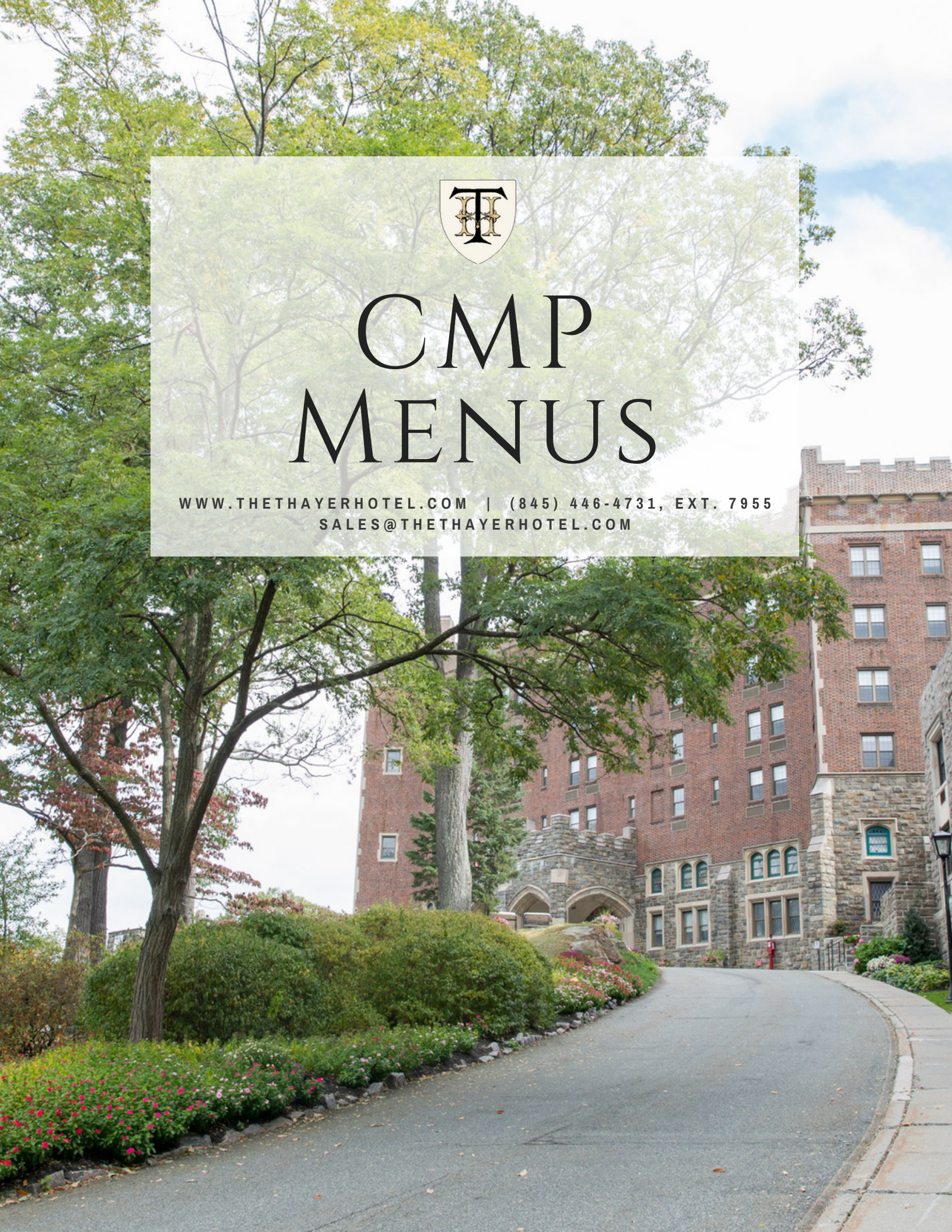




CMP MENUS

WWW.THETHAYERHOTEL.COM | (845) 446-4731, EXT. 7955
SALES@THETHAYERHOTEL.COM





Mornings

Breakfast Buffet

Sliced Fresh Season Fruits and Berries
Assorted Dry Cereals with Whole and Skim Milk
Assorted Fruit Yogurts
Freshly Baked Croissants, Breakfast Breads, Muffins and Assorted Bagels
Cream Cheese, Sweet Butter and Assorted Fruit Preserves
Scrambled Eggs
Smoked Bacon, Breakfast Sausage
Breakfast Potatoes
French Toast, Apple Turnovers or Cheese Blintz

Orange, Grapefruit, Cranberry and Tomato Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Morning Breaks

