

DINNER

Dinner Entrees Include Seasonal Green Salad with House Dressing, Seasonal Vegetables, Potatoes or Rice, Rolls, Butter, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea

POULTRY

Lemon Caper Chicken

Sautéed Breast of Chicken with Capers,
Lemon Juice and Butter Sauce
\$16.95

Chicken Dijonaise

Boneless Breast of Chicken,
Marinated in Dijon Mustard and Honey,
Served with Dijon White Wine Sauce
\$16.95

Chicken Stir Fry

Stir Fried Chicken, Fresh Vegetables,
Sweet and Sour Ginger Sauce
Served over Rice
\$16.95

Roasted Turkey

Roasted Turkey with Stuffing and Gravy
\$16.95

Chicken Parmigiana

Breaded Chicken Breast, Marinara Sauce,
Mozzarella Cheese
\$17.95

Breast of Chicken Cordon Bleu

Boneless Chicken Breast, Ham,
Swiss Cheese, Served with Poulette Sauce
\$17.95

Broccoli & Cheese Stuffed Chicken

Boneless Chicken Breast Filled with Broccoli and
Cheddar, Served with Alfredo Sauce
\$17.95

Chicken Mediterranean

Boneless Breast of Chicken Stuffed with
Fresh Spinach, Olives and Feta Cheese,
Served with Poulette Sauce
\$17.95

Tequila Chicken

Baked Chicken Topped with a Fresh Fruit Salsa
\$17.95

Lemon Parmigiana Chicken

Breaded Chicken Breast, Champagne Chive Cream
\$17.95

Chicken Oscar

Grilled Breast of Chicken with Asparagus & Crab Meat,
Served with Hollandaise Sauce
\$18.95

Sage Chicken

Boneless Breast of Chicken Stuffed with Prosciutto,
fresh Sage & Fontina Cheese
\$18.95

BEEF

Roast Sirloin of Beef

Slow Roasted Beef Sirloin, Sliced Thin,
Served with Burgundy Mushroom Sauce
\$17.95

London Broil

Traditional London Broil with
Green Peppercorn Sauce
\$17.95

Roast Prime Rib of Beef Au Jus

Roast Prime Rib with Horseradish Cream
10 oz.—\$21.95
8 oz.—\$19.95

Shakin Beef

Filet Mignon Sautéed with Red and Green Onions,
Spicy Garlic Ginger Marinade Served over Rice
\$23.95

Grilled Strip Steak

12 oz. Center Cut Strip Steak topped with Blue Cheese
\$22.95

Steak Au 'Poire

Grilled Sirloin Steak with a
Brandy Peppercorn Cream Sauce
\$22.95

Steak Diane

Twin Medallions of Beef Tenderloin, Sautéed
Mushrooms, with Merlot Demi-Glace
\$23.95

Grilled Filet Mignon

8oz, Grilled Center Cut Beef Tenderloin
with Béarnaise Sauce
\$23.95

Beef Wellington

Pounded Tenderloin Steak with Garlic Butter or Pate
baked in a Flaky Puff Pastry
\$25.95

PORK

Pork Normandy

Roasted Pork with Apples & Brandy Sauce
\$17.95

Pork Loin Florentine

Spinach Stuffed Pork Loin, with Roasted
Red Pepper Cream Sauce
\$17.95

Pork Chops Dijonaise

Two Pork Chops, Topped with Dijonaise Sauce
\$18.95

When Selecting Multiple Entrees, the Higher Price Prevails

The Above Prices are Subject to Change

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SEAFOOD

Southwestern Sole

Baked Sole with Cajun Spices
\$16.95

Oven Broiled Haddock

Boneless Fillet of Haddock with
Lemon Butter Sauce
\$17.95

Fillet of Salmon

Oven Roasted Salmon Fillet over Baby Spinach
with Shallot Champagne Sauce
\$18.95

Flounder Francaise

Lightly Floured Flounder Fillet, Sautéed, Finished
with Lemon Juice and White Wine
\$17.95

Stuffed Sole

A fillet of Sole Stuffed with Spinach & Herbs and
topped with a Veloute Sauce
\$17.95

Seafood Skewer

Shrimp, Scallops & Salmon with a Pesto Sauce
\$18.95

Salmon Roulade

Salmon Rolled with Fresh Spinach and topped
with a Fresh Dill Sauce
\$18.95

Shrimp Scampi

Six Jumbo Shrimp with
Garlic & Wine Butter Sauce
\$19.95

VEGETARIAN

Eggplant Parmigiana

Breaded Eggplant, Sautéed Mushrooms, Marinara
Sauce, Mozzarella Cheese
\$16.95

Pasta Prima Vera

Pasta Topped with Sautéed Mixed Vegetables,
with Marinara
\$16.95

Stuffed Peppers

Two Peppers Stuffed with Rice and Assorted
Vegetables, Topped with Provolone Cheese
\$16.95

