



BFG HOSPITALITY

Wedding Packages



catering@bfg.org

Business for
good | Giving back
to move forward



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Prosecco Toast Included

Cocktail Hour

1 Hour of Passed Hors D'Oeuvres with Display Boards



PASSED HORS D'OEUVRES (SELECT 5)

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

DISPLAY BOARDS (SELECT 3)

Chips and Dips House-Made Chips with Caramelized Onion Dip, Buffalo Spiced Chips with Blue Cheese Dip, Corn Tortilla Chips with Salsa	Cheeses and Fruits Assorted Local and Imported Cheeses, Fresh Fruit and Jams, Assorted Crackers, and Toasted Baguette
Assorted Bruschetta Tomato and Basil, Olive Tapenade, Truffled White Bean with Roasted Peppers, Green Tomato, Buffalo Chicken	Charcuterie, Olives and Pickles Prosciutto, Hard Salami, Capicola, Marinated Mushrooms, and Roasted Peppers
Farmhouse Crudites Fresh and Char-grilled Assorted Vegetables with Buttermilk Ranch, Scallion Aioli, House-Made Hummus, and Saffron Aioli	

Dinner Reception Menus

3-Course Sit Down Dinner



FIRST COURSE (SELECT 1)

Salad

Mixed Green Salad

Shaved Carrots, Tomatoes, and Cucumbers,
Tossed in Balsamic 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 Our 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

Soup

Root Vegetable Soup

With Sourdough Croutons

ENTREES COURSE (SELECT 2)

Beef

Grilled New York Strip Steak (+)

With Classic Bordelaise, Roasted Fingerling
Potatoes, and Cippolini Onions

Prime Rib of Beef au Jus

With Red Bliss Mashed, Broccolini,
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

Chicken

Pan Roasted Chicken

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

Chicken Marsala

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

Coq Au Vin

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

Fish

Chilean Sea Bass (+)

With Almond Rice Pilaf, Broccolini,
and Orange Saffron Verjus

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

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



Dinner Buffet Menus



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 Our 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



FRENCH COUNTRYSIDE

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

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

**ADIRONDACK TRAIL**

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 Our Caesar Dressing

Upstate Blues

Iceberg Wedge, 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

**CLASSIC HATTIE'S**

Includes Hattie's Restaurants' Biscuits and Cornbread with Honey Butter

First Course (Select 2)**Hattie's Chopped Salad**

Romaine Lettuce with 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 with 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****Garlic Green Beans****Mashed Potatoes**



SEA AND STEAK BUFFET

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

Sauteed Green Beans

Herb Roasted Potatoes





Wedding Cake

Made by Bread Basket Cake Shop



From every exquisite design detail to each delicious bite, Bread Basket Cake Shop will create a show-stopping, freshly baked, meticulously decorated masterpiece uniquely for you.

The wedding cake process begins with a personal consultation for you to share your vision, ask questions, explore design options and let your imagination run wild as skilled artisans guide you through the possibilities.

Bread Basket
CAKESHOP

Late Night Menus

Continue your celebration with the addition of savory food stations and sweet desserts. Contact catering@bfg.org to include late night food stations with your catering order.



GOURMET MAC AND CHEESE BAR STATION

Mac and Cheese Made with Cabot Extra Sharp Cheddar Cheese

Protein (Select 2)

Bacon
Andouille Sausage
Chicken
Lobster (market price)

Toppings include

Garlic
Fresh Herbs
Grated Parmesan

GRILLED CHEESE STATION

Served with House-Made Chips

Cheese (select 2)

Gouda
Sharp Cheddar
American
Brie

Toppings (select 2)

Bacon
Ham
Tomatoes
Fig Jam
Caramelized Onions
Pesto

DESSERT STATIONS

Cupcake Tower

A beautiful display of our Bread Basket Cake Shop cupcakes custom designed specifically for you! Select up to 3 cake flavors and buttercreams.

Classic Cookie & Brownie Bar

An assortment of our all-time favorite Bread Basket Bakery sweets; Chocolate Chip, Oatmeal Raisin, Peanut Butter, Sugar Cookies, Brownies and Blondies

Sweetie Pie Station

A selection of Hattie's Restaurants' mini pies served in individual jars; Key Lime Pie, Banana Cream Pie, Mini Chocolate Peanut Butter Pie

Bar Packages

Full Open Bar
Available for 4 or 5 hours

Signature Liquor
Premium Liquor
Top Shelf Liquor



Beer and Wine Bar
Available for 4 or 5 hours



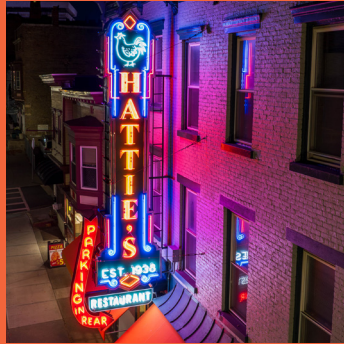
BFG Hospitality Venues



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.



Giving back to move forward

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

catering@bfg.org

bfg.org