

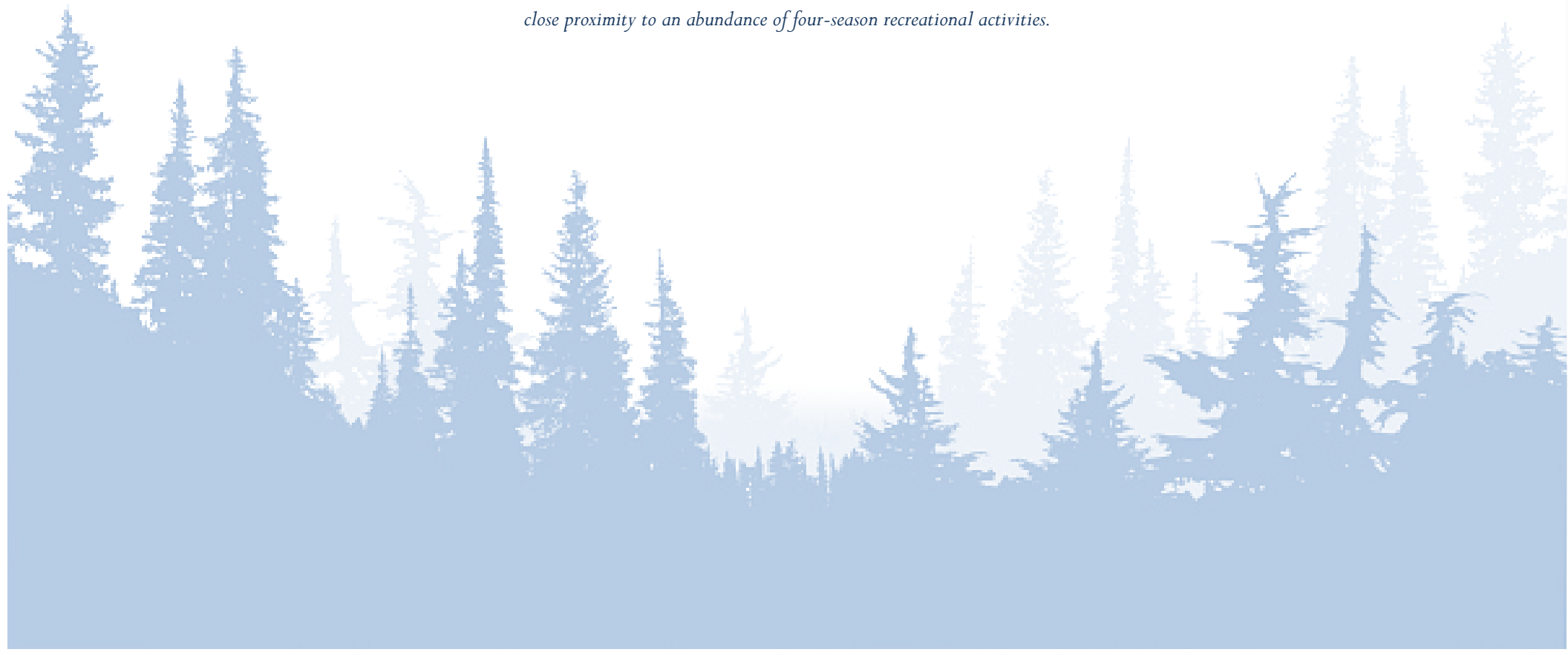


WHITEFACE L O D G E

L A K E P L A C I D • N E W Y O R K

Catering Menu

Inspired by the historic Adirondack Great Camps, the Whiteface Lodge, Lake Placid, New York is ideally located in a woodland setting in the High Peaks region of the Adirondack Park. It is adjacent to the alpine village of Lake Placid, site of two Winter Olympics, and is within close proximity to an abundance of four-season recreational activities.



Welcome!

Menu items are priced per person, unless otherwise noted.

The Whiteface Lodge agrees to provide service or accommodations of 5% over minimum guarantee.

Coffee Break and Continental Breakfast prices represent food and beverage
for one [1] hour time period

Per Person Food Stations and Buffets represent food for a maximum of two (2) hours and cannot be broken down for
any part under two (2) hours.

