

# The **Firehouse Banquet Hall**

226 Old Loudon Road  
Latham, New York 12110  
(518) 785-1283



## **Banquet Menu**

## Statement of Policy

- 1) We welcome you to the FIREHOUSE BANQUET HALL. We reserve the right to maintain a minimum party of 50 guests.
- 2) The maximum capacities of our facility are as follows: Events where entertainment and/or dancing will be available: 120 people. All other events: 150 people.
- 3) Because of Company rules, and New York State Law, you are prohibited from bringing any food, alcoholic beverages, or liquor into the Banquet Hall. ALL food and drink MUST be purchased through the Banquet Hall, with the exception of special ordered cakes, and when previous arrangements have been made.
- 4) Guests MUST BE 21 years of age to consume alcoholic beverages per New York State Law. We reserve the right to require more than 1 proof of age.
- 5) The bar will close one-Half (1/2) hour before the scheduled end of your event. “Last Call” notice will be given at that time.
- 6) The Host is responsible for all liquor and alcohol use permits. Permit fees are non-refundable after permit has been ordered. Permit fee is \$60.00.
- 7) Unless otherwise arranged, the length of an event will be four (4) hours. Under no circumstances will events extend past **11:00 PM**. Any event extending past the aforementioned 4 hours time limit will necessitate a **\$250** per hour charge.
- 8) Your One Hundred Dollar (\$100.00) reservation deposit becomes a security deposit as of the day of the event. This deposit MAY be able to be deducted from the final price of your event.
- 9) Payment for all costs incurred by you for your event are due at the end of the event, unless otherwise arraigned. **Payment only with CASH or CHECK. NO CREDIT CARD PAYMENT.**
- 10) New York State Sales Tax of 8.00 % and Gratuity of 20% will be added to the bill.
- 11) **Please Note that all information and correspondence must go through the BANQUET CHAIRMAN only.**
- 12) **Cancellation Policy** – A party may be cancelled up to **14** days prior to the date of the function. Any time after that the host will be required to pay for the function in full.

## **HORS D'OEUVRES**

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Each order contains sufficient quantity. We will guide you as to which items might be doubled in quantity for events of the size that you are planning.

PLEASE NOTE: When Hors D'oeuvres only are being ordered, as in a Cocktail Party, there is a minimum order required (Chairman will advise).

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## **MEATBALLS**

Sweet & Sour	with pineapple chunks and Maraschino cherries	<b><i>\$100.00</i></b>
Italian	in savory tomato sauce	<b><i>\$100.00</i></b>
Swedish	in beef gravy with sour cream	<b><i>\$100.00</i></b>

## **FRANKFURTERS AND SAUSAGES**

Cocktail Franks	boiled and served with mustard	<b><i>\$100.00</i></b>
Spare Ribs	boneless strips marinated with Bull's Eye Barbecue Sauce	<b><i>\$150.00</i></b>
Kielbasa links	served as above (4 pieces/pound)	<b><i>\$100.00</i></b>
Italian Sausage	in sauce, with sautéed peppers in onions to your taste Hot, Sweet, or Mixed	<b><i>\$100.00</i></b>
Pigs In a Blanket	Cocktail franks wrapped in puff pastry	<b><i>\$200.00</i></b> per 100 count

## **BEEF, HAM, OR TURKEY BREAST**

Served as Hors D'oeuvres, carved to order	<b><i>\$ 5.00</i></b> Per person.
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## CHICKEN

Plain Wings	deep fried to perfection	<b>\$150.00</b>
Breaded Wings	golden brown, light breading	<b>\$150.00</b>

Served with your choice of: mild, barbecue, medium, hot, or atomic sauce, or mustard, or sweet and sour sauce. Blue cheese dressing with carrot and celery is provided if requested.

