



**CORPORATE EVENTS**



# *Welcome*

*Thank you for considering Glen Sanders Mansion for your corporate needs.*

*The menus and services enclosed are a sampling of what we can provide. What it cannot convey is our passion for customer service. While many venues may be equal in value or quality, we rise above by offering an unparalleled customer service experience, and treat each guest as though they are family in our own home. Customer service training and execution are paramount within our organization, and our employees share the philosophy of “whatever it takes”.*

*When you are ready to start planning your event, call us at (518) 374-7262 and ask for our Corporate Event Planner.*

# Breakfasts

*available for a minimum of 30 people  
for parties under 30, server fees apply*

## Continental

*minimum of 15 people*

Assorted Bagels, Cream Cheese, Assorted Muffins with Butter and Jam,  
Sliced Fresh Fruit with Yogurt Dip, Assorted Juices, Coffee Service

\$10.50<sup>++</sup>

## Traditional

*minimum of 25 people*

Scrambled Eggs with Herbs, Scrambled Eggs with Cheddar Cheese,  
Breakfast Potatoes, Choice of One: Sausage, Bacon or Ham. Rolls,  
Mini Fruit Danish, Muffins, Butter and Jam. Sliced Fresh Fruit Platter  
with Yogurt Dip, Assorted Juices, Coffee Service

\$15.00<sup>++</sup>

## Mansion Brunch

*minimum of 50 people*

Scrambled Eggs with Herbs, Italian Sausage & Mushroom Stratta,  
Stuffed French Toast with Syrup, Breakfast Potatoes,  
Cheese Blintzes with Blueberry Sauce, European Display with  
Assorted Cheese & Meats, Sliced Baguettes, Chicken Maison,  
Rigatoni with Vodka Cream Sauce, Sliced Ham with  
Raisin Bourbon Sauce, Sliced Fresh Fruit Platter with  
Yogurt Dipping Sauce, Bagels and Cream Cheese,  
Mini Fruit Danish, Rolls, Muffins, Butter and Jam,  
Assorted Juices, Coffee Service

\$25.00<sup>++</sup>

## **OPTIONAL ADDITIONS**

### Omelette Station

*Available in addition to any breakfast choice*

Chef created to order with an array of fillings for your guests to choose from.

\$7.00<sup>++</sup> plus \$75 chef fee

### Gold Board Salmon Display

*(Available in addition to any breakfast choice)*

Accompaniments include:

Plain and Vegetable Cream Cheese, Capers, Onion and Tomatoes.

\$110<sup>++</sup> per display - each serve 20 to 25 people

### Mimosas and Bloody Mary's

For 1 hour of service

\$4.50<sup>++</sup> plus \$75 staff fee

# *Breaks*

## Schmear

*Assorted Bagels with Cream Cheese,  
Assorted Muffins with Butter and Jam, Coffee Service*

*\$6.50<sup>++</sup>*

## Energizer

*Jumbo Cookies and Brownies, Assorted  
Soda and Mineral Waters, Coffee Service*

*\$5.50<sup>++</sup>*

## Quencher

*Assorted Sodas, Sparkling Mineral Waters, Coffee Service*

*\$3.50<sup>++</sup>*

## Healthy Choice

*Crudit  with Herb Dip, Assorted Cheeses with Fruit Garnish,  
Crackers, Assorted Soda and Mineral Water, Coffee Service*

*\$7.00<sup>++</sup>*

## Work Out

*Granola Bars, Power Bars, Fresh Whole Fruit, Low Fat Yogurt,  
Mineral Water, Assorted Juices, Coffee Service*

*\$8.00<sup>++</sup>*

## Ball Game

*Popcorn, Honey Roasted Peanuts, Soft Pretzels,  
Mustards, Lemonade, Assorted Soda, Coffee Service*

*\$8.00<sup>++</sup>*

# *Buffet Luncheons*

*minimum of 75 people*

## International

*Create Your Own Salad Bar: Assorted Greens, Julienned Carrot, Sliced Cucumber, Sprouts, Black Olives, Grape Tomatoes, Croutons, Crumbled Blue Cheese, Sliced Grilled Chicken Breast, Balsamic Vinaigrette, Pepper Parmesan Dressing*

