

# Valcour

*Inn and Boathouse*

---

## Valcour Inn and Boathouse Director of Properties

Chris Hobson Whalen / 518-564-2038 / [Chris.Whalen@plattsburgh.edu](mailto:Chris.Whalen@plattsburgh.edu)

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](mailto: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.





Catering At Valcour Inn and Boathouse

## Bar Selections and Information

Our bar selections are unique in that we are able to customize them to fit not only your vision, but your budget as well.

We offer Full Consumption, Full Cash, Combination Cash and Consumption, Open, Limited, and No-Alcohol Options.

### FULL OPEN BAR

per person \$41.00

Price paid per person - based on five (5) hour

### FULL CONSUMPTION BAR\*

Cost is based on what is consumed by guests. Tracking is completed at the bar - based per drink/ bottle/ glass - prices are listed below.

### CASH BAR

All guests pay cash for each drink.

### LIMITED/ CUSTOM\*

Examples include drink tickets, Bride and Groom only on consumption, no-alcohol, etc.

### SELECTIONS

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

~House wines include; Chardonnay, Pinot Grigio, Blush, Pinot Noir, Merlot, Cabernet

~Our House Beer selections include Coors Light, Bud, Bud Light, Michelob Ultra, Angry Orchard Cider and a changing selection of craft brews

### Cash/ Consumption Pricing

Liquor	- Includes Coffee Drinks	\$7.00 per drink
Specialty Liquor		\$8.00 per drink
Bottled Beer		\$5.00 per bottle
Wine		\$6.00 per glass
Soda / Juice		\$2.00 per glass
<u>Draft Beer</u>		\$325.00 per 1/2 keg

- Host purchases keg, not charged per glass. This is an "open" selection at the bar compliments of the Hosts.

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

There are no additional charges for linen or glassware from Chartwells.

Chartwells Catering at SUNY Plattsburgh,  
518-564-2236 or 518-564-2229 or catering@plattsburgh.edu



## Dinner Options

Prices include Salad of Choice, Entrée, Starch, Vegetable 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 item in mind or would like us to use your favorite family recipe, please let us know.

### Chicken

<b>Boursin Chicken</b>	\$27.75 pp
<i>Herbed Breast of Chicken Stuffed with Baby Spinach and Boursin Cheese in Supreme Sauce</i>	
<b>Chicken Mediterranean</b>	\$26.75 pp
<i>With Tomatoes, Roasted Garlic, Kalamata Olives, over Sautéed Baby Spinach</i>	
<b>Chicken Oscar</b>	\$31.25 pp
<i>Supreme Cut Chicken Stuffed with Jumbo Lump Crab in Béarnaise Sauce</i>	
<b>Wild Mushroom Chicken</b>	\$28.50 pp
<i>With Mixed Wild Mushrooms, Chanterelles and Asparagus Tips in Sherry Cream Sauce</i>	
<b>Roulade of Chicken</b>	\$28.75 pp
<i>Wrapped with Pancetta, Stuffed with prosciutto, Garlic, Sautéed Shallots and Sherry Wine Cream Sauce</i>	
<b>Sundried Tomato Pesto Chicken</b>	\$27.75 pp
<i>With Fontina Cheese, Wrapped in Delicate Puffed Pastry Crust and Light Chicken Veloute</i>	
<b>5-Spice Rubbed Chicken Breast</b>	\$26.75 pp
<i>With Asian Slaw</i>	
<b>Chicken Parmesan Italiano Supreme</b>	\$27.25 pp
<i>House Breadcrumbed Chicken Breast with Salami, covered with Fresh Mozzarella and Parmesan in Marinara</i>	

