

Fairways of Halfmoon

A decorative flourish consisting of light grey, swirling lines that form a wide, horizontal oval shape. A dark red horizontal line with a central, ornate, symmetrical design is positioned below the title.

Event & Banquet Menu

Breakfast Selections

BREAKFAST BUFFET

- Assorted chilled juices
- Fresh seasonal fruit
- Bakery basket with muffins, croissants, bagels, and scones
- Farm fresh scrambled eggs
- Applewood smoked bacon, pork sausage, or baked ham (choice of 2)
- Fairways breakfast potatoes
- French toast with syrup
- Coffee and tea service

\$17.50 per person

BRUNCH BUFFET

- Assorted chilled juices
- Fresh seasonal fruit
- Bakery basket with muffins, croissants, bagels, and scones
- Farm fresh scrambled eggs with Cheddar cheese
 - Applewood smoked bacon, pork sausage, or baked ham (choice of 2)
 - Fairways breakfast potatoes
- Strawberry and cream stuffed French toast
 - Caesar salad
- Seared chicken breast with a cider glaze pan sauce
- Rigatoni with Spinach and fresh Ricotta cheese
 - Fresh seasonal Vegetables
 - Coffee and tea service

\$24.50 per person

Breakfast Enhancements

OMELETTE STATION

Includes a display of fresh mushrooms, bell peppers, spinach, broccoli, cheddar cheese, bacon, Virginia ham, diced sausage, feta cheese, diced tomatoes, Fresh eggs, and egg whites

\$7.50 per person

CARVING STATION

Ginger peach glazed baked ham *\$5.50 per person*

Slow roasted brined Turkey Breast *\$7.00 per person*

Slow roasted whole beef sirloin *\$7.00 per person*

The carving station is complemented by the chefs' selection of sauces, including horse radish cream, shallot jam, garlic aioli, stone ground mustard and honey, sour orange mojo, cranberry chutney, blue cheese cream, Korean barbeque sauce and brioche rolls

SPECIALTY DRINKS

Sweet "P" Champagne punch (price based on tailored choices)

Merry Mimosa \$10.00 for Carafe

Non Alcoholic Champagne Punch \$8.00

Luncheon Selections

COLD DELICATESSEN BUFFET

Cold cut display includes:

- Sliced turkey breast
- Roasted Sliced sirloin
- Virginia baked ham
 - Genoa salami
- Cheddar, American, and Swiss cheese

Condiment tray includes:

- Sliced onions, tomatoes, lettuce
 - Pickle chips, Pepperoncinis
- Mustard, mayonnaise, Thousand Island dressing
 - Chefs' choice of three salads
 - Assorted Bread Basket
 - Coffee and Tea Service

\$14.50 per person

*Fresh homemade soup can be included
for an additional \$3.00 per person*

ITALIAN BUFFET TABLE

Choice of two of the following salads:

- Garden tossed
 - Caesar
- Italian chop
- Panzanella

Choice of three of the following:

- House made meatballs
- Sweet Italian sausage
- Chicken Parmesan
- Breaded chicken cutlets with lemon and caper sauce
 - Pork cutlet Milanese
 - Chicken cacciatore
- Four Cheese Eggplant Roulade
 - Rigatoni with tomato sauce
 - Tortellini a la vodka
- Rigatoni with spinach and fresh ricotta
 - Bread Basket and butter
 - Coffee and Tea Service

\$18.50 per person

CHEF'S TABLE LUNCHEON BUFFET

ENTRÉE SELECTIONS

Chef's choice of two seasonal salads. Chef's choice of seasonal vegetables, potatoes or grains.

Please choose two of the following:

- Panko Breaded chicken cutlets with lemon caper sauce
 - Chicken cordon blue with Mornay sauce
 - Chicken and sausage Jambalaya
 - Chicken Kiev stuffed with herb butter
- Slow roasted brined turkey breast with pan gravy
 - Chicken Parmesan
 - Atlantic salmon with roasted corn cream
 - Atlantic salmon with honey mustard glaze
 - Beer battered cod
- Barbeque beef brisket with house made BBQ sauce
- Slow roasted garlic and rosemary crusted pork loin with shallot mustard pan gravy
 - French rolls and butter
 - Coffee and tea service

\$18.50 per person

Luncheon Selections

PLATED LUNCHEON

Choice of 2 Entrees includes your choice of tossed salad or Caesar salad

- Pan Seared honey and thyme glazed chicken breast, with roasted mushrooms and Madiera Sauce \$15
 - Panko crusted chicken cutlet with melted Fontina, crispy Prosciutto, lemon caper butter \$15
 - Pan seared Atlantic Salmon, roasted corn and lime cream sauce \$16
 - Ginger soy glazed Atlantic Salmon, with a citrus sauce \$16
 - Pan seared Boneless pork medallions, with a mustard tarragon cream sauce \$14
 - Maryland style lump crab cake with corn and potato hash and remoulade sauce \$18
 - Blackened Tuna Nicoise salad with green beans, baby potatoes, Romaine, black olives, cooked egg with a champagne vinaigrette \$16
 - Open faced slow roasted sirloin sandwich with Boursin cream and crispy onions \$17
 - Cheese Tortellini with mild mushroom Bolognese \$14
- House made flat bread pizza with melted goat cheese, Red onion confit and arugula \$14
 - Chefs choice of potato and seasonal vegetable
 - French rolls and butter
 - Coffee and Tea service