*Boneless Breast of Chicken Marsala • Orecchiette, Broccolini, Oil and Garlic, Shaved Asiago • Imperial Crab Stuffed Sole with Spinach Cream Sauce • White and Wild Rice Pilaf  
• Market Fresh Vegetable Medley*

## Assorted Sandwiches on Petite Herb Rolls:

*Turkey Breast, Baked Ham and Swiss, Roast Beef, White Albacore Tuna Salad • Relish and Condiment Tray, Rolls and Butter*

## Served Dessert

*please select one*

*Warm Apple Crisp with Whipped Cream • Tiramisu  
• New York Style Cheesecake • Chocolate Layer Cake*

*Coffee Service*

*\$24.00<sup>++</sup>*

# Buffet Luncheons

*available for a minimum of 30 people  
for parties under 30, server fees apply*

## Italian

- Assorted Pizza Slices • Chef Created Pasta Selection*  
• *Caesar Salad • Vegetable Pasta Salad • Petite Italian Subs*  
• *White Albacore Tuna Salad on Kaiser Rolls*

*Assorted Pastries • Chocolate Dipped Butter Cookies*

*Coffee Service*

*\$20.00<sup>++</sup>*

## Asian

- Sesame Beef and Broccoli • Shredded Chicken Green Asian Salad with  
White and Red Cabbage, Orange Ginger Dressing, Fried Noodles*  
• *Vegetable Lo Mein • Chinese Dumplings with Asian Dip*  
• *Chilled Asian Noodle Salad, Baby Corn and Snow Peas*

*Almond Crescents • Sliced Fresh Fruit • Chocolate Dipped Butter Cookies*

*Coffee Service*

*\$20.00<sup>++</sup>*

## German

- Sliced Roasted Turkey Breast • Hot German Potato Salad*  
• *Cole Slaw • Potato Chips • Kosher Dill Pickles*  
• *Tossed Garden Salad, Honey Dijon Dressing*  
• *Kielbasa, Sauerkraut and Braised Red Cabbage*  
• *Sliced Rye Bread and Kaiser Rolls*

*New York Style Cheesecake*

*Coffee Service*

*\$20.00<sup>++</sup>*

All American

*Assorted Sandwich Platter: Ham and Swiss, Turkey, Italian Mix,  
White Albacore Tuna Salad • Soup du Jour • Vegetable Pasta Salad*  
• *Tossed Garden Salad • Petite Chicken Marsala*  
• *Sliced Breads, Crackers and Potato Chips*

*Jumbo Chocolate Chip Cookies*

*Coffee Service*

*\$20.00<sup>++</sup>*

Tuscan

*Chefs Created Pasta Selection • Caesar Salad*  
• *Chicken Milanese, Orzo Pilaf*  
• *Tomato and Mozzarella Salad, Basil Vinaigrette*  
• *Minestrone Soup • Roasted Red Peppers,  
Marinated Mushrooms and Olives*  
• *Sliced Italian Bread, Rolls and Butter*

*Assorted Petite Pastries • Chocolate Dipped Cookies*

*Coffee Service*

*\$20.00<sup>++</sup>*

Beverage Service

*Assorted Soda and Mineral Water*

*\$3.50<sup>++</sup>*

# *Lighter Fare Luncheons*

*available for a minimum of 30 people  
for parties under 30, server fees apply*

## Classic Caesar Salad

served with toasted garlic bread and shaved asiago cheese

and your choice of:

Marinated Grilled Chicken Breast	\$12.00 <sup>++</sup>
Marinated Grilled Shrimp	\$14.00 <sup>++</sup>
Roasted Sliced Tenderloin	\$16.00 <sup>++</sup>

