

TL

THE LOUNGE
at Glen Sanders Mansion

Private Dining Menus



*For Parties up
to 70 Guests*



THE LOUNGE AT GLEN SANDERS MANSION
(518) 374-7262 • ONE GLEN AVE, SCOTIA NY



PRIVATE DINING

Plated Dinner

\$50* per person includes Salad / Entrée / Dessert
\$58* per person includes Appetizer / Salad / Entrée / Dessert

APPETIZERS *choose two - served as hors d'oeuvre on station or family style once seated*

Flash Fried Calamari - banana peppers, dipping sauce

Grilled Shrimp Bruschetta - grilled rustic bread, roasted fennel jam, sundried tomato ricotta

Ricotta Cavatelli - house made pork sausage, broccoli rabe, parmesan, crispy breadcrumbs

7-Hour Cherry Pepper Pork - our classic 7-hour braised pork with house demi, cherry peppers, vinegar peppers, melted pepper jack cheese, served over fresh fried kettle chips

Chicken Meatballs - pomodoro sauce, parmesan cheese

SALAD *choose one*

Mixed Greens - field greens, grape tomato, roasted red onion, celery, parmesan, red wine vinaigrette

Caesar - romaine, parmesan, focaccia croutons

Italian Chopped - provolone, salami, capicola, red onion, tomato, red wine vinaigrette

ENTRÉES *choose three*

Grilled New York Strip Steak - whipped potatoes, crispy asparagus, roasted garlic & rosemary butter

Braised Short Rib - demi glace, honey spiced carrots, braised greens

Grilled Double Cut Pork Chop - bourbon bacon jam, shaved brussels sprouts, smoked cheddar

Pork or Chicken Milanese - arugula, tomato, red onion, mozzarella, lemon balsamic

Chicken Parmesan - fresh mozzarella, pomodoro sauce, fresh spaghetti, basil oil

Grilled Swordfish - fire roasted pepper fresco, asparagus risotto

Pan Seared Salmon - sausage rapini, roasted garlic tomato broth, arugula salad

Pappardelle - bolognese, sun-dried tomato ricotta, parmesan

Crispy Eggplant Stack - (vegetarian) fresh tomatoes, garlic, basil purée, mozzarella, ricotta, pecorino, capellini nest

DESSERT *choose one - substitution for celebration cake available*

Chocolate Flourless Cake - toasted almonds, whipped cream

Coconut Cream Pie

Cheesecake - fresh berry sauce

*3 Hour Event, tax & gratuity not included, minimum 10 people

Final billable guest count and meal choices needed 2 days prior to event.



PRIVATE DINING

Family Style Dinner

3-Hour Event includes Salad / Pasta / Entrée / Sides / Dessert
\$55 per person*

SALAD *choose one (individually served)*

Mixed Greens - field greens, grape tomato, roasted red onion, celery, parmesan, red wine vinaigrette

Caesar - romaine, parmesan, focaccia croutons

Italian Chopped - provolone, salami, capicola, red onion, tomato, red wine vinaigrette

PASTA *choose one*

Pappardelle - bolognese, sun-dried tomato ricotta, parmesan

Ricotta Cavatelli - house made pork sausage, broccoli rabe, parmesan, crispy breadcrumbs

ENTRÉES *choose two*

Grilled New York Strip Steak (+\$6 per person)

Braised Short Rib

Pork Milanese

Chicken Parmigiano

Sole Française

Crispy Eggplant Stack (vegetarian)

STARCH *choose one*

Roasted Potatoes

Parmesan Risotto

Creamy Polenta

VEGETABLE *choose one*

Shaved Brussel Sprouts

Garlic Broccoli Rabe

Crispy Asparagus

DESSERT *choose one (individually served) - substitution for celebration cake available*

Chocolate Flourless Cake - toasted almonds, whipped cream

Coconut Cream Pie

Cheesecake - fresh berry sauce

*3 Hour Event, tax & gratuity not included, minimum 10 people

Final billable guest count and meal choices needed 2 days prior to event.



PRIVATE DINING

Rehearsal Dinner

\$54 per person includes Salad / Entrée / Dessert
\$62 per person includes Appetizer / Salad / Entrée / Dessert

CHAMPAGNE GREETING STATION & ARTISAN CHEESE BOARD - upon arrival

APPETIZERS *choose two - served as hors d'oeuvre on station or family style once seated*

Flash Fried Calamari - banana peppers, dipping sauce

Grilled Shrimp Bruschetta - grilled rustic bread, roasted fennel jam, sundried tomato ricotta

Ricotta Cavatelli - house made pork sausage, broccoli rabe, parmesan, crispy breadcrumbs

7-Hour Cherry Pepper Pork - our classic 7-hour braised pork with house demi, cherry peppers, vinegar peppers, melted pepper jack cheese, served over fresh fried kettle chips

Chicken Meatballs - pomodoro sauce, parmesan cheese

SALAD *choose one*

Mixed Greens - field greens, grape tomato, roasted red onion, celery, parmesan, red wine vinaigrette