### Beef

<b>Marinated Flank Steak</b>	\$32.75 pp
<i>With Sautéed Mushrooms, Onions &amp; Au Jus</i>	
or	<i>Caramelized Onions &amp; Roquefort Butter</i>
or	<i>Caramelized Onions, Sweet Pepper Trilogy and Au Jus</i>
<b>Roast NY Strip Loin</b>	\$34.50 pp
<i>With Caramelized Onions and Roquefort Butter</i>	
or	<i>Cognac-Stilton Cream</i>
or	<i>Rich Port Demi-Glace</i>
<b>Filet Mignon</b>	\$35.75 pp
<i>With Sautéed Mushrooms &amp; Española Sauce</i>	
or	<i>With Caramelized Onions &amp; Cognac-Stilton Cream</i>
or	<i>With Rich Port Demi-Glace</i>
<b>Horseradish Crusted Slow Roast Prime Rib</b>	\$35.25 pp
<i>With Au Jus Lié</i>	

### Vegetarian

<b>Potato Gnocchi Pomodoro</b>	\$24.50 pp
<i>Served with Capers, Olives &amp; Shaved Pecorino Cheese</i>	
<b>Pumpkin Ravioli</b>	\$26.75 pp
<i>Finished Caramelized Sherry Onions and Beurre Noisette</i>	
<b>Vegetable Lasagna</b>	\$24.50 pp
<i>Ricotta, Marscapone &amp; Wild Mushrooms</i>	
<b>Wild Mushroom Ravioli</b>	\$26.75 pp
<i>Tossed with Asparagus, Shallots &amp; Porcini Crème Sauce</i>	

### Vegan

<b>Stuffed Aubergine</b>	\$26.50 pp
<i>Roasted Eggplant Stuffed with Asparagus, Red Pepper, Zucchini, Squash with Roasted Red Pepper Coulis</i>	
<b>Portabella Napoleon</b>	\$26.50 pp
<i>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</i>	
<b>Beefsteak Tomato Napoleon</b> (Available only in summer)	\$26.75 pp
<i>Stuffed with Toasted Quinoa Grain, Zucchini, Squash, Eggplant, Sundried Tomato and Fresh Basil With Basil-Minted Coulis</i>	

### Seafood

<b>Blackened Ahi Tuna</b>	\$30.25 pp
<i>With Brandied Strawberries &amp; Sauce</i>	
<b>Ginger Almond Salmon</b>	\$27.50 pp
<i>Ginger Rubbed Norwegian Hooked Salmon with Almond-Saffron Fumè</i>	
<b>Baked Norwegian Hooked Salmon</b>	\$28.25 pp
<i>With Chipotle Maple Glaze &amp; Crispy Sweet Potato Nest</i>	
<b>Lobster Pot Pie</b>	\$32.25 pp
<i>With New York State Root Vegetables</i>	
<b>Pan Grilled Tuna Steak</b>	\$30.25 pp
<i>With Lemon-Ginger Butter</i>	
<b>Tilapia Picatta</b>	\$26.50 pp
<i>Baked Tilapia with Capers and Lemon-Butter Sauce</i>	



## Other Meats & Game

### Pork/Duck/Lamb

<b>Grilled Pork Tenderloin Medallions</b> <i>With Red Onion Jam</i>	\$26.50 pp
<b>Ginger Glazed Duck Breast</b> <i>Marinated Breast of Duckling Seared, Roasted &amp; Sliced</i>	\$32.25 pp
<b>Roast Pork Loin</b> <i>In Maple Glaze with Apple &amp; Fig Chutney</i>	\$26.50 pp
<b>Coffee Rubbed Rack of Lamb</b> <i>With Cumquats and Grand Mariner Glace</i>	\$35.25 pp
<b>French Veal Chop</b> <i>With Wilted Greens &amp; Mushroom Ragout</i>	\$37.75 pp
<b>Scaloppini of Veal Marsala</b> <i>With Pan Seared Mushrooms In Rich Marsala-Demi Sauce</i>	\$29.50 pp
<b>Veal Osso Bucco</b> <i>Traditionally Braised in Barolo Wine Reduction Demi-Glace</i>	\$32.75 pp