All prices are subject to change.

Patron agrees to advise The Whiteface Lodge 5 business days prior to the function of definite
number in attendance, representing guaranteed minimum.

All food prices are subject to a 8% New York State sales tax and a 20% service charge
all beverage prices are subject to 20% service charge.

All Audio Visual fee are subject to current NY State Tax.

Plated Breakfast

Pastries Served Table Side

Choose 1 item per course

Course 1:

Seasonal Fruit & Yogurt Parfait

Steel Cut Oatmeal w/ Brown Sugar

Warm Cinnamon Roll w/ Maple Icing

Course 2:

All Items Served w/ Home Fries Choice of Bacon or Sausage

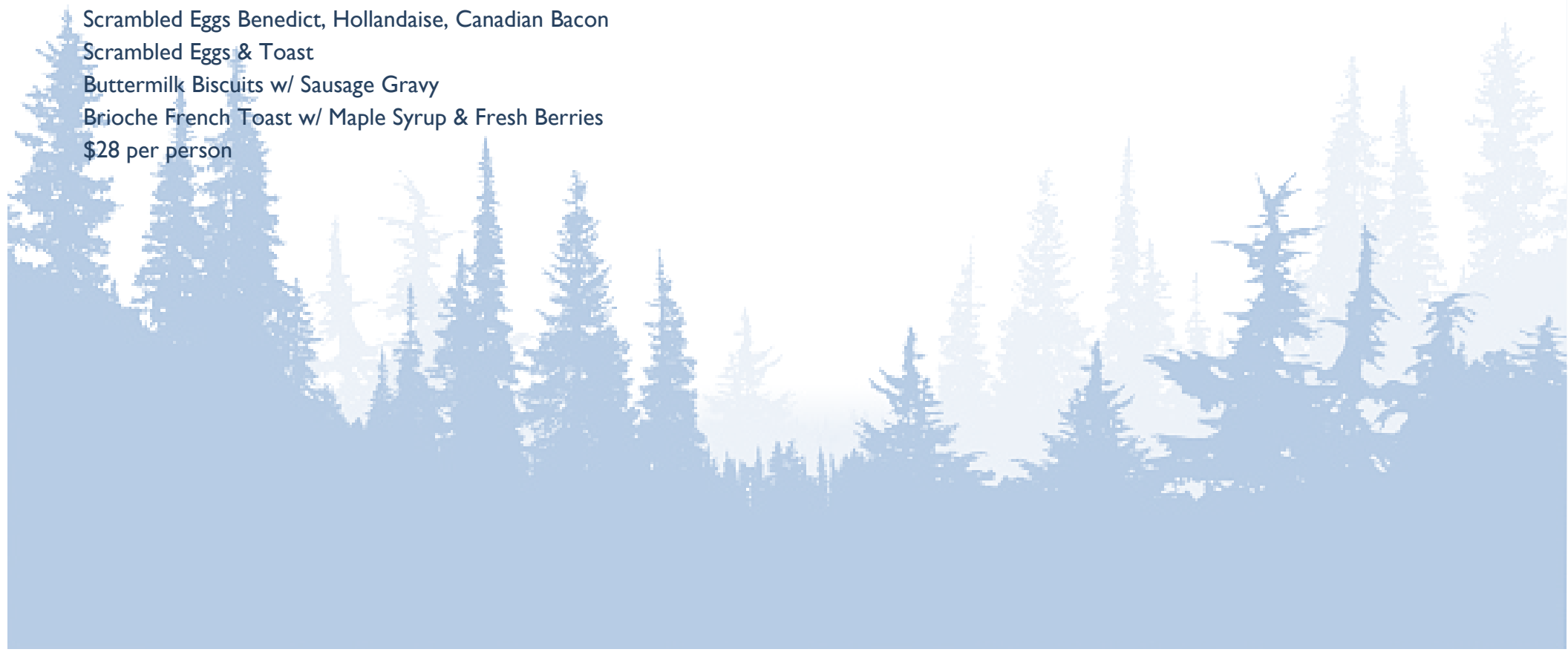
Scrambled Eggs Benedict, Hollandaise, Canadian Bacon