Caesar - romaine, parmesan, focaccia croutons

Italian Chopped - provolone, salami, capicola, red onion, tomato, red wine vinaigrette

LEMON SORBET INTERMEZZO

ENTRÉES *choose three*

Grilled New York Strip Steak - whipped potatoes, crispy asparagus, roasted garlic & rosemary butter

Braised Short Rib - demi glace, honey spiced carrots, braised greens

Grilled Double Cut Pork Chop - bourbon bacon jam, shaved brussels sprouts, smoked cheddar

Pork or Chicken Milanese - arugula, tomato, red onion, mozzarella, lemon balsamic

Chicken Parmesan - fresh mozzarella, pomodoro sauce, fresh spaghetti, basil oil

Grilled Swordfish - fire roasted pepper fresco, asparagus risotto

Pan Seared Salmon - sausage rapini, roasted garlic tomato broth, arugula salad

Pappardelle - bolognese, sun-dried tomato ricotta, parmesan

Crispy Eggplant Stack - (vegetarian) fresh tomatoes, garlic, basil purée, mozzarella, ricotta, pecorino, capellini nest

DESSERT *choose one - substitution for celebration cake available*

Chocolate Flourless Cake - toasted almonds, whipped cream

Coconut Cream Pie

Cheesecake - fresh berry sauce

*3 Hour Event, tax & gratuity not included, minimum 10 people

Final billable guest count and meal choices needed 2 days prior to event.



PRIVATE DINING

Hors d'Oeuvres

Add to Any Package
tax & gratuity not included

DIPS *served with crostini, priced per person - 10 person minimum*

Artichoke Parmigiano \$1.50

Braised Chicken Asiago \$1.75

PLATTERS *priced per person*

Italian Style Cheese Board \$2.50

Assorted Vegetable Crudit  \$2.00

Antipasti- Roasted Peppers, Artichokes, Olives, Sliced Cured Meats, Cheese \$5.00

Sliced Seasonal Fruits \$2.75

COLD HORS D'OEUVRES *priced per piece*

Shrimp Cocktail, Tomato Horseradish, Lemons \$3.50

Beef Carpaccio, Pecorino, Olive Oil, Crostini \$1.75

Grilled Chicken, Rapini, Raisins, Parmigiano \$1.75

Caprese Spiedino - Mozzarella, Basil, Cherry Tomato Skewer \$1.25

Prosciutto & Melon, Vincotto Gel e \$1.25

HOT HORS D'OEUVRES *priced per piece*

Smoked Bacon Wrapped Scallops \$1.75

Arancini - Breaded Rice Balls, Yellow Pomodoro \$1.50

Spinach & Fontinella Stuffed Cremini Mushrooms \$1.50

Italian Sausage Stuffed Mushrooms \$1.75

Mini Crab Cakes, Dijon Mayonnaise \$1.75

Braciola Spiedino - Breadcrumb & Parsley Stuffed Beef Rolls \$1.75

Stuffed Clams, Oregano Breadcrumbs, Lemon \$2.00

Fennel Parmigiano Breaded Chicken Fingers, Tomato Jam \$1.75

Basil Breaded Lamb Chops, Balsamic Tomato Demi-Glace \$2.50



PRIVATE DINING

Beverage Packages

All packages are based on final guest count day of event.

Alcohol packages are based on final guest count day of event for all guests over 21.

PACKAGE 1

Unlimited Soda, Iced Tea, Coffee, Tea

3 Hours Max

\$5.00 per person, plus tax & gratuity

PACKAGE 2

Unlimited House Select Wine & Beer

Unlimited Soda, Iced Tea, Coffee, Tea

3 Hours Max

\$18.00 per person, plus tax & gratuity

PACKAGE 3

Open Bar of House Select Liquor, Wine, Beer, Soda, Iced Tea, Coffee, Tea

3 Hours Max

\$25.00 per person, plus tax & gratuity

BAR ON CONSUMPTION

All beverages will be added to the final bill based on consumption.



TL

THE LOUNGE
at Glen Sanders Mansion

PRIVATE DINING Our Rooms



TAVOLO DINING ROOM

Plated Dinner - 70 guests

Cocktail Event - 75-80 guests

Presentation Style - 40 guests

Theater Style - 70 guests

Buffet Style - 50 guests

WINE ROOM

Plated Dinner - 30 guests (maximum of 22 guests at one table, over 22 guests must be seated at separate tables)

Cocktail Event - 35-40 guests (based on food displays and bar setup)

Presentation Style - 15 guests

Theater Style - 35 guests with aisle

Outdoor patio also included with this space (weather permitting)

STOCKADE ROOM

Plated Dinner - 22 guests

Presentation Style - 20 guests

Buffet Style - 22 guests

Please note - the Stockade Room is located on the 2nd floor of the Mansion with no elevator access

DEBORAH GLEN ROOM

Plated Dinner - 12 guests

Presentation Style - 8 guests

Ask about our Rentals