

Valcour Inn and Boathouse



Valcour Inn and Boathouse Director of Properties

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For information regarding; facility fees, schedule a tour, make a reservation.

Valcour Wedding Catering

Kristen Castro, Senior Catering Manager / 518-564-2236 / kristen.castro@compass-usa.com

For information regarding Valcour; menu selection and pricing, linens and bar service.

From an informal barbecue, sumptuous buffet or elegantly served meal, our talented catering team will design a unique and individualized menu based on your style, tastes and budget.

Hors D'oeuvres *Please call for pricing.*

Most of our recipes can be made without gluten or can be lactose friendly.

If you have a specific item in mind or would like us to use your favorite family recipe, we welcome the opportunity to create your dream cuisine.

For receptions we recommend 6 pieces per person per hour to ensure the proper quantity for your guests

Assorted Crudités and Dip

Julienned Peppers, Cucumbers, Squash, Zucchini, Carrots, Broccoli and Cauliflower Florets with Ranch Dip

Antipasto Display

Pickled Beets, Artichoke Hearts, Eggplant Caviar, Genoa Salami, Green Olives, Ham, Marinated Mushrooms, Crudité of Vegetable, Pesto Fresh Mozzarella, Herbed Kalamata Olives, Ranch & Italian Dressing, Assorted Hearty Breads, Baked Pita Points and Hummus

Assorted Nuts

Fresh Sliced Fruit

Bean Dip and Pita Chips

Fresh House Made Seasoned Bean Dip and Baked Pita Chips

Cheese and Pepperoni Platter

Sliced Pepperoni with Cheddar, Provolone, Swiss and Muenster Cheeses with Crackers

Cheese and Cracker Platter

Cheddar, Provolone, Swiss and Muenster Cheeses with Crackers

Cheese and Fruit Mirror with Pepperoni, Domestic

Swiss, Provolone, Cheddar, Muenster and Smoked Gouda Cheeses, Assortment of Sliced Fruits and Crackers

Cheese and Fruit Mirror, International

Swiss, Provolone, Cheddar, Muenster, Brie, Smoked Gouda, Boursin Cheeses, Assortment of Sliced Fruit and Crackers

Chips and Dip

Regular Chips with French Onion Dip

Chips, Pretzels and Dip

Regular Chips and Mini Pretzels with French Onion Dip

Mexican Seven Layer Dip with Tortilla Chips

Layered Spiced Meat, Refried Beans, Tomatoes, Olives, Shredded Lettuce, Sour Cream and Guacamole

Tortillas and Salsa

House Made Salsa and Tortilla Chips

Mango Bruschetta with Crostini

Tomato Bruschetta with Crostini

Hors D'oeuvres *Please call for pricing.*

Assorted Canapés

Assorted Ribbon Sandwiches, Gracelands, Tenderloin with Horseradish Sauce

Vegetable Cream Cheese Stuffed Cucumbers, Vegetable Cream Cheese Stuffed Cherry Tomatoes

Antipasto Skewers

Salami, Grape Tomatoes, Herbed Provolone Cheese

Pinwheels - Assorted

Ham, Vegetable Cream Cheese, Turkey

Finger Sandwiches - Assorted

Ham Salad, Chicken Salad, Tuna Salad, Roast Beef or Turkey

Meatballs

Choose with Marinara, Sweet and Sour, Teriyaki, or Swedish

Ribbon Sandwiches - Assorted

Multi Layered Vegetable Cream Cheese on Assorted Breads - Bite Size

Apple and Tart Cherry Pork Rollatini

Asparagus and Asiago in Filo

Quiche, Mini - Assorted

Jell-O Cups - Assorted - 9oz cup

Pudding Cups Assorted - 9oz cup

Chicken Saltimbocca Bites

Chicken Satay with Spicy Peanut Sauce

Chicken Wings

Chicken Wings with Dressing, Carrots and Celery

Cocktail Franks in Puff Pastry

Crab Stuffed Mushrooms

Deviled Eggs

Fruit and Cheese Kabobs

Hors D'oeuvres *Please call for pricing*

House Made Spanakopita
Jalapeno Poppers
Jumbo Shrimp Cocktail with Cocktail Sauce
Mini Beef Fajita
Mini Beef Wellington
Moroccan Lollipop Lamb Chops
Pear & Brie Beggars Purses
Pita Points with Spicy Hummus
Popcorn - By the Bag
Prosciutto Wrapped Cantaloupe or Kiwi
Sausage Stuffed Dates Wrapped in Bacon
Scallops Wrapped in Bacon
Smoke Chicken and Chili Canapé
Smoked Salmon with Dill Butter
Spicy Sesame Chicken Satay
Tenderloin of Beef with Horseradish Cream Sauce
Vegetable Cream Cheese Filo Baskets
Vegetarian Spring Rolls and Spicy Plum Sauce
Vegan Stuffed Mushrooms
Fruit - Whole

Dinner Options

Please call for pricing.

*Prices include Salad of Choice, Entrée, Starch, Vegetable, Regular and Decaffeinated Coffee and Tea
Cake Cutting Service, Linen, China, Silverware and Glassware*

Most of our recipes can be made without gluten or can be lactose friendly.

If you have a specific meal in mind or would like us to use your favorite family recipe, we welcome the opportunity to create your dream cuisine.

