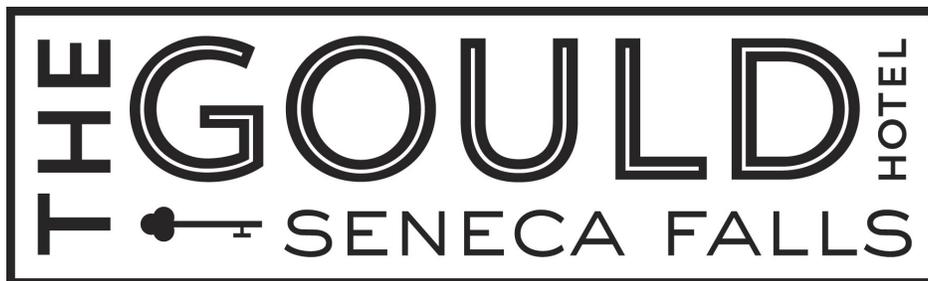


THE GOULD HOTEL
T  SENECA FALLS

BREAKFAST
MENUS

108 Fall Street | Seneca Falls, N.Y. 13148 | www.thegouldhotel.com
sales@thegouldhotel.com | 315.712.4000



Beverage Service

Based on 1 hour of service. Additional fees may apply if more time is required.

Pricing based on parties of 25 guests or more.

Parties under 25 people are an additional \$1.50 per person.

Includes: coffee and tea, regular and decaffeinated, bottled water and assorted juices

One Selection \$6.95 per person

Additional Item \$1.50 per person

Additional 2 Items \$2.50 per person

Selections:

BAGELS WITH CREAM CHEESE

ASSORTED MUFFINS

FRESH CUT FRUIT

VANILLA YOGURT WITH GRANOLA

BASKET OF WHOLE FRUIT

Afternoon Breaks

Based on 1 hour of service. Additional fees may apply if more time is required.

Pricing based on parties of 25 guests or more.

Parties under 25 people are an additional \$1.50 per person.

Includes: coffee and tea, regular and decaffeinated, bottled water and assorted sodas
(cola, diet cola, spite and ginger ale)

One Selection \$6.95 per person

Additional Item \$1.50 per person

Additional 2 Items \$2.50 per person

Selections:

VEGETABLE CRUDITÉ WITH HUMMUS AND RANCH DIPS

ASSORTED CUBED CHEESES WITH CRACKER AND GRAPES

WHOLE FRUIT AND GRANOLA BARS

TRAIL MIX (MAY CONTAIN PEANUTS) AND PRETZELS

ASSORTED FRESH BAKED COOKIES

~ Prices are subject to a 20% gratuity, 3% service charge and 8% sales tax, Prices subject to change ~





Breakfast Buffets

Based on 1 hour of service. Additional fees may apply if more time is required.

Pricing based on parties of 25 guests or more.

Parties under 25 people are an additional \$1.50 per person.

All breakfast buffets include a coffee and tea station with regular and decaffeinated options and an assortment of chilled fruit juices.

JUNIOR \$10.95 pp

Fruit Salad

Vanilla Yogurt with Granola

Scrambled Eggs

Add Cheddar Cheese for \$1.00 pp

Choose ONE of the following:

Bacon

Sausage

Breakfast Potatoes

Assorted Muffins

SENIOR \$14.95 pp

Fruit Salad

Vanilla Yogurt with Granola

Frittata

peppers, onions and cheese

Choice of Bacon or Sausage

French Toast with Maple Syrup

Breakfast Potatoes

Assorted Muffins

Bagels with Cream Cheese

EXECUTIVE \$16.95 pp

Fruit Salad

Choice of Bacon or Sausage

Breakfast Potatoes

Bagels with Cream Cheese

Assorted Muffins

Entrées ~ choose 3 of the following:

Scrambled Eggs (add cheese for \$1.00 pp)

Eggs Benedict (add \$3.00 pp)

Frittata

Quiche with Broccoli and Cheddar

Quiche Lorraine (bacon, swiss and onion)

Oatmeal

Smoked Salmon Display with traditional Garnishes
(add \$2.00 pp)

Add an Omelet Station to the above for \$3.00 pp

Includes: Ham, onions, peppers, cheese, tomatoes, spinach and mushrooms.