Choose from:
Fresh Whole Fruits
Bakeshop Selections to Include: Mini Bagels with Cream Cheese, Mini Muffins and Donuts

Fruit Juices, Bottled Water
Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas



Mid-Day

Lunch Buffet

Field Green Salad with Two Dressings

Chef's Selection of Four Cold Salads

Cold Cut Station

Chef's Selection of Pasta Entrée

Chef's Selection of Poultry or Fish Entrée

Chef's Selection of Pork or Beef Entrée

Chef's Selection of Fresh Vegetable

Chef's Selection of Starch

Assorted Dessert Station

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas

Afternoon Breaks

The Seasons Freshest Vegetable Crudités, Ranch Dressing

Oats and Honey Granola

Chilled Peach, Berry, and Vanilla Low Fat Yogurts

Bakeshop Favorites Cookie Platter:

Oatmeal Raisin, Chocolate Chip, Macadamia Nut and Chocolate Chip

Chilled Milk, Assortment of Soft Drinks and Bottled Water

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas



Evening

Dinner Buffet

Appetizers, Soups and Salads

(Selection of One)

Shrimp and Watermelon Ceviche Shooter with Arugula Salad
Caesar Salad
House Salad
Cheese Tortelloni with Wild Mushrooms and Cream
Potato and Goat Cheese Croquettes with Chive Crème Fraiche
Beet Salad with Edgwick Farm Goat Cheese
Soup du Jour

Entree

(Selection of Two)

French Cut Chicken Breast w/ Pancetta Chip, Spinach, Fresh Mozzarella, Sage and White Wine Sauce
Chicken Schnitzel with Cranberry Relish
NY Strip Steak with Thayer Hotel Butter
Braised Brisket with Red Wine Reduction
Pan Seared Salmon with Capers Dill Pesto
Sautéed Tilapia with White Wine Sauce
Grilled Center Cut Pork Chop with Apple Ginger Reduction
Roasted Pork Loin with Thyme Jus

All Entrees Served with Yukon Gold Whipped Potatoes, Dutchess Potato, Herb Roasted Red Bliss Potatoes or Rice Pilaf and Chef's Selection of Fresh Vegetables

Dessert Selections

(Selection of One)

Dutch Apple Pie Ala Mode
NY Cheesecake
Chocolate Mousse Cake
Crème Brule Bread Pudding

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas



Evening

A la Carte Dinner

Appetizers, Soups and Salads

(Selection of Two)

Assortment of Season Greens

Choice of Two Dressings: Ranch, Champagne Vinaigrette, Bleu Cheese, Balsamic Vinaigrette

Caesar Salad

Romaine Leaves, Herb Croutons, Shredded Parmesan, and House Made Lemon Caesar Dressing

Prepared Salads

(Selection of Three)

Antipasto Salad

Sweet and Sour Cucumber Salad

Watermelon and Feta Salad

Cilenege Mozzarella, Grape Tomatoes and Basil Salad

Cole Slaw

Red Bliss Potato Salad

Corn and Black Bean Salad

Local Red and Yellow Beet Salad

Grilled Vegetables with Goat Cheese and Balsamic Glaze

Entree Selections

(Selection of One from Each Category)

Pasta

Penne with Kale, Roasted Garlic and Parmesan

Cavatappi with Tomatoes, Ricotta and Parmesan

Rigatoni with Wild Mushrooms and Cream

Gnocchi Pomodoro

Beef & Pork

Braised Brisket with Red Wine Reduction

Braised Pork with Creamy Polenta

Grilled Adobo Rubbed Flank Steak with Chimichurri

Roasted Pork Loin with Thyme Jus

Starch

Roasted Bliss Potatoes with Herbs

Creamy Polenta

Whipped Yukon Gold Potatoes

Rice Pilaf

Poultry

Roasted Chicken with Mushrooms and Rice

Herb Roasted Chicken

Chicken Schnitzel with Cranberry Relish

Roasted Breast of Turkey with Sage Sausage Stuffing

Seafood

Broiled Sole with White Wine Sauce

Roasted Cod with Romesco

Sautéed Tilapia with Tomato Capers Relish

Crispy Fried Catfish with Creole Tartar Sauce

Vegetable

Chef's Selection of the Season's Freshest Vegetables

Broccoli and Cauliflower

Green Beans

Zucchini, Yellow Squash and Carrots

Dessert

Chef's Selection of Pastry Shop Favorites

Cakes, Tortes, Layered Cakes and Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas