

# Silver Bay YMCA

## Conference and Family Retreat Center

### Beverages

Silver Bay offers a variety of top-quality brands of beverages. Should your group request a special product which we do not carry, you will be charged the retail price for all ordered bottles of cases.

\*Bartender fee of \$75 for the first hour and \$35 for each additional hour will apply.

\*Each separate function will have a bartender fee of \$75 for the first hour.

\*Beverage Service cannot extend past 11:00 PM. If you wish to extend past the contracted time, there will be a 1.5% charge added to the per person, per hour charge.

#### Domestic Package

First Hour \$10.00 per person  
 Each Additional Hour \$5.00 per person

#### Domestic Package Includes

**Brownstone House Wines:** Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

**Cider:** Saratoga Apple

**Beer:** Budweiser, Bud-Light, Michelob, O'Douls, Land Shark, and Yuengling

Assorted Juices, Bottled Water and Soft Drinks

\*Each separate function will have a \$10 per person fee for the first hour.

#### Upgraded Craft Package

First Hour \$12.00 per person  
 Each Additional Hour \$6.00 per person

#### Upgraded Craft Package Includes

**Brownstone House Wines:** Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

**Cider:** Saratoga Apple

**Beer (Choose 6):** Budweiser, Bud-Light, Michelob, O'Douls, Land Shark, and Yuengling, Common Roots Good Fortune, Founders Centennial IPA, Frog Alley Re4esh IPA, Kona Big Wave, Mill House Kold One, Northway Pilsner, Paradox Beaver IPA, Peak The Juice

Assorted Juices, Bottled Water and Soft Drinks

\*Each separate function will have a \$10 per person fee for the first hour.

Guests	3 Hours	4 Hours	5 Hours	Guests	3 Hours	4 Hours	5 Hours
20	\$545	\$680	\$815	20	\$625	\$780	\$935
50	\$1,145	\$1,430	\$1,715	50	\$1,345	\$1,680	\$2,015
100	\$2,145	\$2,680	\$3,215	100	\$2,545	\$3,180	\$3,815
150	\$3,145	\$3,930	\$4,715	150	\$3,745	\$4,680	\$5,615

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## Adirondack Appetizers

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### Cold

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

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## Adirondack Appetizers

### Hot

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

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## **Soup Offerings**

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### ***Bisques***

Crab Bisque  
Lobster Bisque  
Seafood Bisque

### ***Broth Soups***

Beef Barley  
Chicken Noodle  
Italian Wedding  
Minestrone  
Vegetable

### ***Creamed Soups***

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

# Silver Bay YMCA

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## The Authentic Adirondack BBQ

Enjoy the best BBQ in the Adirondacks with our signature sauces, smoked meats, and side dishes. We are defining Adirondack BBQ!

### Prices

\$37.95 Adult (13 and up)  
\$17.95 Children (5-12)  
Children 5 and under are complimentary

### Includes

One Bread Basket  
Mixed Greens Salad  
Three Sides  
Two Entrees

### Bread Basket

Honey Corn Bread  
Jalapeño Cheddar Corn Bread

### Sides

Adirondack Salad  
BBQ Pork and Beans  
Creamy Coleslaw  
Grilled Corn on the Cob with Herb Butter  
Qwazy Slaw  
Sliced Watermelon  
Southern Potato Salad  
Vegetarian Baked Beans

### Entrees

**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)

**BBQ Riblets, Vegan**

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

# Silver Bay YMCA

Conference and Family Retreat Center

## The Authentic Adirondack BBQ

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### **Entrees**

#### ***Beyond Burgers, Vegan***

#### **BBQ Ribs** (Select which style from options below)

- BBQ Beef Ribs - Cocoa rubbed with root beer sauce
- BBQ Pork Ribs - St. Louis style with sweet apple-hickory BBQ sauce (Baby Back Ribs, add \$5.95 per person)
- Buffalo Wing Ribs - St. Louis style lathered in mildly spicy Buffalo wing sauce
- Watermelon BBQ Ribs - Dry rubbed with our 11-spice rub then braised in watermelon BBQ sauce

