

DINNER

DINNER ENTREES

Dinner Entrees Include Tossed Salad and Dessert, Seasonal Vegetables, Potatoes or Rice, Rolls, Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea

POULTRY

Lemon Caper Chicken

Sautéed Breast of Chicken with Capers,
Lemon Juice and Butter Sauce
\$15.95

Chicken Parmigiana

Breaded Chicken Breast, Marinara Sauce,
Mozzarella and Parmesan Cheese
\$15.95

Chicken Dijon

Boneless Breast of Chicken, Marinated in Dijon
Mustard and Honey, Served with Mustard Dill Sauce
\$15.95

Chicken Stir Fry

Stir Fried Chicken, Red and Green Peppers, and Onions,
Sweet and Sour Ginger Sauce Served over Rice
\$15.95

Chicken Francaise

Breast of Chicken, Seasoned with Lemon Pepper and
Lightly Battered Served with Lemon Butter
\$15.95

Breast of Chicken Cordon Bleu

Boneless Chicken Breast, Ham,
Swiss Cheese, Served with Poulette Sauce
\$15.95

Broccoli & Cheese Stuffed Chicken

Boneless Chicken Breast Filled with Broccoli and
Cheddar, Served with Alfredo Sauce
\$15.95

Chicken Mediterranean

Boneless Breast of Chicken Stuffed with
Fresh Spinach, Olives and Feta Cheese,
Served with Poulette Sauce
\$15.95

Chicken Oscar

Grilled Breast of Chicken Topped with Crab Meat,
Served with Béarnaise Sauce
\$17.95

Roasted Turkey

Roasted Turkey with Stuffing and Gravy
\$15.95

BEEF

Roast Sirloin of Beef

Slow Roasted Beef Sirloin, Sliced Thin,
Served with Burgundy Mushroom Sauce
\$16.95

London Broil

Traditional London Broil with Cracked Black
Peppercorn Sauce
\$16.95

Roast Prime Rib of Beef Au Jus

Roast Prime Rib with Horseradish Cream
10 oz.—\$18.95
8 oz.—\$16.95

Pub Steak

8 oz. Sirloin Steak Pan-Seared and Smothered with
Sautéed Peppers and Onions, Finished with a Splash of
Whiskey
\$16.95

Grilled Filet Mignon

8oz, Grilled Center Cut Beef Tenderloin
with Béarnaise Sauce
\$22.95

Grilled Strip Steak

12 oz. Center Cut Strip Steak with
Herb Garlic Butter Sautéed Mushrooms
\$20.95

Steak Diane

Twin Medallions of Beef Tenderloin, Sautéed
Mushrooms, with Merlot Demi-Glace
\$20.95

Shakin Beef

Filet Mignon Sautéed with Red and Green Onions, Spicy
Garlic Ginger Marinade Served over Rice
\$18.95

When Selecting Multiple Entrees, the Higher Price Prevails

The Above Prices are Subject to Change

The above items are subject to a 18% service charge and any applicable tax.

5206 State Highway 23 Oneonta, NY 13820 Phone 607-433-2250 www.hioneonta.com Email-hisales@stny.rr.com

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PORK

Pork Chops Dijonaise

Two Pork Chops, Topped with Dijonaise Sauce
\$16.95

Pork Loin Florentine

Spinach Stuffed Pork Loin, with Roasted
Red Pepper Cream Sauce
\$15.95

SEAFOOD

New England Scrod

Baked Scrod Fillet,
Lemon Crumb Topping
\$15.95

Grilled Fillet of Salmon

Salmon Fillet, Grilled, Basted with
White Wine, and Fresh Lemon Juice,
Served with Béarnaise Sauce
\$16.95

Oven Broiled Haddock

Boneless Fillet of Haddock
with Lemon Butter Sauce
\$15.95

Shrimp Scampi

Five Jumbo Shrimp, with Garlic and
Wine Butter Sauce
\$18.95

Flounder Francaise

Lightly Battered Flounder Fillet,
Sautéed, Finished with
Lemon Juice and White Wine
\$15.95

Southwestern Sole

Baked Sole with Cajun Spices
\$15.95

VEGETARIAN

Eggplant Parmigiana

Breaded Eggplant, Sautéed
Mushrooms, Marinara Sauce,
Mozzarella and Parmesan Cheese
\$14.95

Pasta Prima Vera

Pasta Topped with Sautéed Mixed
Vegetables, with Herb Sauce
\$13.95

Stuffed Peppers

Two Peppers Stuffed with Rice and
Assorted Vegetables, Topped with
Provolone Cheese
\$14.95