## VEGETABLES

House Veggie Platter	Carrot and Celery sticks with cucumber slices, tomatoes, broccoli, cauliflower, assorted peppers. Served with Ranch Dip.	<b>\$100.00</b>
Stuffed Mushroom Caps	Stuffed Mushroom Caps	<b>\$250.00</b> Per 100 count

## FRUIT

Fruit Medley (Sugar free)	Chilled, served in punch bowl	<b>\$100.00</b>
Melon Basket	(As available, in season)	Market

## CHEESES

Cubed Cheese display, with Fresh Baked Bread or Crackers.		<b>\$100.00</b>
Add sliced pepperoni to either above items		<b>\$25.00</b>

## CHIPS, DIPS AND THINGS

Potato chips	regular or ruffled, with choice of 1 dip (Onion, vegetable or ranch)	<b>\$40.00</b>
Pretzels or Party mix		<b>\$40.00</b>
Peanuts and Cashews		<b>\$40.00</b>

## PASTA

Spaghetti Casserole	Baked in sauce	<b>\$100.00</b>
	Meatballs or Sausage	add <b>\$45.00</b>
Baked Ziti	Baked in sauce	<b>\$100.00</b>
	Meatballs or Sausage	add <b>\$45.00</b>

## **GRAND RELISH TRAY**

Grand Relish Tray consisting of Celery and Carrot sticks, green and black Olives, pepperoncini, hot and sweet peppers, radishes and butter chip pickles **\$100.00**

**Please Note: Other items are available.** If you do not see what you want to serve, please ask for it. We have an expanded list of specialty items available.

## **APPETIZERS**

Shrimp Cocktail	your choice of Large, Jumbo or Colossal Shrimp And quantity of 4, 5, or 6 each on lettuce, with Sauce and lemon	Market
Raw Clams	with Cocktail Sauce	Market
Steamed Clams	with butter sauce	Market
Deluxe Relish Tray (Price per table)	Celery and Carrot Sticks, green and black olives, bread and butter chips, hot and sweet peppers.	<b>\$15.00</b>

**If there is an appetizer that you would like to serve that is not listed, please feel free to ask for it. We have an extensive list of appetizers available.**

**THE FAMOUS FIREHOUSE**  
**SPECIAL DINNER ENTREES**

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Country Baked Boneless 8 ounce Chicken Breast with Homemade Bread Stuffing. ***\$16.50***

Southern-style Barbecued Chicken Breast - 8 ounce - served with Cajun or Spanish rice - ***\$16.50***

Barbecued Half Spring Chicken and Boneless Spare Ribs - ***\$18.50***

Down Home Style Breast of Turkey Dinner with cranberry sauce and homemade stuffing - ***\$16.50***

Baked Virginia ham with sweet and sour sauce, pineapple ring, and maraschino cherry - ***\$16.50***

Oven Roasted Top Round of Beef - ***\$16.50***

6 ounce Filet Mignon - Market

Prime Rib of Beef - Tender and Juicy  
8, 10, 12, oz., or larger cut - Market

Charbroiled 8-ounce New York Strip Steak - ***\$22.00***

The following Seafood Delights are available at Market Price:

Lobster  
King Crab Legs  
Stuffed Shrimp  
Surf and Turf  
Scallops  
Sautéed Shrimp

**AND WITH THESE DINNERS**

Choice of 1 Appetizer:  
*(Additional appetizers may be added at \$3.50 per person)*

Tossed Salad Bowl at the table,  
Festival of Fruit Cup served at table  
Chilled Juice

Choice of 1 dressing for your Tossed Salad:  
Creamy Italian, Lite Italian, Thousand Island (Russian),  
Creamy Parmesan, Peppercorn, Ranch, Honey Dijon, Raspberry Vinaigrette  
Oil & Vinegar is available at a cost of **\$3.00** per table.

