

# TURF LEGEND

*The Turf has been a popular Scotia restaurant since the 1940's. The Gallants have been owners/ operators since March of 1996. Prior to this, the Steve & Fanny Karamanos family operated the eatery for more than 40 years. The STEFAN Banquet Room was added to the structure in 1977 and was remodeled in 1996 and again in 2015. It holds a party for up to 100 guests.*

## MISSION

*Our goal is to create an exceptional feeling in our guests through consistent presentation of quality food with pleasant service in a comfortable environment. We are committed to family and community. We hope each person that walks into our Dining Room or Catering Venue acquires the feeling and knowledge that each event is very important to us! The Turf family wants to make you part of our family and inspire the desire to choose us for all of your banquet, catering and dining events!*

## POLICIES

*\$100.00 non-refundable deposit required to reserve your date.*

*35 adult guests minimum to reserve banquet room*

*40 adult guests or \$1500.00 minimum for the banquet room in December*

*Smaller rooms available!*

*Final guest count due 72 hours prior to event*

*A 10% fee will be added to off premise events*

*A 20% catering fee and 8.00% sales tax  
will be added to each event.*

*Lunch service must be served by 1:00 p.m.*

*All buffets require a minimum of 25 guests*

*We accept cash or credit card for your final payment.*

*We apologize but we cannot accept checks.*



Proprietors:

Tom & Maria Gallant

40 Mohawk Avenue, Scotia, New York 12302

Phone (518) 393-3344 Fax (518) 393-9274

**TurfTavern.com**

## WEDDING PACKAGE #1

### Cocktail Hour

Three hours open beer, wine & soda  
Vegetable baskets, fresh fruit & imported cheese boards

### Dinner

Champagne Toast

### Appetizer

*choice of one:*

Penne Pasta with pesto or marinara or Soup du jour,

### Salad

Seasonal Mixed Greens with our house vinaigrette

### Entree

Select two entrees from "C" dinner banquet options

*\$48.00 per person*

## WEDDING PACKAGE #2

### Cocktail Hour

Five hours open beer, wine & soda  
Vegetable baskets, fresh fruit & imported cheese boards  
Passed hot hors d'oeuvre

### Dinner

Champagne Toast

### Appetizer

*Choice of one:*

Penne Pasta with pesto or marinara or Soup du jour,

### Salad

Seasonal Mixed Greens with our house vinaigrette

### Entree

Select two entrees from "B" or "C" dinner banquet options

*\$55.00 per person*

## WEDDING PACKAGE #3

### Cocktail Hour

Five hours Open premium bar  
Vegetable baskets, fresh fruit & imported cheese boards  
Passed hot hors d'oeuvre

### Dinner

Champagne Toast

### Appetizer

*Choice of one:*

Penne Pasta with pesto cream or Soup du jour,

### Salad

Seasonal Mixed Greens with our house vinaigrette

### Entree

Select two entrees from "B", "C" or "A" dinner banquet options

*\$65.00 per person*

# DINNER BANQUET

*All entrees served with appetizer, salad & dessert & coffee*

## Appetizer Selections

*(Choose one)*

Fresh fruit medley, Soup du jour  
Penne pasta with pesto cream or marinara

## Salad Selections

*(Choose one)*

*House Salad or Caesar Salad*

## Entrees

*(Choose up to 3 entrees)*

### **“C” Selections @ \$22.00**

*Grilled Chicken Breast with fruit salsa - Chicken Florentine  
Chicken Milanese - Chicken Parmesan – Panko Tilapia - Baked Scrod  
Stuffed Pork loin - Roast Top Sirloin of Beef – Eggplant Parmesan –  
Vegetarian Sauté over angel hair or quinoa*

### **“B” Selections @ \$26.00**

*Prime Rib of Beef Au Jus- Scallops Au Gratin  
Chicken Wellington - Veal Marsala - Shrimp Scampi - Sole Florentine  
Grilled Chicken & Shrimp Scampi – Salmon with citrus butter*

### **“A” Selections @ \$ 30.00**

*NY Sirloin - Filet Mignon Champignon - Sliced Tenderloin  
Sliced Tenderloin or Prime Rib & Broiled Scallops or Shrimp*

