

Smith's
At
The Van Schaick Island Country Club
Banquet Menu Options



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Breakfast Buffet Menu Options

All Breakfast Buffets Include Fresh Orange Juice, Regular and Decaf Coffee, Hot Herbal Tea, and Iced Tea

Traditional Breakfast Buffet

\$16.95/person

Scrambled Eggs

Bacon Strips and Sausage Links

Vanilla Bean French Toast with Mixed Berry Compote

Oven Toasted Home Fries

Fresh Sliced Seasonal Fruit

Assorted Coffee Cakes

Deluxe Breakfast Buffet

\$19.95/person

Choice of Chef Attended Omelet Station or Baked Western Omelet

Guests will choose from diced ham, shredded cheese, onion, mushrooms, red and green peppers, tomatoes, and spinach

Vanilla Bean French Toast with Wild Berry Compote

Freshly Baked Biscuits & Sausage Gravy

Bacon Strips and Sausage Links

Oven Toasted Home Fries

Fresh Sliced Seasonal Fruit

Assorted Coffee Cakes

Add Chicken Marsala or Chicken Piccata and Seasonal Vegetable Medley for Additional \$3 per person

Add Carving Station with Beef, Ham or Turkey for Additional \$4 per person

Dessert

Viennese Tray \$4 Per Person

Cookie and Brownie Tray \$3 Per Person

Sheet Cake (White, Chocolate, Red Velvet) \$45

Carrot Cake \$50

All Food and Beverage prices are subject to a 20% service charge and 8% sales tax.

Prices are subject to change without notice.

Luncheon Buffet Menu Options

All Lunch Buffets Include Freshly Brewed Regular and Decaf Coffee, Hot Herbal Tea, and Iced Tea

Traditional Soup and Deli Buffet

(Minimum 30 people)

\$16.95/person

Tureen of Fresh Soup du Jour

Sliced Roast Beef, Smoked Ham, Turkey Breast

Swiss, Provolone, and American Cheeses, Tuna Salad, Chicken Salad

Choice of Two Sides: Macaroni Salad, Potato Salad, Pasta Salad, Cole Slaw

Pasta Buffet

(Minimum 30 people)

\$17.95/person

Chef Attended Station \$20.95/person

Sausage and Peppers, Rigatoni with Marinara Sauce, Cheese Tortellini with Vodka Sauce

Meatballs, Grilled Chicken, Mushrooms, Bell Peppers, Broccoli

Caesar Salad, and Garlic Bread

Salad Buffet

(Minimum 30 people)

\$17.95/person

Caesar with Grilled Chicken, Cobb Salad, Tossed Salad, Fruit Salad

Broccoli Salad

(Broccoli Tossed with Onions and Bacon Vinaigrette)

Beet and Goat Cheese with Apricot Dressing

Deviled Eggs

Spinach Salad

Bread Sticks

**Add Chicken Marsala or Chicken Piccata and Seasonal Vegetable Medley for
Additional \$3 per person**

Dessert

Viennese Tray \$4 Per Person

Cookie and Brownie Tray \$2 Per Person

Sheet Cake (White, Chocolate, Red Velvet) \$45

Carrot Cake \$50

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Picnic Party Options

Available for Pavilion Parties Only

BBQ Style Buffet

(Minimum 30 people)

\$21.95/person

BBQ Chicken and Ribs

Choice of Two Cold Salads

(Potato Salad, Pasta Salad, Cole Slaw, or Tomato Mozzarella Salad)

Baked Beans, Corn on the Cob

Summer Buffet

(minimum 20 people)

\$16.95/person

Hamburgers and Hot Dogs

Choice of Two Cold Salads

(Potato Salad, Pasta Salad, Cole Slaw, or Tomato Mozzarella Salad)

Bags of Chips

Clam Steam

(minimum 30 people)

\$21.95/person

Steamed Clams

Half Chicken and Grilled Sausage,

Salt Potatoes, Corn on the Cob, House Salad

*Picnic Party Menus include
canned soda and bottled water
cookies and brownies*

Dessert

Viennese Tray \$4 Per Person

Sheet Cake (White, Chocolate, Red Velvet) \$45

Carrot Cake \$50

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Plated Dinner Selections

Pesto Chicken

Chicken Breast Stuffed with Spinach, Sundried Tomato, Mozzarella Cheese,
topped with a Pesto Cream Sauce

\$21.95

Sautéed Chicken Breast

Your Choice of Marsala, Picatta, Oregano, or Lemon Beurre Blanc

\$19.95

Filet Mignon

8oz Char Grilled Beef Tenderloin with Bordelaise Sauce

\$26.95

Black and Bleu Twin Filets

2 4oz Lightly Blackened Filet Mignons with Melted Gorgonzola Bleu Cheese,
Finished with an Ancho Chili Demi Glaze

\$27.95

Prime Rib of Beef Au Jus (min 30 people)

12oz Slow Roasted Certified Angus Beef with Au Jus and Horseradish

\$27.95

New York Strip Steak

12oz Certified Angus Steak with Burgundy Infused Mushrooms

\$25.95

Pork Chop

Single Bone Frenched Pork Chop Finished with Maple Pecan Sauce

\$24.95

Sirloin Steak

10oz Angus Beef with Rich Merlot Pink Peppercorn Sauce

\$22.50

Roast Beef

Thinly Sliced Roast Beef with Hunter Sauce

\$20.95

Pork Tenderloin

Seared and Sliced with a Brandy Apple Sauce
\$21.95

Roast Turkey

Sliced Roasted White and Dark Meat Turkey with Home Style Gravy, Served with Stuffing,
Mashed Potatoes, Green Beans and Cranberry Sauce
\$16.95