## Stuffed Croissant Sandwiches

served with lettuce, tomato, pickles

Chicken Salad Sandwich	\$13.00 <sup>++</sup>
Shrimp Salad Sandwich	\$13.00 <sup>++</sup>
Tuna Salad Sandwich	\$13.00 <sup>++</sup>

also accompanied by choice of potato salad, macaroni salad,  
marinated pasta salad, marinated vegetable salad

## Hot Sandwiches

served with lettuce, tomato, pickles

Spicy Chicken Sandwich	\$12.00 <sup>++</sup>
Shrimp Po' Boy	\$14.00 <sup>++</sup>
Roasted Tenderloin	\$16.00 <sup>++</sup>

also accompanied by choice of potato salad, macaroni salad,  
marinated pasta salad, marinated vegetable salad

# Sit-Down Luncheons

## Appetizers

*please select one*

Caprice of Fresh Fruit • Spinach & Mushroom Salad with Dijon Vinaigrette  
• Minestrone Soup with a Garlic Crouton • Wild Mushroom Bisque •  
Tossed Garden Salad with Balsamic Vinaigrette

## Entrées

*please select two*

Sautéed Lemon Chicken	\$20.00 <sup>++</sup>
potato chive ravioli, caramelized fennel, wilted spinach	
Chicken Milanese	\$20.00 <sup>++</sup>
breaded chicken cutlet, fresh tomatoes, arugula, balsamic glaze, lemon scented risotto, sugar snap peas	
Sliced New York Sirloin	\$21.00 <sup>++</sup>
whole roasted, garlic mashed potatoes, sugar snap peas	
Sole Française Florentine	\$21.00 <sup>++</sup>
fresh fillet, lemon white wine sauce, wilted spinach	
Baked Scrod	\$20.00 <sup>++</sup>
Saratoga chip encrusted, rice, roasted vegetables	
Spicy Brandied Salmon	\$22.00 <sup>++</sup>
black bean corn meal cake, tomato, cucumber salsa, choron sauce	
Imperial Crab Encrusted Tilapia	\$23.00 <sup>++</sup>
Israeli couscous, roasted broccolini, lobster sherry cream	
Vegetable Napoleon	\$20.00 <sup>++</sup>
layers of capellini pie, sautéed spinach, roasted peppers, grilled polenta, oven roasted tomatoes, fontinella cheese, Israeli couscous	

## Desserts

*please select one*

Carrot Cake	Chocolate Layer Cake	Apple Crisp
Plain Cheesecake		Tiramisu

# Cocktail Reception

*all selections are served for three hours*

## Stationary Decorated Display

- Sweet Pea and Goat Cheese Hummus, Crisp Pita • Roasted Rosemary Scented Cracked Olives • Avocado, Crab Manchego Trifle, Yellow Tomato Salsa, Flour Tortilla Chips • Artisan Cheeses, Bread Sticks, Crackers
- Grilled Asparagus, Pancetta Parmesan Crumbs • Breaded Eggplant and Tomato Salad
  - Tomato and Broccoli Rabe Panini with Aged Provolone

## Butler Passed Hors d'Oeuvres

*please select five*

- Sesame Crusted Thai Chicken Skewers, Plum Wine, Mirin, Soy Glaze “Paint”
- Artichoke Parmesan Cakes, Lemon Basil Aioli • Potato, Smoked Bacon, White Cheddar Samosa • Braised Short Rib Herb Dumpling
  - Shrimp Wellington • Grilled Lamb Chops, Mint Pesto

## Stations

*please select one*

*All hot items displayed in chaffing dishes.  
If a station chef is requested please add \$100.*

### Asian

- Chicken and Chinese Vegetable Stir Fry, White Rice
- Sesame Beef and Broccoli • Chinese Potstickers, Asian Dipping Sauce
  - Petite Egg Rolls, Plum Sauce • Almond Crescents

### Italian

- Penette, Tomato Vodka Sauce • Chicken Milanese, Fresh Mozzarella, Plum Tomato Pomodoro • Petite Chicken Marsala • Assorted Antipasti: Breaded Eggplant and Tomato Salad, Marinated Mushrooms, Artichoke Hearts, Italian Meats and Cheeses • Sliced Italian Bread

### Carving

*please select two ~ add \$100 chef fee*

- Roasted Sirloin of Beef • Herb Roasted Turkey Breast
- Glazed Ham • Honey Orange Glazed Pork Loin
  - Tenderloin of Beef (add \$3.00<sup>++</sup> per person)

All meats accompanied by roasted red potatoes & 2 sauces.