### **“AA” Selections @ \$33.00**

*Turf & Surf, Lobster Tail & Filet  
Prime Rib & Lobster Tail – The Turf Tower*

All entrees are served with chef's choice of potato or rice and fresh vegetable

## Dessert Choices

*(Choose one)*

*Ice Cream Parfait ~ Brownie Sundae,  
Carrot Cake ~ NY Cheesecake ~ Tuxedo Mousse Cake*

# LUNCH BUFFET MENU

## Deli Buffet

Deli buffet served with choice of two side selections:

*Fresh fruit, house salad, Caesar salad, fresh pasta salad,  
potato salad, potato chips, marinated vegetable salad*

*Shaved cold cut platters featuring turkey, ham and our own roast beef*

*Fresh rolls & breads, pickle relishes & condiment trays  
Freshly baked chocolate chip cookies or fudge brownies*

*\$15.00 per person*

## The Mohawk Buffet

*Includes Mixed Green Salad & Caesar Salad*

*Choice of 2 Hot Selections*

*Grilled Chicken Breast with Fresh Salsa*

*Chicken Milanese - Chicken Florentine - Sausage W/ Peppers*

*Chicken Parmesan - Baked Glazed Ham Steak*

*Eggplant Parmesan - Herb encrusted Pork Loin – Cheese Manicotti*

*Roast Top Sirloin of Beef - Beef & Broccoli Stir-Fry*

*Beef Burgundy - Seafood Newburg – Baked Scrod*

*Panko Parmesan Tilapia - Tortellini Alfredo - Vegetarian Stir Fry*

*All hot buffets are complimented with chef choice potato or rice and vegetable  
Choice of Ice cream parfait, brownie sundae, NY cheesecake, Tuxedo Mousse cake*

*\$16.00 per person*

*Additional entree selections add \$3.50*

*Additional Side item \$2.50*

## Combination Hot & Cold Buffet

*With the choice of three cold salads*

*\$22.00 per person*

## COCKTAIL HOUR SNACKS

*Fresh Vegetable Display, Seasonal Fruits, International Cheese Boards*  
hot hors d'oeuvres

*choose three*

*Sesame Chicken, Crab Cakes, Steak Teriyaki, Scallops in Bacon  
Shrimp Nicole, Salmon Cakes, Penne ala Vodka, Vegetable Spring Rolls,  
Stuffed Mushrooms, Mini Quiche, Italian Meatballs, Spanakopeta  
Pot Stickers, Tortellini w/ Pesto Cream, Bruschetta*

\$9.00 per person

You pick 3 \$6.00

*(when served prior to dinner)*

\$15.00 per person

*(as an ala carte reception)*

Other appetizer selections are available seasonally  
Hot or Cold selections can be ordered separately \$3.50 per item p.p.

## Other Options

### Carving Station

*Honey Ham \$5.00 Roast Turkey \$6.00 Sliced Tenderloin \$8.00*

### Pasta Station

*Choice of two pastas, with choice of two sauces,  
with chicken, shrimp & fresh vegetable medley \$6.00*

*Chef Attended \$9.00*

*Other International / Theme Stations are Available!!!*

## STATION RECEPTION MENU

### Hors D'oeuvre Station

*Fresh fruit & cheese boards, Vegetable baskets  
Your choice of three hot appetizers*

### Carving Station

*Fresh roasted turkey, or roast sirloin with warm rolls &  
garden salad, Selection of sauces and condiments*

### Pasta Station

*Selection of pastas with  
chicken, shrimp, & veggies, tossed in  
Pesto cream, marinara, diced tomatoes,  
Caesar Salad, Fresh Garlic Bread*

Self Service

Coffee, Dessert & Pastry

\$30.00 per person

(35 guest minimum)

*Other International/ Theme Stations available!!!*

# LUNCH BANQUET MENU

*All entrees served with appetizer & dessert*

## Appetizer Selections

*(Choose one)*

*Fresh fruit medley*

*Soup du jour*

*House Salad*

*Mixed greens, topped with fresh tomatoes, carrots, sprouts and laced with a zesty vinaigrette*

