



BFG HOSPITALITY

# Social Events Packages



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Business for  
**good** | Giving back  
to move forward





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## Cocktail Party Packages



### The Empire

3 Hours of Service

- 5 Passed Hors D'oeuvres (1 hour of passing)
- 3 Display Boards
- 1 Hot Station
- 1 Dessert Station

### The Madison

2 Hours of Service

- 3 Passed Hors D'oeuvres (1 hour of passing)
- 2 Display Boards
- 1 Hot Station
- 1 Dessert Station

### PASSED HORS D'OEUVRES

- |  |   |
|--|---|
| <b>Chicken Satay</b><br>With Creamy Peanut Sauce                   | <b>Deviled Eggs</b><br>With Candied Bacon                     |
| <b>Buffalo Chicken Bruschetta</b>                                  | <b>Bacon Wrapped Dates</b><br>With Blue Cheese and Pecans     |
| <b>Mini Chicken and Waffles</b>                                    | <b>Filet Mignon Chip</b><br>With Horseradish Crema            |
| <b>Jerk Chicken Skewers</b>  | <b>Mini Grilled Cheese Sandwich</b><br>With Tomato Bisque     |
| <b>Duck Confit on Crostini</b><br>With Mustard and Gerkin          | <b>Mexican Street Corn Flatbread</b><br>With Lime Aioli       |
| <b>Pico De Gallo in Tortilla Basket</b><br>Topped with Baby Shrimp | <b>Classic Bruschetta</b><br>On Crostini Balsamico            |
| <b>Traditional Shrimp Cocktail</b>                                 | <b>Caprese Skewers</b><br>With Fresh Basil                    |
| <b>Smoked Salmon and Crème Fraiche Tart</b><br>on Cucumber         | <b>Buffalo Wing Spiced Chips</b><br>With Blue Cheese Dip      |
| <b>Spicy Tuna Tartare on Cucumber</b>                              | <b>Truffled White Bean Bruschetta</b><br>With Roasted Peppers |
| <b>Mini "Chesapeake Bay" Crabcakes</b><br>With Spicy Remoulade     |   |
| <b>Pork Pot Stickers</b><br>With Sweet Chili Sauce                 |   |
| <b>Melon Wrapped Prosciutto</b><br>With Balsamic Drizzle           |   |



## DISPLAY BOARDS

### **Chips and Dips**

House-Made Chips with Caramelized Onion Dip, Buffalo Spiced Chips with Blue Cheese Dip, Corn Tortilla Chips with Salsa

### **Assorted Bruschetta**

Tomato and Basil, Olive Tapenade, Truffled White Bean with Roasted Peppers, Green Tomato, Buffalo Chicken

### **Farmhouse Crudites**

Fresh and Char-grilled Assorted Vegetables with Buttermilk Ranch, Scallion Aioli, House-Made Hummus, and Saffron Aioli

## COCKTAIL PARTY PACKAGES

### **Cheeses and Fruits**

Assorted Local and Imported Cheeses, Fresh Fruit and Jams, Assorted Crackers, and Toasted Baguette

### **Charcuterie, Olives and Pickles**

Prosciutto, Hard Salami, Capicola, Marinated Mushrooms, and Roasted Peppers

## HOT STATIONS

## COCKTAIL PARTY PACKAGES

### **Slider Station (select 2)**

#### **Angus Beef Slider**

With Aged Cheddar Cheese, Served on a Brioche Bun

#### **Marinated Grilled Chicken Slider**

With Lettuce, Tomato, and Buttermilk Ranch, Served on a Brioche Bun

#### **Andouille Sausage Slider**

With Pimento Cheese, Served on a Brioche Bun

#### **Philly Cheese Steak Slider**

Boneless Ribeye, Sautéed Onions and Peppers, and Provolone Cheese, Served on a Brioche Bun

#### **Fried Chicken and Biscuit Slider**

Boneless Fried Chicken with Pickles and Lemon Mayo, Served on a Fresh Biscuit

#### **Shrimp Po Boy Slider**

With Shredded Lettuce, Tomatoes, and Remoulade, Served on a Brioche Bun

#### **Fried Chicken and Waffles Slider**

With Honey Maple Syrup, Served on a Waffle

#### **Pulled Pork Slider**

With Coleslaw and Pickles, Served on a Brioche Bun

### **Flatbread Station (select 2)**

#### **Margherita**

Crushed Tomatoes, Fresh Basil, and Fresh Mozzarella

#### **Pepperoni**

Crushed Tomatoes and Fresh Mozzarella

#### **Sausage**

Crushed Tomatoes, Roasted Red Onion, and Roasted Red Peppers

#### **Bacon**

Fontina and Fried Garlic

#### **Prosciutto**

Fresh Mozzarella, Arugula, and Parmigiano

### **Mac and Cheese Station**

Made with Cabot Extra Sharp Cheddar Cheese

#### **Protein (Select 2)**

**Bacon**

**Andouille Sausage**

**Chicken**

**Lobster (additional charge, market price)**

#### **Toppings include**

**Garlic**

**Fresh Herbs**

**Grated Parmesan**

### **Southern Comfort Station**

#### **Protein (Select 2)**

**Pulled Pork**

**Brisket**

**Grilled BBQ Chicken**

**Hattie's Famous Fried Chicken**

#### **Served with**

**Slider Buns**

**Pickles**



## Three Course Sit Down Lunch



### Dessert Station (Select 1)

**New York Style Cheesecake**  
With Strawberry Compote

**Crème Brûlée**

**Carrot Cake**  
With Cream Cheese Frosting

**Strawberry Shortcake**  
With Mascarpone Cream

**Seasonal Fruit Cobbler**  
With Vanilla Whipped Cream

**Poached Pear**  
With Vanilla Ice Cream and Caramel Sauce

**Chocolate Hazelnut Torte**

**Chocolate Mousse Cups**  
With Shortbread and Whipped Cream,  
Served in Chocolate Cups

**Apple Pie**  
With Whipped Cream and Bourbon Caramel Sauce

### OPTIONAL UPGRADES

#### Pasta Station (++)

##### Pasta (Select 2)

Ravioli  
Linguine  
Pappardelle  
Farfalle  
Penne

##### Sauce (Select 2)

Marinara  
Bolognese  
Cajun Cream  
Brown Butter Sage  
Roasted Red Pepper  
Vodka

