



Banquet & Special Event Packages

The Derby Plated Dinner

\$54 per person, minimum 25 guests

Appetizers, select one

- Caesar Salad, white anchovies, garlic croutons, Parmesan
- Maryland Jumbo Lump Crabcake, lime aioli, charred corn & black bean relish
- Baked French Onion Soup, au gratin
- Iceberg Wedge Salad, candied bacon, crumbled blue cheese, fried onion straws
- Mixed Green Salad, romaine lettuce, cucumbers, carrots, grape tomatoes, croutons, balsamic vinaigrette
- Chopped Salad, romaine lettuce, red onion, blue cheese, cucumber, tomato, crispy onions, chick peas, broccoli, balsamic dressing
- Burrata Ravioli, tomato basil cream, grated Parmesan

Entrees, select three

- Grilled Center Cut Filet Mignon, rich demi glace, pearl onions, additional \$6
- Crispy Organic Roast Chicken, pan jus
- Crab Stuffed Faroe Island Salmon, basil beurre blanc
- Crispy Pan Seared Faroe Island Salmon, pomegranate glaze
- 24 Hour Braised Beef Shortrib, arugula, horseradish
- Grilled 12 oz. Center Cut Pork Chop, Dijon herb vinaigrette
- Seasonal Vegetable Risotto
- Chicken Marsala, wild mushrooms, marsala sauce
- Chicken Piccata, capers, white wine, parsley butter

Desserts, select one

- Assorted Fresh Baked Cookie Platter, for the table
- Lemon Cheesecake, raspberry compote
- Flourless Chocolate Torte, blood orange sauce
- Coconut Cream Pie



The Whitney Plated Dinner

\$64 per person, minimum 25 guests

Appetizers, select one

- Caesar Salad, white anchovies, garlic croutons
- Maryland Jumbo Lump Crabcake, lime aioli, charred corn & black bean relish
- Baked French Onion Soup, au gratin
- Jumbo Shrimp Cocktail, horseradish cocktail sauce
- Iceberg Wedge Salad, candied bacon, crumbled blue cheese, fried onions
- Mixed Green Salad, romaine lettuce, cucumbers, carrots, grape tomatoes, croutons, balsamic vinaigrette
- MapleBrook Farms Burrata, arugula, charred tomatoes, fig balsamic
- Chopped Salad, romaine lettuce, red onion, blue cheese, cucumber, tomato, crispy onions, chick peas, broccoli, balsamic dressing
- Burrata Ravioli, tomato basil cream, grated parmesan
- The Wishing Well Lobster Bisque

Entrees, select three

- Grilled Center Cut Filet Mignon, rich demi glace, pearl onions
- Crispy Organic Roast Chicken, pan jus
- Crab Stuffed Faroe Island Salmon, basil beurre blanc
- 24 Hour Braised Beef Shortrib, arugula, horseradish
- Grilled 12 oz. Center Cut Pork Chop, Dijon herb vinaigrette
- Seasonal Vegetable Risotto
- Slow Roasted Crispy Half Duck, raspberry sauce
- Chicken Piccata, capers, white wine, parsley butter
- Herb Crusted Rack of Lamb, marsala wine reduction
- Center Cut 12 oz. Sirloin Steak, garlic herb butter
- Slow Roasted 14 oz. Prime Rib of Beef, au jus

Dessert, select one

- Assorted Fresh Baked Cookie Platter, for the table
- Lemon Cheesecake, raspberry compote
- Flourless Chocolate Torte, blood orange sauce
- Coconut Cream Pie



Hors d'oeuvres

Passed Hors d'oeuvres, \$14 per person, select three

- Creole Deviled Eggs
- Petite Maryland Crab Cakes, lime aioli
- Ahi Tuna Ceviche, cucumber round, ginger vinaigrette
- Crispy Mushroom & Goat Cheese Arancini
- Chicken Satay, Thai peanut sauce
- Sticky Popcorn Chicken

Beet Tartare Spoons

- Asian Spring Roll, plum sauce
- Caprese Salad Skewers
- Szechuan Chicken Meatballs
- Italian Meatballs, parmesan

Charcuterie Display

\$12 per person

Assorted imported and domestic cheeses including Beemster XO, Manchego, Parmesan Reggiano, fresh mozzarella and Danish Brie. Cured meats including Prosciutto di Parma, soppressata, salami and capicola. Grilled and marinated vegetables, assorted olives, dried fruits, honey, nuts and crostini..

Seafood Display

\$24 per person

Freshly Shucked Oysters, Littleneck Clams, Calamari Salad, Jumbo Shrimp Cocktail, Maryland Crab Salad, accompanied by cocktail sauce, mignonette, horseradish, sliced lemons, assorted hot sauces.