COMBINATIONS

Filet Mignon & Shrimp

Petite Filet Mignon, Three Grilled
Jumbo Shrimp, with
Hollandaise Sauce
\$22.95

Filet Mignon & Chicken

A Petite Filet Mignon and a Grilled
Breast of Chicken, with
Creole Cream Sauce
\$22.95

Prime Rib & Shrimp

8 oz. Prime Rib, Shrimp,
with Garlic Butter Sauce
\$20.95

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DINNER

THEME DINNER BUFFET

(Minimum of 30 Guests Please)

Taste of Italy

Antipasto Mirror of Sliced Salami, Cubed Cheeses,
Black Olives, Roasted Peppers, Pepperoncini and
Artichoke Hearts on a Bed of Mixed Lettuce
Tomato and Fresh Mozzarella Salad
Italian Pasta Salad
Marinated Mushrooms
Oven Roasted Chicken
Baked Lasagna
Sausage with Peppers and Onions
Fresh Vegetables
Rolls and Butter
Dessert: Assorted Mousse Cups
Freshly Brewed Coffee, Decaffeinated Coffee
Herbal Tea

\$18.95 per person

The Orient Express

Oriental Salad with Scallions, Roasted Almonds,
Crunchy Noodles, Peppers, and Mandarin Oranges,
Sesame Seeds, and Sesame Seed Soy Dressing
Sweet and Sour Chicken
Shakin Tips—Beef Tips Sautéed with Red & Green
Onions in a Spicy Garlic Ginger Marinade
Stir Fried Vegetables
Fried Rice
Mini Egg Rolls with Sweet & Sour Sauce
Fried Won Tons
Dessert
Freshly Brewed Coffee, Decaffeinated Coffee
Herbal Tea

\$17.95 per person

Café Classics

Garden Salad
Tomato and Mozzarella Salad
Greek Pasta Salad
Chicken Picatta
Penne Salsiccia—Penne & Andouille Sausage
Sautéed with Rustic Garlic Marinara
Cajun Haddock
Rice Pilaf
Seasoned Vegetables
Rolls and Butter
Dessert
Freshly Brewed Coffee, Decaffeinated Coffee
Herbal Tea

\$17.95 per person

The North-Eastern

Garden Trio Salad
Red Skin Potato Salad
Bowtie Pasta Salad
Please Choose Two Entrees
Roast Sirloin of Beef, Au Jus
Italian Sausage with Peppers and Onions
Baked Honey Roasted Ham
Baked Scrod with Lemon Crumb Topping
Southwestern Chicken
Herb Roasted Chicken
Barbecue Rib Tips
Oven Roasted Turkey with Pan Gravy

Oven Roasted Potatoes, Rice Pilaf or Pasta
Seasonal Fresh Vegetables
Rolls and Butter
Dessert
Freshly Brewed Coffee, Decaffeinated Coffee
Herbal Tea

\$16.95 per person

**ADD ASSORTED DESSERT TABLE
FOR \$1.50 PER PERSON**

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DINNER

GRAND DINNER BUFFET

(Minimum of 50 Guests Please)

Sliced Seasonal Fresh Fruit
Garden Trio Salad, with Your Choice of Dressings
Tomato and Fresh Mozzarella Salad
Bowtie Pasta Salad

Please Choose One Entrée From Each Category

SELECTION ONE*

Roast Prime Rib of Beef, Au Jus (Add \$2.00 per person)
Roast Baron of Beef with Au Jus
Traditional London Broil with Mushroom Burgundy Sauce
Honey Glazed Ham with Pineapple Raisin Sauce
Loin of Pork Florentine with Roasted Red Pepper Sauce

SELECTION TWO

Grilled Boneless Breast of Chicken Teriyaki
Grilled Boneless Breast of Chicken with Roasted Garlic Shallot Sauce
Baked Boneless Breast of Chicken Parmigiana
Grilled Boneless Breast of Chicken with Lemon Caper Sauce
Baked Boneless Breast of Chicken in a Wine and Mushroom Sauce
Oven Roasted Turkey

SELECTION THREE

Baked Butter Crumb Haddock
Oven Roasted Salmon with Pineapple Salsa
Baked Lemon Sole
Oven Broiled Scrod with Lemon Butter

Seasonal Fresh Vegetables
Choice Potatoes or Rice Pilaf
Baked Ziti with Marinara Sauce
Rolls and Butter
Dessert
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea

\$19.95 per person

Uniformed Chef
\$50.00 per carver

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HOMESTYLE DINNER

**Choose 1 Entrée for your Pre-Plated Meal
and a Second Entrée for your Platter.**
(Second Entrée to be replenished as needed)

