



Mohawk Room Menu

Summer 2025

2 Freemans Bridge Rd
Glenville, NY 12302
518-370-5300
Max410.com

Private Dining

Brunch Buffet (30 person min)

All buffets include a juice station, coffee station, hot tea, soft drinks, lemonade and iced tea

Brunch Buffet

\$29/person

Fresh seasonal fruit

Choice of House or Caesar Salad

Scrambled Eggs

Bacon and Sausage Links

Vanilla Bean French Toast w/ berry compote

House home fries

Choice of Chicken marsala or chicken piccata

Choice of pasta primavera or penne a la vodka

Fresh seasonal vegetables

Additional Offerings

(\$6/ person each)

Chef attended Belgian Waffle Station

Chef attended Omelet Station

Chef attended Carving station with baked ham or oven roasted turkey

Chef attended Prime Rib carving station (mrkt)

Deluxe Brunch Buffet (40 person min)

\$37/person

Fresh Seasonal Fruit

House Table

(crudites, charcuterie, domestic and imported cheeses, marinated vegetables, olives, grapes, crackers and crostinis)

Shrimp Cocktail

Scrambled Eggs

Bacon and Sausage Links

Vanilla Bean French Toast w/ berry compote

House home fries

Chicken Marsala/Chicken Piccata

Pasta Primavera/Penne a la vodka

Fresh Seasonal Vegetable

Additional Offerings

(\$6/ person each)

Chef attended Belgian Waffle Station

Chef attended Omelet Station

Chef attended Carving station with baked ham or oven roasted turkey

Chef attended Prime Rib carving station (mrkt)

Additional offerings continued

Mimosa Station

\$50 per gallon

(2 gallon minimum)

Sangria Station

\$60 per gallon

(2 gallon minimum)

Served with assorted fresh fruits and berries

Dessert

Available upon request. All outside desserts are subject to a \$3 per person fee

*3 hour event. Tax and Gratuity not included for all Mohawk Room Menu selections. Final billable guest count and menu choices needed 5 days prior to event

Hors d'Oeuvres

DISPLAYS priced per person

Vegetable Crudités with assorted Cheese, Crackers and Grapes \$6

Antipasto with Imported Meats, cheese, Marinated Vegetables and Olives \$7

Combination Cheese, Crudités and Antipasto Display Line \$10

COLD HORS D'OEUVRES priced per person

Jumbo Shrimp Cocktail \$9

Caprese Skewers \$4

Tomato Basil Bruschetta \$5

Steak Tartare Crostini \$5

Hummus and Grilled Pita \$4

HOT HORS D'OEUVRES priced per person

Artichoke and Spinach Dip \$4

Fried Calamari \$6

Mini Beef Wellington \$6

Bacon Wrapped Scallops \$9

Sausage and Red Pepper Stuffed Mushrooms \$5

Lobster and Crab Stuffed Mushrooms \$7

Mini Crab Cakes with House Remoulade \$8

Horseradish Stuffed Bacon Wrapped Shrimp \$10

Cocktail Meatballs (Sesame ginger or Marinara) \$4

Clams Casino \$6

Coconut Shrimp \$6

Lunch Buffet

Served Tuesday - Friday 11am - 2pm only

2 entrees - \$28/person

w/ dessert - \$32/person

Includes soft drinks, coffee, tea and dinner rolls

SALAD choose one (individually served)

HOUSE SALAD with mixed greens, grape tomato, cucumber, carrots, black olive and red onion

CAESAR SALAD with chopped romaine, parmesan, romano, croutons and house caesar dressing

