



## Banquet Menu

Van Schaick Island Country Club  
201 Continental Avenue  
Cohoes, NY 12047  
(518) 328-0079  
[Max410events@gmail.com](mailto:Max410events@gmail.com)

## **Breakfast Buffet Menu Options**

All Breakfast Buffets Include Orange Juice, Regular and Decaf Coffee, Hot Tea, Iced Tea, Lemonade and Soda

### **Traditional Breakfast Buffet (30 person min)**

**\$16/person**

Scrambled Eggs  
Bacon Strips and Sausage Links  
Vanilla Bean French Toast w/ Berry Compote  
Oven Roasted Home Fries  
Fresh Seasonal Fruit

### **Deluxe Brunch Buffet (30 person min)**

**\$24/person**

Scrambled Eggs  
Bacon Strips and Sausage Links  
Vanilla Bean French Toast w/ Berry Compote  
Oven Roasted Home Fries  
Shrimp Cocktail  
Fresh Seasonal Fruit  
Assorted Cheeses and Crackers  
Antipasto Line  
Crudités

### **Additional Offerings (\$4 per person each):**

Chef Attended Belgian Waffle Station  
Chef Attended Carving Station with Baked Ham or Roasted Turkey Breast  
Chef attended Omelet Station

### **Dessert**

We work with specific vendors for cakes. Any outside cakes will be charged a \$2 per person cake cutting fee.

All Food and Beverage prices are subject to a 20% service charge and 8% sales tax.  
Prices are subject to change without notice.

## **Buffet Options**

Dinner Buffet Includes Choice of House or Caesar Salad, One Starch, One Vegetable, Freshly Baked Rolls, Coffee, Soda, Iced Tea and Lemonade

### **Group A**

1-ounce Meatballs  
Penne Marinara  
Penne a la Vodka  
Sausage and Peppers

### **Group B**

Chicken Parmesan  
Chicken Marsala  
Rosemary Garlic Chicken  
Lemon Basil Chicken  
Stuffed Chicken Pinwheels  
Roast Pork Loin w/ Pan jus  
Lemon Chablis Haddock

### **Group C**

Sliced Filet of Beef  
Stuffed Salmon Loin  
Crab Stuffed Haddock  
Stuffed Pork Loin  
Seafood Risotto  
Broiled Salmon Fillet

### **Starch**

Garlic Herb Roasted Red Potatoes  
Roasted Garlic Mashed Potatoes  
Whipped Potatoes  
Scalloped Potatoes  
Potatoes Au Gratin  
Long Grain and Wild Rice  
Roasted Vegetable Risotto

### **Vegetable**

Fresh Green Beans with roasted reds  
Garlic Parmesan Broccoli  
Seasonal Vegetable Medley  
Glazed Baby Carrots  
Zucchini and Summer Squash  
Butternut Squash and Carrots

**One Selection from Group A & B \$18/person**

**One Selection from Group A & Two Selections Group B \$21/person**

**One Selection from each Group \$24/person**

**One Selection from Group A & C and Two from B \$26/person**

**Two Selections from Groups B & C \$28/person**

**Add a Carving Station with Baked Ham or Roasted Turkey \$4/person**

**Substitute Carving Station for Group C item for \$2/person**

**Add Prime Rib Carving Station for \$10/person**

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## Hot and Cold Hors D'oeuvres

Vegetable Crudités Display, Imported and Domestic Cheese with assorted  
Crackers and Grapes

\$5/person

Antipasto Line with Imported Meats, Marinated Vegetables and Olives

\$5/person

Combination Cheese, Crudités and Antipasto Display Line

\$8/person

The Chef will be pleased to assist in the selection of hors d'oeuvres to  
ensure a cohesive menu.

<b>Jumbo Shrimp Cocktail (100pcs)</b>	<b>\$200</b>
<b>Artichoke and Spinach Dip Crostini (100 pcs)</b>	<b>\$100</b>
<b>Shrimp and Crab Dip Crostini (100 pcs)</b>	<b>\$150</b>
<b>Caprese Skewers (100 pcs)</b>	<b>\$125</b>
<b>Mini Beef Wellington (100 pcs)</b>	<b>\$160</b>
<b>Bacon Wrapped Scallops (100 pcs)</b>	<b>\$175</b>
<b>Sausage and Red Pepper Stuffed Mushrooms (60 pcs)</b>	<b>\$90</b>
<b>Lobster and Crab Stuffed Mushrooms (60 pcs)</b>	<b>\$125</b>
<b>Mini Crab Cakes with Remoulade (100 pcs)</b>	<b>\$200</b>
<b>Horseradish Stuffed Bacon Wrapped Shrimp (60 pcs)</b>	<b>\$180</b>
<b>Cocktail Meatballs (Sesame ginger or Marinara) (160 pcs)</b>	<b>\$100</b>

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## **Beverage Options**

### **Beer and Wine Bar**

Domestic Draught Beer, Imported and Domestic Bottled Beer,  
Cider, House Wines and Soft Drinks  
First Four Hours \$15/person  
Each Additional Hour \$3/person

### **House Open Bar**

House Brand Liquors, House Wines, Domestic Draught Beer, Domestic and  
Imported Bottled Beer, Champagne and Soft Drinks  
First Four Hours \$21/person

### **Premium Open Bar**

Vodka, including Ketel One, Grey Goose and Tito's,  
Gin, including, Tanqueray and Bombay Sapphire,  
Rum including Bacardi and Captain Morgan,  
Whiskey including, Seagrams 7, Crown Royal and Jameson,  
Scotch including, Johnny Walker and Chivas Regal,  
House and Premium Wines, All Domestic and Imported Beer,  
All Soft Drinks and Juice  
First Four Hours \$27/person

### **Hosted Open Bar**

Your choice of beverage selections offered to your guests and billed to  
the host. Price is calculated by number of drinks consumed.

### **Prepaid Open Bar**

Your choice of beverage selections offered to your guests and poured  
until a predetermined dollar amount is reached.

All beverage pricing is subject to a 20% service charge and 8% sales tax.

Prices are subject to change without notice.

## Picnic Packages

### The Cookout - \$17 per person

- Hamburgers
- Hotdogs
- Choice of (2) Cold Salads:
  - A. Potato Salad
  - B. Macaroni Salad
  - C. Pasta Salad
  - D. Coleslaw
- Potato Chips

### The BBQ - \$23 per person

- 1/4 Chicken
- Pulled Pork
- Hamburgers and Hotdogs
- Choice of (2) Cold Salads from above
- Baked Beans or Corn on the Cob

### Deluxe BBQ - \$28 per person

- 1/4 Chicken
- Pulled Pork
- Ribs
- Grilled Sausage & Peppers
- Hamburgers and Hot Dogs
- Choice of (2) Cold Salads from above
- Baked Beans
- Corn on the cob

*Clam Steam* - \$21 per person

- Dozen Clams
- 1/2 Chicken
- Sweet Sausage
- Hot Sausage
- White Potato
- Sweet Potato
- Corn on the Cob
- Coleslaw

*Lobster Bake* - \$28 per person

- Dozen Clams
- Full Lobster
- Sweet Sausage
- Hot Sausage
- White Potato
- Sweet Potato
- Corn on the Cob
- Coleslaw