



2015 WEDDING
MENU SELECTIONS

Carriage House Restaurant

John Murray
Executive Chef

CAREY INSTITUTE
FOR GLOBAL GOOD

63 Huyck Road, Rensselaerville, NY 12147
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WEDDING RECEPTION PACKAGES

The Sunrise Package

\$85 per person

Includes the following One Hour Cocktail Reception and Wedding Reception:

One Hour Cocktail Reception at Huyck Estate Home

- Standard Open Bar with, Wine, Imported and Domestic Bottled Beer and Soft Drinks
- Display of International and Domestic Cheeses, Crispy Crudités, Country Breads and Grilled Pita, Marinated Olives, Fresh Mozzarella, Tomato and Basil Salad and Assorted Dips to include Roasted Pepper and Walnut Dip, Hummus and Bruschetta

Wedding Reception at Restaurant

- Standard Open Bar for Four Hours with Wine, imported and domestic bottled Beer and Soft Drinks
- **The “Rensselaerville Dinner Buffet”**
- Coffee and tea service

The Sunset Package

\$99 per person

Includes the following One Hour Cocktail Reception and Wedding Reception:

One Hour Cocktail Reception at Huyck Estate Home

- Premium Open Bar with Liquor, Wine, Imported and Domestic Bottled Beer, Including Micro Brews and Soft Drinks
- Display of International and Domestic Cheeses, Grilled Vegetables, Country Breads and Grilled Pita, Marinated Olives, Fresh Mozzarella, Tomato and Basil Salad and Assorted Dips to include Roasted Pepper and Walnut Dip, Hummus and Bruschetta

Wedding Reception at Restaurant

- Premium Open Bar for Four Hours with Wine, imported and domestic bottled Beer, Including Micro Brews and Soft Drinks
- **The “Rensselaerville Dinner Buffet”**
- Red and White Wine served at Dinner
- Coffee and tea service

The Shooting Star Package

\$119 per person

Includes the following One Hour Cocktail Reception and Wedding Reception:

One Hour Cocktail Reception at Huyck Estate Home

- Premium Open Bar with Liquor, Wine, Imported and Domestic Bottled Beer, Including Micro Brews and Soft Drinks
- Display of International and Domestic Cheeses, Assorted Italian Meats, Grilled Vegetables, Country Breads and Grilled Pita, Marinated Olives, Fresh Mozzarella, Tomato and Basil Salad and Assorted Dips to include Roasted Pepper and Walnut Dip, Hummus and Bruschetta
- Choice of **Four** passed and tabled **Hot and Cold Hors d'oeuvres**

Wedding Reception at Restaurant

- Premium Open Bar for Four Hours with Liquor, Wine, Imported and Domestic Bottled Beer, including Micro Brews and Soft Drinks
- **The “Rensselaerville Dinner Buffet”**
- Red and White Wine served at Dinner
- Coffee and tea service

The Full Moon Package

\$139 per person

Includes the following One Hour Cocktail Reception and Wedding Reception:

One Hour Cocktail Reception at Huyck Estate Home

- Deluxe Open Bar with Liquor, Wine, Imported and Domestic bottled Beer, Including Micro Brews and Soft Drinks
- Selection of Single Malts
- Display of International and Domestic Cheeses, Assorted Italian Meats, Grilled Vegetables, Country Breads and Grilled Pita, Marinated Olives, Fresh Mozzarella, Tomato and Basil Salad and Assorted Dips to include Roasted Pepper and Walnut Dip, Hummus and Bruschetta
- Choice of **Six** passed and tabled **Hot and Cold Hors d'oeuvres**

Wedding Reception at Restaurant

- Deluxe Open Bar for Four Hours with Liquor, Wine, Imported and Domestic Bottled Beer, Including Micro Beers and Soft Drinks
- **The “Carriage House Dinner Buffet”**
- Red and White Wine served at Dinner
- Viennese Pastry Display with Apple Strudel, Sacher Torte, Mini Cream Puffs and éclairs, Fresh Fruits, Chocolate Ganache and Raspberry Sauce
- Coffee and tea service

