

## Executive Buffet Luncheons

15.50 per person  
minimum of 10 people

- Penne Pasta, Shrimp, Vegetables, White Wine Sauce
- Tri-Colored Cheese Tortellini, Eggplant Pesto Sauce
- Seafood Newburg, Scallops, Crab, and Shrimp
- Salmon Medallions, Champagne Dill Sauce
- Seared Sea Scallops, White Wine Shallot Sauce
- Shrimp Scampi, Garlic White Wine Sauce
- Breast of Chicken, Cherry White Wine Sauce
- Breast of Chicken, Cream Sauce, Arugula, Pine Nuts
- Roasted Turkey Breast, Cranberry Sage Sauce
- Boneless Duck Breast, Cracked Pepper Orange Sauce
- Pork Medallions, Apple Cider Reduction
- Roasted Leg of Lamb, Rosemary Port Wine Sauce
- Filet of Beef Medallions, Mushroom Madeira Sauce
- Stuffed Portobello Mushrooms, Fontina Polenta
- Asparagus and Mushroom Crepes, Fontina Sauce

### Starches

- Saffron Rice with Parmigiano Reggiano
- Confetti Rice with Fresh Vegetables and Herbs
- Israeli Couscous with Black Pepper and Sautéed Vegetables
- Garlic Mashed Potatoes with salted butter
- Sweet Potato Puree with Brown Sugar and Coconut Milk
- Salted Baked Red Potatoes, Rosemary and Garlic

### Vegetables

- Carrot Coin and Snow Pea Sauté with Fine Herb Butter
- Chilled Asparagus Tips with Balsamic Dressing
- Green Beans tossed in Pistachio Oil with Roasted Pistachios
- Roasted Corn with Cilantro, Tomatoes and Pine Nuts
- Ratatouille of Roasted Eggplant, Carrot, Tomato, and Onion
- Roasted Baby Beets with Thyme and Garlic

*Executive Luncheons come with a choice of 1 entree, 1 starch, 1 vegetable, 2 salads, and fresh bread.  
(Add a second Entrée for 2.00 per person)*

## One-Click Lunches

10.50 per person  
minimum of 10 people

- Roasted Turkey Black Bean Chili served with Pane Paesano boules to fill like a soup bowl. Served with sides of chopped onion, grated cheddar and sour cream. Served with a side salad.
- Creamy New England Clam Chowder served with Warm Half Sandwiches of Cheddar & Roasted Red Peppers on Rockfall Sourdough Bread. Served with Olives.
- Pasta with VT Cheddar Garlic Sauce and lots of sautéed Mushrooms, Zucchini, Spinach and Roasted Red Peppers. Served with side salad, rolls and butter
- Choice of Four Cheese, Meat or Vegetarian Lasagna with Parmesan Garlic Bread and Caesar salad.

*Comfort food, easy to order, complete packages come with everything you need. Includes our own large Chocolate Chip Cookies and Beverage Assortment.*

## Desserts from the Pantry

1.75 per person  
minimum of 10 people

*Our chefs make everything from scratch with real butter, cream, sugar and local eggs*

- Cocoa Espresso Cake
- Carrot Cake
- Cowboy Cookies
- Apple Crisp
- Coconut Macaroons
- Peach Cobbler
- Chocolate Chip Cookies
- Brownies
- Ginger Cookies
- Fruit and Cheese

## Chilled Beverages

- Coke, Diet Coke, Sprite, Ginger ale 1.25 per item
- Pepsi, Diet Pepsi, 7-Up 1.25 per item
- Saratoga Water, non sparkling 1.25 per item
- Saratoga Water Sparkling 2.00 per item
- Assorted Iced Teas 1.75 per item

## Batcheller Mansion Inn



20 Circular Street  
Saratoga Springs, New York 12866  
Tel (518) 584-7012 Toll Free (800) 616-7012

## Black Diamond Caterers Luncheon Menu

*Our luncheon menus are designed for professionals who require the best food delivered in a timely and professional manner.*

Black Diamond Caterers  
Saratoga Springs, NY  
518-581-7450  
info@blackdiamondcaterers.com

*Please contact us for more information concerning full-service staffing or rentals for your luncheon. Pricing includes paper plates, plastic flatware, and paper dinner napkins.*