### Protein (Select 2)

Mini Meatballs  
Sweet or Hot Sausage  
Pancetta  
Chicken  
Shrimp

### Vegetables (Select 2)

Mushrooms  
Peppers  
Asparagus  
Broccoli  
Onions

### Toppings Include

Fresh Herbs  
Crushed Red Pepper  
Grated Parmesan

### Carving Station (++)

**Slow Roasted Prime Rib of Beef**  
Carved to Order and Served With au  
Jus and Horseradish Cream

**Slow Roasted Marinated Turkey Breast**  
Carved To Order and Served with Brown  
Gravy and Cardamom Cranberry Sauce

**Stuffed Pork Loin**  
Carved to Order and Served with Roasted Garlic Jus

**Baked Ham**  
Carved to Order and Served with  
Brown Sugar Raising Glaze

**Whole Fresh Atlantic Salmon**  
Seared and Roasted, Carved to Order and Served  
with Tomato Capers Relish, Lemon, and Dill

### FIRST COURSE (SELECT 1)

#### **Shrimp 3 Ways**

Classic Cocktail, Pina Colada, and Avocado Stack

#### **Arancini**

Fried Rice Balls with Ground Beef,  
Peas, and Grana Padana

#### **Chesapeake Bay Jumbo Lump Crab Cake**

Ginger Slaw and Spicy Remoulade

#### **Kale Salad**

Dried Cranberries, Roasted Butternut Squash, Gala  
Apples, and Feta, Tossed in a Cider Vinaigrette

#### **Grilled and Chilled Asparagus Salad**

Served Over Bibb Lettuce, Mandarin Orange  
Segments, Toasted Pine Nuts, and Grilled Red  
Onion, Tossed in a Blood Orange Dressing

#### **Creamy Wild Mushroom Soup**

#### **Creamy Lobster Bisque (+)**

Maine Lobster, Cognac, Creme Fraiche, and Chive Oil

#### **Mixed Green Salad**

Mixed Greens, Shaved Carrots, Tomatoes, and  
Cucumbers, Tossed in Hattie's Vinaigrette

#### **Seared Beef Tenderloin on Crostini**

Arugula, Horseradish Chantilly, and Tabacco Onions

#### **Butternut Squash Ravioli**

With Sage Brown Butter

### ENTREES COURSE (SELECT 2)

#### **Center Cut Petit Filet Mignon**

With Roasted Garlic Mashed Potatoes,  
Wilted Spinach, and Bordelaise Sauce

#### **Swordfish Star Boggs**

Basil Crusted Swordfish Served Over Corn  
Relish and Roasted Fingerling Potatoes

### **Pan Roasted Faroe Island Salmon**

With Sweet Chili Glaze, Jasmine  
Rice, and Baby Bok Choy

#### **Oven Roasted Salmon**

With Red Coconut Curry, Mixed  
Vegetables, and Scallion Rice Cake

#### **Chicken Florentine**

Pan Seared Airline Chicken, Creamy Spinach,  
Mushrooms, and Parmesan Potato Wedges

#### **Gemelli Puttanesca**

With Kalamata Olives, Capers, Garlic, and Tomatoes

**Wild Mushroom Ravioli with Truffle Cream**  
OR

**Spinach and Cheese Ravioli with Basil Cream**

#### **Chicken Normandy**

Seared Breast of Chicken with Apple Cream,  
Almond Rice, and Steamed Green Beans

### DESSERT COURSE (SELECT 1)

**Flourless Chocolate Cake**  
With Vanilla Cream

**Classic Cheesecake**  
With Strawberry Compote

**Seasonal Fruit Cobbler**

**Classic Chocolate Mousse**  
Served in Chocolate Cups

**Key Lime Pie**

**Strawberry Shortcake and Cream**

**Traditional Carrot Cake**  
With Cinnamon Whipped Cream

# Lunch Buffets



## LITTE ITALY

Includes Baskets of House-Made Italian Breads

### Salads (Select 2)

#### Caprese Salad

Bocconcini, Grape Tomatoes, Basil, Balsamic Reduction, and Extra Virgin Olive Oil

#### Classic Caesar Salad

Romaine Hearts, Garlic Croutons, White Anchovies, Lemon, and Shaved Parmesan Reggiano, Tossed in House-Made Caesar Dressing

#### Tuscan Spinach Salad

Spinach, Mushrooms, Sun-Dried Tomatoes, and Cannellini Beans, Tossed in a Balsamic Vinaigrette

#### Panzanella Salad

Italian Bread, Chopped Tomatoes, Cucumbers, Mozzarella, Basil, and Extra Virgin Olive Oil

### Entrees (Select 2)

#### Chicken Francese

Boneless Breast of Chicken Dusted in Flour and Egg Battered, Sautéed in a White Wine, Lemon, Butter Sauce

#### Eggplant Parmesan

Sliced Eggplant, Seasoned and Breaded, with Marinara Sauce, Fresh Mozzarella, and Basil

#### Penne a la Vodka with Chicken

Al Dente Penne Pasta Tossed in a Pink Vodka Sauce with Boneless Chicken Strips

#### Lombardi Pork Loin

Sliced Loin of Pork with Apples and Shallots in a Light au Jus

#### Bistecca Steak a la Fiorentina

Sliced London Broil with Rosemary and Blue Cheese Fondue

#### Raviolo Florentine

With Vermouth Cream Sauce

#### Sole Piccata

With White Wine and Lemon Caper Sauce

#### Block Island Swordfish

With Lemon Basil Soufflé

### Sides (Select 2)

#### Steamed Broccolini

In a Blood Orange Butter

#### Sicilian Caponata

Eggplant, Zucchini, Squash, Tomatoes, Capers, Kalamata Olives, and Pignoli, Simmered in a Tangy Vinegar Sauce

#### Tortellini Aglio e Olio

Tri-Colored Cheese Tortellini Tossed in Olive Oil and Garlic

or

Tri-Colored Cheese Tortellini Tossed in Marinara Topped Parmesan

#### Roasted Garlic and Rosemary Fingerling Potatoes

#### Italian Style Rice Pilaf

Long Grain Brown Rice with Tomato, Capers, Bell Peppers, and Fennel, Simmered in a Basil Broth

