

# Catering by Chartwells

Catering by Chartwells understands that every event at Valcour is a special event and worthy of a menu that is uniquely yours. Exquisitely prepared and displayed fare at one of the most beautiful locations on Lake Champlain will delight your guests.

Prescribed cookie-cutter menus will never do at Valcour, and our talented professional chefs will consult with you in creating a customized menu based on your style, tastes and budget. From light fare to buffets to elegantly plated meals, Valcour's fine cuisine is presented by attentive, courteous wait staff.

Samples for your consideration:

## **Hor d'oeuvres Samples**

*Hor d'oeuvres may be stationed, butlered or a combination of both*

- Tomato Bruschetta on Crostini
- Assorted Smoke Platter and Pate
- Antipasto Display
- Moroccan Lollipop Lamb Chop with Spicy Pepper Glaze
- Sausage Stuffed Date Wrapped in Bacon
- Petit Maryland Crab Cakes

## **Platted Salad Samples**

*Choose from a preset or served salad*

- Vegan Stuffed Roasted Tomato atop Bitter Greens and Quinoa Salad
- Sesame Seared Tuna over Fresh Baby Greens with Grapefruit Cilantro Dressing
- Sweet Tart Cherry and Boursin Cheese on Baby Spinach with Sunflower Seeds and Raspberry Vinaigrette

## **Entree Samples**

- Pan Seared Pacific Salmon topped with Crispy Sweet Potato Nest and Chipotle Maple Glaze
- Wild Mushroom Ravioli Tossed with Asparagus with Shallot Porcini Cream
- Chicken Mediterranean with Tomatoes, Roasted Garlic, Kalamati Olives over Wilted Spinach
- Beef Tenderloin Medallions with Sherry and Shallot Sauce

## **Bar Services**

- Open Bar (*three hour limit*)
- Cash Bar
- Open and Cash Bar Combination

»A variety of **linen colors** are available.

**For menu selection, pricing, linens and bar service please contact  
the Catering by Chartwells Catering Coordinator at  
518-564-2229 [catering@plattsburgh.edu](mailto:catering@plattsburgh.edu)**