Choice of 1 Vegetable:

Whole Green Beans  
Sweet Golden Kernel Corn  
Green Peas in Butter Sauce  
Green Peas and Carrots  
Broccoli Spears  
Vegetable Medley  
Baby Carrots

And, a choice of 1 of the following:  
Real Mashed Potatoes with appropriate gravy  
Boiled Potatoes in Butter Parsley Sauce  
Roasted Potatoes  
Parsley Red  
Scalloped Potatoes  
Potatoes Au Gratin  
Baked Potato  
Ziti and Sauce  
*Cheddar Macaroni Casserole*  
*Rice Pilaf*

*Twice Baked Potato - \$3.00 extra per plate*

All dinner entrees served with:  
Dinner Rolls with Butter and Margarine Chips

## OUR VERY POPULAR BUFFETS

### THE STATION 1 BUFFET

A Hot and Cold Buffet in Grandest Style -- *\$21.00 Per Person*

Choice of 3 Meats:

Roast Top Round of Beef\*  
Glazed, Baked Ham\*

Succulent Turkey Breast\*  
5 oz. Roast Chicken Breast

(\*=Carved to order by the Chef Du Jour)

Festival of Fruit Medley Cup or Tossed Salad Plate  
Served at the Table (Salad with choice of 1 dressing)  
(Either item available in addition at **\$2.50** per person)

Choice of 1 Cold Salad served at Buffet Bar

Potato Salad

Cole Slaw with Pineapple

Macaroni Salad

Potato Salad with Egg

Pasta Salad

Plain Cole Slaw

Choice of 3 side entrees:

Baked Ziti with Sauce

Cheddar Macaroni Casserole

Meatballs – Italian, Swedish, Sweet & Sour

Green Beans

Country Style Baked Beans

Cooked Carrots

Whole Kernel Corn

Choice of 1 Potato:

Scalloped - Roasted Red - Au Gratin – Mashed - Parsley Butter

Dinner Rolls with butter and Margarine Chips on the table

### THE STATION 2 BUFFET

Luncheon buffet - - *\$12.50 Per Person*

Tossed Salad

Cold Cuts on a Platter:

Roast Beef Turkey Breast Genoa Salami Virginia Ham

White American Cheese Swiss Cheese

Choice of 3 of the following:

Country Style Baked Beans

Macaroni Salad

Red Potato Salad

Cole Slaw

Pasta Salad

Three Bean Salad

Served with the following:

Potato Chips

Hard Rolls

Rye Bread

White Bread

Wheat Bread

Pickles



## **THE SHIFT CHANGE BUFFET**

ALL-YOU-CAN-EAT BRUNCH

\$12.50 Per Person

Choice of 1:

Orange Juice, Grapefruit Juice, or Tomato Juice

Choice of 1:

White, Wheat, or Rye Toast or English Muffin

Choice of 1:

Bacon Strips, Sausage Patty, Sliced Ham

The Main Course is the following:

Scrambled Eggs

Plain Pancakes and French Toast

Maple syrup and hot blueberries.

Crispy Breakfast Cube Home Fries

Fruit Platter

*Assorted Pastries*

All Brunches feature unlimited Coffee, Tea, or Milk

## **FUNERAL LUNCHEON BUFFET**

Price to be determined by Banquet Manager

Tossed Salad – Choice of two (2) Dressings

Ziti with Sauce

Italian Meatballs

Deli Meat Platter

Macaroni and Potato Salad

Bread and Rolls

Fruit and Cookies

Includes unlimited coffee, tea and soda

## **DESERTS AND SUCH**

*The following Desserts cost \$5.00 per person (Choice of 1)*

Vanilla, Chocolate or Strawberry Ice Cream  
Jell-O with Whipped Topping,  
Vanilla or Chocolate Pudding with Whipped Topping  
Strawberry Shortcake  
Apple, Blueberry, or Cherry Pie Ala Mode  
Boston Cream or Chocolate Cream Pie  
Cheesecake – Plain or with Fruit

## **BEVERAGES**

The following beverages are offered at not extra cost when they are served along with any of the dinner entrees or buffets that are listed in this menu. They will be served during the entire affair.

We reserve the right to serve the beverages in other than china or glass cups.

Beverage service for events where a dinner or buffet is not served, or a charge for beverages has not been indicated is **\$4.00** per person, minimum 50 people.

Regular Coffee, Decaffeinated Coffee, tea, served with Creamers, Sugar and Sweet “n Low.