### Desserts (Select 1)

#### Classic Tiramisu

Lady Fingers, Espresso, Mascarpone, and Cocoa Powder

#### Eclairs and Profiteroles

Mini Dessert Bites with Dipping Sauces

#### Cannoli's

Sicilian Pastry of Fried Dough Filled with Sweet Ricotta and Dipped in Chocolate Chips or Pistachios

#### Biscotti and Nutella

#### Assorted Italian Cookies

Amaretti, Pizzelle, Rainbow Cookie, Pignoli, Jelly Filled Butter Cookies, Linzer, Biscotti

#### Spumoni

Layered Gelato with Cherry, Pistachio, and Chocolate



## A DAY AT THE RACES

## LUNCH BUFFETS

Includes Baskets of Bread Sticks and Rolls

### Salads (Select 2)

#### The Jim Dandy

Chopped Iceberg, Candied Pecans, Granola, Blue Cheese Crumble, Dried Cranberries, and Gala Apples, Tossed in an Apple Cider Vinaigrette

#### The Whitney

Baby Spinach, Orange Segments, Walnuts, Mixed Mushrooms, Red Onions, and Candied Bacon, Tossed in a Raspberry Vinaigrette

#### The Alabama

Arugula, Fried Goat Cheese Croutons, Roasted Beets, Roasted Red Pepper, and Caramelized Onions, Tossed in a Honey Balsamic Dressing

#### The Travers

Butter Lettuce, Farro, Roasted Butternut Squash, Dried Cranberries, and Yams, Tossed in a Don Bruno Sherry Vinaigrette

### Entrees (Select 2)

#### Seattle Slew Forestiere

Sliced Flank Steak, Mixed Wild Mushrooms, Shallots, and Beef Jus

#### Chicken Funny Cide

Boneless Breast of Chicken Sautéed with Apples and Shallots in a Brandy Cream Sauce

#### Four Star Dave Chicken

Crispy Boneless Fried Chicken Thighs Tossed in a Maple Glaze

#### Seabiscuit Salmon

Seared Faroe Island Salmon with Orange Mustard Sauce

#### Secretariat Swordfish

Basil Souffléed Block Island Swordfish with Balsamico and Red Pepper Coulis

### Sides (Select 2)

#### Remington Park Rice Pilaf

Long Grain Rice, Crisp Vegetables, and Herbs

#### Pimlico Roasted Red Potatoes

Roasted Red Potatoes, Black Garlic, and Herbs

#### Thistle Downs Tater Tots

Fried, Crispy, Shredded Potato Nuggets

#### Gulfstream Mixed Vegetables

Sautéed Zucchini, Yellow Squash, Red Peppers, Onions, and Basil

#### Belmont Broccoli Au Gratin

Blanched Broccoli Florets Baked in a Creamy Mornay Sauce

#### Keenland Cauliflower

Roasted Cauliflower with Pine Nuts and Parsley

### Desserts (Select 1)

#### Saratoga Apple Cobbler

Kentucky Derby Pie  
Chocolate Pecan Pie

#### Santa Anita Funnel Cake

Deep Fried Served with Powder Sugar

#### Hialeah Park

Banana Pudding, Vanilla Wafers, and Whipped Cream

#### Belmont Cheesecake

With Strawberry Sauce





## ADIRONDACK STYLE

LUNCH BUFFETS

Includes Biscuit Basket with Apple Butter and Herb Butter

### Salads (Select 2)

#### **Classic Caesar Salad**

Romaine Hearts, Garlic Croutons, Anchovies, Lemon, and Shaved Parmesan Reggiano, Tossed in House-Made Caesar Dressing

#### **Upstate Blues**

Iceberg, Bacon, Pickled Red Onion, Tomato, and Blue Cheese Crumbles, Tossed in a Blue Cheese Dressing

#### **Adirondack Salad**

Mixed Greens, Apples, Sliced Almonds, and Goat Cheese, Tossed in a Honey Mustard Vinaigrette

#### **Schuylerville Mixed Greens**

Arugula, Endive, Toasted Walnuts, Watermelon Radish, Tomatoes, and Feta, Tossed in a White Balsamic Dressing

#### **Baby Spinach Salad**

Spinach, Mushrooms, Bacon, Peppers, Onions, and Tomatoes, Tossed in Hattie's Apple Cider Vinaigrette

### Entrees (Select 2)

#### **Roasted Pork Loin**

Sliced Tenderloin of Pork Topped with Gala Apples and Shallot Chutney

#### **Oven Roasted Salmon**

Faroe Island Salmon Served Over Melted Leeks with Lemon Butter

#### **Prime Rib of Beef**

Thinly Sliced Prime Rib Served With au Jus and Horseradish Crema

#### **Lemon Pepper Chicken**

Boneless Breast of Chicken Pan Seared in a Lemon Pepper Beurre Blanc

#### **Chilean Sea Bass**

Crispy Skin Sea Bass Served with Blistered Tomatoes and Grilled Leeks

#### **Sweet Chili Glazed Grilled Tofu Steak**

Served Over Hoppin John

### Sides (Select 2)

#### **Tri-Colored Roasted Carrots**

With Honey Thyme Glaze

#### **Roasted Yukon Gold Potatoes**

#### **Green Bean Almondine**

#### **Buttermilk Mashed Potatoes**

#### **Orange Almond Rice Pilaf**

#### **Roasted Brussel Sprouts**

With Apples and Bacon

### Dessert (Select 1)

#### **Chocolate Cream Pie**

#### **Creme Brulée Cheesecake**

#### **Mixed Berry Crisp**

#### **Spiced Pumpkin Roll**

#### **Classic Carrot Cake**

## HATTIE'S SOUTHERN LUNCH BUFFET

LUNCH BUFFETS

### Salads (Select 2)

#### **Field Pea and Tomato Salad**

With Creamy Garlic Vinaigrette

#### **Bibb and Endive Salad**

With Blue Cheese, Candied Pecans, and Apple

#### **Wild Mushroom Salad**

With Farro, Caramelized Shallots, Baby Kale, and Sherry Vinaigrette

#### **Roasted Butternut Squash and Spinach Salad**

With Walnuts, Bacon, and Herbed Buttermilk Dressing

#### **Mixed Green Salad**

With Shaved Carrots, Tomatoes, and Cucumbers, Tossed in Hattie's Vinaigrette

#### **Chopped Wedge**

With Bacon, Pickled Red Onion, Tomato, Blue Cheese Crumbles, and Blue Cheese Dressing

