



BFG HOSPITALITY

# Wedding Packages



[catering@bfg.org](mailto: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)

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

### DISPLAY BOARDS (SELECT 3)

<b>Chips and Dips</b> House-Made Chips with Caramelized Onion Dip, Buffalo Spiced Chips with Blue Cheese Dip, Corn Tortilla Chips with Salsa	<b>Cheeses and Fruits</b> Assorted Local and Imported Cheeses, Fresh Fruit and Jams, Assorted Crackers, and Toasted Baguette
<b>Assorted Bruschetta</b> Tomato and Basil, Olive Tapenade, Truffled White Bean with Roasted Peppers, Green Tomato, Buffalo Chicken	<b>Charcuterie, Olives and Pickles</b> Prosciutto, Hard Salami, Capicola, Marinated Mushrooms, and Roasted Peppers
<b>Farmhouse Crudites</b> 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](mailto: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

### SLIDER STATION (SELECT 2)

Served With Shoestring House-Made French Fries

#### 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, Served on a Brioche Bun

#### Shrimp Po Boy Slider

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

#### Fried Chicken and Waffle Slider

With Honey Maple Syrup, Served on a Waffle

#### Pulled Pork Slider

With Coleslaw, Pickles, Served on a Brioche Bun

### 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



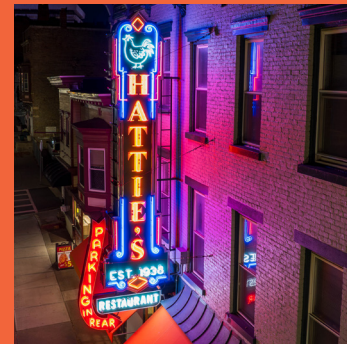
# BFG Hospitality Venues



## 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 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.



## 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.

We offer a wide variety of catering menus, as well as on and off premise catering options for parties and celebrations of all sizes.

BFG Hospitality includes Hattie's Restaurants, Bread Basket Bakery, Bread Basket Cake Shop, and Blackbirds Bike Cafe.

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





## Contact Us

[catering@bfg.org](mailto:catering@bfg.org)

[bfg.org](http://bfg.org)