**\$32.00<sup>++</sup>**

add a second station for \$6.00

# Cocktail Hour Hors d'Oeuvres

*in addition to dinner or buffet package*

## Stationary Decorated Display

Sliced Fresh Fruit Display with Yogurt Dip	\$2.00 <sup>++</sup> per person
Antipasti Display of Assorted Meats and Cheeses, Breaded Eggplant and Tomato Salad	\$4.00 <sup>++</sup> per person
Assorted Artisan Cheeses and Crackers	\$3.00 <sup>++</sup> per person
Bread Round with Dipping Sauce	\$2.00 <sup>++</sup> per person
Sushi / Sashimi	\$3.00 <sup>++</sup> per piece
Platters:	
Fresh Vegetables with Herb Dip	\$20 <sup>++</sup> (up to 25 people)
Warm Mediterranean Artichoke Spread with Crostini	\$30 <sup>++</sup> (up to 25 people)
Baked Brie en Croute with Raspberry Puree	\$35 <sup>++</sup> (up to 25 people)

## Butler Passed Hors d'Oeuvres

Seared Sea Scallops Wrapped in Pancetta	\$2.00 <sup>++</sup> per piece
Assorted Dim Sum	\$1.50 <sup>++</sup> per piece
Sesame Chicken with Asian Dipping Sauce	\$1.50 <sup>++</sup> per piece
Vegetable Spring Rolls	\$1.50 <sup>++</sup> per piece
Spanakopita	\$1.00 <sup>++</sup> per piece
Petite Beef Wellington	\$2.50 <sup>++</sup> per piece
Asparagus and Gruyere Cheese Puffs	\$2.50 <sup>++</sup> per piece
Lollipop Lamb Chops	\$2.50 <sup>++</sup> per piece
Jumbo Shrimp Cocktail	\$2.50 <sup>++</sup> per piece

# *Celebration Dinner*

*available for a minimum of 30 people  
for parties under 30, server fees apply*

## **COCKTAIL HOUR**

- A lavishly displayed multi-tiered table with:  
International Cheeses with Fresh Fruit Garnish  
• Fresh Cut Vegetables with Herb Dipping Sauce  
• Bread Round with Spinach Dip • Assorted Crackers and Breads

Chaffing dishes of:  
Sesame Chicken with Dipping Sauce • Wild Mushroom Puffs

## **SIT DOWN DINNER**

### Appetizer

Wild Baby Greens, Grape Tomatoes, Black Olives,  
Julienned Carrots and Sliced Cucumbers with Balsamic Vinaigrette

### Entree

*a count of each selection is required 72 hours in advance of your function*

New York Strip Steak  
12 ounce New York strip, truffle scented mashed potatoes,  
charred asparagus, wild mushroom au jus

Chicken Breast “Coq Au Vin”  
roasted garlic gravy, roasted carrots accented with sage,  
country smashed potatoes

Imperial Crab Encrusted Tilapia  
Israeli couscous, roasted broccolini, lobster sherry cream

## **DESSERT**

Celebration Cake with Coffee, Tea and Decaf Service

**\$35.00<sup>++</sup>**

# Dinner Buffet

*minimum 50 people*

## Market Fresh Salad Bar

Assorted Greens, Julienned Carrot, Sliced Cucumber, Sprouts,  
Black Olives, Grape Tomatoes, Croutons, Crumbled Blue Cheese,  
Balsamic Vinaigrette, Pepper Parmesan Dressing

## Entrees

*please select four*

- Chicken Milanese • Orecchiette, Broccolini, Oil and Garlic,  
Shaved Asiago Cheese • Sole Imperial • Chicken Alexander  
• Roast Sirloin of Beef, Zinfandel Demi-Glace • Roast Pork Loin,  
Garlic and Rosemary • Breast of Chicken, Apple Herb Stuffing  
• Seafood Scampi, Orzo • Tortellini Romano, Peas