### Entrees (Select 2)

#### **Fried Chicken (Location Dependent)**

#### **Smoked BBQ Ribs**

#### **Fried Catfish**

With Tangy Tartar Sauce

#### **Roasted Chairman's Reserve Pork Loin**

With Peach Chutney

#### **Marinated Flank Steak**

With Chimichurri

#### **Shrimp Creole**

With Picante Sauce of Sautéed Onion, Bell Peppers, Garlic, and Tomatoes

#### **Pan Seared Salmon**

With Buttermilk Mint Sauce

### Sides (Select 2)

#### **Hopping John**

Rice, Black Eyed Peas, Red and Green Peppers, Onions, Scallions, Olive Oil, and Lemon

#### **Collard Greens**

#### **Garlic Green Beans**

#### **Mac and Cheese**

#### **Red Beans and Rice**

#### **Two Potato Hash**

### Dessert (Select 1)

#### **Strawberry Shortcake**

With Mascarpone Cream

#### **Peach and Cherry Buckle**

#### **Jasper's Brownie**

#### **Mason Jar Banana Foster**

#### **Key Lime Pie**

## CONGRESS PARK DELI BUFFET

### Salads (Select 2)

#### **Potato Salad**

Potatoes, Scallions, Celery, Onion, Bell Peppers, and Herbed Mayo

#### **House Made Pasta Salad**

Farfalle and Fresh Vegetables Tossed in a Creamy Italian Dressing

#### **Mixed Green Salad**

With Shaved Carrots, Tomatoes, and Cucumbers, Tossed in Hattie's Vinaigrette

#### **Classic Caesar Salad**

Romaine Hearts, Garlic Croutons, White Anchovies, Lemon, and Shaved Parmesan Reggiano, Tossed in House-Made Caesar Dressing

#### **Carrot and Raisins**

Shredded Carrot, White Raisins, Parsley, and Cinnamon Aioli

### Saratoga Deli and Fruit Platters

#### **Fresh Sliced Meats and Cheeses**

Honey Ham, Roasted Turkey Breast, Peppered Roast Beef, Cheddar, Swiss, and American

#### **Relish Tray**

Iceberg, Sliced Tomatoes, Red Onions, Pickles, Mayo, and Whole Grain Mustard

#### **Bread Platter**

White, Wheat, Marble Rye, and Kaiser Rolls

#### **Fruit Platter**

Cantaloupe, Honey Dew, Pineapple, Grapes, and Honey Yogurt

### Dessert (Select 1)

#### **Cheesecake**

#### **Key Lime Pie**

#### **Carrot Cake**

#### **Chocolate Decadent**

## LUNCH BUFFETS

## AMERICAN REGIONAL LUNCH BUFFET

## LUNCH BUFFETS

### Starters (Select 1)

#### **Mixed Green Salad**

With Shaved Carrots, Tomatoes, and Cucumbers, Tossed in Hattie's Vinaigrette

#### **Bibb and Endive Salad**

With Avocado and Grapefruit, Tossed in a Citrus Vinaigrette

#### **Classic Caesar Salad**

Romaine Hearts, Garlic Croutons, White Anchovies, Lemon, and Shaved Parmesan Reggiano, Tossed in House-Made Caesar Dressing

#### **Gorgonzola Salad**

Arugula, Red and Green Oak Lettuce, Gorgonzola, Pears, and Walnuts, Tossed in a Red Wine Dijon Vinaigrette

### Entrees (Select 2)

#### **Marinated Grilled Flank Steak**

With Chimichurri

#### **Prosciutto Wrapped Cod**

With Tomato Compote

#### **Stuffed Pork Loin**

With Apple Infused Pork Jus

#### **Seared Airline Chicken Breast**

With Forestiere Sauce

#### **Grilled Salmon**

With Arugula and Lemon Pesto

### Sides (Select 2)

#### **Garlic Green Beans**

#### **Rice Pilaf**

With Orange and Almonds

#### **Roasted Cauliflower**

#### **Mashed Potatoes**

#### **Hot Honey Roasted Carrots and Parsnips**

### Desert (Select 1)

#### **Mixed Berry Galette OR Apple Galette**

#### **Port Wine Poached Pear**

With Crème Anglaise and Shortbread

#### **Flourless Chocolate Torte**

#### **Seasonal Fruit Crisp**

With Vanilla Whipped Cream

#### **Carrot Cake**

With Cream Cheese Frosting



# Upscale Sit-Down Lunch



## TEA LUNCHEON

### Salad (Select 1)

#### **Arugula and Peach Salad**

Arugula, Endive, Roasted Peaches, Pistachios, and Red Onion, Tossed in a Sherry Vinaigrette

#### **Boston Bibb Salad**

Bibb Leaves, Pickled Red Onion, Breakfast Radish, Heirloom Grape Tomatoes, and Persian Cucumber, Tossed in a Parmesan Vinaigrette

#### **Heirloom Cherry Tomato Panzanella**

Toasted Brioche, Shallots, Basil Leaves, and Fresh Mozzarella

#### **Watermelon Salad**

Watermelon, Cucumber, Feta, Basil, and Mint, Tossed in a Honey and Lime Vinaigrette

#### **Asparagus Salad**

Steamed Asparagus, Roasted Red Pepper, Baby Heirloom Tomatoes, and Sliced Almonds, Tossed in a Lemon Tarragon Vinaigrette

### Soup (Select 1)

#### **Creamy Wild Mushroom Soup**

#### **Creamy Lobster Bisque**

Maine Lobster, Cognac, Creme Fraiche, and Chive Oil

#### **Butternut Squash Ravioli**

With Sage Brown Butter

### Tea Sandwiches (Select 3)

#### **Cucumber and Dill Cream Cheese**

#### **Pulled Chicken and Cranberry Mayo**

#### **Smoked Salmon and Caper-Red Onion Cream Cheese**

#### **Tuna Salad**

#### **Pimento Cheese**

#### **Radish and Butter**

#### **BLT on a Mini Biscuit**

### Dessert (Select 1)

#### **Petit Fours**

#### **Lemon Curd Tarts**

#### **Bread Basket Cookie Platter**

#### **Bread Basket Brownies & Blondies Platter**





## Three Course Sit Down Dinner

Option to add amuse bouche as fourth course.



