

Dessert Menu

House Specialty

Chocolate Mousse Cake - Rich Chocolate Cake Layered with Milk Chocolate Mousse, Whipped Cream and Raspberry Coulis

3.95 per person

Wild Blueberry Crisp _____	3.95
Apple Crisp _____	3.95
Key Lime Pie _____	3.95
Apple Strudel _____	3.95
Vanilla Ice Cream _____	2.95
Peach Melba _____	3.95

Sample Menu VIP One

Gourmet Sit Down Surf & Turf Feast

First Course - Gold Board Smoked Norwegian Salmon
Red Onion & Caper Sauce
Second Course - Bisque of Roasted Bell Pepper
Garlic Crouton & Sour Cream
Salad Course - Assorted Field Greens
Balsamic Vinaigrette
Main Course - Certified Angus Filet Mignon, Green
Peppercorn Sauce, paired with a Jumbo
Lobster Tail, Drawn Butter,
Twice Baked Potato
and Pan Roasted Root Vegetables
Dessert Course - Choice of Chocolate Mousse Pie or
Lemon Melba Napoleon

69.00 Per Person
Plus Tax
Plus 19% Gratuity

Sample Menu VIP Two

Off-Site Event Steak Roast

First Course - Antipasta Platter
Waitstaff served Crab Cakes, Spicy
Tomato Cream
Salad Course - Georgia Pecan Salad
Main Course - Chef Grilled Delmonico Steak
Pan Roasted Bliss Potato
Grilled Root Vegetables
Dessert - Fresh Fruit Compote on Lemon Sponge

59.00 Per Person
Plus Tax
Plus 19% Gratuity

Sample Menu VIP Three

Gourmet Buffet

Wait Staff Served Hot & Cold Canapés

Cold

House Baked Bread & Rolls
Chilled Jumbo Shrimp - *Spicy Remoulade Sauce*
Asian Salad
Maple Pecan Fruit Compote
Cajun Caesar Salad
Chilled Hericot Vertes - *Mustard Vinaigrette*

Hot

Chicken Velouté
Seafood Gratinée
Austrian Style Roast Pork - *Sauce Espagnole*
Turkey Caving Station - *Sausage Stuffing*
& *Cranberry Relish*
Prime Rib Carving Station - *Aujus & Warm*
Horseradish Sauce
Pan Seared Potato - *With Roasted Garlic*
& *Browned Butter*

Spicy Oven Roasted Vegetables
Saffron Infused Rice

Dessert

Triple Chocolate Torte
Wild Blueberry Parfait

49.00 Per Person
Plus Tax
Plus 19% Gratuity

Bull's Head



Since
1802

Inn

Restaurant and Banquet Menu

105 Park Place • Cobleskill, N.Y. 12043
Phone (518) 823-4446

www.bullsheadny.com

Most Frequently Asked Questions:

- Open for lunch—buffet of 30 or more adults
- Call for appointment with banquet manager
- A non-refundable \$100 deposit is required upon reservation
- Final guarantee due ten days prior to function. No cancelation thereafter.
- We must have menu selection one week prior to event.
- Maximum time allowed for banquet reception is 4 hours. Receptions going beyond are subject to an overtime charge.
- Alcoholic beverages may not be brought on premises.
- This menu does not constitute a contract.
- Prices are subject to change without notice.
- No charge for banquet room.
- All banquet receptions on premise are subject to 8% sales tax and an 19% service charge.
- Banquet linen white and burgundy napkins.
- You may hire a D.J. or a band.
- There must be 40 or more guests at your banquet reception to guarantee a private room; otherwise the room may be split in half with a divider.

Thank you for your continued support!

Cellar Tavern Restaurant



At The Bull's Head Inn

Good Food • Sturdy Drink • Great Prices
Hours: Tuesday - Saturday 4:00 pm to Close
105 Park Place
Cobleskill, New York 12043
(518) 823-4446

Dinner Buffet

Minimum 30 Adults

Cold (choice of three)

Tossed Seasonal Greens
Caesar Salad
Caprese Salad (Tomato, Basil, Balsamic Vinaigrette)
Buttermilk Pasta Salad
Cabbage Pineapple Salad
Carrot Raisin Salad
Fresh Seasonal Fruit Salad

Hot (choice of three)

Chicken Normandy (Apples, Calvados & Cream)
Chicken Veronique (Shallot, Seedless Grapes, Champagne, Cream)
Honey Mustard Chicken
Chicken Marsala
Chicken Parmigiana
Chicken Francaise
Roast Loin of Pork - Garlic Demi
Pork Moutarde
Barbecue Boneless Short Ribs
Beef Stroganoff
Maple Mustard Corned Beef
Prime Rib of Beef Au Jus (Add \$5/Person)
Seafood Newberg
Creamy Seafood Scampi
Parmesan Crusted Haddock
Penné Mezzi Carbonara
Pasta Primavera
Classic Baked Ziti
Lasagna

Accompaniments (choice of two)

Mashed Potato • Pan Roasted Bliss Potato
Baked Potato • Seasoned Rice
Maple Glazed Carrots • Cauliflower Gratin
Oven Roasted Root Vegetables

Buffet includes House Baked Bread
Coffee or Tea
Appropriate Garnishes

22.95 Per Person
Plus Tax
Plus 19% Gratuity

German Buffet

Celebrating Schoharie Valley's German Heritage

Our Rheinlander Feast!

Cold

Mixed Greens with Toasted Pecans and Red Onion
Herring Salat with Sugar Beets
Assorted Breads with Honey Butter

Hot

Sauerbraten • Beef Rouladen • Jager Schnitzel
Schweine Braten • Assorted Grilled Wurst

Accompaniments

Potato Pancakes • Roasted Caraway Potatoes
Sweet and Sour Red Cabbage • Kase Spatzele

Apple Streudel for Dessert
Coffee and Tea

24.95 per person
Plus Tax
Plus 19% Gratuity

Lunch Buffet

Served 12:00 - 4:00 pm only • minimum 30 adults

Tossed Seasonal Greens – House Vinaigrette
Fresh Fruit Compote

Entrees (choice of two)

Braised Beef, Hunter Style • Swedish Meatballs
Coq. Au Vin • Mustard Glazed Black Forest Ham
Roast Loin of Pork • Pasta Primavera
Classic Lasagna • Baked Haddock, Lemon Butter

Accompaniments

Mashed Potatoes • Oven Roasted Potatoes
Honey Glazed Carrots • Steamed Broccoli

Buffet includes House Baked Bread
Coffee and Tea included

16.95 per person
Plus Tax
Plus 19% Gratuity

Dinner

Dinner begins with a salad course and house baked bread.
Your choice of Tossed Seasonal Greens,
Georgia Pecan Salad or Classic Caesar

*Entrees * Maximum Choice of Three and Must Be Pre-ordered*

Chicken Oscar

Boneless Breast Topped with Crab Meat, Asparagus
and Finished with a Lemon Tarragon Cream 19.95

Chicken Cordon Bleu

Boneless Breast Topped with Black Forest Ham, Swiss
Cheese and Whole Grain Mustard Cream 18.95

Pork Tenderloin Chaucer

Grilled Pork Tenderloin with a Rich Tomato Basil
Brown Sauce 19.95

Broiled Atlantic Salmon Fillet

Lemon Dill Cream 18.95

Panko Scallops

Panko Breaded Jumbo Scallops Topped
with a Garlic Cream Sauce 19.95

Crab Stuffed Haddock

Oven Baked Haddock Topped with a Crabmeat Stuffing
and a Lemon Shallot Sauce 18.95

N.Y. Strip Steak

14oz. Certified Angus Beef Steak Grilled and Topped
with Sherried Mushrooms *Market Price*

Filet Mignon

8oz. The King of Beef Grilled and Topped with
Bernaise Sauce and Grilled Portabello Mushroom
(Market Price)

Prime Rib

14oz. Slow Roasted Boneless Rib Eye Served in
its own Juices 24.95

Pasta Primavera

Assorted Seasonal Vegetables in a Wine, Butter, and
Garlic Sauce Served on Penné Mezzi Pasta 18.95

Crab Cakes

Hand Picked Lump and Claw Crabmeat Formed
into Cakes, Oven Roasted and Topped with a Spicy
Tomato Cream 19.95

Entrees served with Chef's choice of potato
and vegetable. Coffee or Tea

Hors D'oeuvres

Fresh Vegetable Platter with Dip
Assorted Cheese and Crackers
Carved Rye Bread with Spinach/Artichoke Dip
5.99 per person

Deluxe Appetizers and Chafing Station

Antipasta Platter
Meatballs – Swedish or Italian
Chicken Fingers with Marinara
House Made Mozzarella Wedges
Sausage Stuffed Mushrooms
Chicken Liver Pate
Stuffed Clams
Escargot Bourguignon in Mushroom Caps
2.99 per person per item

**We suggest Hors D'oeuvres
service for a maximum of one hour**

Beverages (per person)

Open Bar – Premium Brands (1st hour) 9.95
Each additional hour 5.95
4 Hour Beer, Wine and Soda 12.95
Champagne Toast (per glass) 4.95

*To enhance your dining selections
enjoy one of our fine bottles of wine*