## Buffet Accompaniments

- Penne with Vodka Cream Sauce • Roasted Red Potatoes  
• Vegetable Medley • Rolls and Butter

## Served Dessert

*please select one*

- Warm Apple Berry Crisp, Whipped Cream  
• New York Style Cheesecake • Carrot Cake • Tiramisu  
• Fresh Fruit Tart • Chocolate Chambord Torte

Coffee Service

**\$32.00<sup>++</sup>**

# Sit-Down Dinners

## Appetizers

*please select one*

Tossed Garden with Balsamic • Spinach & Mushroom Salad,  
Dijon Vinaigrette • Chicken Pastina Soup • Seasonal Vegetable Bisque  
• Penne, Vodka Sauce • Cheese Tortellini, Pesto Cream

## Entrées

*please select one or two*

Sautéed Lemon Chicken \$25.00<sup>++</sup>  
potato chive ravioli, caramelized fennel, wilted spinach

Chicken Breast “Coq Au Vin” \$26.00<sup>++</sup>  
roasted garlic gravy, roasted carrots accented with sage,  
country smashed potatoes

Chicken Milanese \$25.00<sup>++</sup>  
breaded chicken cutlet, fresh tomatoes, arugula,  
balsamic glaze, lemon scented risotto, sugar snap peas

Sliced New York Sirloin \$26.00<sup>++</sup>  
whole roasted with garlic mashed potatoes and sugar snap peas

14 ounce Dry Aged Strip Steak \$34.00<sup>++</sup>  
truffle scented mashed potatoes, charred asparagus,  
wild mushroom au jus

Chicken and Shrimp Scampi \$32.00<sup>++</sup>  
boneless breast of chicken, two jumbo shrimp, white wine  
garlic butter, lemon & thyme risotto, roasted zucchini, red peppers

Beef Tenderloin and Shrimp \$36.00<sup>++</sup>  
6 ounce petite filet, two jumbo Tuscan shrimp,  
white truffle bread pudding, charred asparagus

Imperial Crab Encrusted Tilapia \$30.00<sup>++</sup>  
Israeli couscous, roasted broccolini, lobster sherry cream

## Entrées Continued

Spicy Brandied Salmon black bean corn meal cake, tomato, cucumber salsa, choron sauce	\$29.00 <sup>++</sup>
Sesame Seed Encrusted Salmon bok choy, butter sauce	\$25.00 <sup>++</sup>
Sole Française Florentine fresh fillet, lemon white wine sauce, wilted spinach	\$25.00 <sup>++</sup>
Stuffed Swordfish imperial crab stuffing, saffron scented stir fried rice, charred asparagus, lobster sherry cream	\$30.00 <sup>++</sup>
Cowboy Style Pork Loin marinated grilled pork rack chop, smothered cabbage, country smashed potatoes, rosemary port demi glaze	\$28.00 <sup>++</sup>
Roast Prime Rib of Beef parsley potatoes, broiled florentine stuffed tomatoes, roasted broccolini, roast garlic rosemary au jus	\$30.00 <sup>++</sup>

## Dessert

*please select one*

New York Style Cheesecake • Chocolate Layer Cake  
• Fresh Fruit Tart • Tiramisu • Tropical Sundae

# *Beverage Service*

Our Full Bar Includes:

Premium Brand Liquors, House Varietal Wines, a Selection of Bottled Beers and Assorted Soft Beverages.

## Full Open Bar Service

\$12.00<sup>++</sup> per person for 1st hour  
\$6.00<sup>++</sup> per person for each additional hour  
or get 3 hours for \$20.00<sup>++</sup> per person

## Beer, Wine and Soft Beverages Only

\$8.00<sup>++</sup> per person for 1st hour  
\$4.00<sup>++</sup> per person for each additional hour  
or get 3 hours for \$12.50<sup>++</sup> per person

## Hosted Bar

full open bar billed on a per drink basis

\$125 bartender fee applies if  
bar receipts do not exceed \$250

## Cash Bar

Guests will pay for their own beverages.