### FIRST COURSE (SELECT 1)

#### Salad

##### Mixed Green Salad

Mixed Greens, Shaved Carrots, Tomatoes, and Cucumbers, Tossed in Hattie's Vinaigrette

##### Spinach Salad

Baby Spinach, Diced Apples, Candied Pecans, and Dried Cranberries, Tossed in a Lemon Maple Vinaigrette

##### Classic Caesar Salad

Romaine Hearts, Garlic Croutons, White Anchovies, Lemon, and Shaved Parmesan Reggiano, Tossed in House-Made Caesar Dressing

##### Gorgonzola Salad

Mixed Greens, Bosc Pears, Gorgonzola Crumble, and Crunchy Walnuts, Tossed in a Creamy, Herbed Vinaigrette

##### French Bistro Salad

Red Oak and Romaine Lettuce, Chopped Walnuts, Leeks, and Plum Tomatoes, Tossed in a Creamy, Tarragon Vinaigrette

##### Roasted Brussel Sprout Salad

Roasted Brussel Sprouts, Baby Kale, Roasted Pecans, Roasted Butternut Squash, and Red Onion, Tossed in a Sherry Vinaigrette

#### Soup

##### Award Winning Lobster Bisque (+)

Maine Lobster, Cognac, Creme Fraiche, and Chive Oil

##### Root Vegetable Soup

With Sourdough Croutons

#### Fish/Seafood

##### Chesapeake Bay Jumbo Lump Crab Cake (+)

With Ginger Slaw and Spicy Remoulade

##### Asian Tuna Nachos

Ahi Tuna, Crispy Wontons, Wakame, and Sweet Shoyu

##### Shrimp 3 Ways

Classic Cocktail, Pina Colada, and Avocado Stack

##### Clams "Canfield" Casino

With Apple Smoked Bacon, Leeks, and Lemon

#### Beef

##### Tenderloin of Beef Carpaccio (+)

With Arugula, Reggiano, Truffle Oil, and Caper Berries

#### Arancini

Fried Rice Balls with Ground Beef, Grana Padana, and Vodka Sauce

#### Pork

##### Pan Seared Pork Belly

With Rainbow Chard, Fuji Apple, and Port Wine Demi-glace

#### Chicken

##### Chicken Roulade Florentine

Boneless Breast of Chicken Stuffed with Roasted Red Pepper, Pancetta, and Spinach, Laced with Light Mornay Sauce

##### Crispy Chicken a La Orange

Fried, Crispy, Boneless Thigh Finished in a Szechuan Pepper Orange Sauce

#### Vegetarian

##### Heirloom Tomatoes

With Burrata and Creamy Basil Vinaigrette

##### Caramelized Onion and Apple Tart

On a Bed of Mixed Greens with a Sherry Vinaigrette Drizzle

### ENTREES COURSE (SELECT 2)

#### Beef

##### Center Cut Filet Mignon (+)

With Roasted Garlic Mashed Potatoes, Wilted Spinach, Crispy Leeks, and Shiitake Demi Sauce

##### Grilled New York Strip Steak (+)

With Classic Bordelaise, Roasted Fingerling Potatoes, and Cipolini Onions

##### Prime Rib of Beef au Jus

With Red Bliss Mashed, Broccoli, and Horseradish Cream

##### Braised Beef Short Rib

With Sautéed Spinach and Yukon Gold Mashed Potatoes with Natural Jus

##### Surf and Turf (+market price pp)

Sliced Tenderloin of Beef and Roasted 4 Oz. Maine Lobster Tail, Served with Rice Pilaf and Asparagus, with Red Wine Demi and Drawn Butter

#### Pork

##### Grilled Pork Chop

With Apple Shallot Chutney, Glazed Carrots, and Mashed Root Vegetable

#### Fish

##### Chilean Sea Bass (+)

With Almond Rice Pilaf, Broccoli, and Orange Saffron Verjus

##### Oven Roasted Faroe Island Salmon

With Roasted Red Pepper Flan, Tomato Caper Relish, and Green Beans

##### Grilled Atlantic Salmon

With Bed of Arugula, Lemon Pesto, and Rice Pilaf

##### Pan Seared Halibut

With Summer Vegetable Couscous, Pecan Gremolata, and Lemon Beurre Blanc

##### Prosciutto Wrapped Cod

With Tomato Compote, Creamy Polenta, and Sautéed Zucchini

#### Chicken

##### Pan Roasted Chicken

With Wilted Escarole, White Beans, and Oven Dried Tomato, Topped in a Chicken Jus

##### Chicken Marsala

With Penne Pasta, Mushrooms, and Seasonal Vegetables in a Marsala Sauce

##### Coq Au Vin

Searched Airline Chicken Breast Cooked in Red Wine with Bacon, Pearl Onions, Carrots, and Mushrooms, Served with Pomme Puree



**Duck**

**Crispy Duck Breast (+)**

With Blackberry Jus, Roasted Root Vegetable Mash, and Green Beans

**Lamb**

**Rack of Lamb (+)**

With Savory Bread Pudding, Green Beans, and a Rosemary Demi

**Vegetarian**

**Gemelli Puttanesca**

Kalamata Olives, Capers, Garlic, and Tomatoes

**Butternut Squash Ravioli**

With Sage Brown Butter Sauce

**Wild Mushroom Risotto**

Exotic Collection of Mushrooms, Leeks, and Shaved Parmesan Cheese

**Ravioli Florentine**

Ravioli Stuffed with Spinach and Cheese and Served in a Sweet Vermouth Creme Sauce

**Black Bean Quinoa Cake**

Served Over Sautéed Spinach with Tomato Salsa, Queso, and Saffron Aioli

**Cauliflower Steak**

Roasted Cauliflower Over Chickpeas, Bell Peppers, and Scallions with a Sun-dried Tomato Pesto