Scrambled Eggs & Toast

Buttermilk Biscuits w/ Sausage Gravy

Brioche French Toast w/ Maple Syrup & Fresh Berries

\$28 per person



Breakfast Buffets

Lodge Continental

Granola, Fruit Yogurt, New York Style Bagels with Traditional Cream Cheese, House-Baked Breakfast Pastries, Sweet Butter, Local Honey, Home-Style Marmalades & Jams, Orange Juice, Grapefruit Juice, Apple Juice, Freshly Brewed Coffee, Hot Chocolate Gourmet Tea
Minimum 15ppl/1hr \$15
Less than 15/hr. \$18

Enhancements: \$7 per person per item

Scrambled Eggs Benedict
Ham Steaks
Turkey Sausage
Turkey Bacon
Canadian Bacon
Quiche: Ham & Cheddar, Roasted Vegetable OR Southwestern
Hot Irish Cut Oatmeal With Assorted Toppings

Lodge Buffet Breakfast

Seasonal Sliced Fruit & Berries, Fruit Yogurt, Breakfast Pastries, Sweet Butter, Local Honey, Home-Style Marmalades & Jam, New York Style Bagels with Traditional Cream Cheese, Granola, Selection of Cereals, Cheddar & Herb or Plain Fluffy Scrambled Eggs, Honey Cured Bacon, Breakfast Sausage Fried Breakfast Potatoes, Orange Juice, Grapefruit Juice, Apple Juice, Cranberry, V8
Freshly Brewed Coffee, Hot Chocolate, Gourmet Tea
Minimum 20ppl/2hr \$24/per person
Less than 20ppl/2hr \$27/per person

Live Chef Stations: \$10 per person per item + \$100 Live Chef Fee

Pancake/French Toast w/ Assorted Toppings
Omelet w/ Assorted Fillings
Waffle w/ Assorted Toppings

Boxed Lunch

Select Three Options:

Select 3

Brooklyn hero- salami – copa ham – provolone – pickled vegetable salad – oil and vinegar

Slow Roasted Beef – roasted garlic aioli- caramelized onions –lettuce- tomato – hard roll

Tuna – chive – baby lettuces – tomato – wheat wrap

Portabella – roasted red pepper- field greens- balsamic- goat cheese- garlic wrap

Fresh Mozzarella – arugula – tomato – pesto- herb focaccia

Mediterranean Wrap- greens- cucumber - tomato- olives- chick peas - red onion – feta – red wine vinegar- olive oil- garlic wrap

Black Forest Shaved Ham – fontina – Dijon – rye

Roasted Turkey –lettuce - tomato – rosemary mayo – flat herb ciabatta

Chicken Salad – apple - almonds – celery –multi-grain

Chicken Caesar Wrap- wheat wrap

Grilled Vegetable – hummus – sriracha – garlic wrap

Packed with a bottle of water, whole fruit, cookie, potato chips, appropriate condiments.

Deli Lunch Buffet

Proteins *Choose 2 (\$3.50 additional cost for more than 2)*

Ham

Turkey

Roast Beef

Salami

Tuna

Chicken Salad

Egg Salad

Includes:

Assorted Sliced Cheese

Assorted Breads

Lettuce, Tomato, Red Onion, Pickles

Assorted Condiments

Mixed Green Salad w/ Ranch & Balsamic

Whole Grain Mustard Potato Salad

Soup du Jour

Assorted Cookies & Brownies

\$30/per person

Enhancements: *\$4.50 per person*

Seasonal Mixed Fruit

Lodge Coleslaw

Lodge Caesar Salad

Chefs Choice Pasta Salad

Chefs Assorted Mini Desserts

Lunch Buffet

Salads

Choose two items

additional \$5 per person per extra salad

Mixed Greens : Tomato, Cucumber, Red Onion, Croutons

Pick 2: Ranch, Balsamic, Lemon Vinaigrette

Classic Caesar : Romaine, Parmesan, Croutons

Whole Grain Mustard Potato Salad

Italian Linguini Salad

Mediterranean Cheese Tortellini Salad

Soup du Jour

Seasonal Mixed Fruit

Hot Selections

Choose two items

additional \$8 per person per extra hot entrée

Grilled Chicken Marsala

Seared Salmon Medallions, Honey Orange Beurre Blanc

Roasted Beef Sirloin, Red Wine Reduction & Crispy Shallots

Roasted Pork Loin, Bourbon BBQ

Creamy Spinach Artichoke Pasta

Au Gratin Potatoes

Roasted Fingerlings

Wild Rice

Buffet includes Mashed Potatoes & Seasonal Vegetables

Desserts

Choose one item

additional \$3 per person per extra dessert

Mini Assorted Cheesecake

Brownies/Blondies

Assorted Cookies

Lemon Bars

Éclairs OR Cream Puffs

Assorted Pies (apple, pumpkin, blueberry, pecan, banana cream, key lime, cherry, coconut cream, chocolate cream)

All buffets to include assorted rolls & butter
\$32/Per person

Plated Lunch

Soup *choose one*

Roasted Red Pepper & Tomato Boursin Bisque

Minestrone

New England Clam Chowder

Salad *Choose one*

Lodge Caesar Salad

Mixed Greens, Dried Figs, Goat Cheese, Spiced Almonds,

Orange White Balsamic Vinaigrette

Panzanella Salad, Tomatoes, Mozzarella, Arugula

Sherry Vinaigrette

Entrée *(served with Chefs choice of sides)*

Seared Airline Chicken Breast, Raspberry Balsamic Gastrique \$52

Roasted Pork Loin, Apple Butter \$54

Grilled Salmon, Citrus Beurre Blanc \$51

Crab Cakes, Herb & Caper Aioli \$56

Petite Filet, Lodge Steak Sauce \$64

Cheese Manicotti, Marinara \$46

Dessert *Choose One*

Flourless Chocolate Cake

Crème Brulee Cheesecake

Tiramisu

Receptions

Mt. Skylight Reception One Hour of Hosted Bar with a

Selection of Three Passed & Two Stationed Hors d'oeuvres \$50

Mt Colden Reception One Hour of Hosted Bar with a Selection of Four Passed & Three Stationed Hors d'oeuvres \$70

Passed Hors d'oeuvres

\$5.00 per person per item

Fried Mozzarella

Cuban Spring Roll w/ Maple Dijon

Roasted Red Pepper & Boursin Quiche

Three Cheese Stuffed Mushroom Caps

Shrimp Cocktail

Loaded Baked Potato Bites

Brie & Apple Grilled Cheese

Pork Pot stickers

Antipasto Skewer

Pepper Relish & Cream Cheese Bites

Additional

\$8 per person per item

Bacon Wrapped Scallops

Spicy Tuna Roll

Chili Truffle Fries w/ Lemon Aioli

Lobster Bisque Boule

Crab Deviled Eggs

Stations

Cheese Display *\$15 per person*

Antipasto Display *\$16 per person*

Crudités Display *\$14 per person*

Baked Brie w/ Seasonal Fruit Compote *\$14 per person*

Fruit Display *\$14 per person*

Additional

Shrimp Cocktail *\$18 per person*

Oysters on the Half Shell *\$20 per person*

French Fry Bar : Assorted Cheeses, Assorted Meats, Scallions

Assorted Aioli's & Sauces *\$16 per person*

DIY Toast Bar : Assorted Breads, Spreads & Toppings

\$16 per person

Buffet Dinner

Salads *choose two*

additional \$8 per person per extra salad

Mixed Green, tomato, cucumber, red onion, croutons

Dressing, pick 2: ranch, balsamic, red wine vinaigrette, bleu cheese

Lodge Caesar, romaine, parmesan, croutons

Iceberg Wedge Salad, bacon, cheddar, egg crumbles, Caramelized

Onion & Dijon Dressing

Chefs Choice Pasta Salad

Black Bean & Corn Salad

Mixed Fruit

Soups *choose one*

additional \$5 per person per extra soup ordered

Loaded Baked Potato

Tomato Bisque

Corn Chowder

Chicken Chili

Hot Selections *Choose two*

additional \$15 per person per extra hot entrée

Grilled Chicken Breast, Honey Sesame Sauce

Seared Beef Medallions, Red Wine & Mushroom Reduction

Salmon Medallions, Dill Beurre Blanc

Pan Seared Halibut, White Wine & Dijon Reduction

Roasted Pork Loin, Sweet & Sour Garlic Glaze

Au Gratin Potatoes

Wild Rice Pilaf

Roasted Fingerlings

Boursin Mashed Potatoes

**Includes seasonal vegetables and mashed potatoes.*

Desserts *Choose 2*

additional \$5 per person per extra dessert

Mini Assorted Cheesecake

Brownies/Blondies

Assorted Cookies

Lemon Bars

Éclairs OR Cream Puffs

Assorted Pies *Choose Two* (apple, pumpkin, blueberry, pecan, banana cream, key lime, cherry, coconut cream, chocolate cream)

