil, Basil, Shaved Pecorino

Kobe Meatballs | Herb Polenta, Fresh Basil, Shaved
Pecorino, Tomato Pan Sauce

SALADS :: *choose two*

Prime Chop | Chopped Iceberg, Romaine, Avocado,
Tomato, Cucumber, Red Onion, Fried Buttermilk Onion,
Blue Cheese Crumbles, White Balsamic Vinaigrette

Arcadian | Hearty Lettuces, Carrot, Radish,
Heirloom Cherry Tomato, Lemon Vinaigrette

Caesar | White Anchovy, Shaved Parmesan,
Focaccia Croutons

APPETIZER UPGRADES

Colossal Shrimp Cocktail | 2
Cocktail Sauce

Colossal Lump Crab Cocktail | 6
Chili Remoulade, Cocktail Sauce

Charred Octopus | 11
Potato, Sofrito, Crème Verde

SALAD UPGRADE

Heirloom Tomatoes & Fresh Burrata | 3
Basil Pesto, Black Olive Crumble,
Micro Basil, Minus 8 Vinaigrette

prime
At Saratoga National

By Mazzone Hospitality

458 Union Avenue Saratoga Springs, NY 12866

www.GolfSaratoga.com (518) 583-4653

Open to the Public Year Round

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ENTRÉES :: choose three

9 oz. Filet Mignon

Petite Filet Medallions Au Poivre

10 oz. Culotte Steak

14 oz. Pork Porterhouse | Char-Grilled, Pork Jus, Apple-Cherry Chutney

Ale Brined Half Roasted Chicken | Roasted Cippolini Onions, English Peas, Carrot, Fingerling Potato, Thyme, Pan Jus

Miso Glazed Salmon | Cucumber, Radish, Lime, Ginger

Balsamic Glazed Day Boat Scallops* | Pistachio Basil Pesto, Caramelized Garlic Risotto, Fire-Roasted Sweet Potato

vegetarian option available upon request

*Sustainable Seafood

DESSERT & COFFEE :: choose one

Lemon Cheesecake Parfait | Brown Sugar Graham Cracker Crumble, Zesty Lemon Cheesecake Mousse, Blueberry Compote, Fresh Whipped Cream

Strawberry Pistachio Tart | Sweetened Ricotta Cream, Shortbread Crust, Roasted Pistachios, Orange Infused Fresh Strawberries

Caramel Pot De Crème | Milk Chocolate Mousse, Fresh Raspberries, Chocolate Soil

ENTRÉE UPGRADES

14 oz. Prime Bone-In Filet | 20

22 oz. Prime Cowboy Steak | 16

14 oz. Prime NY Strip Steak | 17

SIDES :: choose one veg and one starch to be added to steaks + pork

Vegetables | Asparagus, Sautéed Spinach, or Kalettes with Green Apple, Bacon, Scallions, Dijon Honey Mustard Glaze

Starch | Fingerling Potatoes, Garlic Mashed Potatoes, or Black Pepper Potato Latkes

SAUCES :: choose one to be served family style

Horseradish Cream Sauce

Chimichurri Sauce

Bearnaise Sauce

*Bottles of 677 Steak Sauce included on Tables

\$70 per person

\$65 per person without hor d'oeuvres

\$60 per person without hor d'oeuvres and appetizers

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tax and gratuity not included minimum 15 people
ask about wine pairings with your dinner for an additional charge

please note :: items and prices subject to change