**Dessert Course (Select 1)**

**New York Style Cheesecake**

With Strawberry Compote

**Crème Brulée**

**Carrot Cake**

With Cream Cheese Frosting

**Strawberry Shortcake**

With Mascarpone Cream

**Seasonal Fruit Cobbler**

With Vanilla Whipped Cream

**Poached Pear**

With Vanilla Ice Cream and Caramel Sauce

**Chocolate Hazelnut Torte**

**Chocolate Mousse Cups**

With Shortbread and Whipped Cream, Served in Chocolate Cups

**Apple Pie**

With Whipped Cream and Bourbon Caramel Sauce





# Dinner Buffets



## A NIGHT IN ITALY

Includes Baskets of House-Made Italian Focaccia with Calabrian Olive Oil and Balsamic Vinegar

### Salads (Select 2)

#### Classic Caesar Salad

Romaine Hearts, Garlic Croutons, White Anchovies, Lemon, and Shaved Parmesan Reggiano, Tossed in House-Made Caesar Dressing

#### Gorgonzola Salad

Mixed Greens, Bosc Pears, Gorgonzola Crumble, and Crunchy Walnuts, Tossed in a Creamy, Herbed Vinaigrette

#### Florence Spinach Salad

Spinach, Mushrooms, Sun-Dried Tomatoes, and Cannellini Beans, Tossed in a Balsamic Vinaigrette

#### Tuscan Panzanella Salad

Italian Bread, Chopped Tomatoes, Cucumbers, Mozzarella, and Basil, Tossed in First Press Olive Oil

#### Sicilian Style Rocket and Radicchio Salad

Arugula, Radicchio, Dried Cranberries, Candied Walnuts, Shaved Fennel, and Red Onion, Tossed in a Lemon Mustard Vinaigrette

### Entrees (Select 2)

#### Classic Chicken Parmesan

Panko Herb Crusted Chicken Breast Topped with House-Made Marinara, Hand Grated Mozzarella, and Chiffonade Basil

#### Sole Francese

Fresh Lemon Sole Dusted in Flour and Egg Battered, Sautéed in a White Wine, Lemon, Butter Sauce and Finished with Fresh Herbs

#### Braised Lombardi Pork

Pork Shoulder Braised with Shallots, Red Wine, and Stock, Topped with Tobacco Onions

#### Bistecca a la Fiorentina

Sliced Strip Loin Seared Hard with Rosemary, Sage, and Black Pepper, Served with Natural Jus

#### Penne Amatriciana

Al Dente Penne Tossed in Plum Tomatoes, Crispy Pancetta, Chopped Garlic, and Red Onion, Topped with Shaved Reggiano

#### Chicken Piccata

Boneless Breast of Chicken Sautéed in White Wine, Lemon, Parsley, and Capers, Finished with Butter

#### Block Island Swordfish

Served with Lemon Basil Soufflé

#### Eggplant Parmesan

Sliced Eggplant, Seasoned and Breaded, with Marinara Sauce, Fresh Mozzarella, and Basil

#### House Made Wild Mushroom Ravioli

Served with Vodka Sauce

### Sides (Select 2)

#### Roasted Garlic and Rosemary Fingerling Potatoes

#### Steamed Broccolini

Tossed in Blood Orange Butter

#### Penne a la Vodka

Penne Pasta Tossed in a Pink Vodka Sauce with Locatelli

#### Mixed Vegetable Medley

Sautéed Zucchini, Yellow Squash, Red Onions, and Tri-colored Grape Tomatoes, Tossed in Olive Oil and Fresh Herbs

#### Sicilian Caponata

Eggplant, Zucchini, Squash, Tomatoes, Capers, Kalamata Olives, and Pignoli, Simmered in a Tangy Vinegar Sauce

#### Tortellini Aglio e Olio

Tri-colored Cheese Tortellini Tossed in Olive Oil and Garlic

### Desserts (Select 1)

#### Classic Tiramisu

Lady Fingers, Espresso, Mascarpone, and Cocoa Powder

#### Rum Baba

Sponge Cake Soaked in Rum Served with a Citrus Syrup and Powdered Sugar

#### Cannoli's

Sicilian Pastry of Fried Dough Filled with Sweet Ricotta and Dipped in Chocolate Chips or Pistachios



## FRENCH COUNTRYSIDE

DINNER BUFFETS

Includes Baskets of Baguettes and Bread Sticks with Whipped Butter

### Salads (Select 2)

#### Salad Nicoise

Butter Lettuce, Haricot Vert, Baby Potatoes, Hard Boiled Eggs, Red Onions, and Olives, Tossed in a Shallot and White Wine Vinaigrette

#### French Bistro Salad

Red Oak and Romaine Lettuce, Chopped Walnuts, Leeks, and Plum Tomatoes, Tossed in a Creamy Tarragon Vinaigrette

#### Green Salad

Romaine Lettuce, Avocados, Cucumbers, Pistachio, and Chives, Tossed in a Green Goddess Dressing

#### Mixed Green Salad

Shaved Carrots, Tomatoes, and Cucumbers

#### Choice of Dressing

Hattie's Vinaigrette, Sesame Ginger, Herbed Buttermilk, Or Honey Mustard Vinaigrette

#### Carrot Raisin Salad

Bibb Lettuce, Julienne Carrots, Raisins, Apples, Pecans, and Parsley, Tossed in a Sweet Honey Aioli

### Entrees (Select 2)

#### Boeuf Bourguignon

Boneless Chuck Roast Braised in Burgundy Wine with Mixed Mushrooms, Carrots, Pearl Onions, and Fresh Herbs, Finished in a Velvety Beef Stock

#### Coq au Vin

Bone In Chicken Braised in Chicken Stock and Red Wine with Bacon, Pearl Onions, Carrots, and Mushrooms

#### Sole Veronique

Oven Baked Filet of Sole Finished in a Grape, Vermouth Cream Sauce

#### Chicken Cassis

Boneless Breast Lightly Sautéed in a Brandy Cassis Sauce

#### Bouillabaisse

Fish Stew with White Fish, Mussels, Clams, Crab, Shrimp, Leeks, and Potatoes in a Saffron Garlic Tomato Broth

#### Salmon Meunière

Pan Roasted Salmon with Fresh Herbs in a White Wine, Lemon, Shallot, Brown Butter Sauce

