



Rehearsal Dinners

Mae West Rehearsal Dinner Buffet

Buffet includes One Hour of Displayed Hors D'oeuvres, Served Hotel Utica House Salad, Fresh Baked Rolls and Butter, Full Coffee Service, Water with Lemon

Displayed Hors D'oeuvres:

Cheese and Crackers with Seasonal Vegetables and Dip

Choice of Two Main Entrees:

London Broil

Seasoned and Prepared with Your Choice of:

Red Wine Demi (*a Veal Reduction with Red Wine*)

Au Pouivre (*Peppercorns, Brandy and Dijon Cream*)

Honey Bourbon Demi (*Shallots, Bourbon, Veal and Honey Reduction*)

Roasted Pork Loin

Finished with Choice of:

Sage Apple Rag-out (*Sautéed Apples, Onions with Fresh Sage*)

Pineapple Chutney (*Pineapples, Serrano Chilis, Celery, Red Onions and Vinegar*)

Wild Mushroom Cream (*Shallots, Wild Mushrooms and Fennel*)

Chicken

Sautéed and Served with Your Choice of:

Wild Mushroom Marsala (*Traditional Sauce with Wild Mushrooms*)

Mediterranean Chicken (*Spinach, Sun-dried Tomatoes, and Feta Cheese*)

Francaise (*Egg Battered with Lemon Veloute*)

Vesuvio (*Roasted Peppers, Artichokes, Garlic and Chardonnay Cream*)

Salmon

Pan Seared and Served with Choice of:

Tomato Olive Ragout (*Stewed Tomatoes, Peppers, Onions, Olives, Capers and White Wine*)

Wild Mushroom Cream (*Shallots, Wild Mushrooms and Fennel*)

Sesame Ginger Soy (*Ginger, Garlic, Soy Sauce and Lime*)

Choice of Two

Rice Pilaf

Penne Pasta with Pomodoro

Red Potato Provence

Garlic Mashed

Fresh Seasonal Vegetables

Chef's Choice of Assorted Desserts

Offered on the Buffet

Prevailing Tax and 20% Service Charge Will be Added to Your Total Bill

102 Lafayette Street Utica, NY 13502 315-724-7829 or 877-906-1912 www.hotelutica.com

Rehearsal Dinners

Rita Hayworth Rehearsal Dinner Buffet

*Buffet Includes One Hour of Displayed Hors D'oeuvres, Served Hotel Utica House Salad,
Freshly Baked Rolls and Butter, Full Coffee Service, Water with Lemon*

Displayed Hors D'oeuvres:

Grande Crudite with Seasonal Vegetables and Dip, Fruits, Imported and Domestic Cheese and Crackers

Choice of Three Main Entrees:

Chicken

Sautéed and Served with Your Choice of:

Wild Mushroom Marsala (Traditional Sauce with Wild Mushrooms)

Mediterranean Chicken (Spinach, Sun-dried Tomatoes, and Feta Cheese)

Francaise (Egg Battered with Lemon Veloute)

Vesuvio (Roasted Peppers, Artichokes, Garlic and Chardonnay Cream)

Lafayette (Shrimp, Irish Whiskey, Dijon Dill Cream Sauce)

Salmon

Pan Seared and Served with Choice of:

Tomato Olive Ragout (Stewed Tomatoes, Peppers, Onions, Olives, Capers and White Wine)

Wild Mushroom Cream (Shallots, Wild Mushrooms and Fennel)

Sesame Ginger Soy (Ginger, Garlic, Soy Sauce and Lime)

Spinach, Tomatoes, Figs

Prime Rib

Slow Roasted and Served with a Veal Sage Au Jus and Horseradish Cream

Roasted Pork Loin

Finished with Choice of:

Sage Apple Rag-out (Sautéed Apples, Onions with Fresh Sage)

Pineapple Chutney (Pineapples, Serrano Shilis, Celery, Red Onions and Vinegar)

Wild Mushroom Cream (Shallots, Wild Mushrooms and Fennel)

Picatta (capers, lemon butter white wine)

Choice of Two

Rice Pilaf

Penne Pasta with Pomodoro

Red Potato Provence

Garlic Mashed

Lemon Orzo

Fresh Seasonal Vegetable

Chef's Choice of Assorted Desserts

Offered on Buffet

Prevailing Tax and 20% Service Charge Will be Added to Your Total Bill

102 Lafayette Street Utica, NY 13502 315-724-7829 or 877-906-1912 www.hotelutica.com