COMBINATIONS

Prime Rib & Shrimp

8 oz. Prime Rib, Shrimp, with Garlic Butter Sauce
\$24.95

Filet Mignon & Chicken

A Petite Filet Mignon and a Grilled Breast of
Chicken, with Creole Cream Sauce
\$25.95

Filet Mignon & Shrimp

Petite Filet Mignon, Three Grilled Jumbo Shrimp,
with Hollandaise Sauce
\$26.95

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

DINNER

THEME DINNER BUFFET

(Minimum of 30 Guests Please)

Additional Charge of \$1.50 per person if under minimum

Taste of Italy

Antipasto Mirror of Sliced Salami, Cubed Cheeses,
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: Cannoli, Neapolitan or Tiramisu
Freshly Brewed Coffee, Decaffeinated Coffee
Herbal Tea

\$20.95 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 or Peanut Noodles
Mini Egg Rolls with Sweet & Sour Sauce
Fried Won Tons
Dessert
Freshly Brewed Coffee, Decaffeinated Coffee
Herbal Tea

\$20.95 per person

Café Classics

Seasonal Green 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

\$20.95 per person

The North-Eastern

Seasonal Green 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

\$20.95 per person

**ADD ASSORTED DESSERT TABLE
FOR \$2.00 PER PERSON**

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DINNER

GRAND DINNER BUFFET

(Minimum of 50 Guests Please)

Sliced Seasonal Fresh Fruit
Seasonal Green Salad, with Your Choice of Dressings
Caprese 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
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,
Artichokes, Bacon and Pearl Onions Sauce
Oven Roasted Turkey

SELECTION THREE

Baked Butter Crumb Haddock
Oven Roasted Salmon with Fresh Fruit Salsa
Baked Lemon Sole
Grilled Salmon with Lemon Butter

Seasonal Fresh Vegetables
Choice Potato, Rice Pilaf, Risotto or Wild Mushroom Risotto Cake
Pasta with Marinara, Alfredo, Ala Vodka Sauce
Rolls and Butter
Dessert
Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Tea

\$24.95 per person

Uniformed Chef
\$75.00 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
Topped with a Light Cream Sauce

Roast Sirloin of Beef

Slow Roasted Beef Sirloin,
Sliced Thin,
Burgundy Mushroom Sauce

Oven Roasted Stuffed 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:

Seasonal Green Salad, Rolls and Butter, Coffee, Decaf & Tea
Choice of Dessert

\$21.95

DESSERTS

Choice of One Please

Apple Crisp

NY Cheesecake with Melba Sauce

German Chocolate Cake

Carrot Cake

Chocolate Cake

Chocolate Tuxedo Cake

Baked Pie

Strawberry Short Cake

Apple, Cherry or Pecan

Boston Cream Pie

Magnificent Mousse Waffle Cups

Mini Napoleons

White, Milk, or Dark Chocolate

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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

\$200.00

Roast Leg of Lamb

Served with a Light Mint Sauce

25 Servings

\$200.00

Whole Steamship Round of Beef

Served with a Creamed Horseradish Sauce, Mustard & Au Jus

200 Servings

\$425.00

Top Round of Beef

Served with a Creamed Horseradish Sauce, Mustard & Au Jus

75 Servings

\$175.00

Roast Loin of Pork

Served with a Andouille or Florentine

with a Apple Brandy Crem Sauce

50 Servings

\$105.00

Honey Glazed Ham

Served with a Pineapple Raisin Sauce, or Black Cherry Chutney

50 Servings

\$95.00

Whole Roasted Turkey

50 Servings

\$95.00

Uniformed Chef

Per Station

\$75.00

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BAR / WINE SERVICE

BAR SERVICE

HOSTED BAR

House Select Brands.....	\$4.00
Name Brands.....	\$5.00 and up
Domestic Beer.....	\$3.75
Imported Beer.....	\$4.25
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, Miller Lite

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

FIRST HOUR

Name Brands	\$13.50
House Select Brands.....	\$10.50

SECOND HOUR

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

EACH ADDITIONAL HOUR

Name Brands.....	\$3.00
House Select Brands.....	\$2.00

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

Nathanson Creek Chardonnay
Nathanson Creek Cabernet Sauvignon
Nathanson Creek 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

Apple Crisp

German Chocolate Cake

Mini Napoleons

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

Fresh Fruit Trifle

DELUXE DESSERTS

Dessert Table

Including Combination of Above Desserts

\$3.00 per person

Dessert Tray

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

\$3.00 per person