



## Taste of The Hook Buffet



### Salad SELECT ONE

- Garden Salad
- Caesar Salad
- Spinach Salad

### Sides SELECT TWO

- Roasted Potatoes
- Mashed Potatoes with Cheddar & Chives
- Fresh Vegetable Medley
- Roasted Vegetables
- Penne a la Vodka
- Pasta Alfredo
- Rice Pilaf

### Entrees

- Fish en Crouete
- Chicken Cordon Bleu
- Teriyaki Chicken
- Bistro Salmon
- Shrimp Scampi
- Shrimp and Scallop Primavera
- Baked Stuffed Haddock
- Chef Carved Roast Turkey
- Chef Carved Prime Rib
- Chicken Francaise
- Shrimp and Scallop Provencal
- Chicken Riggies
- Shrimp Riggies (ADD \$1.00)
- Tilipia Key Largo

### Dessert SELECT TWO

- Key Lime Pie
- Chocolate Mousse Pie
- Cheesecake
- Hot Apple Crisp



SELECT TWO ENTREES  
**\$19**  
SELECT THREE ENTREES  
**\$22**

Hot Coffee, Tea Service and Soda are included with every dinner package presented here.

Prices do not include 18% Gratuity and Sales Tax.

### MATE'S CHOICE \$19 per person

As host, you will preselect the salad, choosing from a garden salad, spinach salad or caesar salad. Your guests will choose their entree: USDA Top Sirloin Steak, Penne a la Vodka with Shrimp, Teriyaki Chicken or Stuffed Fresh Boston Haddock. Entrees include a baked potato and fresh vegetables. The host can choose two of the following desserts: Cheesecake, Chocolate Mousse, Hot Apple Crisp or Key Lime Pie – for just \$4 per person additional.

### CAPTAIN'S TABLE \$21 per person

As host, you will preselect the salad, choosing from a garden salad, spinach salad or caesar salad. Your guests will choose their entree: Slow Roasted Prime Rib, Chicken Francaise, Bistro Salmon or Shrimp and Scallop Provencal. Entrees include a steaming baked potato and fresh vegetables. The host can choose two of the following desserts: Cheesecake, Chocolate Mousse, Hot Apple Crisp or Key Lime Pie – for just \$4 per person additional.

### THE ADMIRALTY \$25 per person

As host, you will preselect the salad, choosing from garden salad, spinach salad or caesar salad. Your guests will choose their entree: Filet Mignon (add \$2.00), Chicken Delmonico, Sweet Onion Crusted Grouper, Seafood Fra Diavalo and Louisiana Shrimp. Entrees include a steaming baked potato and fresh vegetables. You'll also enjoy a choice of two freshly baked desserts: Cheesecake, Chocolate Mousse, Hot Apple Crisp or Key Lime Pie – for just \$4 per person additional.

## IT'S YOUR PARTY!

We're specialists in knowing exactly how to arrange all of the many details to make your special occasion truly memorable, but we want you to feel welcome to let us know how we can be of service. Our menus and the offerings presented here serve as a great starting point, but know that we're glad to customize any of our offerings to suit your individual tastes.

### THE COCKTAIL HOUR

An open bar, featuring Premium Brands is served as follows: \$8 per guest for one hour; \$9.50 per guest for two hours; \$12 per guest for three hours; \$14.50 per guest for four hours. We'll prepare your favorite finger foods: from shrimp bacon bleu and stuffed mushroom caps to pineapple trees and shrimp cocktail for an additional charge.

### BOOKING INFORMATION

A \$50 non-refundable deposit is required to confirm your reservation. A minimum attendance guarantee is required for all parties three days prior to the event. Items and prices are subject to change and availability, but all prices are guaranteed at time of booking.

Reservations (315) 732-3636 • fax 732-8730

*Jim Hulser, General Manager • Jean Parr, Party Specialist • Shaun Lewis, Kitchen Manager*

## 10 TIPS FOR PLANNING THE PERFECT AFFAIR!

1. Choose the right facility. Be sure that you have the right size room for the group you've invited.
2. Plan well in advance. You might be able to schedule a party with little advance notice, but the longer you have to plan, the easier it is to manage all of the details.
3. Choose foods and beverages that are appropriate for the occasion. Make the foods casual or formal, but they should fit the affair. For an 40th birthday party, serve "Over the Hill" cake. Use your imagination. Always provide non-alcoholic alternatives for those guests who prefer not to drink.
4. Personalize. Add whatever little touches you can think of that fit the occasion. For a 25th anniversary, bring along photos from the wedding.
5. Decorate. Balloons, ribbons, buttons, flowers, music. Do what fits the mood.
6. Party Favors. Give your guests a memory that they can take away with them.
7. Preserve the memory. Remember to bring your camera or take a video. Years from now, you will treasure the memories.
8. Confirm your reservations. Make the final adjustments to the party size a few days before. Settle the last minute details before the last minute.
9. Entertainment. Hire a magician, a mime, a musician, a singing gorilla or a comic. The Hook will be glad to assist you with a list of choices.
10. Relax! Enjoy yourself and your guests as the staff and management of the Hook take care of all the details.



# Planning a party?



CELEBRATIONS  
REUNIONS  
BUSINESS FUNCTIONS  
BIRTHDAYS  
ANNIVERSARIES  
RETIREMENTS  
ACHIEVEMENT AWARDS  
SALES MEETINGS  
SHOWERS  
REHEARSALS  
ENGAGEMENTS

## THE HOOK

*Fresh Fish, Juicy Steaks*

Seneca Turnpike, New Hartford • 732-3636