

Silver Bay YMCA

Adirondack Appetizers

Cold

Shrimp	Serves 30 people	\$200.00
Marinated Grilled Asparagus w/ Proscuitto	Serves 30 people	\$150.00
Tomato Bruschetta	Serves 50 people	\$100.00
Assorted Wedge Cheese Board	Serves 50 people	\$200.00
Roasted Garlic Hummus w/ Baguette	Serves 30 people	\$125.00
Fruit and Berry Platter	Serves 50 people	\$150.00
Basil Infused Mozzarella and Tomato Platter	Serves 50 people	\$125.00
Anti-Pasta Skewers	Serves 50 people	\$175.00
Crudit� Platter	Serves 50 people	\$100.00

Hot

Bacon Wrapped Scallop	Serves 30 people	\$200.00
Chicken Wings <small>*Garlic, Garlic Parmesan, Mild, Medium, Hot, Teriyaki, Barbeque</small>	Serves 30 people	\$150.00
Chicken Pineapple Skewers	Serves 30 people	\$175.00
Stuffed Mushrooms <small>*Sausage Stuffing, Vegetable, Bleu Cheese & Bacon, Spinach & Feta</small>	Serves 30 people	\$150.00
Meatballs <small>*Barbeque, Marinara, Swedish</small>	Serves 30 people	\$125.00
Crab Cakes	Serves 30 people	\$250.00
Chicken Cordon Blue	Serves 30 people	\$125.00
Beef Wellington	Serves 30 people	\$250.00
Lamb Lollipops	Serves 30 people	\$400.00
Asparagus in Phyllo	Serves 30 people	\$250.00
Egg Roll	Serves 30 people	\$125.00
Sliders <small>*Beef, Chicken, Pork</small>	Serves 30 people	\$150.00
Pig-in-blanket	Serves 30 people	\$125.00
Chicken Fingers	Serves 30 people	\$175.00
Tomato Soup Shot w/ Grilled Cheese Wedge	Serves 30 people	\$150.00

Silver Bay YMCA

Soup Offerings

Creamed Soups

- Tomato Basil
- Broccoli Cheddar
- Corn Chowder
- Clam Chowder
- Roasted Red Pepper Gouda

Bisques

- Seafood Bisque
- Lobster Bisque
- Crab Bisque

Clear Soups

- Vegetable
- Italian Wedding
- Minestrone
- Chicken Noodle
- Beef Barley

Silver Bay YMCA

The Authentic Adirondack BBQ

Enjoy the best BBQ in the Adirondacks with our Signature sauces, Smoked Meats and sides made from scratch. We are defining Adirondack BBQ!!!

\$37.95 Per Adult (13 and up) \$17.95 Children (5-12), Children under 5 free

ON THE BUFFET...

The Bread Pack Basket

Jalapeño Cheddar Corn Bread or Honey Corn Bread, and Mixed Green Salad

Select Two BBQ items

Third Item add \$11.00 per/person. Items extra where noted.

(V) = Vegetarian Selections

Smoked Beef Brisket in Bourbon and Cherry Coke BBQ Sauce

Served with Sesame Brioche Rolls and Tabasco Fried Onion Rings

Smoked BBQ Pulled Pork or Smoked BBQ pulled Chicken

Served with Pretzel style Rolls and crispy home-made onions rings with Honey Mustard Horseradish.

BBQ Ribs (Select which style from options below)

- BBQ St. Louis style Pork Ribs with Sweet Apple-Hickory BBQ sauce (Baby Back Ribs add \$5.95 per person)
- Watermelon BBQ Ribs
Truly a treat for the taste buds. These Pork spareribs are dry rubbed with our 11 spice rub then braised in Watermelon juice and grilled and mopped with Watermelon BBQ Sauce. These ribs are what summer is all about
- Buffalo Wing Ribs!!
St. Louis style ribs Lathered in Mildly Spicy Buffalo Wing Sauce. You got to taste these Ribs!!!
Served with Blue Cheese, Celery and Carrots of course.
- BBQ Cocoa Rubbed Beef Ribs with Root Beer BBQ sauce

BBQ Chicken (Select which style from options below)

- Chipotle-Lime Chicken With Coca-Cola Peach BBQ Sauce (Boneless Breast Only add \$3.95 per person)
- Classic BBQ Chicken (Breast, Legs and Thighs)