Add cold water Canadian lobster tails, additional \$12 per person



The Travers Stakes Family Style Dinner

\$58 per person

Appetizer, select one

- Chopped Greek Salad, tomatoes, feta, cucumbers, red onion, kalamata olives, pepperoncini, romaine lettuce, lemon oregano dressing
- Caesar Salad, romaine hearts, aged parmesan, garlic croutons, white anchovy dressing
- Roasted Red Peppers & Fresh Mozzarella, basil, Saratoga olive oil, balsamic
- Burrata Ravioli, tomato cream sauce, fresh basil, parmesan
- Charcuterie Display, assorted cheeses, cured meats, olives, grilled vegetables

Entrée, select two

- Grilled Sliced Center Cut Sirloin Steak, garlic butter, sauteed mushrooms
- Chicken Parmesan, marinara sauce, grated parmesan
- Faroe Island Salmon, wilted baby spinach, lemon, olive oil
- Seasonal Vegetable Risotto
- Chicken Piccata, capers, white wine, parsley butter
- Chicken Marsala, wild mushrooms, marsala sauce
- Sliced Pork Tenderloin, butternut puree, caramelized apples

Dessert

- Platter of Fresh Baked Assorted Cookies

Buffet Dinner Menu

\$45 per person

- Assorted Fresh Baked Breads
- Chopped Salad, romaine lettuce, red onion, blue cheese, cucumber, tomato, crispy onions, chick peas, broccoli, balsamic dressing
- Fresh Sliced Mozzarella, roasted red peppers or sliced beefsteak tomatoes (in season), Saratoga olive oil, basil, balsamic
- Cheese Tortellini, tomato basil cream, grated Parmesan
- Chicken Piccata, capers, white wine, parsley butter
- Roast Sliced Sirloin, mushroom gravy, \$6 additional
- Roast Sliced Pork Loin, apple relish
- Fresh Mashed Potatoes, Seasonal Vegetables
- Fresh Baked Cookie Platter!



Plated Lunch Menu

\$32 per person

Appetizer, select one

- Traditional Caesar Salad, parmesan, garlic croutons
- Creamy Tomato Bisque
- New England Clam Chowder
- Chopped Greek Salad, tomatoes, feta, cucumbers, red onion, kalamata olives, pepperoncini, romaine lettuce, lemon oregano dressing
- Baked French Onion Soup, au gratin

Entrees, select two

- Maryland Jumbo Lump Crab Cake, lemon aioli, rice pilaf, fresh vegetable
- Baked Haddock, oregano crust, rice pilaf, fresh vegetable
- Sliced NY Sirloin Steak, oven roasted potatoes
- Chicken Piccata, lemon, capers, linguine
- Baked Faroe Island Salmon, olives, capers, roasted peppers, rice pilaf
- Seasonal Vegetable Risotto

Dessert, select one

- Assorted Fresh Baked Cookie Platter, for the table
- Lemon Cheesecake, raspberry compote
- Flourless Chocolate Torte, blood orange sauce



Beverage and Bar Options

The Wishing Well is proud to offer the finest beverages available, and all drinks are prepared to order by our carefully trained and courteous staff.

Prices vary per package (minimum 25 guests)

House Package

\$16/hour/person for the first hour, \$8/hour for each additional hour

Includes: Vodka, Gin, Scotch, Rye, Tequila, Bourbon, Rum, Deville Brandy, Kahlua, Vermouth, Cabernet, Chardonnay, White Zinfandel, Pinot Grigio, Pinot Noir and selected bottled beer.

Premium Package

\$18/hour/person for the first hour, \$9/hour for each additional hour

Includes: House Package plus Seagram's 7, Seagram's V.O, Tanqueray Gin, Beefeater Gin, Jim Beam Bourbon, Dewar's Scotch, Jack Daniels, Maker's Mark Bourbon, Grey Goose Vodka, Ketel One Vodka, Smirnoff, Captain Morgan Spiced Rum, Bacardi Rum, Espolon Tequila, Crown Royal and Chivas Regal

- Additional premium wines and spirits available on request.
- Unlimited soft drink and non-alcoholic beverages are available at \$2.50 per person.
- Guests may run a tab for their beverage purchases or offer a cash bar.

Beer, Wine & Soda

\$14/hour/person for the first hour, \$7/hour for each additional hour

Beverage Additions

Add any of the following to your beverage package:

- Champagne toast or a glass of house wine with dinner, \$5 per person
- Create your own signature drink for \$7 per person.

Table side Coffee and Tea Service

Included in all special event packages.

We are happy to customize a menu to suit the needs of your event, please inquire.

All food and beverage packages are subject to NYS 7% sales tax and 20% gratuity.

All special events require a \$250 non-refundable deposit.

A guaranteed number of guests and meal selection counts is due seven days prior to your event. Final payment is due five days prior to your event.