

Full Buffet Package

\$49 pp

+ TAX ONLY

MENU

FIRST HOUR

Culinary Table - Imported and Domestic Cheeses, Fried Chickpeas, Century Signature Cheese Skillet, Charcuterie Board, Roasted Pea Pods, Crostini, Crackers, Slow Roasted Artichokes, Tomatoes, Hummus, Olives, Bruschetta

DINNER BUFFET

Salads - Cucumber Pea and Tomato, Century House Salad, Tuscan Tortellini

Rolls and Butter

Entrees - Select 2 (Add \$2 pp for select 3 entrees) Descriptions below

Desserts - Petite Desserts or Cobbler

Beverages - Coffee (Make it Coffee & Soda + \$3)

THE ENTREE OPTIONS

BEEF:

Beef Short Ribs with Herb Potatoes

Sliced Sirloin with 2 Tomato Demi and Steak House Wedges

Herb Butter Steak Tips with The Trio (Mushrooms, Onions, Oven Roasted Potatoes)

CHICKEN:

Greek Chicken with Roasted Potatoes

Chicken Saltimbocca with Green Rice

Pistachio Chicken with Roasted Kale and Tomato Pasta

Caprese Chicken with Pasta Vodka

Roasted Lemon Chicken Francaise with Herb Grains

Chicken and Sausage Penne, Pan Sauce

FISH:

Mediterranean Salmon with Roasted Tomato Orzo

Lemon Butter Seasonal Catch with Green Rice

Spinach Cod with Grilled Lemon

Tomato Roasted Cod with Chef's Rice

SEAFOOD:

Cioppino with Pasta

Seafood Scampi with Basmati Rice, Balsamic Tomato and Kale

PORK:

Spinach and Cheese Stuffed Pork Loin with Chef's Rice

Honey Mushroom Pork with Hash Brown Potatoes

All prices are plus NYS tax only.

This menu requires a minimum of 25 people or the price will increase by \$3 per person. All prices are subject to 8% sales tax. This is a 3 hour package, additional time is available for \$750 per hours plus F&B

To book your event,
please call (518) 785-1857



Full Plated Package

\$54 pp

+ TAX ONLY

MENU

FIRST HOUR

Culinary Table - Imported and Domestic Cheeses, Fried Chickpeas, Century Signature Cheese Skillet, Charcuterie Board, Roasted Pea Pods, Crostini, Crackers, Slow Roasted Artichokes, Tomatoes, Hummus, Olives, Bruschetta

PLATED 3 COURSE

Salads - Caesar Wedge

Rolls and Butter

Entrees - Select 1 (Descriptions below)
For tableside choice of 2 add \$4 per person

Desserts - Please Choose 1
Lemon Cloud Cake or Chocolate Tuxedo

Beverages - Coffee (Make it Coffee & Soda +\$3)

PLATED ENTREES

BEEF:

Beef Short Rib Roasted Asparagus, Truffle Herb Mashed Potatoes

Bistro Steak Herb Butter, Roasted Skinny Potatoes

Balsamic Bistro Cognac Portobello

Soy Honey Flank Steak Broccoli Puree, Steak House Fries

CHICKEN:

Chicken Cobb Scallopini Egg Battered, all the Greens Puree, Potato and Asparagus Hash, Bacon Bleu Tomato Crumble

Sesame Chicken Artichoke and Multi Grain "Rice"

Chicken Natalie Pear Brined Chicken, Fresh Burrata and Tomatoes, Pesto Shmear

Chicken Caprese Chicken Cutlet, Fresh Tomato, Mozzarella, Pomodoro, Italian Potatoes

Pan Roasted Chicken Warm Fennel and Potato Salad

Chicken Oscar Century with Roasted Asparagus, Lobster and New Potato and Hollandaise

SEAFOOD & FISH:

Ginger Miso Salmon Chef's Rice, Roasted Asparagus

Citrus Catch Roasted Broccoli, Skinny Potatoes

Unstuffed Sole Blood Orange Beurre Blanc, Pan Vegetables, Chefs Rice

Watercress Monkfish Tarragon Potatoes, Roasted Vegetables

Roasted Red Snapper Cauliflower Puree, Tabbouleh

Limoncello Shrimp Pasta, Hearty Greens

20th Century Seafood Newburg Grilled Vegetable

VEGETARIAN:

Ravioli Tomato Wine

Vegan Ravioli Asparagus and Mushrooms

Eggplant Stack Ricotta and Pomodoro

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