Marinated Grilled Flank Steak with Black BBQ sauce & Chimmichurri sauce

Noir (Black) BBQ sauce is a rich flavorful sauce made with strong coffee, molasses, semi-sweet chocolate, soy sauce, hoisin sauce, balsamic vinegar and black tea. (Add \$8.00 Per Person)

BBQ Riblets (Vegan)

Spaghetti Squash Pulled Pork (Vegan)

Grilled Marinated Vegetable Skewers (V/Vegan)



Silver Bay YMCA

The Authentic Adirondack BBQ

Grilled Portobello Mushroom Burgers (Vegan)

Grilled Eggplant, Tomato, Fresh Basil & Goat Cheese (V)

Beyond Burgers (Vegan)

Add-on Items

Blackened or Southern Fried Cajun Catfish with Heirloom Tomato Salsa and Remoulade (Add \$7.00 per person)

BBQ Seasoned Grilled Shrimp Kebabs (Add \$9.95 per person)

BBQ Salads & Side Dishes!! Choose 3 items (Additional items add \$3.75 per item, per person)

- Vegetarian Baked Beans
- The Best BBQ Pork and Beans Ever!!!
Pulled Pork, Bacon, chopped Italian sausage, great northern bean, Red Kidney, Black Bean, a hint of Jalapenos in a Sweet & Spicy BBQ sauce.
- Grilled Corn on the Cob with Herb Butter
- Southern Potato Salad
Creamy, lots of egg, a hint of yellow mustard and just the right spices.
- Sliced Watermelon
- Creamy Coleslaw
- Qwazy Slaw
Shredded green and purple cabbage with shredded carrots, diced granny smith apples, dried cranberries tossed in a qwazy light sweet and tangy Lemon Poppy seed vinaigrette.
- Adirondack Salad
Crisp lettuce blend, granny smith apples, smoked cheddar cheese, roasted walnuts, dried cranberries with Maple Balsamic Vinaigrette.

Silver Bay YMCA

Adirondack Clam Bake

Enjoy the best Fresh sourced Seafood in the Adirondacks for A breathtaking feast you won't soon forget.

\$49.95 Per Adult (13 and up), \$22.95 Children (6-12), Children under 5 free

Soup (Choose One)

- New England Clam Chowder
- Manhattan Clam Chowder
- Crab and Roasted Corn Chowder

Add-on Soups

- Lobster Bisque (Add \$2.75 per person)
- Seafood Gumbo (add \$4.00 per person)

Side Dishes (Included)

- Potato Rolls
- Coleslaw
- Green Salad

Build your Feast!

Select 5 items!! (Sixth Item; add \$7.00 per person, unless otherwise indicated.)

- Steamed Clams
- Jumbo Shrimp
- Polish Sausage
- Grilled Chicken
- Corn on the Cob
- Red Skin Potatoes

Add-on Items

- Italian Sausage
- Vegetarian Sausage(Cooked separately)
- Crawfish (Add \$10.00/person)
- Lobster (1 to 1 ¼ pound) Add \$14.00/person
- Tri-color Fingerling Potatoes

Silver Bay YMCA

Sweet Silver Bay

\$65.00/Adult (13 and up) \$33.00/ Child (5-12), Children under 5 free

Included items: Artisan Dinner Rolls, Plated Mixed Green Salad

Signature Side Dishes (Select 1, add-on additional item for \$2.00/person)

- Wild Rice Pilaf with Sauteed Mushrooms
- Quinoa with Corn, Scallions, and Basil
- Basmati Lemon Rice
- Roasted Garlic Mashed Potatoes
- Herbed Trio Orzo
- Provençal New Potatoes

Chef's Vegetable Selection (Select 1, add-on additional item for \$2.00/person)

- Green Bean Almandine
- Carrots Vichy
- Adirondack Glazed Carrots
- Harvest Vegetable Melange
- Italian Vegetable Melange
- Sugar Snap Peas
- Steamed Broccoli & Roasted Red Peppers

Entrée Items - Choose two!

Chicken Monterrey

Breast topped with Monterrey Jack cheese, fresh diced Tomatoes and Artichoke Hearts, then served with a Chardonnay Cream and topped with Nettle's goat cheese.

Chicken Marsala

Lightly Pan Fried Chicken Breast Medallions served in Marsala Wine Sauce with Caramelized Shiitake, cremini and Button mushrooms, Prosciutto Ham and shallots.

Confetti Chicken

Diced seasoned Summer Vegetables stuffed into fresh chicken Breast and grilled. Topped with a creamy Garlic White Wine Sauce.

Argentinian Grilled Flank Steak

Marinated Flank Steak with Fresh herb Chimichurri sauce.