\$125 bartender fee applies if  
bar receipts do not exceed \$250

# *Policies*

*These menus are designed for corporate breakfasts and luncheons taking place Monday through Friday; and dinners Monday through Thursday.*

## ***Taxes & Catering Fee:***

*All food and beverage prices for these menus apply to both on and off premises events. They are subject to NYS sales tax and 19% catering fee.*

## ***Server Fees:***

*For groups under 30 people, server fees are as follows: \$75 per staff member for up to four hours; \$125 per staff member for up to eight hours.*

## ***Room Assignment:***

*Function room assignments are made based on the number of anticipated guests. Locations are not guaranteed. We reserve the right to change room assignments should the anticipated numbers increase or decrease.*

## ***Tablecloths & Napkins:***

*Linen tablecloths are available in ivory and white. Napkins are available in many colors, please ask your event planner.*

## ***Number of Guests:***

*Guaranteed attendance is required 3 business days prior to your function. You will be billed for your guarantee or the number of guests at your function, whichever is greater.*

## ***Deposits & Payments:***

*A deposit is due at the time of booking your function and is non-refundable. Full payment is due the day of the event.*

## ***Rentals:***

*Arrangements can be made for rental of audio visual equipment through our sales department. Any rental fees will be added to your bill.*

# Audio-Visual Equipment Rentals

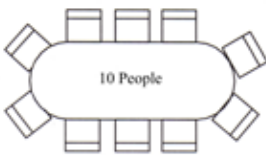
We have several Audio-Visual Equipment options from which to choose. Some of the equipment we have available is: Flip Charts & Markers, Overhead Projectors, Cordless Mics and Cordless Lav Mics, TV/VCR and TV/DVD, LCD Projector, Conference Phone, Wireless Card, Podium, Easel, Vendor Tables and more. Please consult with your event planner regarding rental fees for your audio-visual needs.

## Office Center

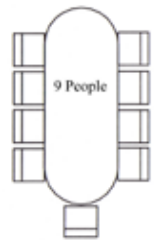
Copies	\$0.12 each	Stapled Copies	\$0.19 each
Double Sided Copies	\$0.17 each	Fax	\$2.00 each

## Sample Seating Plans

Dining Style



Classroom Style

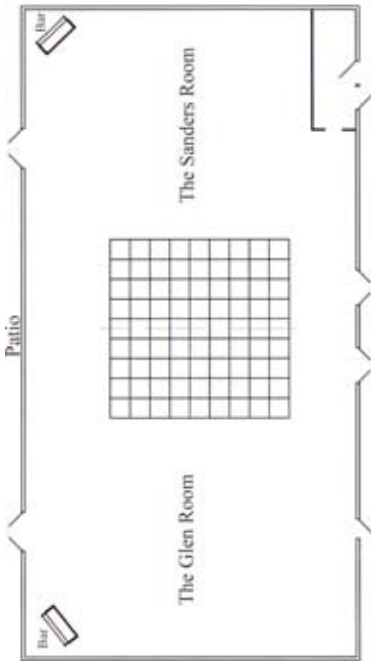


Additional Setups



# Our Private Event Rooms

## BALLROOM



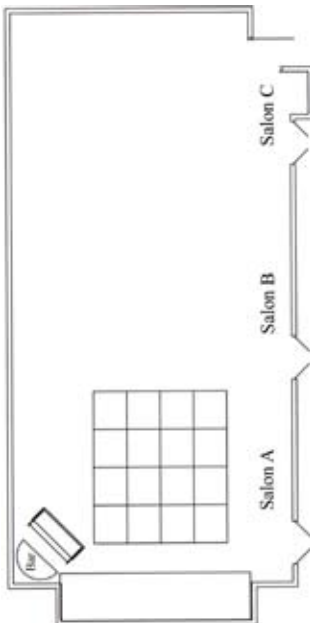
Ballroom 5,100 sq ft

Entire Ballroom		Glen or Sanders	
Set Up	Capacity	Set Up	Capacity
Dining	350	Dining	130
Classroom	300	Classroom	115
Theatre	400	Theatre	200
Cocktail	300	Cocktail	150