*Please add Sales Tax of 7.25%  
48 hour notice required*

## Power Play Package

8.50 per person  
minimum of 10 people

*Platters of meats, cheeses, vegetables, chicken salad and condiments are presented for easy construction of sandwiches.*

- Williams of Vermont Deli Meats  
Black Angus Beef Top Round  
Baked Honey Maple Ham  
Roasted Turkey
- Williams of Vermont Cheeses  
Horseradish Cheddar  
Smoked Gruyere  
Aged Swiss
- Lemon Tarragon Chicken Salad
- Grilled Veggies with Olive Oil
- Scallion or Dill Hummus
- Includes:  
Sliced tomatoes, Arugula, Lettuce, Olives, Hellmann's Mayo, Russian Dressing, Honey Mustard, Roll-ups, Rockhill Bakehouse Bread, Baguettes and Pita Breads

Add: Soup Du jour or Chili for 2.50 per person

## Lunch on the Run

10.50 per person  
minimum of 10 people  
individually bagged lunches for  
people on-the-move

- Half a Sandwich on Rockhill sourdough bread
- Half a Roll-up Sandwich
- Choose a salad or extra from the list
- Cheddar Cheese Wedge
- Marinated Olives
- Crisp Apple
- Grand Marnier Brownie
- Saratoga Water

Choose from our sandwich descriptions on the next page.

## Rustic French Bread Sandwich Platters

7.50 per person  
minimum of 10 people

*Rockhill Bakehouse European Handmade Breads overstuffed with Williams of Vermont deli meats, cheeses or vegetables. Cut into thirds and beautifully presented.*

Choose from:

- Lemon Tarragon Chicken Salad with Arugula
- Roast Beef, Horseradish Cheddar, BBQ Onions, Lettuce with Hellmann's Mayo
- Maple Honey Turkey, VT Cheddar Cheese, Avocado, Tomato with Russian Dressing
- Roasted Turkey, French Brie, Lettuce with Honey Cup Mustard
- Grilled Zucchini, Eggplant, Portabella Mushrooms, Roasted Red Peppers, Spinach and Garlic Cannelloni Bean Spread
- Sliced Grilled BBQ'd Chicken Breast, Thick-cut Bacon, Muenster Cheese and Lettuce spread with more of our own BBQ Sauce
- Fresh Mozzarella, Aged Serrano Ham, Tomato with Balsamic Vinaigrette
- Duck Trap Smoked Salmon, Scallion Cream Cheese, Tomato, Onion and Lettuce

*Choose Three Sandwich Varieties for your platter Sandwich Platters served with assorted Olives.*

Add: Soup Du jour or Chili for 2.50 per person



## Salads and Extras

1.50 per person  
minimum of 10 people

- Himalayan Red Rice Salad: Dried Cranberries, Toasted Pecans, Scallions and Wild Red Rice in a Walnut Vinaigrette
- NYC Potato Salad: Potatoes tossed with Parsley Chopped Sour Pickles, Onion and Mayonnaise
- French Potato Salad: Red Potatoes tossed with Capers, Shallots, Tarragon, Whole Dijon Mustard and Mayonnaise
- Fresh Seasonal Fruit Salad: Berries, Melons and Tropical Fruits in season
- Potato Chips with Dip: Kettle Chips with Spinach and Garlic Dip
- Tortilla Chips: Fresh Tortilla Chips served with Pineapple Salsa and Sour Cream
- Sesame Noodles: Linguine tossed with a light Sesame Sauce, Scallions and toasted Sesame Seeds
- Chilled Stir-Fried Veggies: Assorted crispy Veggies stir-fried with a Ginger Sauce and tossed with Chow Mein Noodles
- Caesar Salad: We toss Romaine Lettuce, Creamy Caesar Dressing, Croutons and Parmesan Cheese upon delivery making a great salad
- Mediterranean Pasta Salad: Fusilli Pasta tossed with Fresh Spinach, Feta Cheese, Kalamata Olives, and Red Onion in an Olive Oil Dressing
- Italian Pasta Salad: Farfalle Pasta tossed with Roasted Zucchini, Sun-dried Tomatoes and Artichokes in a Basil Dressing
- Panzanella: Tuscan salad of Roma Tomatoes, Garlic, Pane Paesano Bread, Olives, Basil and Olive Oil
- Locally Grown Organic Bitter and Sweet Baby Lettuces with two of our House Dressings  
*All salads are produced using the finest ingredients available.*