

THE **ADELPHI** HOTEL

OFF-PREMISE CATERING

*We come to you! 10 to 20 miles – minimum food & beverage order | \$50.00
20 miles + - minimum food & beverage order | \$250.00*

BREAKFAST

CONTINENTAL BREAKFAST

Fresh from The Adelphi Bakery – sweet & savory breakfast pastries, sliced seasonal fruit, yogurt & house made granola, coffee and freshly squeezed orange juice | \$18.00 per person

MORNING ENHANCEMENTS

*Chef Attended Eggs to Order Station | \$10.00 per person
Avocado Toast, pastrami salmon, mustard-cucumber seed relish | \$20.00 per person
Juice Bar -Assortment of chilled Saratoga Juices – cold pressed | \$8.95 per person*

MORNING OR AFTERNOON BREAK

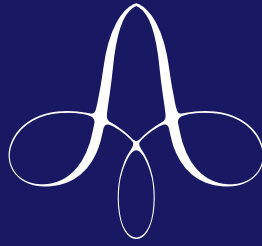
*Includes coffee, tea, decaf, assorted sodas & your selection of one of the following:
Make Your Own Yogurt Parfaits
Hummus, Pita Chips & Crudite
Chips, Salsa & Guacamole
Seasonal Sliced Fruits, Berries & Yogurt Dip
House Baked Cookies & Brownies
Assorted Seasonal Cakes, Pies, Tarts, Mini Viennese
\$25.00 Per Person*

SMOOTHIE BREAK

*prepared on site for your guests
fresh squeezed juices, almond milk, assorted seasonal fruits, chocolate chips,
coconut, peanut butter | \$25.00 per person*

CANDY STATION

*M&M's, Hersey Kisses, Red & Black Licorice, Hot Balls, Peppermint Patties | \$18.00 Per Person
Charcuterie & Local Ny Cheeses Sliced Meat, Everything Bagel Lavash,
Stone Ground Mustard, Quince, Cornichons | \$24.00 Per Person*



THE **ADELPHI** HOTEL

LUNCH

SANDWICHES & SALADS

*Artisan Sandwich Board & Your Choice of Seasonal Salad (based on local farm availability) & house made chips
Make Your Own Sandwich & Your Choice of Seasonal Salad (based on local farm availability) & house made chips
\$24.00 per person*

LUNCH ENHANCEMENTS

*House Made Seasonal Soup | \$7.00 Per Person
Now Featuring: Kabocha Squash Bisque with Cranberry Gelée, Crispy Sage & Maple Roasted Pepitas*

*Salads, Choice of One | \$12.00 Per Person
Open Faced Wedge Salad with Smoked Tomato, Bleu Cheese, Bacon & Shallots
Kale & Romaine Caesar with Angry Croutons & Parmesan Crisps
Simple Greens with Zinfandel Vinaigrette & Sea Salt
Fresh Shaved Winter Vegetables Salad with Garlic Frites, White Fig Agrodolce & Fennel
Fresh Caesar Salad with Angry Croutons & Parmesan Crisps*

*Salad Enhancements
Chicken +10.00 Per Person
Salmon +14.00 Per Person
Shrimp +16.00 Per Person*

*Build Your Own Seasonal Salad Bar | \$18.00 Per Person
Featuring Fresh Seasonal Greens & Vegetables with Angry Croutons Dried Fruits, Nuts & Shredded Cheese
Assorted Dressings, Dinner Rolls & Butter*

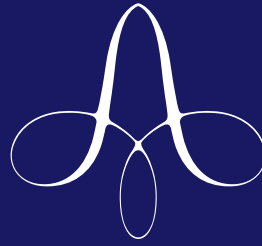
*Salad Enhancements
Chicken +10.00 Per Person
Salmon +14.00 Per Person
Shrimp +16.00 Per Person*

CHEF ATTENDED PASTA OR RISOTTO STATION

Your Choice of 2 Pastas or Risotto, Assorted Add-Ins & 1 Seasonal Salad | \$30.00 Per Person

CHEF ATTENDED NOODLE BAR

*soft cooked duck egg, napa cabbage, miso ramen noodle, traditional ramen broth, mung bean thread, scallion, heirloom carrot *choice of crispy pork belly, scallop, chicken or salmon | \$30.00 per person*



THE **ADELPHI** HOTEL

CHEF ATTENDED SUSHI BAR

*select 3 rolls, 2 sashimi, wasabi, ginger & soy sauce | \$40.00 per person
1.5 Hour Chef fee | \$150.00
ADD: Seaweed Salad \$10.00 per person*

THE ADELPHI BENTO BOX

*Chef's Daily Special | \$20.00 Per Person
Nigiri 2 Pieces Of Fish Draped Over Rice | Sashimi 3 Pieces Of Fish Only
Tuna (Maguro) | Nigiri 8, Sashimi 12
Salmon (Sake) | Nigiri 7, Sashimi 10
Striped Bass (Suzuki) | Nigiri 7, Sashimi 10
Kobe Beef (Wagyu) | Mp
Sea Urchin (Uni) | Nigiri 8, Sashimi 12
Eel (Unagi) | Nigiri 8, Sashimi 12
Yellowtail (Hamachi) | Nigiri 8, Sashimi 12
Shrimp (Ebi) | Nigiri 7, Sashimi 10
White Tuna (Hiro Maguro) | Nigiri 8, Sashimi 12
Flying Fish Roe (Tobiko) | Nigiri 8, Sashimi 12*

SPECIALTY ROLLS

*California Roll - Seasoned Crab Meat, Cucumber, Avocado | \$12.00
Rainbow Roll - California Roll Topped With Tuna, Salmon, Yellowtail, Shrimp, Avocado | \$17.00
Adelphi Vegetable Spicy Maki (V) - Seaweed Salad, Cucumber, Topped With Avocado & Spicy Mayo | \$12.00
Shrimp Tempura Roll - Shrimp Tempura, Kanikama, Cucumber, Avocado, Eel Sauce | \$16.00
Adelphi Vegetable & Mango Maki (V) - Avocado, Cucumber, Carrot, Mango, Apple,
Lettuce, Wrapped In Soy Paper | \$14.00
Spider Roll - Soft-Shell Crab, Cucumber, Avocado, Eel Sauce | \$19.00
Dragon Roll - Shrimp Tempura, Cucumber, Avocado, Topped With Fresh Eel Water | \$20.00
Volcano Roll - Seasoned Crab Meat, Cucumber, Avocado, Baked Scallop, Shrimp, Scallions,
Spicy Mayo, Topped With Tempura Flakes & Micro Greens | \$21.00
Kobe Maki - Shrimp Tempura, Avocado, Cucumber, Crab Meat, Topped With Lightly Torched Kobe Beef Sashimi,
Scallions, House Sweet & Spicy Sauce | \$21.00
Adelphi Maki - Crispy Spicy Tuna & Cucumber, Topped With Seared Mixed Sashimi & Tobiko,
Tempura Flakes, Micro Greens & Teriyaki Sauce | \$22.00
Spicy Maki - Choice Of Tuna, Salmon Or Yellowtail With Cucumber & Spicy Sauce | \$14.00
French Cake - Spicy Salmon, Avocado, Topped With Salmon, Yellowtail, Tobiko, Tempura Flakes,
Teriyaki Sauce, Spicy Sauce & House Special Sauce | \$19.00
Mango Salmon Roll - Salmon, Avocado, Cucumber, Topped With Salmon, Mango & Mango Sauce | \$18.00*