Entire Ballroom \$400  
Half Day (4 hrs or less) \$225

Glen or Sanders Only \$250  
Half Day (4 hrs or less) \$175

## GRAND SALON



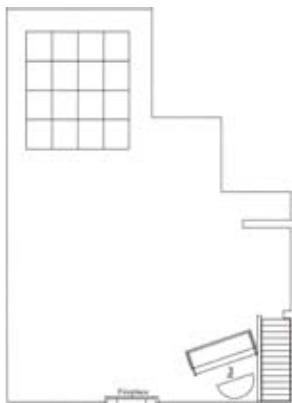
Grand Salon 1,920 sq ft

Entire Salon		Salon A, B or C	
Set Up	Capacity	Set Up	Capacity
Dining	100	Dining	30
Classroom	60	Classroom	27
Theatre	120	Theatre	40
Cocktail	100	Cocktail	30

Entire Salon \$250  
Half Day (4 hrs or less) \$175

# Our Private Event Rooms

## MOHAWK ROOM

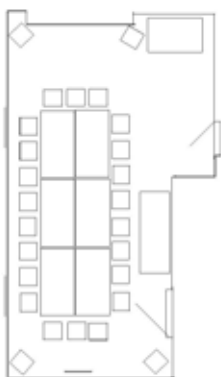


Mohawk Room 1,613 sq ft

Set Up	Capacity
Dining	75
Classroom	40
Theatre	100
Cocktail	75

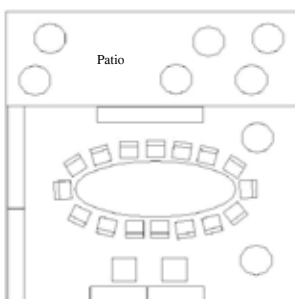
Full Day	\$250
Half Day (4 hrs or less)	\$175

## STOCKADE ROOM



Stockade Room	448 sq ft
Capacity	28
Full Day (8am-4pm)	\$95
Half Day (4 hrs or less)	\$55

## THE WINE ROOM



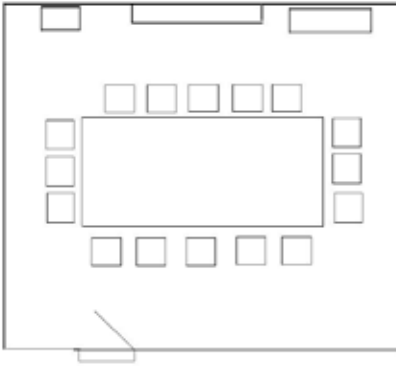
The Wine Room	506 sq ft
Capacity:	One Table 16
	Two Tables 20
Full Day (8am-4pm)	\$125
Half Day (4 hrs or less)	\$75

# Our Private Event Rooms

---

## ALEXANDER GLEN ROOM

---

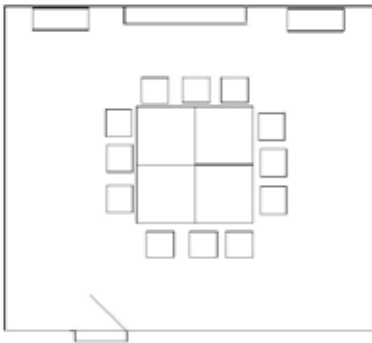


Alexander Glen Room	256 sq ft
Capacity	16
Full Day (8am-4pm)	\$60
Half Day (4 hrs or less)	\$40

---

## DEBORAH GLEN ROOM

---



Deborah Glen Room	256 sq ft
Capacity	16
Full Day (8am-4pm)	\$60
Half Day (4 hrs or less)	\$40

Breakout Rooms are available.  
Ask your Event Planner for information and pricing.

---

# MAZZONE MANAGEMENT GROUP LTD.

---