**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 selection.**

### Salad

<b>Asparagus Salad</b> <i>with Horseradish Vinaigrette, Baby Beets &amp; Arugula</i>
<b>Baby Spinach Salad</b> <i>with Roquefort Cheese &amp; Candied Pecans</i>
<b>Boston Bibb Salad</b> <i>with Goat Cheese &amp; Wild Mushroom Vinaigrette</i>
<b>Caesar Salad</b> <i>with Sundried Tomatoes &amp; Garlic Croutons</i>
<b>Fresh Greens</b> <i>with Pears &amp; Pomegranate</i>
<b>Hearts of Palm Salad</b> <i>with Cherry Tomatoes &amp; Lemon Vinaigrette</i>
<b>Endive Salad</b> <i>With Granny Smith Apples, Candied Walnuts &amp; Sherry Shallot Vinaigrette</i>





## Catering At Valcour Inn and Boathouse

### Hors D'oeuvres

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

*These selections are priced per person and are usually stationed*

	<u>Per Person</u>	
<b>Assorted Crudités &amp; Dip</b>	<i>per person</i>	\$2.15
<i>Julienned Peppers, Cucumbers, Squash, Zucchini, Carrots, Broccoli &amp; Cauliflower Florets with Ranch Dip</i>		
<b>Antipasto Display</b>	<i>per person</i>	\$6.75
<i>Artichoke Hearts, Eggplant Caviar, Genoa Salami, Green Olives, Ham, Marinated Mushrooms, Crudité of Vegetable, Pesto Fresh Mozzarella, Herbed Kalamata Olives, Ranch Dressing, Crackers and Breads, Baked Pita Points and Hummus</i>		
<b>Assorted Nuts</b>	<i>per person</i>	\$1.50
<b>Fresh Sliced Fruit</b>	<i>per person</i>	\$2.75
<b>Bean Dip and Pita Chips</b>	<i>per person</i>	\$2.45
<i>Fresh House Made Seasoned Bean Dip and Baked Pita Chips</i>		
<b>Cheese and Pepperoni Platter</b>	<i>per person</i>	\$3.05
<i>Sliced Pepperoni with Cheddar, Provolone, Swiss and Muenster Cheeses with Crackers</i>		
<b>Cheese and Cracker Platter</b>	<i>per person</i>	\$2.85
<i>Cheddar, Provolone, Swiss and Muenster Cheeses with Crackers</i>		
<b>Cheese and Fruit Display</b>	<i>per person</i>	\$4.75
<i>Swiss, Provolone, Cheddar, Muenster, Brie, Smoked Gouda, Boursin Cheeses, Assortment of Sliced Fruit and Crackers</i>		
<b>Chips &amp; Dip</b>	<i>per person</i>	\$1.50
<i>Regular Chips with French Onion Dip</i>		
<b>Chips, Pretzels &amp; Dip</b>	<i>per person</i>	\$1.55
<i>Regular Chips and Mini Pretzels with French Onion Dip</i>		
<b>Mexican Seven Layer Dip with Tortilla Chips</b>	<i>per person</i>	\$3.95
<i>Layered Spiced Meat, Refried Beans, Tomatoes, Olives, Shredded Lettuce, Shredded Cheddar Cheese, Sour Cream &amp; Guacamole</i>		
<b>Tortillas and Salsa</b>	<i>per person</i>	\$1.80
<i>House Made Salsa and Tortilla Chips</i>		
<b>Mango Bruschetta with Crostini</b>	<i>per person</i>	\$2.25
<b>Tomato Bruschetta with Crostini</b>	<i>per person</i>	\$2.25
	<i>per person</i>	\$2.40



**Hors D'oeuvres**

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, please let us know.