#### ***Grilled Eggplant, Tomato, Fresh Basil & Goat Cheese, Vegetarian***

#### ***Grilled Marinated Vegetable Skewers, Vegetarian/Vegan***

#### ***Grilled Portobello Mushroom Burgers, Vegan***

#### ***Marinated Grilled Flank Steak with Black BBQ Sauce & Chimichurri 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)

#### ***Smoked BBQ Pulled Pork or Smoked BBQ pulled Chicken***

Served with pretzel rolls and crispy homemade onion rings with honey mustard horseradish

#### ***Smoked Beef Brisket in Bourbon and Cherry Coke BBQ Sauce***

Served with sesame brioche rolls and Tabasco fried onion rings

#### ***Southern Fried Cajun Catfish with Heirloom Tomato Salsa & Remoulade*** (Add \$7.00 per person)

#### ***Spaghetti Squash Pulled Pork, Vegan***

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## Adirondack Clam Bake

Enjoy deliciously prepared seafood for a breathtaking feast to remember.

### Prices

\$49.95 Adult (13 and up)  
\$22.95 Children (6-12)  
Children 5 and under are complimentary

### Includes

Potato Rolls  
One Starter  
Two Sides  
Three Entrees

### Starters

Crab and Roasted Corn Chowder  
Lobster Bisque  
Manhattan Clam Chowder  
New England Clam Chowder  
Seafood Gumbo

### Sides

Coleslaw  
Corn on the Cob  
Mixed Greens Salad  
Red Skin Potatoes  
Tri-color Fingerling Potatoes

### Entrees

Crawfish (Add \$10.00 per person)  
Grilled Chicken  
Italian Sausage  
Jumbo Shrimp  
Lobster (Add \$14.00 per person)  
Polish Sausage  
Steamed Clams  
Vegetarian Sausage

# Silver Bay YMCA

## Conference and Family Retreat Center

### Sweet Silver Bay

Our most popular menu and quintessentially Silver Bay!

#### Prices

\$65.00 Adult (13 and up)  
\$33.00 Children (6-12)  
Children 5 and under are complimentary

#### Includes

Dinner Rolls  
Mixed Greens Salad  
Three Sides  
Two Entrées

#### Sides

Adirondack Glazed Carrots  
Basmati Lemon Rice  
Carrots Vichy  
Green Bean Amandine  
Harvest Vegetable Melange  
Herbed Trio Orzo  
Italian Vegetable Melange

Provençal New Potatoes  
Quinoa with Corn, Scallions, and Basil  
Roasted Garlic Mashed Potatoes  
Sugar Snap Peas  
Steamed Broccoli & Roasted Red Peppers  
Wild Rice Pilaf with Sautéed Mushrooms

#### Entrées

##### **Argentinian Grilled Flank Steak**

Marinated flank steak with fresh herb chimichurri sauce

##### **Campfire Grilled Salmon, GF**

A maple-plank grilled salmon fillet, brushed with a hoisin maple glaze, finished with hazelnut crumble and served with a jicama, carrot, and purple onion slaw

##### **Chicken Marsala**

Lightly pan fried chicken breast medallions, served in Marsala wine sauce with caramelized shiitake, crimini, and button mushrooms & prosciutto and shallots

##### **Chicken Monterrey**

A grilled chicken breast with Monterrey Jack cheese, fresh diced tomatoes and served with a chardonnay cream topped with Nettle's goat cheese



# Silver Bay YMCA

Conference and Family Retreat Center

## Sweet Silver Bay

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### **Entrées**

#### **Confetti Chicken**

Fresh grilled chicken breast stuffed with diced seasoned summer vegetables and topped with a creamy garlic white wine sauce

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

Served with horseradish sauce, caramalized onions, and mushrooms

#### **Pork Au Poivre**

Roasted center-cut pork loin seasoned with a melange of peppers, and topped with a Pepper & Brandy demi-glace

#### **Potato Encrusted Halibut(Add \$14.95 per person)**

Halibut encrusted with buttery chive whipped potatoes and Japanese bread crumbs, topped with crispy onion straws, and served with a citrus blood orange beurre blanc

#### **Reef & Beef(Add \$9.95 per person)**

Three butterflied jumbo shrimp poached in scampi sauce, surrounding a 6oz. beef tenderloin on a caramalized mushroom demi-glace and served with lobster butter

# Silver Bay YMCA

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## The Great Adirondack Feast

The ultimate catered experience with lots of Adirondack flair!