ENTREES

CHICKEN PARMESAN

CHICKEN MARSALA

LEMON BASIL CHICKEN

HADDOCK FRANCAISE

SHRIMP STIR FRY

PAN SEARED SALMON

SLICED FILET of BEEF

STARCH

GARLIC HERB ROASTED RED POTATOES

WHIPPED POTATOES

ROASTED GARLIC MASHED

WILD RICE PILAF

VEGETABLE

HOUSE GREEN BEANS

GARLIC PARM BROCCOLI

SEASONAL MEDLEY

Add a baked ham or roasted turkey carving station for \$5/person

Chef attended prime rib carving station for \$14/person

*3 hour event. Final billable guest count and menu choices needed 5 days prior to event

Add dessert for \$4 per person. Includes:

CARROT CAKE, CHEESECAKE, CHOCOLATE MOUSSE, BREAD PUDDING

Dinner Buffet

2 entrees - \$37/person

3 entrees - \$41/person

Includes soft drinks, coffee, tea and dinner rolls

SALAD choose one (individually served)

HOUSE SALAD with mixed greens, grape tomato, cucumber, carrots, black olive and red onion

CAESAR SALAD with chopped romaine, parmesan, romano, croutons and house caesar dressing

PASTA choose one

PENNE a la VODKA

PENNE MARINARA

PASTA PRIMAVERA

ENTREES

CHICKEN PARMESAN

CHICKEN MARSALA

CAPRESE CHICKEN

HADDOCK FRANCAISE

SHRIMP STIR FRY

PAN SEARED SALMON

SLICED FILET of BEEF

STARCH

GARLIC HERB ROASTED RED POTATOES

WHIPPED POTATOES

ROASTED GARLIC MASHED

WILD RICE PILAF

VEGETABLE

HOUSE GREEN BEANS

GARLIC PARM BROCCOLI

SEASONAL MEDLEY

DESSERT choose one

CARROT CAKE, CHEESECAKE, CHOCOLATE MOUSSE, BREAD PUDDING

Add a baked ham or roasted turkey carving station for \$5/person

Chef attended prime rib carving station for \$14/person

***3 hour event. Final billable guest count and menu choices needed 5 days prior to event**

Plated Dinner

\$55 per person includes Salad / Entree / Dessert

\$65 per person includes Appetizer / Salad / Entree / Dessert

APPETIZERS choose two - served at hors d'oeuvres station

BLACK AND BLEU BRUSCHETTA shaved steak, caramelized onions, bleu cheese

SHRIMP COCKTAIL house made sauce

FRIED CALAMARI tossed with banana peppers, sweet thai chili

MINI BEEF WELLINGTON with garlic demi

SAUSAGE STUFFED MUSHROOMS with red pepper and romano

SALAD choose one

HOUSE mixed greens, cucumber, grape tomato, black olives, shredded carrot, red onion, house balsamic

CAESAR chopped romaine, parmesan, romano, croutons, house caesar dressing

ENTREES choose three

BRAISED SHORT RIB whipped potatoes, cabernet demi, seasonal vegetable

FILET MIGNON roasted garlic demi, whipped potato, fresh asparagus, crispy onion

NY STRIP gorgonzola crust, potato du jour, seasonal vegetable

CHICKEN MARSALA mushrooms, marsala wine, roasted red potatoes, house green beans

CHICKEN PARMESAN house marinara, mozzarella, penne pasta

HADDOCK FRANCAISE long grain and wild rice, fresh asparagus, white wine, lemon

BAKED SALMON seasonal preparation

NE SEAFOOD BAKE shrimp, scallop, lobster, white wine butter, breadcrumb, potato, vegetable

PAN SEARED SEA SCALLOPS brown butter, wild rice, fresh seasonal vegetable

LOBSTER PASTA sherry cream, shrimp, lobster, grape tomato, cavatappi

DESSERT choose one - celebration cakes available for substitution

CHEESECAKE fresh berry compote or chocolate ganache

BREAD PUDDING maple walnut with cinnamon creme anglaise

FLOURLESS CHOCOLATE CAKE whipped cream, fresh berries

CARROT CAKE cream cheese frosting

*3 hour event - 20 person min - Final billable guest count and menu choices due 5 days prior