*Caesar Salad*

*Prepared in the classic manner*

## Entrees

*(Choose up to three entrees)*

### **Selections @ \$16.00**

*Grilled Chicken Breast with fresh salsa - Chicken Milanese  
Chicken Florentine - Chicken Parmesan - Eggplant Parmesan  
Baked Glazed Ham Steak - Roast Top Sirloin of Beef  
Baked Scrod - Vegetarian Delight Sauté over penne or quinoa*

### **Selections @ \$18.00**

*Chicken Wellington - Chicken Marsala - Tenderloin Tips  
Fried Bay Scallops - Prime Rib of Beef - Sole Florentine  
Poached salmon with citrus butter*

### **Selections @ \$21.00**

*Sliced Tenderloin with mushroom demi glace - NY Sirloin*

All entrees are served with chef choice potato or rice and fresh vegetable

## Dessert Choices

*Ice Cream Parfait, Brownie Sundae,  
Carrot Cake, Tuxedo Mousse Cake, NY Cheesecake*

# DINNER BUFFET

*All buffets served with warm rolls & whipped butter  
House Salad & Caesar Salad*

## Entrees

*Choose 2*

*Grilled Chicken Breast with Fresh Salsa  
Chicken Florentine - Chicken Marsala - Chicken Milanese  
Sausage W/ Peppers - Eggplant Parmesan  
Chicken Parmesan - Panko Tilapia  
Herb Encrusted Pork Loin - Tortellini Alfredo  
Baked Glazed Ham Steak -  
Roast Top Sirloin of Beef  
Beef & Broccoli Stir-Fry - Beef Burgundy  
Baked Scrod - Sole Florentine - Seafood Newburg  
Vegetarian Saute with Pasta or Quinoa*

All buffets are complimented with chef's choice of potato or rice and fresh vegetable, Coffee & Tea  
Additional entrees for your buffet are \$3.50 each  
Additional Side Items \$2.50

## Dessert Choices

*Ice Cream Parfait, Brownie Sundae,  
Carrot Cake or Tuxedo Mousse Cake  
Served table side*

*Complete Buffet \$22.00*

*~~ Additional selections ~~*

## Carving Station

*Honey Ham \$5.00 Roast Turkey \$6.00 Sliced Tenderloin \$8.00*

## Pasta Station

*Choice of two pastas, with choice of two sauces,  
with chicken, shrimp & fresh vegetable medley \$6.00  
Chef Attended \$9.00*

*Other International / Theme Stations are Available!!!*

# BRUNCH BUFFET

## Menu

*Fresh Fruit Platter*

*Assorted breakfast pastries*

*Scrambled Eggs, Bacon & Sausage  
or Variety of Quiche*

*French Toast or Pancakes*

*Mixed Green Salad or Caesar Salad*

*Roasted Potatoes*

*Chicken entrée of your choice*

*Coffee, Tea & Assorted Chilled Juices*

*\$18.00 per person*

## Optional Selections:

Mimosas ( <i>passed</i> )	\$ 4.00 each
Bloody Mary's ( <i>passed</i> )	\$ 4.00 each
Fruit Punch (NA)	\$ 30.00 per gl.
Champagne Punch	\$ 40.00 per gl.
Additional Entrée	\$ 3.50p.p.
Additional Side Dish	\$ 2.50p.p.

# BEVERAGE SERVICE

## Premium Bar

5 hours of premium bar service, includes premium & bar liquor,  
imported & domestic beer & wines  
& a champagne or wine toast to celebrate your event.

*\$30.00 per person*

## Open Bar

1<sup>st</sup> hour \$12.00

additional hour \$7.00

## Open Beer, Wine & Soda

1<sup>st</sup> hour \$9.00

additional hour \$6.00

## Champagne or Wine Toast

\$4.00 per person

## Hosted Bar

Priced by consumption

## Cash Bar

bartender fee may apply

## Misc. Bar

Bottle of house wine

750 size \$16.00

1.5L size \$25.00

Pitchers of Soda \$ 7.50

## Beer Wine & Soda Table

Priced by consumption