HOT AND COLD HORS D'OEUVRES CHOICES FOR COCKTAIL RECEPTIONS

- Swedish or Italian Style Meatballs
- Asian Pot Stickers with Sesame Soy
- Mini Pigs and Blankets with Spicy Mustard
- Spinach or Sausage Stuffed Mushrooms
- Miniature Quiche Lorraine
- Fried Mozzarella with Marinara Sauce
- Vegetable Egg Rolls with Honey Mustard Sauce
- Curried Chicken Salad in Mini Phyllo Cups
- Garlic Toasts with Swiss Chard, Raisins and Pine Nuts
- Deviled Eggs
- Bacon and Gruyere Cheese Puffs
- Grilled Chicken Satay with Peanut Sauce
- Spanakopita of Spinach and Feta Cheese
- Crab Stuffed Mushrooms
- Asian barbeque Scallops and Bacon
- Smoked Salmon Mousse in Mini Phyllo Cups
- Vegetable Spring Rolls with Sesame Soy
- Crab Stuffed Mushrooms
- Fig and Prosciutto Canapés

DINNER BUFFETS

All buffets include fresh baked breads of the day with crock butter and coffee, tea and decaf

The Rensselaerville Buffet

*Choice of **one Salad, two Entrees, one Pasta or Vegetarian**
and **two Accompaniments***

The Carriage House Buffet

*Choice of **one Salad, two Entrees, one Pasta or Vegetarian,**
two Accompaniments and one item from Extras*

SALADS

Choose One

- Seasonal Greens with Apple, Cranberries, Walnuts, Cheddar Cheese and Cider Vinaigrette
- Classic Caesar Salad with Garlic Croutons
- Spinach Salad with Mushrooms, Cherry Tomatoes, Croutons, and Dijon Vinaigrette
- Seasonal Greens with Orange, Parmesan Cheese, Fennel and Pistachio Vinaigrette
- Seasonal greens with Roasted Butternut, Grilled red Onions, Oven-dried tomatoes and Champagne Vinaigrette
- Seasonal Greens with Crispy Vegetables, Goat Cheese and Balsamic Vinaigrette

ENTREES

Choose Two

- Asian Vegetable Stir Fry with Beef, Chicken or Shrimp
- Roast loin of Pork with Braised Red Cabbage
- Breast of Chicken with Mushroom Cream
- Chicken Saltimbocca with Fontina and Prosciutto
- Roasted Free Range Chicken with Sage Gravy
- Crispy Roast Duckling with Apricot Glaze
- Sliced New York Sirloin of Beef with Cabernet Demiglace
- Shrimp and Corn Stuffed Sole with Lobster Sauce
- Herb Crusted Atlantic Salmon Fillet with Dill Buerre Blanc
- Grilled Atlantic Salmon with Black Bean and Pineapple Salsa
- Maple Mustard Fillet of Atlantic Salmon
- Cajun Seared Catfish with Lemon Garlic Aioli

PASTA AND VEGETARIAN SELECTIONS

Choose One

- Peruvian Butternut Squash Stew with Tomatoes, Spinach, Onion Relish and Queso Blanco
- Penne Pasta with Oregano, Cauliflower, Capers, Lemon, Spinach and Pine Nuts
- Rotini Pasta with Roasted Eggplant, Tomato, Spinach and Pine Nuts
- Potato Gnocchi with Roasted Tomatoes, Portabella Mushrooms and Parmesan Cheese
- Caramelized Butternut Squash Risotto with sage
- Risotto with Asparagus, Peas, Lemon and Rosemary

ACCOMPANIMENTS

Choose Two

- White and Wild Rice Pilaf
- Rosemary and Garlic Roasted Red Potatoes
- Au gratin Potatoes
- Candied Sweet Potatoes
- Garlic Mashed Potatoes
- Couscous Pilaf
- Toasted Mixed Grain Pilaf with Diced Vegetables
- Chive and Cheddar Potato Pancakes
- Green bean Almandine
- Steamed vegetable Medley
- Roasted Assorted Root Vegetables
- Stir Fry Vegetable Medley
- Honey Glazed Baby Carrots

EXTRAS

Choose One

- Roast Prime Ribs of Beef Au Jus
- Roast Tenderloin of Beef with Roasted Shallot Cabernet Demiglace
- Baked Pit Ham with Maple Mustard Glaze
- Roast Turkey Breast with Sage Gravy and Cranberry Sauce
- Pan Seared Duck Breast with Honey Thyme Glaze and Cherry Compote
- Baked Crabmeat Stuffed Shrimp with Garlic Cream
- Pan Seared Crab Cakes with Remoulade Sauce
- Crab Stuffed Filet of Sole