**These selections are priced per piece -**

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

**Priced Per Piece**

<b>Assorted Canapés</b>	<i>Per Piece</i>	\$1.85
<i>Assorted Ribbon Sandwiches, Gracelands, Tenderloin with Horseradish Sauce, Vegetable Cream Cheese Stuffed Cucumbers, Vegetable Cream Cheese Stuffed Cherry Tomatoes</i>		
<b>Antipasto Skewers</b>	<i>Per Piece</i>	\$3.50
<i>Salami, Grape Tomatoes, Herbed Provolone Cheese</i>		
<b>Pinwheels - Assorted</b>	<i>Per Piece</i>	\$1.40
<i>Ham, Vegetable Cream Cheese, Turkey</i>		
<b>Finger Sandwiches, Assorted</b>	<i>Per Piece</i>	\$1.50
<i>Ham Salad, Chicken Salad, Tuna Salad, Roast Beef or Turkey</i>		
<b>Meatballs</b>	<i>Per Piece</i>	\$0.75
<i>Choose with Marinara, Sweet &amp; Sour, Teriyaki, or Swedish</i>		
<b>Ribbon Sandwiches - Assorted</b>	<i>Per Piece</i>	\$1.00
<i>Multi Layered Vegetable Cream Cheese on Assorted Breads - Bite Size</i>		
<b>Apple and Tart Cherry Pork Rollatini</b>	<i>Per Piece</i>	\$2.25
<b>Asparagus and Asiago in Filo</b>	<i>Per Piece</i>	\$2.10
<b>Quiche, Mini - Assorted</b>	<i>Per Piece</i>	\$2.10
<b>Chicken Saltimbocca Bites</b>	<i>Per Piece</i>	\$1.95
<b>Chicken Satay with Spicy Peanut Sauce</b>	<i>Per Piece</i>	\$2.85
<b>Chicken Wings</b>	<i>Per Piece</i>	\$0.92
<b>Chicken Wings w/ Dressing, Carrots &amp; Celery</b>	<i>Per Piece</i>	\$1.78
<b>Cocktail Franks in Puff Pastry</b>	<i>Per Piece</i>	\$1.25
<b>Crab Stuffed Mushrooms</b>	<i>Per Piece</i>	\$3.25
<b>Deviled Eggs</b>	<i>Per Piece</i>	\$1.52
<b>Fruit &amp; Cheese Kabobs</b>	<i>Per Piece</i>	\$2.50
<b>Caprise Skewers</b>	<i>Per Piece</i>	\$1.10



Catering At Valcour Inn and Boathouse

- Hors D'oeuvres Options Continued

### Hors D'oeuvres

These selections are priced per piece - for receptions we recommend 6 pieces per person per hour to ensure the proper quantity for your guests.

	<u>Priced Per Piece</u>	
House Made Spanakopita	Per Piece	\$1.55
Jalapeno Poppers	Per Piece	\$1.95
Jumbo Shrimp Cocktail w/Cocktail Sauce	Per Piece	Market Value
Mini Beef Fajita	Per Piece	\$1.55
Mini Beef Wellington	Per Piece	\$3.73
Moroccan Lollipop Lamb Chops	Per Piece	\$3.15
Pear & Brie Beggars Purses	Per Piece	\$1.55
Fresh Caprise Skewers	Per Piece	\$2.55
Prosciutto Wrapped Cantaloupe or Kiwi	Per Piece	\$1.75
Choriso Stuffed Dates Wrapped in Bacon	Per Piece	\$2.35
Scallops Wrapped in Bacon	Per Piece	\$3.25
Smoke Chicken & Chili Canapé	Per Piece	\$2.15
Smoked Salmon with Dill Butter	Per Piece	\$2.50
Spicy Sesame Chicken Satay	Per Piece	\$1.95
Tenderloin of Beef with Horseradish Cream Sauce	Per Piece	\$2.15
Vegetable Cream Cheese Filo Baskets	Per Piece	\$1.50
Vegetarian Spring Rolls & Spicy Plum Sauce	Per Piece	\$1.35
Bacon and Boursin Stuffed Mushrooms	Per Piece	\$1.95

*At Chartwells Catering, we pride ourselves with the ability to customize almost every aspect of your event.*

*Please contact our Catering Coordinator and let us help create YOUR Dream Event.*

*Chartwells Catering*

*518-564-2236 or 518-564-2229 or [catering@plattsburgh.edu](mailto:catering@plattsburgh.edu)*