We proudly serve Coke Products, Coke, Diet Coke, Diet Sprite, Sprite, Orange, Lemonade, Sweetened Ice Tea, Unsweetened Ice Tea, Ginger Ale, Tonic.  
Milk

**PRICES MAY CHANGE AT ANYTIME DURING THE YEAR – DUE TO HIGHER FOOD COSTS**

## **BAR AND LIQUOR PACKAGES**

**CASH BAR**

Available and Recommended

There are no gratuities or taxes charge on cash bars

Please Note: All prices on this and the next page are subject to change throughout the year. We CAN NOT guarantee prices for more than 60 days.

**Open Bar Packages #1 - MINIMUM 75 people**

**\$7.50 PER HOUR PER PERSON – MINIMUM 3 HOURS of Open Bar**

Select 1 House Draught Beer

White, Red and Rose Wine

All well level liquors - Mixers Included

**SORRY, NO BOTTLED BEER**

**Open Bar Package #2 - MINIMUM 75 People**

**\$8.50 PER HOUR PER PERSON - MINIMUM 3 HOURS of Open Bar**

***Select 1- Premium Draught Beer***

White, Red and Rose Wine

All well level AND top shelf liquors - Mixers Included

**SORRY, NO BOTTLED BEER**

(Note: Bar packages for less than 3 hours, or less than 75 people minimum are available. Ask for details.)

**TOASTS**

- Chablis or Rose Wine.....\$4.00 Per Person
- New York State Champagne.....\$4.00 Per Person
- Asti-Spumanti.....\$4.00Per Person
- Non Alcoholic Wine.....\$3.00 Per Person

Upon request, Ginger Ale will be served at no extra cost for those under 21

**PUNCHES**

Your choice of punch bowl or fountain

<b><u>Type of Punch</u></b>	<b><u>2 Gallon</u></b>	<b><u>Each Additional</u></b>
	<b><u>Basic Order</u></b>	<b><u>Gallon</u></b>
<b>Sangria</b>	<b>\$90.00</b>	<b>\$45.00</b>
<b>Whiskey Sour</b>	<b>\$90.00</b>	<b>\$45.00</b>
<b>Champagne</b>	<b>\$90.00</b>	<b>\$45.00</b>
<b>Mimosa</b>	<b>\$90.00</b>	<b>\$45.00</b>
<b>Sex on the Beach</b>	<b>\$90.00</b>	<b>\$45.00</b>
<b>Non-Alcoholic Fruit Punch</b>	<b>\$50.00</b>	<b>\$25.00</b>

**DRAUGHT BEER**

*House Beer By The Glass.....\$4.00*  
*By the Pitcher.....\$12.00*  
*By The ½ Keg.....\$220.00*

*Premium Beer By The Glass.....\$5.00*  
*By the Pitcher.....\$14.00*  
*Premium Beer By The ½ Keg.....\$265.00*  
*Special Beer.....Market*

**House Beers**

*Miller / Miller Light*  
*Budweiser / Bud Light*  
*Coors / Coors Light*  
*Yungling Lager*  
*Busch / Busch Light*

**Premium Beers**

*Michelob / Michelob Light*  
*Molson Brands*  
*Killean Red*  
*Labatt Brands*  
*Rolling Rock*

**Special Beers**

*Stella Artois    Leinenkugel        *Smithwick's**  
*Bass Ale        Pilsner Urquell        *Amstel Light**  
*Foster's        Red Hook                *Heineken**  
*Blue Moon     Grolsch*

We will obtain your choice at MARKET price, if you desire.

**BOTTLED BEER**

Current selection and prices on menu board at bar

**WINE**

*By The Glass.....\$4.00*  
*By The Carafe.....\$15.00*  
***By The Party.....\$225.00***

**SODA**

*By The Glass.....\$2.00*  
*By The Pitcher.....\$10.00*

SORRY, INDIVIDUAL TABLE SET-UPS ARE NOT AVAILABLE

**PLEASE NOTE: THE BAR WILL CLOSE ONE HALF HOUR BEFORE THE SCHEDULED END OF THE EVENT!**