BREAKFAST CHOICES

CONTINENTAL BREAKFAST \$12.50

- Assorted Hot and Cold Cereals, Yogurts, Breakfast Pastries, Fresh Fruits and Berries
- Toasting Station of Breads, Bagels, Muffins, Jams, Butter and Cream Cheese
- Freshly Brewed Coffee, Decaf and Tea, Assorted Fruit Juices and Milks

SUNRISE BREAKFAST BUFFET \$16.00

(Most popular buffet for weddings)

- Assorted Hot and Cold Cereals, Yogurts, Breakfast Pastries, Fresh Fruits and Berries
- Toasting Station of Breads, Bagels, Muffins, Jams, Butter and Cream Cheese
- Breakfast Potatoes, Crisp Bacon and Sausage
- Freshly Brewed Coffee, Decaf and Tea, Assorted Fruit Juices and Milks

Plus

Select Two Hot Breakfast Entrees

Scrambled Eggs, Eggs Benedict, French Toast with Maple Syrup,
Pancakes with Maple Syrup, Quiche of Day, Belgian Waffles

BRUNCH BUFFET \$26.50

- Assorted Hot and Cold Cereals, Yogurts, Breakfast Pastries, Fresh Fruits and Berries
- Toasting Station of Breads, Bagels, Muffins, Jams, Butter and Cream Cheese
- Breakfast Potatoes, Crisp Bacon and Sausage
- Freshly Brewed Coffee, Decaf, and Tea, Assorted Fruit Juices and Milks

Plus

Select Two Hot Breakfast Entrees

Scrambled Eggs, Eggs Benedict,
French Toast with Maple Syrup, Pancakes with Maple Syrup,
Quiche of Day, Belgian Waffles

And

Select Two Hot Entrees

Roast Pork Loin with Pan Gravy, Chicken Forestiere,
Grilled Chicken Breast with Black Bean-Pineapple Salsa, Baked Macaroni and Cheese,
Spinach Stuffed Fillet of Sole with Mornay Sauce, Herb Crusted Salmon with Dill Buerre Blanc,
Penne Pasta with Basil Cream, Roasted Tomatoes and Portabella Mushrooms,
Beef Burgundy with Egg Noodles, Stir Fry Vegetables and Tofu with Rice

Add an Omelet station for \$5.00 per person

LUNCHEON BUFFETS

ASSORTED SANDWICH TRAY \$14.00

Served in the restaurant or delivered to choice of residence buildings

Assorted Sandwiches Including a Vegetarian Choice

Tossed Green Salad with Dressings

Red Potato and Egg Salad

Pickles, Olives and Condiments

Basket of Assorted Chips

Pitchers of Iced Tea and Lemonade

SOUP AND SANDWICH BUFFET \$16.50

Chef's Freshly Made Soup of Day with Crackers

Tossed Salad Greens with Dressings

Red Potato and Egg Salad, Pasta Salad

Pickles, Olives and Condiments

Assorted Sliced Deli Meats and Cheeses

Lettuce, Tomato and Red Onion

Assorted Breads and Rolls

Fresh Baked Cookies and Brownies

Fresh Fruit and Berry Display

Pitchers of Iced Tea and Lemonade

CARRIAGE HOUSE CLASSIC LUNCH BUFFET \$19.00

Chef's Freshly Made Soup of Day with Crackers

Assorted Sandwiches Including a Vegetarian Choice

Tossed Green Salad with Dressings or Caesar Salad

Red Potato and Egg salad, Pasta Salad

Basket of Assorted Chips

Pickles, Olives and Condiments

Fresh Fruit Crisp, Chocolate Chip Cookies and Brownies

Pitchers of Iced Tea and lemonade

Choice of One Hot Entree

Roast Pork Loin with Pan Gravy, Grilled Chicken Breast with Black Bean-Pineapple Salsa,

Baked Macaroni and Cheese, Chicken Forestiere,

Penne Pasta with Basil Cream, Roasted Tomatoes and Portabella Mushrooms,

Beef Burgundy with Egg Noodles, Stir Fry Vegetables and Tofu with Rice Pilaf

BARBEQUE MENUS

(Popular choice for rehearsal dinner at the Stonecrop Estate Home)