### Prices

\$95.00 Adult (13 and up)  
\$48.00 Children (6-12)  
Children 5 and under are complimentary

### Includes

Dinner Rolls  
Mixed Greens Salad  
1 Soup  
3 Sides  
3 Entrées

### Soups

Beef Barley  
Broccoli Cheddar  
Chicken Noodle  
Clam Chowder  
Corn Chowder  
Crab Bisque  
Italian Wedding  
Lobster Bisque  
Minestrone  
Roasted Red Pepper Gouda  
Seafood Bisque  
Tomato Basil  
Vegetable

### Sides

Adirondack Glazed Carrots  
Basmati Lemon Rice  
Carrots Vichy  
Green Bean Amandine  
Harvest Vegetable Melange  
Herbed Trio Orzo  
Italian Vegetable Melange  
Provencal New Potatoes  
Quinoa with Corn, Scallions, and Basil  
Roasted Garlic Mashed Potatoes  
Sugar Snap Peas  
Steamed Broccoli & Roasted Red Peppers  
Wild Rice Pilaf with Sautéed Mushrooms

### Entrées

#### **Adirondack Pan Fried Trout**

Butterflied boneless rainbow trout (farm raised) with a panko breading, pan fried and served with a roasted corn & black bean salsa and Saranac Ale coulis

#### **Adirondack Wildberry Chicken**

Marinated airline chicken breast, smothered in a warm berry compote of blackberries, blueberries, raspberries, and strawberries with a finishing splash of cassis brandy

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## The Great Adirondack Feast

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### **Entrées**

#### **Garnet Hill Logger's Venison**

Tender venison loin medallions served with a hearty demi-glace sauce of mushrooms, fresh thyme, diced tomato, and caramelized shallots

#### **Lake Luzerne Sweet Potato Encrusted Salmon**

Shredded sweet potatoes set on wild-caught pan seared crispy salmon, and served with a sage beurre blanc

#### **Pan Seared Duck Breast With Black Cherry Reduction**

Marinated duck breast pan seared and finished in the oven, topped with a thick black cherry & brandy reduction

#### **Sagamore Great Camp Pork Tenderloin with Pomegranate Sauce**

Perfectly seasoned with fresh thyme, Himalayan pink rock salt, & rosemary, then roasted and set on a smooth, sweet pomegranate sauce

#### **Silver Bay Adirondack Pork Loin**

Center-cut pork loin with Granny Smith and NY Empire apples, topped with Adirondack maple syrup glaze, and served with Indian Lake milk gravy

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## Special Diet Menu

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

***Farmer's Market Vegetable Kebabs, Vegan \$4.75 per person***

Mushrooms, Onions, Peppers, Summer Squash, and Zucchini

***Grilled Portobello Mushroom Burgers, Vegan***

***Grilled Vegetable Pad Thai, Vegetarian/Vegan/GF/DF***

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

***Rigatoni with Lentil Bolognese, Vegetarian/Vegan/GF/DF***

A simplistic dish with few ingredients features a gluten free pasta and lentil based sauce allowing the flavor and heartiness to shine

***Roasted Tomato Summer Risotto with Herb Salad Garnish, Vegetarian***

***Spanikopita, Vegetarian***

Sautéed spinach, feta, garlic, & mint baked in a puff pastry, and finished with a lemon cream beurre blanc

***Stuffed Portobellos***

Quinoa, Root Vegetables & Balsamic Glaze, Vegetarian/ Vegan/ GF/ DF  
Spinach, Goat Cheese & Roasted Red Pepper, Vegetarian/ Vegan

***Wild Mushroom Penne, Vegetarian/Vegan/ GF/ DF***

Cremini, oyster, portobello & shiitake mushrooms in a light marinara sauce, tossed with gluten free penne pasta, and finished with halved cherry tomatoes and a fresh basil chiffonade

***Wild Mushroom Strudel, Vegetarian***

Spinach & goat cheese wrapped in puff pastry with a cranberry citrus glaze

***Zucchini Lasagna, Vegetarian/ GF***

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

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## Dessert Offerings

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