Pork Au Poivre

Roasted center cut Pork loin seasoned with a mélange of peppers then topped with a Pepper and Brandy laced demi-glace.

Campfire Grilled Salmon, GF

A Maple-Plank Grilled Salmon Filet brushed with a Maple-Hoisin Glaze finished with Hazlenut Crumble, served with a Jicama, Carrot and Purple Onion Slaw

Silver Bay YMCA

Sweet Silver Bay

Additional Cost Selections

Potato Encrusted Halibut(Add \$ 14.95 per person)

Buttery Chive Whipped Potatoes and Japanese Bread crumbs topped with Crispy Onion Straws served with a Citrus Blood Orange Beurre Blanc.

Herb Encrusted Prime Rib au jus, GF(Add \$ 7.95 per person)

Served with Horseradish Sauce, Caramelized onions and mushrooms.

Reef & Beef(Add \$9.95 per person)

3 Butter flied Jumbo Shrimp poached in Scampi sauce (Butter, White wine & Garlic) surrounding a 6 oz Tenderloin of Beef on a Caramelized Mushroom Demi-Glace served with Lobster butter.

Silver Bay YMCA

Lake George Sunset

\$80.00/Adult (13 and up), \$40.00/Child (5-12), Children under 5 free

Included items: Artisan Dinner Rolls, Plated Mixed Green Salad

Signature Side Dishes (Select 1, add-on additional item for \$2.00/person)

- Wild Rice Pilaf with Sautéed Mushrooms
- Quinoa with Corn, Scallions, and Basil
- Basmati Lemon Rice
- Roasted Garlic Mashed Potatoes
- Herbed Trio Orzo
- Provençal New Potatoes

Chef's Vegetable Selection (Select 2, add-on additional item for \$2.00/person)

- Green Bean Almandine
- Carrots Vichy
- Adirondack Glazed Carrots
- Harvest Vegetable Melange
- Italian Vegetable Melange
- Sugar Snap Peas
- Steamed Broccoli & Roasted Red Peppers

Entrée Items - Choose two!

Chicken Monterrey

Breast topped with Monterrey Jack cheese, fresh diced Tomatoes and Artichoke Hearts, then served with a Chardonnay Cream and topped with Nettle's goat cheese.

Chicken Marsala

Lightly Pan Fried Chicken Breast Medallions served in Marsala Wine Sauce with Caramelized Shiitake, cremini and Button mushrooms, Prosciutto Ham and shallots.

Confetti Chicken

Diced seasoned Summer Vegetables stuffed into fresh chicken Breast and grilled. Topped with a creamy Garlic White Wine Sauce.

Argentinian Grilled Flank Steak

Marinated Flank Steak with Fresh herb Chimichurri sauce.

Pork Au Poivre

Roasted center cut Pork loin seasoned with a mélange of peppers then topped with a Pepper and Brandy laced demi-glace.

Campfire Grilled Salmon, GF

A Maple-Plank Grilled Salmon Filet brushed with a Maple-Hoisin Glaze finished with Hazlenut Crumble, served with a Jicama, Carrot and Purple Onion Slaw

Silver Bay YMCA

Lake George Sunset

Additional Cost Selections

Potato Encrusted Halibut(Add \$ 14.95 per person)

Buttery Chive Whipped Potatoes and Japanese Bread crumbs topped with Crispy Onion Straws served with a Citrus Blood Orange Beurre Blanc.

Herb Encrusted Prime Rib au jus, GF(Add \$ 7.95 per person)

Served with Horseradish Sauce, Caramelized onions and mushrooms.

Reef & Beef(Add \$9.95 per person)

3 Butter flied Jumbo Shrimp poached in Scampi sauce (Butter, White wine & Garlic) surrounding a 6 oz Tenderloin of Beef on a Caramelized Mushroom Demi-Glace served with Lobster butter.

Silver Bay YMCA

The Great Adirondack Feast

\$95.00/Adult (13 and up), \$48.00/Child (5-12), Children under 5 free

Included items: Artisan Dinner Rolls, Mixed Green Salad, Choice of Soup

Signature Side Dishes (Select 1, add-on additional item for \$2.00/person)

- Wild Rice Pilaf with Sauteed Mushrooms
- Quinoa with Corn, Scallions, and Basil
- Basmati Lemon Rice
- Roasted Garlic Mashed Potatoes
- Herbed Trio Orzo
- Provençal New Potatoes

Chef's Vegetable Selection (Select 2, add-on additional item for \$2.00/person)

- Green Bean Almandine
- Carrots Vichy
- Adirondack Glazed Carrots
- Harvest Vegetable Melange
- Italian Vegetable Melange
- Sugar Snap Peas
- Steamed Broccoli & Roasted Red Peppers

Entrée Items - Choose two!