Roasted Vegetable

Seasonal Vegetables and Portabella Mushrooms on Herbed Orzo with Sweet Bell Pepper Coulis
\$20.95

Grilled Vegetable Lasagna (min 20 people)

Char Grilled Garden Vegetables Layered Between Marinara Sauce, Pasta, and a Blend of
Cheeses, Served with Garlic Bread
\$19.95

Three Cheese Tortellini

Three Cheese Tortellini Pasta Tossed with Seasonal Vegetables and a Sundried Tomato Alfredo
Sauce, Served with Garlic Bread
\$17.95

Choice of Starch (Select One)

Roasted Garlic Mashed Potatoes
Boiled Red Potatoes
Oven Roasted Potatoes
Rice Pilaf
Au Gratin Potatoes
Herbed Orzo
Pasta with Sauce

Choice of Vegetable (Select One)

Buttered Broccoli
Green Beans Almandine
Seasonal Mixed Vegetables
Squash Medley
Stuffed Plum Tomatoes
Honey Glazed Carrots

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Buffet Packages

(Minimum 30 People)

Dinner Buffets include a House Salad Bowl, or Pre-Set Salad, One Starch, One Vegetable, Freshly Baked Rolls & Butter, Freshly Brewed Regular and Decaf Coffee, Herbal Tea, and Iced Tea

Entrees

Oven Roasted Pork Loin with Mushroom Gravy

Chicken Parmesan

Chicken Marsala

Lasagna

*Sliced Beef with Natural Au Jus

Baked Haddock with Tomato, Caper White Wine Sauce

Chicken Cordon Bleu with Whole Grain Mustard Sauce

Sausage and Peppers

Starch

(Select One)

**Roasted Garlic Mashed Potatoes

Boiled Red Potatoes

Oven Roasted Potatoes

Rice Pilaf

Au Gratin Potatoes

Herbed Orzo

Pasta with Sauce

Vegetables

(Select One)

Buttered Broccoli

Green Beans Almandine

Seasonal Mixed Vegetables

Squash Medley

Stuffed Plum Tomatoes

Honey Glazed Carrots

One Entrée \$18/person

Two Entrées \$21/person

Three Entrées (Minimum 50 People) \$23/person

*Carving Station with One Additional Entrée \$26/person

**Mashed Potato Bar \$1/person

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Cold Hors D'oeuvres Selection

Import and Domestic Cheese and Assorted Crackers

or

Vegetable Crudités with Ranch Dip Display

\$2.50 per person

Combination Cheese and Vegetable Display \$3.50

Olive and Hummus Platter

\$2.75/person

The following items are priced per 100 pieces unless otherwise stated. Quantities of 25 are available on most selections.

The Chef will be pleased to assist in the selection of hors d'oeuvres to ensure a balance of colors, textures and flavors

Imported Meat and Cheese Board	\$150.00
Jumbo Shrimp with Cocktail Sauce & Lemon Wedges	\$200.00
Fresh Mozzarella and Cherry Tomato Skewer	\$125.00
Smoked Salmon Display	\$170.00
Antipasti Display	\$210.00
Deviled Egg Halves	\$100.00
Stuffed Cherry Tomato w/ Boirsin Cheese	\$160.00
Sriracha Crab Stuffed Cucumbers	\$130.00
Assorted Chips and Dips	\$2.25/person

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Hot Hors D'oeuvres

The following items are priced per 100 pieces unless otherwise stated. Quantities of 25 are available on most selections.

Miniature Chicken or Beef Wellingtons	\$150
Chicken Tenders	\$125
Fried Artichoke Croquettes	\$110
Chicken Wings with Bleu Cheese Dip	\$150
Beef and Vegetable Kabob	\$135
Cocktail Meatballs	\$100
(Italian, Swedish, or Barbeque Style)	
Petite Crab Cakes with Remoulade Sauce	\$150
Bacon Wrapped Scallops	\$200
Stuffed Mushroom Caps	\$125
(Spinach, Crab Meat, or Sausage Filled)	
Fried Goat Cheese Coins	\$125
Water Chestnut Wrapped in Bacon	\$150

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Beverage Options

HOST BARS BY THE HOUR PRICED PER PERSON

“HOUSE” BRAND OPEN BAR

House Brand Liquors, House Wines, Domestic Draught Beers, Champagne,
Soda Products, & Juice

First Hour \$12.00 per person
Each Additional Hour \$3.00 per person

FULL OPEN BAR

All Brand Liquors, House & Premium Wines, Domestic and Import Beers,
Soda Products & Juice

First Hour \$14.00 per person
Each Additional Hour \$4.00 per person

BEER & WINE BAR

Domestic Draught Beer, Imported and Domestic Bottled Beer,
House Wines, Soda Products, and Juice

First Hour \$9.00 per person
Each Additional Hour \$3.00 per person

HOSTED OPEN BAR

Your choice of beverage selection offered. All charges billed to the host.
Prices based on actual drinks consumed.

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ADDITIONAL BEVERAGE SERVICES

Unlimited Soda Bar
\$2.25/person

Champagne Toast
Roget or Moscato
One Glass Per Person
\$2.50 per person

Non-Alcoholic Fruit Punch \$15.00 per gallon
Mimosa Station \$30.00 per gallon
Liquor Punch \$45.00 per gallon
Keg of Beer (Domestic Only) \$200.00 each

Private Bar- \$150 Bartender/Setup Fee

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