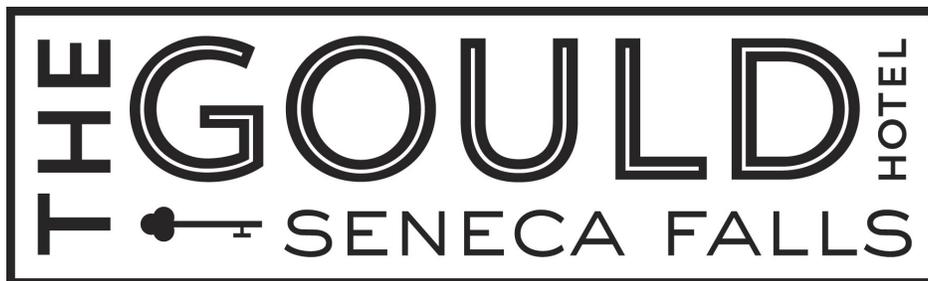


THE GOULD HOTEL
T  SENECA FALLS

DINNER
MENUS

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



Dinner Buffet # 1

- \$23.95 pp -

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

Pricing based on parties of 30 guests or more.

Parties under 30 people are an additional \$2.00 per person.

Includes: Fresh baked bread and butter, 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.

CAPRESE fresh mozzarella, ripe tomatoes, red onion and basil finished with balsamic vinegar and extra virgin olive oil.

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

Starch (choose 1):

ROASTED RED POTATOES WITH HERBS

WHIPPED POTATOES

HARVEST RICE - OR - PLAIN RICE

BAKED POTATO AU GRATIN

Pasta (choose 1):

BAKED VEGETARIAN ZITI

PENNE WITH VODKA SAUCE

PRIMAVERA with alfredo sauce and farfalle

PRIMAVERA with Olive Oil, Garlic and Farfalle

Vegetable (choose 1):

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

Entrée (choose 1):

Add an entrée for an additional \$2.00pp

CHICKEN PARMESAN

CHICKEN PICCATA with lemon, capers and white wine

CHICKEN MARSALA with sautéed mushrooms in a rich marsala wine sauce.

SLOW ROASTED CHICKEN QUARTERS

PORK LOIN WITH APPLE CHUTNEY

ROASTED TURKEY WITH HOME STYLE GRAVY

MEATBALLS AND MARINARA

SLICED YANKEE POT ROAST WITH AU JUS

MEATLESS LASAGNA

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





Dinner Buffet #2 - \$27.95 pp -

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

Pricing based on parties of 30 guests or more.

Parties under 30 people are an additional \$2.00 per person.

Includes: Fresh baked bread and butter, 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.

CAPRESE fresh mozzarella, ripe tomatoes, red onion and basil finished with balsamic vinegar and extra virgin olive oil.

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

Starch (choose 1):

ROASTED RED POTATOES WITH HERBS

WHIPPED POTATOES

HARVEST RICE - OR - PLAIN RICE

BAKED POTATO AU GRATIN

Pasta (choose 1):

BAKED VEGETARIAN ZITI

PENNE WITH VODKA SAUCE

PRIMAVERA with alfredo sauce and farfalle

PRIMAVERA with Olive Oil, Garlic and Farfalle

Vegetable (choose 1):

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

Entrée (choose 2):

Add an entrée for an additional \$2.00pp

CHICKEN PARMESAN

CHICKEN PICCATA with lemon, capers and white wine

CHICKEN MARSALA with sautéed mushrooms in a rich marsala wine sauce.

SLOW ROASTED CHICKEN QUARTERS

PORK LOIN WITH APPLE CHUTNEY

ROASTED TURKEY WITH HOME STYLE GRAVY

MEATBALLS AND MARINARA

SLICED YANKEE POT ROAST WITH AU JUS

MEATLESS LASAGNA

TERIYAKI SALMON

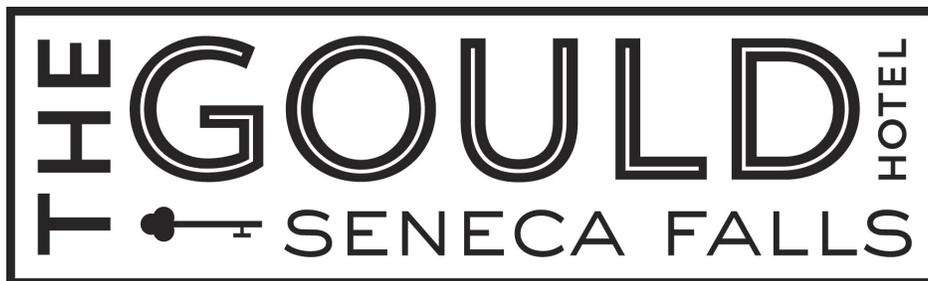
STUFFED CHICKEN BREAST choice of spinach and feta or ham and cheddar

COD CHRISTOPHER

ROASTED SLICED TOP ROUND OF BEEF

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Dinner Buffet #3

- \$31.95 pp -

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

Pricing based on parties of 30 guests or more.