Broccoli & Cheese Stuffed Chicken

Boneless Chicken Breast filled with
Broccoli and Cheddar, Alfredo Sauce

Roast Sirloin of Beef

Slow Roasted Beef Sirloin,
Sliced Thin,
Burgundy Mushroom Sauce

Oven Roasted Pork Loin

Florentine or Andouille

Baked Scrod

with Buttercrumb Topping

Oven "Roasted Turkey" with Pan Gravy

Smokehouse Pit Ham

Pre - Plated meal to be served with Vegetable and Choice of Potato or Rice

Homestyle Meals also include the following:

Tossed Salad, Rolls and Butter, Coffee, Tea, or Decaf
Choice of Dessert

\$17.95

DESSERTS

Choice of One Please

Chocolate Cake

Baked Pie

Apple, Cherry or Pecan

Magnificent Mousse Waffle Cups

White, Milk or Dark Chocolate

NY Cheesecake with Melba Sauce

Carrot Cake

Chocolate Tuxedo Cake

Strawberry Short Cake

Boston Cream Pie

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CARVED SELECTIONS

(Carved Items are served with Cocktail Rolls & Appropriate Condiments)

Tenderloin of Beef

Served with a Béarnaise Sauce

25 Servings

\$195.00

Top Round of Beef

Served with a Creamed Horseradish Sauce, Mustard & Au Jus

75 Servings

\$185.00

Roast Loin of Pork

Stuffed with Andouille or Florentine

Topped with Roasted Red Pepper Sauce

50 Servings

\$105.00

Orange Honey Glazed Ham

Served with a Pineapple Raisin Sauce

50 Servings

\$95.00

Whole Roasted Turkey

50 Servings

\$105.00

Uniformed Chef

Per Station

\$50.00

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BAR / WINE SERVICE

BAR SERVICE

HOSTED BAR

House Select Brands.....	\$4.00
Name Brands.....	\$5.00 and up
Domestic Beer.....	\$3.50
Imported Beer.....	\$4.00
Wine by the Glass	\$4.00
Soft Drinks.....	\$2.00
Bottled Water.....	\$2.00

Domestic Bottled Beer Selection

Budweiser, Bud Light, Michelob Light,
Mich Ultra, Coors Light

Imported Bottled Beer Selection

Labatt Blue, Labatt Blue Light, Heineken,
Corona, Amstel Light, Sam Adams

*Please Inquire about Liquor Bottle prices
and Keg prices for a Hosted Bar.*

HOSTED BAR

A \$50.00 set up fee applied to all
Cash Bars

PUNCHES....per gallon

Fruit Punch.....	\$21.00
Wine Punch.....	\$35.00
Champagne Punch.....	\$40.00
Whisky Sour Punch	\$40.00
Fuzzy Navel Punch.....	\$40.00

OPEN BAR

Prices are per person by the Hour,
Open Bar includes all Liquor, Liqueurs,
Draft Beer, Wine & Soda

Add \$1 for Bottled Beers

FIRST HOUR

House Select Brands.....	\$7.50
Name Brands	\$10.50

SECOND HOUR

House Select Brands.....	\$5.00
Name Brands.....	\$6.00

EACH ADDITIONAL HOUR

House Select Brands.....	\$3.00
Name Brands.....	\$3.00

LIMITED OPEN BAR

Limited Open Bar includes
Draft Beer, Wine & Soda

First Hour	\$7.00
Second Hour.....	\$4.00
Each Additional Hour.....	\$2.00

HOUSE WINES \$14.95 per bottle

Chardonnay
White Zinfandel
Cabernet Sauvignon
Merlot

CHAMPAGNE

\$18.95 per bottle or \$4.00 per glass

The Hotel is the sole alcoholic beverage licensee on the hotel premises.
It is subject to the regulations of the State alcoholic Beverage Control Commission and violations of
these regulations may jeopardize the hotel's license.
Our policy prohibits the service of alcoholic beverages not purchased from or regulated by the hotel.
We reserve the right to decline service of alcohol for the safety of your guests.
We urge you and your guests to drink responsibly.

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DESSERTS

Choice of One Please

Chocolate Cake

Baked Pie

Apple, Cherry or Pecan

Magnificent Mousse Waffle Cups

White, Milk or Dark Chocolate

NY Cheesecake with Melba Sauce

Carrot Cake

Chocolate Tuxedo Cake

Layers of Chocolate and White Cake with White
Chocolate Mousse Topped with Chocolate

Strawberry Short Cake

Boston Cream Pie

DELUXE DESSERTS

Dessert Table

Including Combination of Above Desserts

\$1.50 per person

Dessert Tray

Including Petit Fours, Cannoli, Chocolate Mousse Cups,
Strawberries Dipped in Chocolate & Lemon Bars

\$1.50 per person