



East Cove Restaurant



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BUFFET DINNER MENU

This menu is an option for an event with a salad bar and chafer style dinner buffet.

SALAD BAR

Tossed Greens & Salad Vegetables with two dressings offered
Choice of Two Salad Bar Sides

Mixed Fruit - Coleslaw - Classic Potato - Italian Pasta Salad

ENTRÉE CHOICES

BEEF ENTREES

Roast Sirloin with Bordelaise Sauce
Prime Ribs of Beef (\$2.50 additional charge)
Sirloin Tips & Mushrooms with a wine sauce

CHICKEN ENTREES

Chicken Marsala with mushrooms in a sweet wine-brown sauce
Chicken Piccata - lemon & wine butter sauce with capers
Chicken Cordon Bleu - julienne ham, Swiss cheese and Supreme sauce

FISH ENTREES

Seafood Newburg - shrimp, scallops and white fish in a sherry seafood sauce
Stuffed Filet of Sole Rolls - spinach or seafood filling, with hollandaise sauce
Atlantic Salmon - glaze of lemon butter
Baked Haddock - (One of three selections)
Au gratin crumb and cheese sauce topping;
Casino garlic buttered crumbs with minced sweet peppers and bacon;
Bruschetta with garlic, basil and tomato topping

Pasta Primavera - vegetables, seafood or chicken with vodka cream sauce

Roast Turkey Breast and Stuffing - served with gravy

VEGETABLE AND SIDES -Choice of Two

Ziti with Marinara & Cheese	Scalloped or Roasted Red Potatoes
Rice Pilaf	Long Green Beans
Broccoli - Medley	Smashed Red Potatoes
Penne Pasta with Alfredo/Vodka Cream Sauce	Baby Carrots

DESSERT - Choice of One and Hot Beverage

Apple Dumpling - Chocolate Topped Éclairs - Cheesecake - Carrot Cake

Minimum of 25 People

Two Entrees - \$21.95 | Three Entrees - \$24.95

\$3.95/person gratuity & sales tax added to final bill

Menu selections must be made two weeks before event