



Century House

HOTEL • RESTAURANT

Events Plated Dinner

At The Century House, You Have the Option of Either Developing Pre-Ordered Selections or Presenting a Printed Menu at the Time of Your Event. Pre-Ordered Selections Require Final Counts on Each Selected Entrée Prior to Your Event and the Printed Menu Allows Your Guests to Select Their Entrée at the Time of Your Event.

Please Select One First Course and One Dessert Course for Your Entire Party.

Please Select Up to Three Entrées for a Pre-Order or Up to Two Entrées for Printed Menus.

All Counts are Required 72 Hours Prior.

First Course

(Please Select One. This Course is Included in Cost of Entrée.)

Century House Salad

Mixed Field Greens with Sundried Cherry Vinaigrette

Fresh Spinach Salad

Finished with Horseradish Buttermilk Dressing

Traditional Caesar Salad

Romaine Tossed with Caesar Dressing, Grated Asiago Cheese and Herbed Croutons

Tortellini Maribou

Spinach Tortellini Tossed with Roasted Red Peppers, Artichoke Hearts, Black Olives in a Pesto Cream Sauce

Fresh Seasonal Fruit Cup

Splashed with Champagne

Soup Selections:

Potato and Leek Soup, Home-Made Chicken with Rice or Cream of Cheddar Ham

Dessert Course

(Please Select One. This Course is Included in Cost of Entrée.)

Poundcake, Strawberries and Whipped Cream

New York-Style Cheesecake with Fruit Purée

Our Own Tiramisu

Chocolate Torte

Carrot Cake

Century House Signature Chocolate Mousse

Served with Godiva-Scented Chantilly Cream

Optional Courses

(Available in Addition to the First Course for Additional Charge)

Martha's Vineyard Lobster Chowder

Tender Chunks of Lobster in a Hearty Chowder \$6.95

Traditional Shrimp Cocktail

Three Jumbo Shrimp Poached, in Court Bouillon, then Chilled and Served with Cocktail Sauce \$11.95

Century House Filo Rolls

Sautéed Chanterelle Mushrooms and Spinach Wrapped in Filo Pastry and Topped with a Fresh Pesto Cream Sauce \$5.95

Scallop Brochette

Served on a Bed of Baby Greens and Topped with Honey Mustard Sauce \$8.95

Gravlox

Cured Salmon with Chive Aoli and Sliced Baguettes \$7.95

Baked French Onion Soup

Spanish Onions Sautéed in a Hearty Beef Stock with Sliced Baguette and Melted Swiss and Gruyere Cheese \$4.95

Optional Desserts

(Available to Substitute Dessert Course for Additional Charge)

Molten Chocolate Cake with Chocolate Sauce \$3.95

Platter of Freshly Baked Assorted Miniature Pastries \$4.95

Century House Banana Split \$3.95

Special Occasion Cakes \$3.95

Dinner Main Course Entrées

Farm and Field **Chicken Marsala**

Boneless Chicken Breasts Pan-Seared with Olive Oil, Finished with Fresh Mushrooms in a Marsala Wine Sauce. \$23.95

Applewood-Grilled Chicken

Chicken Breast Grilled Over Seasoned Orchard Applewood, Topped with a Mushroom Spinach Cream Sauce \$23.95

Chicken Basilico

Pan-Seared Breast of Chicken Topped with a Sundried Tomato Basil Cream Sauce \$23.95

Chicken Alaska

Sautéed Breast of Chicken Topped with Fresh Crabmeat and Melted Brie Cheese \$25.95

Sliced Grilled Pork Loin

Marinated with Our Own Rub and Grilled. Finished with a Fresh Sage and Sundried Cranberry Gastrique \$23.95

Roasted Half Duckling

Fresh Long Island Duckling, Slow-Roasted, Partially Deboned, Served with Coriander Wild Rice and Zesty Apricot Glaze \$26.95

Vegetarian

Tortellini Maribou

Spinach Tortellini Tossed with Roasted Red Peppers, Artichoke Hearts and Black Olives in a Pesto Cream Sauce \$23.95

Rigatoni Oreganato

Tossed with Extra Virgin Olive Oil, White Wine, Whole Plum Tomatoes and Oregano \$23.95

Pasta Mediterranean

Penne Tossed with Olive Oil, Artichoke Hearts, Sundried Tomatoes and Olives \$23.95

Eggplant Parmesan

Eggplant Encrusted with Herbed Bread Crumbs, Pan-Seared and Topped with Fresh Mozzarella and Marinara Sauce \$23.95

Herbed Risotto

Served with an Array of Wild Mushrooms \$23.95

From The Cutting Board

Sirloin Steak

Topped with Roasted Garlic and Cabernet Demi-Glace \$23.95

Filet Mignon

with Sauce Béarnaise \$29.95

Prime Rib of Beef

Slow-Roasted Served au Jus 12 Oz—\$27.95 14 Oz—\$31.95

Surf & Turf

Filet Mignon Served with a Lobster Tail and Drawn Butter \$39.95

New York Strip Steak

Certified Black Angus Strip Loin Finished with a Roasted Garlic Butter. \$28.95

Veal Osso Bucco

Braised Shanks of Veal, Simmer with Plum Tomatoes, Cabernet Sauvignon and Veal Demi-Glace \$25.95

Leg of Lamb

Slow-Roasted with Rosemary and Finished with a Rosemary Demi-Glace \$23.95

Sliced Tenderloin Of Beef

Grilled Over Seasoned Orchard Applewood and Topped with a Merlot Demi-Glace \$25.95

Sea and Stream

Lemon Broiled Scrod

Atlantic Whitefish Topped with Bread Crumbs, Lemon Butter and Chardonnay \$23.95

Grilled Fillet Of Salmon

In a Lemon Dill Buerre Blanc \$23.95

Shrimp Scampi

Jumbo Gulf Shrimp Sautéed with Olive Oil and Garlic, Deglazed with White Wine and Finished with an Herbed Buerre Blanc \$26.95

Single Lobster Tail

A 6-Ounce Lobster Tail Broiled and Served with Drawn Butter \$27.95

Twin Lobster Tail

Two 6-Ounce Lobster Tails Broiled and Served with Drawn Butter \$37.95

Sea Bass

Pan-Seared then Oven-Roasted, Topped with Leeks and Roasted Red Peppers in a Saffron Lime Cream Sauce. \$26.95

Grilled Mahi Mahi

Caribbean Warm-Water White Fish Grilled and Served with a Lime-Infused Citrus Sauce \$24.95

Please Add 19% Taxable Service Charge and 8% Sales Tax

Revised August 2007. Prices are subject to change. Please contact the Sales Department to verify all menu selections and costs.

Mailing: P.O. Box 1100, Latham, NY 12110 • **Location:** 997 New Loudon Rd. (Rt. 9), Latham, NY 12110
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