#### Lapin Chasseur

Rabbit Legs with Wild Mushroom Cream

### Sides (Select 2)

#### Garlic Haricot Vert

Roasted Fingerling Potatoes with Leeks

#### Grilled Asparagus

With Champagne Citrus Vinaigrette

#### Ratatouille

Sauté of Eggplant, Zucchini, Roma Tomatoes, Onions, and Peppers

#### Potatoes Dauphinoise

Thinly Sliced Potatoes Cooked in Cream with Onions and Parmesan Cheese

#### Pomme Puree

Smooth, Buttery Potato Puree

### Desserts (Select 1)

#### Assorted Macaroons

#### Creme Brulée

#### Bite Sized Petit Fours

#### French Apple Rhubarb Cake

Apple and Rhubarb in a Buttery Rum Cake with Whipped Cream

#### Tarte au Citron

Lemon Tart with Raspberry Macaroon

## ADIRONDACK TRAIL

DINNER BUFFETS

Includes Biscuit Basket with Apple and Herb Butter

### Salads (Select 2)

#### Classic Caesar Salad

Romaine Hearts, Garlic Croutons, Anchovies, Lemon, and Shaved Parmesan Reggiano, Tossed in House-Made Caesar Dressing

#### Upstate Blues

Iceberg, Bacon, Pickled Red Onion, Tomato, and Blue Cheese Crumbles, Tossed in a Blue Cheese Dressing

#### Adirondack Salad

Mixed Greens, Apples, Sliced Almonds, and Goat Cheese, Tossed in a Honey Mustard Vinaigrette

#### Schuylerville Mixed Greens

Arugula, Endive, Toasted Walnuts, Radish, Tomatoes, and Feta, Tossed in a White Balsamic Dressing

#### Baby Spinach Salad

Spinach, Mushrooms, Bacon, Peppers, Onions, and Tomatoes, Tossed in Hattie's Apple Cider Vinaigrette

### Entrees (Select 2)

#### Roasted Pork Loin

Sliced Tenderloin of Pork Topped with Gala Apples and Shallot Chutney

#### Oven Roasted Salmon

Faroe Island Salmon Served Over Melted Leeks with Lemon Butter

#### Prime Rib of Beef

Thinly Sliced Prime Rib Served with au Jus and Horseradish Crema

#### Lemon Pepper Chicken

Boneless Breast of Chicken Pan Seared in a Lemon Pepper Beurre Blanc

#### Chilean Sea bass

Crispy Skin Sea Bass Served with Blistered Tomatoes and Grilled Leeks

### Sides (Select 2)

Tri-colored Roasted Carrots With Honey Thyme Glaze

Roasted Yukon Gold Potatoes

Smashed Red Bliss Potatoes

Buttermilk Mashed Potatoes

Orange Almond Rice Pilaf

Roasted Brussel Sprouts With Apples and Bacon

### Dessert (Select 1)

Chocolate Cream Pie

Crepe Brulée Cheesecake

Mixed Berry Cobbler

Spiced Pumpkin Roll

Classic Carrot Cake





## TASTE OF THE CARIBBEAN

DINNER BUFFETS

Includes Assorted Sweet Rolls

### Salads (Select 2)

#### **Caribbean Cobb Salad**

Mixed Greens, Mango, Avocado, Bacon, Chicken, Tomato, and Hard-Boiled Eggs, Tossed in a Creamy Citrus Dressing

#### **Citrus Green Salad**

Romaine and Green Leaf Lettuce, Pineapple, Mandarin Oranges, Dried Cranberries, Cilantro, and Scallions, Tossed in a Honey Lime Dressing

#### **Callaloo Salad**

Bibb Lettuce, Jicama, Apples, Red Onions, Scallions, and Radicchio, Tossed in a Mango Vinaigrette

#### **Conch Salad**

Steamed Conch, Chopped Tomatoes, Bell Peppers, Spanish Onions, and Mango, Tossed in an Orange Mustard Dressing

### Entrees (Select 2)

#### **Crispy Fluke**

With Melon, Mango Salsa, and Caramelized Bananas

#### **Baked Mahi Mahi**

With Pineapple and Bell Pepper Relish

#### **Jamaican Jerk Chicken**

Grilled Airline Breast of Chicken, Marinated in Jerk Seasoning

#### **Roast Pork Loin**

Pork Glazed with a Mango, Mint Mojo, Finished with Jerk Spices

#### **Curried Beef Stew**

Top Round of Beef Cooked with Onions, Garlic, Carrots, and Potatoes, Finished in a Jamaican Curry Broth

### Sides (Select 2)

#### **Calypso Rice**

Caribbean Rice with Onions, Carrots, Garlic, Bell Peppers, Scallions, and Red Chili Flakes

#### **Coconut Polenta**

Polenta Made with Coconut Milk, Okra, and Thyme

#### **Roasted Root Vegetables**

Cassava Yams, Sweet Potatoes, Parsnips, Celery Root, and Fresh Herbs

#### **Jamaican Steamed Cabbage**

Red Cabbage, Bell Peppers, and Carrots in a Zesty Red Wine Vinaigrette

#### **Black Eyed Peas and Rice**

### Desserts (Select 1)

#### **Ginger Flan**

#### **Mango Trifle**

Mango, Oranges, Dried Cranberries, and Apples Layered with Cream

#### **Traditional Rum Cake**

#### **Banana Pudding**



## CLASSIC HATTIE'S

## DINNER BUFFETS

Includes Hattie's Biscuits and Cornbread with Honey Butter

### First Course (Select 2)

#### **Hattie's Chopped Salad**

Romaine Lettuce, Kalamata Olives, Tomato, Red Onion, Chickpeas, and Feta, Tossed in a Red Wine Vinaigrette

#### **Spinach Salad**

Baby Spinach, Diced Apple, Candied Pecans, and Dried Cranberries, Tossed in a Lemon Maple Vinaigrette

#### **Chicken and Andouille Gumbo**

A Rich Stew of Chicken, Andouille Sausage and the Cajun Trinity, Thickened with Dark Roux, Served with Rice

#### **Hattie's Garden Salad**

Mixed Leaves, Cucumber, and Heirloom Grape Tomatoes, Tossed in Ms. Hattie's Apple Cider Vinaigrette

#### **The Wedge**

Iceberg Lettuce, Bacon, Pickled Red Onion, Tomato, and Chives, Tossed in a Blue Cheese Dressing

### Entrees (Select 2)

#### **Hattie's Famous Fried Chicken**

An Even Assortment of White and Dark Meat (Nashville Hot Option Available)