Parties under 30 people are an additional \$2.00 per person.

Includes: Fresh baked bread and butter, coffee and tea service

Choice of small crudité with dip or Mediterranean Display

Served Salads (choose 1):

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.

SPINACH with orange segments, feta, candied nuts and lemon vinaigrette

CAPRESE fresh mozzarella, ripe tomatoes, red onion and basil finished with balsamic vinegar and extra virgin olive oil.

Starch (choose 1):

ROASTED RED POTATOES WITH HERBS

WHIPPED POTATOES

HARVEST RICE - OR - PLAIN RICE

BAKED POTATO AU GRATIN

Pasta (choose 1):

BAKED VEGETARIAN ZITI

PENNE WITH VODKA SAUCE

PRIMAVERA with alfredo sauce and farfalle

PRIMAVERA with Olive Oil, Garlic and Farfalle

BOLOGNESE slow roasted beef and pork with red wine and tomato

VEGETABLE LASAGNA

CHEESE TORTELLINI WITH BROCCOLI ALFREDO

TRUFFLED MACARONI AND CHEESE

Vegetable (choose 1):

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 ASPARAGUS

Chicken (choose 1):

CHICKEN PARMESAN

CHICKEN PICCATA with lemon, capers and white wine

CHICKEN MARSALA with sautéed mushrooms in a rich marsala wine sauce.

STUFFED CHICKEN BREAST choice of spinach and feta or ham and cheddar

Seafood (choose 1):

TERIYAKI SALMON

COD CHRISTOPHER

CRAB STUFFED SOLE

Beef (choose 1):

TENDERLOIN OR SIRLOIN served with au jus and horseradish cream

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Plated Dinner Entrée Selections

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

Pricing based on parties of 30 guests or more.

Parties under 30 people are an additional \$2.00 per person.

Includes: CRISP GREENS SALAD WITH HOUSE VINAIGRETTE, ARTISAN BREAD AND WHIPPED BUTTER, FRESH BREWED COFFEE AND A SELECTION OF ASSORTED TEAS. MOST ENTRÉES ARE ACCOMPANIED BY CHEF'S SELECT SEASONAL VEGETABLE AND STARCH.

Choose 2 entrées & 1 vegetarian option. Choose a third entrée for and additional \$1 pp

CHICKEN PICCATA with lemon, capers and white wine \$23

CHICKEN FRANCAISE lightly breaded with a crispy breadcrumb and finished with a lemon thyme butter sauce \$24

PAN ROASTED SALMON served with choice of lemon dill butter sauce or chimmichuri sauce \$28

COD CHRISTOPHER oven baked cod with butter crumb topping and white wine butter sauce \$25

CRAB STUFFED SOLE sole filets wrapped around season crabmeat and finished with a hollandaise sauce \$30

BACON WRAPPED SCALLOPS four large scallops wrapped in bacon \$32

HERB CRUSTED TROUT lightly brushed with Dijon mustard and topped with herbed breadcrumbs \$26

HERB ROASTED CHICKEN bone in, half of a chicken slow roasted with herbs \$25

STUFFED CHICKEN BREAST (select one) brie cheese & apple, spinach & gruyere, mushroom & roasted red pepper \$28

PAN SEARED PORK LOIN with apple compote \$26

BRAISED LAMB SHANKS braised in red wine, tomatoes and seasoned with rosemary \$32

FILET MIGNON grilled petit filet with a red wine demi glace \$38

BEEF MEDALLIONS seared, tender beef medallions with choice of chimmichuri sauce or red wine demi glace \$30

STRIP STEAK grilled 10oz strip steak with a red wine demi glace \$32

PRIME RIB slow roasted 12oz cut served with natural jus \$34

VEGETABLE RISOTTO seasonal roasted vegetables with a light and creamy risotto \$23

VEGGIE LASAGNA layers of zucchini, yellow squash and eggplant with lasagna noodles, tomato sauce and ricotta cheese \$24

EGGPLANT ROULADE oven roasted eggplant wrapped around fire roasted red peppers and feta cheese \$23

SURF & TURF grilled petit filet with a broiled cold water lobster tail MARKET PRICE

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