Garnet Hill Logger's Venison

Tender Venison Loin medallions served with a hearty Hunter's demi-glace sauce of mushrooms, fresh Thyme, diced tomato and caramelized shallots.

Silver Bay Adirondack Pork Loin

Center cut Loin of Pork with Granny Smith and NY Empire apples topped with Adirondack Maple syrup glaze. Served with Indian Lake Milk Gravy.

Adirondack Pan Fried Trout

Lightly Seasoned Panko breaded butter fried boneless rainbow trout (Farm Raised) pan fried in drawn butter. Served with Roasted Corn and Black Bean Salsa and Saranac Ale Coulis.

Sagamore Great Camp Pork Tenderloin with Pomegranate Sauce

Perfectly seasoned with fresh Thyme, Himalayan Pink Rock salt and rosemary then roasted and set on a smooth and sweet pomegranate sauce.

Lake Luzerne Sweet Potato Encrusted Salmon

Shredded Sweet potatoes set on delicate wild caught pan seared until crispy salmon served with a Sage Beurre Blanc.

Pan Seared Duck Breast With Black Cherry Reduction

Marinated Duck breast pan seared until skin is crispy and finished in the oven. Black Cherries with a hint of Brandy is cooked down to a thick reduction.

Adirondack Wildberry Chicken

Marinated airline chicken Breast smothered in a warm berry compote of blackberries, blueberries, strawberries and raspberries with a splash of cassis brandy on the finish.



Silver Bay YMCA

Special Diet Menu

V = Vegetarian VGN = Vegan GF= Gluten Free DF = Dairy Free

Wild Mushroom Strudel(V)

Spinach and Goat Cheese wrapped in puff pastry accompanied by a Cranberry Citrus Glaze

Zucchini Lasagna(V, GF)

Pistachio pesto, sun-dried tomato sauce + pine nut "ricotta"

Wild Mushroom Penne(V, VGN, GF,DF)

Shiitake, Portobello, Oyster and Cremini mushrooms in a light marinara sauce tossed with GF Penne Pasta and halved cherry tomatoes. Finished with Fresh Basil chiffonade.

Spanikopita(V)

Sautéed Spinach, Feta, Garlic and Mint baked in a Puff Pastry and finished with a Lemon Cream Beurre Blanc.

Rigatoni with Lentil Bolognese (V,VGN,GF,DF)

Rigatoni with lentil Bolognese is made with very few ingredients. The simplicity of the dish lets the flavor and heartiness of the lentils shine.

Stuffed Portobellos

Quinoa, Root Vegetables and Balsamic Glaze (V,VGN,GF,DF)

Spinach, Goat Cheese and Roasted Red Pepper (V,GF)

Grilled Vegetable Pad Thai (V,VGN,GF,DF)

Rice Noodles, Grilled Squash, Sugar Snap Peas, Shoe String Carrots, Water Chestnuts, Chick Peas, Grilled Red Peppers, Spinach and Grilled Zucchini

Farmer's Market Vegetable Kebabs(Vegan) \$4.75 per person

Mushrooms, Onions, Peppers, Summer Squash, and Zucchini

Grilled Portobello Mushroom Burgers(Vegan)

Roasted Tomato Summer Risotto with herb salad garnish(V)

Silver Bay YMCA

Dessert Offerings

Chocolate Flourless Torte	32 Servings	\$150.00
Chocolate Layer Cake	32 Servings	\$175.00
Lemon Berry Mascarpone Cake	64 Servings	\$200.00
New York Cheesecake	32 Servings	\$150.00
Apple Pie	54 Servings	\$100.00
Blueberry Pie	48 Servings	\$150.00
Fudge Divine Lava Cake	48 Servings	\$325.00
Raspberry Lemon Drop	48 Servings	\$375.00
Red Velvet	50 Servings	\$300.00
Cheesecake Turtle	48 Servings	\$350.00
Peanut Butter Explosion	48 Servings	\$375.00
Apple Caramel Crumb	50 Servings	\$150.00
Tiramisu	40 Servings	\$225.00
Maine Blueberry Tart	48 Servings	\$200.00
Assorted Miniature Cheesecakes	50 Servings	\$225.00