Egg whites will also be available.

Prices include 1 chef attendant for parties of 25 or more. Parties under 25 will have an attendant fee of \$50.00. Additional attendants for large parties are also \$50.00.

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Brunch Buffet

- \$17.95 pp -

Based on 1 hour of service. Additional fees may apply if more time is required.

Pricing based on parties of 25 guests or more.

Parties under 25 people are an additional \$2.00 per person.

Includes:

ASSORTED MUFFINS, BAGELS WITH CREAM CHEESE
FRUIT SALAD, BACON OR SAUSAGE
ASSORTED FRUIT JUICES, COFFEE AND TEA SERVICE

Salads (choose 2):

MIXED GREENS with cherry tomatoes, shredded carrot, red onion and croutons. Served with house red wine vinaigrette.

CAESAR SALAD with creamy Caesar dressing, croutons and parmesan.

ICEBERG with shredded carrots, diced tomatoes, red onion and Italian dressing.

DILL POTATO SALAD tender pieces of red potatoes dressed in a dill and mayonnaise dressing served in a lettuce cup

GARDEN VEGETABLE COUS-COUS

COUNTRY STYLE MACARONI SALAD

COUNTRY STYLE POTATO SALAD WITH EGG

ITALIAN STYLE MACARONI SALAD

Breakfast Entrée (choose 2):

SCRAMBLED EGGS

ADD CHEDDAR CHEESE \$1.00 PP

EGGS BENEDICT \$2.00 PP

FRITTATA

BROCCOLI & CHEDDAR QUICHE

QUICHE LORRAINE with bacon, swiss and onion

FRENCH TOAST with maple syrup

Vegetable & Starch (choose 2):

SEASONAL VEGETABLES your choice of steamed, sautéed or oven roasted chef inspired seasonal vegetables

GREEN BEANS Almandine OR with stewed tomatoes and Italian herbs

ROASTED BROCCOLI & CAULIFLOWER with butter crumb topping

MAPLE GLAZED CARROTS

ROASTED RED POTATOES WITH HERBS

WHIPPED POTATOES

HARVEST RICE - OR - PLAIN RICE

BAKED POTATO AU GRATIN

Lunch Entrée (choose 1):

VEGETABLE LASAGNA

ROASTED CHICKEN QUARTERS

PENNE WITH VODKA SAUCE

ADD MEATBALLS \$1.50 PP

SEARED SALMON

POT ROAST WITH GRAVY

BAKED SCROD CHRISTOPHER

ROAST TURKEY WITH GRAVY

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Stations

Add a Station to Compliment your buffet

OMELET STATION +\$3.00 PP

Includes: Ham, onions, peppers, cheese, tomatoes, spinach and mushrooms.

Egg whites will also be available.

PASTA STATION +\$7.00 PP

Choice of 2 Pastas: penne, farfalle or fusilli (+\$1.00 for cheese stuffed ravioli)

Choice of 3 sauces: marinara, alfredo, creamy tomato vodka, pesto or garlic and olive oil
(+\$1.00 for Bolognese - combination of beef and pork in a red wine tomato sauce)

SALAD STATION +\$3.50 PP

Fresh salads made to order for your guest to enjoy!

CAESAR – crisp romaine, creamy Caesar dressing, garlic croutons, grated parmesan and anchovies on the side

MIXED GREENS- guest select from the following: grated carrot, sliced red onion, cherry tomatoes, shredded cheese, diced cucumber, croutons, bacon and olives

With a choice of ranch, blue cheese, Italian or red wine vinaigrette

Add grilled chicken +\$1, Add grilled flank steak strips +\$1, Add grilled shrimp +\$2

RAW BAR* \$ MARKET

Our Specialty! Using the freshest seafood and shellfish from our premier vendor in Boston, MA.

Domestic blue point oysters, Jonah crab claws, chilled jumbo shrimp, cocktail sauce, mignonette sauce, horseradish and lemons. All masterfully shucked to order for your guest to enjoy on an ice display.

**minimum of 30 people required for raw bars or an additional \$2.50 per person*

SUSHI STATION \$8 PER PERSON

Hand rolled California rolls, cucumber avocado rolls and spicy shrimp rolls with traditional garnishes of soy sauce, pickled ginger and wasabi.

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