#### **Smoked BBQ Spareribs**

Dry Rubbed, Slow Cooked Pork Ribs Slathered with a Tangy BBQ Sauce

#### **Braised Short Ribs**

Beef Short Ribs Braised in Red Wine, Veal Stock, and Aromatics

#### **Pecan Encrusted Trout**

Farm Raised Idaho Trout Encrusted with Pecans, Served with a Brown Butter Lemon Vinaigrette

#### **Jambalaya**

A Piquant Tomato-based Rice Dish, Served with Andouille Sausage, Chicken, and Shrimp

#### **Chicken and Dumplings**

A Rich Chicken Stew of Carrots, Onions, Celery, and Herbs with Drop Biscuit Dumplings

### Sides (Select 2)

#### **Mac and Cheese**

Crisp and Creamy, Made with Extra Sharp Cheddar and Crispy Biscuit Crust

#### **Red Beans and Rice**

#### **Collard Greens**

#### **Creamy Grits**

#### **Two Potato Hash**

Sweet and Yukon Gold Potato with Onion, Celery, Red and Green Peppers

#### **Garlic Green Beans**

#### **Mashed Potatoes**

### Desserts (Select 1)

#### **Key Lime Pie**

#### **Pecan Pie**

#### **Jasper's Brownie**

#### **Bread Pudding with Hard Sauce**

#### **Banana Pudding**







**First Course (Select 2)**

**Spinach and Strawberry Salad**  
Spinach, Pecans, and Feta, Tossed  
in a Poppy Seed Vinaigrette

**Iceberg Wedge**  
Iceberg, Bacon, Pickled Red Onion, Tomato, and  
Chives, Tossed in a Blue Cheese Dressing

**Roasted Beet and Arugula Salad**  
Arugula, Goat Cheese, and Walnuts,  
Tossed in a Red Wine Vinaigrette

**Hattie's Chopped Salad**  
Romaine Lettuce, Kalamata Olives, Tomato, Red Onion,  
Chickpeas, and Feta, Tossed in a Red Wine Vinaigrette

**Gorgonzola Salad**  
Mixed Greens, Bosc Pears, Gorgonzola  
Crumble, and Crunchy Walnuts, Tossed  
in a Creamy, Herbed Vinaigrette

**Entrees (Select 2)**

**Pan Roasted or Grilled Salmon**  
With Warm Shitake and Sherry Vinaigrette

**Pan Roasted Airline Chicken Breast**  
With Roasted Shallot and Sage Chicken Jus

**New York Strip Steak**  
With Red Wine Demi

**Chairman's Reserve Pork Loin**  
With An Apple and Dijon Sauce

**Beef Tenderloin**  
With Blue Cheese Compound Butter and Bordelaise

**Prime Rib**  
With Horseradish Cream

**Braised Short Rib**  
With Mascarpone Polenta

**Sides (Select 2)**

**Roasted Root Vegetables**

**Steamed Asparagus**

**Garlic Broccolini**

**Glazed Carrots**

**Mashed Potatoes**

**Scalloped Potato Gratin**

**Sautéed Green Beans**

**Herb Roasted Potatoes**

**Desserts (Select 2)**

**Cheesecake**  
With Strawberry Compote

**Chocolate Hazelnut Torte**

**Key Lime Pie**

**Crème Brûlée**

**Apple Pie**  
With Whipped Cream and Bourbon Carmel

**Chocolate Mousse**  
With Whipped Cream and Raspberries

**Include appetizers for additional  
\$pp. Passing for 45 minutes.**

**(Select 3)**

**Crab Louie**

**Crab Cakes with Tartar or Remoulade**

**Shrimp Cocktail Sauce**

**Bacon Wrapped Scallops**



# BFG Hospitality Venues



**HATTIE'S**  
SARATOGA SPRINGS

A beloved institution serving unmatched comfort cuisine in its original location. Step into a realm of tradition and flavor, where every bite tells a story. Don't miss the "Hattio," a cozy covered patio tucked away for the perfect blend of indoor comfort and outdoor charm.



**HATTIE'S**  
ALBANY

Where history meets elegance under the neon glow. Host special occasions from romantic dinners to large celebrations, while enjoying award-winning recipes. The restaurant space is breathtaking, and the private event space promises an unforgettable experience.



**HATTIE'S**  
WILTON

The perfect blend of convenience and comfort. Indulge in mouthwatering chicken dishes served with a side of warmth and hospitality. Stop by for a quick yet satisfying meal on the go, or a relaxed sit-down experience with family and friends.



**BLACKBIRDS TAVERN**  
VOORHEESVILLE

Serving upscale pub food, and providing a family-friendly environment. Within our vibrant atmosphere, you'll find a fantastic space for private events. Whether you prefer the intimacy of a cozy table, the convivial buzz of a remarkable bar area or a private dining room, this is a great location for your next get-together.



## About Us

BFG Hospitality is a part of the Business for Good family of companies – an award-winning organization that is advancing its unique model of venture philanthropy in the Greater Capital Region of New York and beyond.

BFG Hospitality includes Hattie's Restaurants, Bread Basket Bakery, Bread Basket Cake Shop, Blackbirds Tavern, and Blackbirds Bike Cafe. BFG Hospitality also offers a wide variety of catering menus and event venues, with options available for parties and celebrations of all sizes.



**BLACKBIRDS BIKE CAFE**  
VOORHEESVILLE

Nestled along the scenic Albany County Helderberg-Hudson Rail Trail, this coffeehouse pit stop is for both cyclists and locals alike, serving quick bites and healthy fare. Fuel up with on-the-go treats crafted to satisfy your taste buds and your active lifestyle.



**BREAD BASKET CAKE SHOP**  
WILTON

This charming space is the sweetest backdrop for bridal showers and anniversary soirées. The dedicated team ensures every detail is as exquisite as the delectable treats. Our wonderful wedding cakes are the icing on the cake for unforgettable celebrations in this charming space.



**BREAD BASKET BAKERY**  
SARATOGA SPRINGS

Step into this cozy cottage as the scent of freshly baked bread greets you. Whether you're seeking a sweet treat to brighten your day or planning a special celebration luncheon, this is your go-to destination for all things delicious.

*All profits made by BFG Hospitality are donated to Business for Good to improve surrounding communities and eliminate hunger and food insecurity.*



## Contact Us

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