All buffets to include assorted rolls & butter.

\$75/per person

BBQ Buffet Dinner

Salads *choose two*

additional \$8 per person per extra salad

Mixed Green, tomato, cucumber, red onion, croutons

Dressing, pick 2: ranch, balsamic, red wine vinaigrette, bleu cheese

Lodge Caesar, romaine, parmesan, croutons

Whole Grain Mustard Potato Salad

Coleslaw

Chefs Choice Macaroni Salad

Marinated Bean Salad

Caprese Salad

Mixed Fruit

Hot Selections *Choose three*

additional \$8 per person per extra item selected

Hamburgers, Brioche Buns (veggie burgers available upon request)

All Beef Hot Dogs, New England Style Buns

Cilantro Lime Chicken

Bourbon Baked Beans

Seasonal Vegetables

Desserts *choose two*

additional \$5 per person per extra dessert

Mini Assorted Cheesecake

Brownies/Blondies

Assorted Cookies

Lemon Bars

Éclairs OR Cream Puffs

Assorted Pies choose two (apple, pumpkin, blueberry, pecan

banana cream, key lime, cherry, coconut cream, chocolate cream)

\$50/per person

Enhancements

BBQ Pork Ribs \$15 per person

Grilled NY Strip Steak \$18 per person

Pulled Pork \$15 per person

Corn On The Cob \$6 per person

Grilled Fingerling Potato Salad, Honey Chipotle Dressing

\$8 per person

Chefs Macaroni & Cheese \$12 per person

Jalapeno Orange Cornbread \$8 per person

Clambake Buffet Dinner

Cold Selections *choose two*

additional \$8 per person per extra salad

Mixed Green, tomato, cucumber, red onion, croutons
Dressing, pick 2: ranch, balsamic, red wine vinaigrette, bleu cheese
Lodge Caesar, romaine, parmesan, croutons
Whole Grain Mustard Potato Salad
Coleslaw
Chefs Choice Pasta Salad
Fire Roasted Tomato Gazpacho
Mixed Fruit

Hot Selections *Choose three*

additional \$10 per person per extra item added.

Steamed Individual Bags : Clams, Red Potatoes, Corn And Shrimp,
Garlic & Chive Butter
Black Mussels, Chili Garlic White Wine Broth
Steamed Clams, Whiteface Lodge Lean To Ale
New England Clam Chowder
Crab Cakes, Lemon Dill Remoulade
**Includes roasted potatoes and seasonal vegetables.*

Desserts *choose two*

additional \$5 per person per extra dessert

Mini Assorted Cheesecake
Brownies/Blondies
Assorted Cookies
Lemon Bars
Éclairs OR Cream Puffs
Assorted Pies choose two (apple, pumpkin, blueberry, pecan, banana cream, key lime, cherry, coconut cream, chocolate cream)

\$75/per person

Enhancements

Chefs Lobster Salad, New England Style Buns *\$14 per person*
Steamed Lobsters, Garlic & Chive Butter *market price per person*
Jumbo Shrimp, Cocktail Sauce *\$18 per person*
Oysters On The Half Shell, Seasonal Mignonette *\$20 per person*
Grilled NY Strip Steak *\$15 per person*
Corn On The Cob *\$6 per person*
Jalapeno Corn Salsa & Chips *\$6 per person*