FAIRWAYS PICNIC BUFFET TABLE

- Garden tossed salad
- Creamy coleslaw
- Vegetarian baked beans
- Grilled cheddar brats with peppers and onions
 - Beef brisket with homemade BBQ sauce
- Grilled chicken breast with Rosemary butter
 - Honey mustard glazed salmon
- Sautéed green beans and tomatoes
 - Roasted potato wedges
 - Corn Bread
- Coffee and Tea Service

\$22.50 per person

Dinner Selections

CHEF'S TABLE DINNER BUFFET

Choice of 2 Includes chefs choice of two salads
Chefs choice or seasonal vegetables, potatoes, or grains

Please select four of the following:

- Slow roasted pork loin with Pancetta and sage pan gravy
 - Panko crusted pan fried pork cutlet
- Slow roasted garlic crusted pork loin with roasted tomato sauce
- Pan seared chicken breast with tarragon mustard cream sauce
- Chicken parmesan with tomato sauce and melted provolone
 - Roasted Cornish game hens with wild rice apricot glaze
- Slow roasted brined turkey breast with Madeira pan gravy
- Baked Shrimp and scallop stuffed sole with lemon butter
 - Pan seared Atlantic salmon with honey mustard glaze
 - Salmon cakes with dill butter sauce
- Slow roasted beef sirloin with cabernet demi glaze
- Braised beef tips with roasted mushrooms and shallots
- Roasted beef Brisket with house made BBQ sauce
 - Vegetarian lasagna
 - Neapolitan lasagna with meat sauce
- Cheese tortellini with roasted garlic cream
- Rigatoni with slow roasted tomato sauce
 - French rolls and butter
 - Coffee and tea service

\$27.50 per person

BIG EASY BUFFET TABLE

- Tomato salad with Bermuda onions, Romano cheese, and red wine vinaigrette
 - Cajun corn maque choux
 - Chicken and sausage jambalaya
 - Shrimp E'touffee
- Roast pork tenderloin with red pepper jelly glaze
- Fried catfish fingers with Remoulade sauce
 - Vegetable gumbo
 - Mini muffedetas
- French bread and butter
- Coffee and tea service

\$26.50 per person

JUNIOR GALA MENU

Option #1:

Pizza
Wings
Carrots and celery sticks
Cookie platter

Option #2:

Burgers
Chicken Tenders
Baked Mac and Cheese
Tossed Salad
Cookie Platter

Option #3:

Make your own taco bar
Chicken quesadillas
Southwest pasta salad with cheddar, roasted corn, olives, tomatoes, and ranch dressing

\$19.95 per guest

Dinner Selections

COCKTAIL RECEPTION

Garden Vegetable Platter:

- Assorted seasonal fresh crisp veggies with Ranch and Hummus dip *\$3.50 pp*

Artisan cheese display:

- A selection of domestic and imported cheeses with fresh berries and grapes. Assorted crackers and French bread *\$4.50 pp*
 - Italian antipasto display:
- Fresh Mozzarella and tomato salad, roasted peppers, farro salad, olive medley, assorted salumis, sausage stuffed cherry peppers, asiago cheese, artichoke dip, and onion flatbread *\$8.50 pp*

Hot Stationed hors D' oeuvres

Prices per 50 pieces

- Panko chicken tenders with honey mustard *\$45.00*
 - Sweet and sour meat balls *\$50*
- Fried mozzarella sticks with tomato sauce *\$40.00*
 - Bacon wrapped scallops *\$75.00*
 - Pulled pork sliders on cheddar biscuits *\$60.00*
 - Franks in a blanket with mustard sauce *\$45.00*
 - Sausage stuffed mushroom caps *\$50.00*
 - Spanakopita *\$45.00*
- Charred Steak and pepperjack quesadillas with sour cream *\$50.00*
- Grilled pico de gallo Chicken and cheddar quesadillas *\$45.00*
 - Veggie Spring rolls with Sweet Chili dip *\$65.00*
- Meatballs with roasted mushroom brandy cream sauce *\$50.00*

Dinner Selections

PLATED DINNER SELECTIONS

Choice of ONE of the following salads:

Mixed field green with tomato, cucumbers, shaved onions, radishes in a balsamic vinaigrette

Caesar with garlic croutons, Romano cheese, and Kalamata olives

Iceberg wedge with diced tomatoes, bacon, and Blue Cheese dressing

Choice of TWO entrees and ONE vegetarian option:

- Pan seared chicken breast with crimini mushrooms and lemon butter sauce \$20
- Chicken cordon Bleu stuffed with Virginia ham and Gruiere cheese served with Mornay sauce \$21
 - Roasted Cornish Game hen with wild rice and cranberries, Madeira sauce \$20
 - Merlot Braised boneless beef short rib \$22
 - Slow roasted beef rib eye with pan Jus \$23
- Pan Seared 12 oz. Angus New York Strip with green peppercorn brandy cream \$26
 - Pan seared Atlantic Salmon Filet, stone ground tarragon butter sauce \$20
 - Baked stuffed sole with shrimp and scallops, chardonnay butter sauce \$20
- Boneless stuffed pork loin with sweet Italian sausage, fontina cheese, sun dried tomato cream sauce \$20

Vegetarian options:

- Crispy polenta with melted bleu cheese and tomato gratin \$18
- Asparagus, Boursin and farro crepes with carrot butter sauce \$18
- Pappardella with edamame beans, roasted mushrooms, and stroganoff sauce \$17

Entrees are served with Chef selected seasonal vegetable and potato

- French rolls and butter
- Coffee and tea service

Dessert Selection

Raspberry swirl cheesecake \$5
Lemon cream cake \$5
Carrot cake \$4.75
Chocolate mousse cake \$5
Strawberry shortcake \$4.50
Brownie ice cream sundae \$4.25
Warm apple cobbler with vanilla ice cream \$5

Bar Options for events in Banquet House

Cash Bar- \$50 set up fee
Option 1-Full open bar
Includes all liquors, Coors Draft House wine, soda

One Hour \$13 per person
Two Hours \$14 per person
Three hours \$15 per person
Four Hours \$19 per person
7% tax and 19% gratuity not included
Option 2- Beer, wine, soda
One hour \$9 per person
Two hours \$10 per person
Three hours \$11 per person
Four hours \$12 per person

Planning an event

We strive to make your special event a most memorable one, featuring custom and personalized planning. Our beautiful air conditioned facility, picturesque setting and exceptional service will delight you and your guests.

Whatever occasion or function, we have a menu to suit your needs. From a breakfast buffet to a formal sit down dinner, let our knowledgeable and friendly staff help you create a special and lasting memory

We look forward to serving you!

General Administrative Information

DEPOSITS

A deposit of \$200 is required if over 50 people, and a deposit of \$100 if under 50 people. This is required to secure your date. The full deposit will be applied to your final bill. Deposits are non-refundable.

ATTENDANCE GUARANTEES

A final guest count must be given to the General Manager no later than seven (7) days prior to your event. This count is what you will be billed for. In the event your count goes up, we must be notified no later than four (4) days prior to your event to ensure that the additional food that is needed is ordered and received for your event.

ROOM RENTAL

All events are based on (4) hours of room use. Doors will be opened to guests at the specified begin time. Events going over the four (4) hour allotment will be charged accordingly. The General Manager must be told four (4) days prior if an extra hour is desired. Any party wishing to go over five (5) hours is at the discretion of the General Manager.

FINAL PAYMENT

All events are based on (4) hours of room use. Doors will be opened to guests at the specified begin time. Events going over the four (4) hour allotment will be charged accordingly. The General Manager must be told four (4) days prior if an extra hour is desired. Any party wishing to go over five (5) hours is at the discretion of the General Manager.

TAX & ADMINISTRATIVE

In addition, all events will be subject to 7% New York State sales tax and 19% administrative being added to the final bill. Tax exempt organizations must have current NYS tax exempt form. Federal forms do not exempt NYS sales tax.

ALCOHOL CONSUMPTION

As per New York State law, only those 21 years and older will be permitted to consume alcohol on our premises. The management reserves the right to require a valid driver's license as proof of age. Furthermore, management reserves the right to terminate consumption of alcoholic beverages on an individual basis.

DAMAGE

Any damage incurred by any guest(s) attending the event will be the responsibility of the person(s) hosting the event.

MISCELLANEOUS

We kindly ask parents to monitor young children closely to ensure their safety.

Fairways is not responsible for lost or stolen items.

Miscellaneous Information

If you have scheduled an event at The Fairways, we require all of your information and final count one (1) week prior to the event. Including basic linen and napkin choices.

Use of Banquet Facility requires a minimum of thirty five (35) guests.

If you are having a sit down dinner, please provide place cards that indicate meal selection as follows (red for beef), (yellow for chicken), (blue for fish) or (green for vegetarian).

Please let us know if you need any reserved tables for your event.

For the comfort of our guests, no more than eight (8) chairs per table.

Candles must be placed in a holder, dripless or battery operated candles are preferred.

If you have special dietary needs or food allergies, we will be happy to accommodate you.

All events are based on four (4) hours of room use.

If you require additional hours, your charge will be \$150.00 per hour.

Due to liability, The Fairways cannot place alcohol such as pitchers of beer, carafes of wine, etc. on the guest tables in advance if there is an underage guest at the event.

**Please direct any questions or concerns
to the General Manager at 518-1578.**

**Thank you for choosing The Fairways of
Halfmoon for your special event!
We look forward to serving you!**