BASIC BBQ MENU \$24.00 PER PERSON

- Tossed Field Greens with Dressings
- House Made Corn Bread with Crock Butter
- Pasta and Vegetable Salad, Red Potato and Egg Salad
- Vegetarian Baked Beans
- Corn on the Cob
- Grilled Hamburgers, Hot Dogs and Vegetable Burgers
- House Smoked Barbeque Chicken
- Pickles, Olives, Condiments, Lettuce, Sliced Tomato and Onion Platter
- Dessert: Chocolate Chip Cookies, Warm apple crisp and Watermelon
- Beverages: Lemonade, Coffee, Tea and Decaf

Includes Linens: Checkered tablecloths and cloth napkins

UPGRADES (PRICES ARE ALL PER PERSON)

- House Smoked Texas Brisket \$5.00
- St. Louis Style Ribs \$8.00
- Cajun Grilled Jumbo Shrimp \$9.00
- Grilled Sirloin Steak with Sautéed Mushrooms and Onions \$7.00
- Grilled Steak and Shrimp Combo \$15.00
- Grilled Swordfish Steak or Salmon filet \$6.00
- Grilled Jumbo Sea Scallops \$10.00
- House Smoked Pulled Pork with Carolina Barbeque Sauce \$5.00
- Beef Kabobs with Fresh Vegetables \$6.00
- Grilled Vegetable Display with Tomato Herb Dip \$5.00
- Vegetable Rollatini of Grilled Eggplant Stuffed with Caponata and Chevre \$4.00

All barbeques will be served with real china, silverware and glassware. There is a \$300.00 set-up fee for all barbeques served outside the restaurant.

BEVERAGE SELECTIONS

BEVERAGE SERVICE ON A PER DRINK BASIS

Most Premium Brands \$7.50 each
Martinis, Long Island Ice Teas, etc. \$9.50 each
Domestic and Imported Bottled Beer \$4.50-\$7.75
House Wine (Glass) \$7.50
Soft Drinks \$2.00
Cordials - market

Wine Lists are available upon request.

OTHER BEVERAGES (Per Gallon)

Lemonade, Iced Tea, Fruit Punch \$25.00
Whiskey Sour, Daiquiri and Mai Tai \$85.00
Champagne or Wine Toast \$6.50 per person
Sangria \$6 per person for one hour
Hot Spiced Cider \$3 per person for one hour
Hot Spiced Cider with Rum \$6 per person for one hour
Hot Cocoa \$3 per person for one hour
Coffee & Tea \$3 per person for one hour

KEG BEER OPTIONS

- All prices are subject to change
- A \$300 deposit will be charged if cold plate and/or tap are damaged or missing
- A ½ keg yields approximately 206 12-ounce glasses of beer
- All plastic cups, ice and setups are provided
- All kegs must be ordered at least 10 days in advance of event
- Other varieties and seasonal keg beer available. Contact wedding planner for more information.

Coors Light ½ keg	\$380.00
Browns pale Ale ½ keg	\$480.00
Yuengling Lager ½ keg	\$380.00
Labatt Blue ½ keg	\$380.00
Molson Canadian ½ keg	\$380.00
Ommegang Hennepin ½ keg	\$500.00
Sam Adams Boston Lager ½ keg	\$480.00
Saranac Pale Ale ½ keg	\$400.00

PREMIUM OPEN BAR SAMPLE SELECTIONS

(Exact labels subject to change.)

BEER SELECTION

Heineken
Coors Light
Corona
Switchback English Ale
Samuel Adams Seasonal
Old Saratoga lager
Lake Placid UBU
Browns brewing IPA

WINE SELECTION

Dark Horse Chardonnay
Matua valley sauvignon blanc
Chateau St. Michelle Riesling
Mezzacorona Pinot Grigio
Lindeman's Bin 50 Shiraz
Bridlewood Pinot Noir
Lopostolle Cabernet

LIQUOR

Absolut Vodka	Glenmore Vodka	Stoli Blueberry
Bellows Gin	Tanqueray Gin	Bombay Sapphire
Bacardi Rum	Captain Morgan	Goslings Dark Rum
Jose Cuervo Tequila	1800 Tequila	Dewar's White Label
Seagrams Seven	Seagrams VO	Johnny Walker Red
Johnny Walker Black	Jack Daniels	Canadian Club
Jim Beam	Bushmills Irish	Early Time Bourbon
Kahlua	Southern Comfort	Sambuca
Baileys Irish Cream	Peach Schnapps	Vermouths