Plated Dinner

Soup *choose one*

Onion Soup, Parmesan Crostini
Three Cheese Broccoli w/ Bacon
Potato Leek

Appetizer *choose one*

Lodge Caesar Salad, Romaine, Croutons, Parmesan
7 Layer Salad, Mixed Greens, Tomato, Red Onion, Cucumber,
Smoked Bleu Cheese, Buttermilk Ranch, Banana Peppers
Pumpnickel Panzanella, Baby Spinach, Heirloom Tomatoes, Garlic
Confit, Crispy Pancetta, White Balsamic Vinaigrette
Jamaican Spiced Shrimp Skewer, Coconut Glaze, Pineapple Salsa
(extra \$5.00/ per person)

Entrée (served with Chefs Choice Sides)

Roasted Beef Tenderloin, Horseradish Demi Glace \$68 *per person*
Grilled Airline Chicken, Cracked Pepper & Honey Glaze \$52 *per person*
Seared Salmon w/ Crispy Onion Crust, Roasted Garlic Beuree Blanc
\$58 *per person*
Petite Filet & Crab Cake, Charred Scallion Butter & Roasted Red
Pepper Aioli \$72 *per person*
Chefs Choice Vegetarian Gnocchi \$45 *per person*

Dessert *choose one*

Flourless Chocolate Cake
Crème Brulee Cheesecake
Tiramisu

Stations

Carving/Live Chef \$120 live chef fee per hour

Herb Crusted Prime Rib, Au Jus & Creamy Horseradish
\$18 per person

Maple Glazed Turkey Breast, Cranberry Relish & Whole Grain
Mustard Beurre Blanc \$16 per person

Roasted Beef Tenderloin, Port & Peppercorn Steak Sauce
\$25 per person

Smoked Pit Ham, Pineapple Relish & Dijon \$15 per person

Grilled Kabobs, Choose Two: Beef, Chicken, Shrimp, Vegetable,
Served With Assorted Sauces **\$3.50 per piece**

DIY Stations

Toast Bar, Assorted Breads, Spreads & Toppings \$16 per person

French Fry Bar, Assorted Cheeses, Assorted Meats, Scallions
Assorted Aioli's & Sauces \$16 per person

Chips & Dips, Choose Two: Salsa, Guacamole, Black Bean & Corn
Salsa, Hummus, Queso, Sour Cream & Chive, Spinach Artichoke
\$12 per person

Pasta Station

Pasta, Choose Two: Penne, Cheese Tortellini, Cavatappi, Gnocchi
Sauce, Choose Two: Vodka Sauce, Pesto, Tomato Basil or Parmesan
Garlic Served With Assorted Meats & Cheeses & Breads
\$18 per person

Ice Cream Sundae Bar

Choose Two (additional charge for more than two flavors)
Chocolate, Vanilla, Strawberry, Maple Walnut, Mint Chip, Cookie
Dough, Coffee Served With, Hot Fudge, Cherries, Sprinkles, Mini
Chocolate Chips, Whipped Cream & Walnuts
\$14 per person

Meeting Breaks

All breaks to include assorted sodas and water.

The Campfire \$15 per person

ADK S'mores
Mini Corn Dogs w/ Mustard
Trail Mix & Popcorn
Assorted Granola Bars

Lake Life \$15 per person

Chefs Italian Pinwheels
Assorted Chips
Cheese & Crackers
Chocolate Chip Cookies & Watermelon Slices

Winter Carnival \$16 per person

Soft Pretzels w/ Maple Dijon
Tortilla Chips & Salsa
Caramel Popcorn
Honey Roasted Peanuts
Assorted Candy Bars

Highest Peak \$15 per person

Crudit  w/ Chive Dip
Assorted Whole Fruit
Assorted Energy Bars
Hummus & Pita Chips
Beef Jerky

Below Zero \$16 per person

Vanilla & Chocolate Ice Cream
Caramel & Hot Fudge Assorted Candies & Toppings
Whipped Cream Cones & Brownies

ADK Sunrise \$14 per person

Assorted Pastries
Assorted Bagels & Cream Cheese
Granola & Assorted Trail Mix Bars
Chefs Mixed Fruit & Dip

Off Trail \$16 per person

Artisan Charcuterie Board
Assorted Crackers & Spreads
Assorted Energy Bars
Assorted Chips
Brownies

