

Black Tie Events and Catering

We know planning your dream wedding or event can be quite overwhelming, but it doesn't have to be. It just takes a planning team who will listen carefully and ensure your vision is reflected in every detail. We will guide you through the entire planning process from selecting an event venue, rentals, decorations, floral arrangements, the perfect cake and designing a menu.

Our staff is experienced in all aspects of catering and providing a flawless service for every event. We will be with you from every step of the planning process to the night of your event.

We take pride not only on our service but our menus, we want everyone to enjoy every aspect of your event!

Bob Palmateer

Owner/Chef

(518) 330-6331

contactus@blacktieeventsandcatering.net

Follow us on Facebook!

Wedding/Banquet Buffet

Option 1-Classic

Bridge Walk Signature Salad

Grilled Vegetables

Assorted Fresh Baked Rolls

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Lemon Chicken Francaise

Pork Tenderloin and Mushroom Marsala

Sautéed Fresh Green Beans

Roasted Red Bliss Potatoes

Haddock and Shrimp Devonshire

Penne Alfredo

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Carving Station (additional fee applies)

Salmon

Top Sirloin Roast

Prime Rib Roast

New York Sirloin

Menu substitutions available at additional charge.

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Wedding Buffet

Option 2-Italian

Italian Greens Antipasti-

Pomodoro Tomato, Black Olives, Provolone Cheese,

Pepperoni, Sliced Cured Meats

Breadsticks

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Four Cheese Penne Ala Vodka

Chicken Parmesan

Meatballs and Sausage

Baked Stuffed Eggplant Rolled

Six Cheese Ravioli

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Carving Station (additional charge applies)

Salmon

Top Sirloin Roast

Prime Rib Roast

New York Sirloin

Menu substitutions available at additional charge.

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Wedding Buffet

Option 3-Comfort

American Greens-

Beef Steak Tomato, Cucumbers, Radish, Peppers

Warm Soft Rolls

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Yankee Pot Roast and Braised Carrots

Red Bliss Smashed Potatoes

Tom Turkey with Giblet Gravy, Cranberry and Stuffing

Macaroni and Cheese

Butternut Squash

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Carving Station (additional fee applies)

Salmon

Top Sirloin Roast

Prime Rib Roast

New York Sirloin

Menu substitutions available at additional charge.

Black Tie Events and Catering

Plated Entrées

Please choose 3 of the following entrees

Prime Top Sirloin

Prime Rib Au Jus

NY Strip Steak

Filet Mignon

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Lemon Chicken Francaise

Baked Stuffed Chicken

Chicken Marsala

Chicken Parmesan

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Broiled Haddock

Haddock and Shrimp Devonshire

Stuffed Sole

Kentucky Bourbon Glazed Salmon

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Glazed Ham

Roasted Tom Turkey

Hot Roast Beef

All Entrees include House Salad, Fresh Baked Rolls, House Choice Starch, Vegetables, Dessert

Black Tie Events and Catering

Cocktail Hour/Bar Packages

Appetizer Table \$per person++ (1hr)

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Assorted Cheese and Cracker Display

Meatball Marinara

House Nacho Bar

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Bar Packages

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1 Hour House Beer, Wine and Soda \$12 Per person++

2 Hours House Beer, Wine and Soda \$14 Per person++

3 Hours House Beer, Wine and Soda \$18 Per person++

4 Hours House Beer, Wine and Soda \$20 Per person++

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1 Hour House Liquor, Beer, Wine and Soda \$22 Per person++

2 Hours House Liquor, Beer, Wine and Soda \$24 Per person++

3 Hours House Liquor, Beer, Wine and Soda \$26 Per person++

4 Hours House Liquor, Beer, Wine and Soda \$28 Per person++

+25% Gratuity and 8% Sales Tax additional

Substitutions available at additional charge.

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