Chicken

Boursin Chicken

Herbed Breast of Chicken Stuffed with Baby Spinach and Boursin Cheese in Supreme Sauce

Chicken Mediterranean

With Tomatoes, Roasted Garlic, Kalamata Olives, over Sautéed Baby Spinach

Chicken Oscar

Supreme Cut Chicken Stuffed with Jumbo Lump Crab in Béarnaise Sauce

Wild Mushroom Chicken

With Mixed Wild Mushrooms, Chanterelles and Asparagus Tips in Sherry Cream Sauce

Roulade of Chicken

Wrapped with Pancetta, Stuffed with Prosciutto, Garlic, Sautéed Shallots and Sherry Wine Cream Sauce

Sundried Tomato Pesto Chicken

With Fontina Cheese, Wrapped in Delicate Puffed Pastry Crust and Light Chicken Veloute

5-Spice Rubbed Chicken Breast

With Asian Slaw

Chicken Parmesan Italiano Supreme

House Breaded Chicken Breast with Salami, Covered with Fresh Mozzarella and Parmesan in Marinara

Beef

Marinated Flank Steak

With Sautéed Mushrooms, Onions and Au Jus

or Caramelized Onions and Roquefort Butter

or Caramelized Onions, Sweet Pepper Trilogy and Au Jus

Roast NY Strip Loin

With Caramelized Onions and Roquefort Butter

or Cognac-Stilton Cream

or Rich Port Demi-Glace

Filet Mignon

With Sautéed Mushrooms and Española Sauce

or Caramelized Onions and Cognac-Stilton Cream

or Rich Port Demi-Glace

Horseradish Crusted Slow Roast Prime Rib

With Au Jus Li é

Vegetarian

Potato Gnocchi Pomodoro

Served with Capers, Olives and Shaved Pecorino Cheese

Pumpkin Ravioli

Finished Caramelized Sherry Onions and Beurre Noisette

Vegetable Lasagna

Ricotta, Marscapone and Wild Mushrooms

Wild Mushroom Ravioli

Tossed with Asparagus, Shallots and Porcini Crème Sauce

Other ravioli options include: Butternut Squash, Lobster, Cheese, Spinach

Vegan

Stuffed Aubergine

Roasted Eggplant Stuffed with Asparagus, Red Pepper, Zucchini, Squash with Roasted Red Pepper Coulis

Portabella Napoleon

*Marinated Portabella Mushroom Stacked and Roasted with Tomato, Zucchini, Red Pepper, Squash, Asparagus
Topped with Chiffonade of Pickled Ginger with Roasted Red Pepper-Ginger Coulis*

Beefsteak Tomato Napoleon - Available in Summer Only

*Stuffed with Toasted Quinoa Grain, Zucchini, Squash, Eggplant, Sundried Tomato and Fresh Basil
with Basil-Minted Coulis*

Seafood

Blackened Ahi Tuna

With Brandied Strawberries and Sauce

Ginger Almond Salmon

Ginger Rubbed Pacific Hooked Salmon with Almond-Saffron Fumè

Baked Pacific Hooked Salmon

With Chipotle Maple Glaze and Crispy Sweet Potato Nest

Lobster Pot Pie

With New York State Root Vegetables

Pan Grilled Tuna Steak

With Lemon-Ginger Butter

Tilapia Picatta

Baked Tilapia with Capers and Lemon-Butter Sauce

Pork/Duck/Lamb

Grilled Pork Tenderloin Medallions

With Red Onion Jam

Ginger Glazed Duck Breast

Marinated Breast of Duckling Seared, Roasted and Sliced

Roast Pork Loin

In Maple Glaze with Apple & Fig Chutney

Coffee Rubbed Rack of Lamb

With Kumquats and Grand Mariner Glace

French Veal Chop

With Wilted Greens and Mushroom Ragout

Scaloppini of Veal Marsala

With Pan Seared Mushrooms In Rich Marsala-Demi Sauce

Veal Osso Bucco

Traditionally Braised in Barolo Wine Reduction Demi-Glace

The following are examples of salad selections and accompaniments for your meal.

You may choose a salad below or we can help you create one of your own.

Our dedicated Certified Executive Chef will match your accompaniments to your meal selections.

Salad

Asparagus Salad

with Horseradish Vinaigrette, Baby Beets and Arugula

Baby Spinach Salad

with Roquefort Cheese and Candied Pecans

Boston Bibb Salad

with Goat Cheese and Wild Mushroom Vinaigrette

Caesar Salad

with Sundried Tomatoes and Garlic Croutons

Fresh Greens

with Pears and Pomegranate

Hearts of Palm Salad

with Cherry Tomatoes and Lemon Vinaigrette

Endive Salad

With Granny Smith Apples, Candied Walnuts and Sherry Shallot Vinaigrette

Accompaniments

Baby Zucchini with Basil Oil

Braised Leeks and Carrots

Cauliflower Rice

Chantilly Potato

Garlic Roasted Mashed Potatoes

Mosaic of Seasonal Vegetables

Roasted Garlic and Boursin Mashed Potatoes

Roasted Vegetable Couscous

Roasted Yukon Gold Potatoes

Sweet Garlic Polenta

Tomato, Fennel and Artichoke Ragout

Truffled Smashed Potatoes

Vegetable Risotto

Bar Selections and Information

Please call for pricing.

**Open and consumption bar service requests may result in additional facility rental charges at Valcour.*

SELECTIONS

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All selections of liquor are "Top Shelf" brand liquors; vodka, gin, rum, whiskey, scotch, tequila, bourbon, specialty liquors (Baileys, etc.) mixers, etc.

Select house wines include; Chardonnay, Pinot Grigio, White Zinfandel, Pinot Noir, Merlot, Cabernet Sauvignon, sparkling wine and non-alcohol sparkling grape juice

Beer selections include imported, domestic and non-alcohol

Cash/ Consumption Pricing

Liquor - includes coffee drinks

Specialty Liquor

Bottled Beer

Wine

Soda

Juice

Draft Beer

Bar Labor is based upon the total hours of the event plus two hours (setup/teardown) per bartender.