Breathe Easy \$12 per person

Assorted infused water
Vegetable Crudit s
Granola & Yogurt
Assorted Hot Teas

Break Beverage Add On: \$3 per person per beverage choice

Lemonade/Iced Tea / Assorted Power Drinks / Assorted Vegetable Juices / Coffee/Hot Tea Selection / Hot Chocolate

All Day Break

*Includes all day beverage Service and Both
Morning & Afternoon Breaks \$30*

Beverage Break

Individual Bottled Water

Assorted Soft Drinks

Freshly Brewed Coffee, Hot Chocolate, and

The Whiteface Lodge Fine Selection of Tea

Morning Break

Assorted Pastries

Sliced Fruit Display

Assorted Yogurts

Granola

Afternoon Break

Seasonal Vegetable Tray

Assorted cookies

Individual Bags of Chips and Trail Mix



Beverage Breaks

Coffee Break 1

Freshly Brewed Coffee, The Whiteface Lodge Fine Selection of Tea,
\$4 half day \$8 Full day

Coffee Break 2

Individual Orange Juice, Grapefruit Juice and V8
Freshly Brewed Coffee, Hot Chocolate, and
The Whiteface Lodge Fine Selection of Tea
\$5 Half Day \$10 Full day

Coffee Break 3

Individual Bottled Water
Assorted Soft Drinks
Freshly Brewed Coffee, and
The Whiteface Lodge Fine Selection of Tea
\$6 Half Day \$12 Full day

Lake Placid Morning Break

Individual Bottled Water
Assorted Bottled Fruit Juice
Freshly Brewed Coffee, The Whiteface Lodge Fine Selection of Tea
Selection of Assorted Pastries, Muffins and Breakfast Breads
\$7 Half Day \$14 Full Day

A'la Carte Beverages

Assorted Soft Drinks-\$3 each, based on consumption
Individual Bottled Juices-\$3 each, based on consumption
Bottled Water-\$2 each, based on consumption
Assorted Seltzers \$3 each, based on consumption

Bars

Premium Hosted Bar Oola & Tito's Vodka, Beefeaters Gin Denizen 3 year Light Rum, Jim Beam Whiskey, Bank Note & Johnnie Walker Red Lable Scotch, Pueblo Veijo Gold Tequila, Korbel Brandy One White Wine, One Red Wine Bailey's Irish Cream or Kahlua Choice of Two Beer
Selections Bar Package Includes Appropriate Mixing Liquors, Fruits, Juices, Mixers & Garnish

Priced Per Person Per Hour \$16 for first hour, \$12 for second hour & \$10 for all additional hours

Ultra Premium Hosted Bar Ketel One & Grey Goose, Bombay Sapphire & Tanqueray Gin, Denizen 3 year & Captain Morgan's Rum, Basil Hayden & Crown Rye, Oban 14 Year Old Scotch & Macallan 12 Year Old Scotch, & Siembra Azul Reposado Tequila, Siembra Azul Blanco, Hennessy VSOP Cognac Two White Wine, Two Red Wine Bailey's Irish Cream, Grand Marnier, Sambuca & Kahlua Choice of Three Beer Selections Bar Package Includes Appropriate Mixing Liquors, Fruits, Juices, Mixers & Garnish

Priced Per Person Per Hour \$20 for first hour, \$16 for second hour & \$13 for all additional hours

Local Hosted Bar Lake Placid Spirits "46 Peaks" & Oola Vodka, Blue Line Gin & Beefeaters Gin, Rough Rider Bourbon, Jim Beam Whiskey, Bank Note Scotch, Pueblo Veijo Gold Tequila, Laird's Apple Jack Brandy Bailey's Irish Cream or Kahlua One NYS White wine & One NYS red wine, Beer Selection (Choice of Two): Lake Placid Pub & Brewery's Seasonal Bottled Selections, Great ADK Brewery Seasonal Bottled Selections, Saranac Root Beer, This Offering

Includes Appropriate Mixing Liquors, Fruits, Juices, Mixers & Garnish
Priced Per Person Per Hour \$17 for first hour, \$14 for second hour & \$12 for all additional hours

Beer & Wine Bar Choice of 3 Red and 3 White house Wines, and 4 House Beers, Assorted Sodas, and Juices

\$15 for first hour, \$12 for second hour & \$10 for all additional hours