

THE GOULD HOTEL
T  SENECA FALLS

LUNCH
MENUS

108 Fall Street | Seneca Falls, N.Y. 13148 | www.thegouldhotel.com
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Lunch Buffet # 1

- \$12.95 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: 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.

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

Soups (choose 2):

TOMATO BISQUE

CHICKEN & VEGETABLE

BEANS & GREENS

NEW ENGLAND CLAM CHOWDER

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





Lunch Buffet #2

- \$13.95 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:

POTATO CHIPS

PLATTER OF COLD CUTS

ROAST BEEF, HAM AND TURKEY

PLATTER OF CHEESES

SWISS, CHEDDAR, AMERICAN

PLATTER OF TOPPINGS

LETTUCE, TOMATO, RED ONION, PICKLES, MAYONNAISE, MUSTARD

OVEN FRESH BREADS AND ROLLS

ASSORTED COOKIES

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

Pasta (choose 1):

BAKED VEGETARIAN ZITI

PENNE WITH VODKA SAUCE

PRIMAVERA

WITH ALFREDO SAUCE AND FARFALLE

PRIMAVERA

WITH OLIVE OIL, GARLIC AND FARFALLE

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





Lunch Buffet #3

- \$15.95 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: 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

GARDEN VEGETABLE COUS-COUS

COUNTRY STYLE MACARONI SALAD

COUNTRY STYLE POTATO SALAD WITH EGG

ITALIAN STYLE MACARONI SALAD

Pasta (choose 1):

BAKED VEGETARIAN ZITI

PENNE WITH VODKA SAUCE

PRIMAVERA

WITH ALFREDO SAUCE AND FARFALLE

PRIMAVERA

WITH OLIVE OIL, GARLIC AND FARFALLE

Vegetable & Starch (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 RED POTATOES WITH HERBS

WHIPPED POTATOES

HARVEST RICE - OR - PLAIN RICE

Entrée (choose 1):

Add an entrée for an additional \$2.00pp

CHICKEN PARMESAN

CHICKEN PICCATA with lemon, capers and white wine

SLOW ROASTED CHICKEN QUARTERS

PORK LOIN WITH APPLE CHUTNEY

ROASTED TURKEY WITH HOME STYLE GRAVY

MEATBALLS AND MARINARA

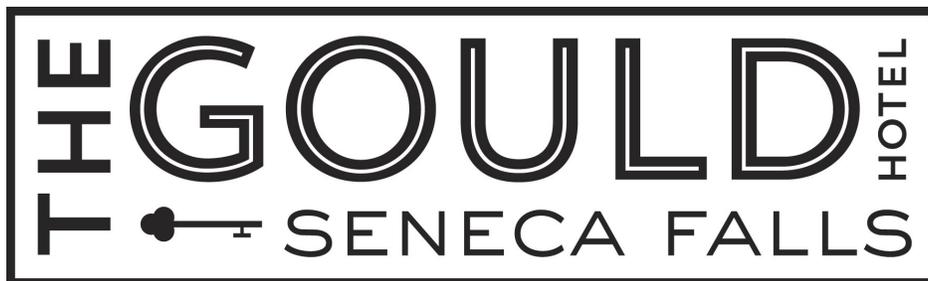
SLICED YANKEE POT ROAST WITH AU JUS

MEATLESS LASAGNA

CHICKEN MARSALA with sautéed mushrooms and a rich marsala wine sauce

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Lunch Buffet #4 - \$19.95 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: 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

GARDEN VEGETABLE COUS-COUS

COUNTRY STYLE MACARONI SALAD

COUNTRY STYLE POTATO SALAD WITH EGG

ITALIAN STYLE MACARONI SALAD

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 braised beef and pork with red wine and tomato

Starch (choose 1):

ROASTED RED POTATOES WITH HERBS

WHIPPED POTATOES

HARVEST RICE - OR - PLAIN RICE

BAKED POTATO AU GRATIN

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

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

Desserts (choose 1):

CHEESECAKE several flavors available to choose from, inquire with sales associate

FLOURLESS CHOCOLATE TORTE

FRUIT TARTS

CHOCOLATE MOUSSE WITH WHIPPED CREAM & BERRIES

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Signature Sandwich Buffet

- \$15.95 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:

MIXED GREENS SALAD WITH RED WINE VINAIGRETTE

ASSORTMENT OF FRESH BAKED COOKIES

COFFEE AND TEA STATION

ADD INDIVIDUAL BAGS OF CHIPS +\$2.00 PP

Choose 3 of the following:

ROAST BEEF with aged sharp cheddar and horseradish on brioche bun

HAM & SWISS on baguette with dijonnaise

T.B.L.T. Turkey, bacon, lettuce, tomato, avocado and chipotle mayo on heart Italian roll

VEGGIE with avocado spread, cucumber, tomato, sprouts and provolone on a submarine roll

PB&J creamy peanut butter and your choice of grape or strawberry jelly on white bread

RUEBEN corned beef, swiss cheese, sauerkraut and 1000 Island dressing on rye bread

SPICY CHICKEN spicy southwest chicken, cheddar, pico de gallo, romaine and chipotle ranch wrapped in an assorted array of wraps

Boxed Lunches

Choose 3 from above. Minimum order of 12.

~\$10.50 pp~

1/2 SANDWICH

Choose from Signature Selections Above

BAG OF CHIPS

WHOLE FRUIT

~\$15.75 pp~

WHOLE SANDWICH

Choose from Signature Selections Above

COOKIE

BOTTLE OF WATER

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