



*BANQUET
&
CONFERENCE
FACILITIES*

MARK PLUFF
MANAGER

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70 EAST FIRST STREET

OSWEGO, NY 13126

OUR POLICIES

- ❖ A **\$200.00 non refundable deposit** is required on all events. In case of cancellation this deposit is forfeited.
- ❖ We require a guaranteed number of guests be provided eight days prior to your event. You will be billed for no less than this number.
- ❖ Customary 18% service charge and 8% sales tax will be added to all food, beverages, and rental items.
- ❖ Our white china is included with all buffet and sit-down dinners. **Linen rental fee is \$2.00 per person.**
- ❖ Alcoholic beverages may not be brought on the premises. (i.e. – toasts, favors, etc.) This is a New York State law and a G.S. Steamers policy.
- ❖ Payment in full is required at least five days prior to your event. We accept all major credit cards.
- ❖ All decorations will be subject to approval by your Events Coordinator.
- ❖ We will cut and serve your cake.
- ❖ Children under 10 are half price, under five are free.
- ❖ Events are scheduled for four hours. (\$200.00 for each additional hour)
- ❖ All prices are subject to change.
- ❖ All banquet events are subject to a room charge, which includes events on deck.

Hors d'oeuvres

Chicken Tenders	<i>Fresh sliced breast deep-fried and served with dipping sauces.</i>	50 pieces - \$85
Meatballs	<i>Perfect individual size meatballs. Choose Scampi, Italian style, or Swedish.</i>	160 pieces - \$90
Mozzarella Sticks	<i>Deep fried and crisp, served with our marinara sauce.</i>	50 pieces - \$65 100 pieces - \$115
Scallops Supreme	<i>Tender, juicy scallops wrapped in bacon and guaranteed to please.</i>	\$2 each
Jumbo Shrimp Cocktail	<i>Large and tender shrimp served with a spicy cocktail sauce.</i>	\$2 each
Stuffed Mushroom Caps	<i>Fresh, plump mushrooms with our superb stuffing.</i>	\$1.5 each
Sausage Bites	<i>Bite size spicy morsels, served with creamy cheese sauce for dipping.</i>	50 pieces - \$55 100 pieces - \$90
Deluxe Chicken Wings	<i>Breaded and deep-fried to a golden brown, served with bleu cheese and celery.</i>	70 pieces - \$110
Classic Buffalo Wings	<i>Served in hot sauce with bleu cheese and celery.</i>	60 pieces - \$85
Shrimp Egg Rolls	<i>Delicious, stuffed with Shrimp and sautéed vegetables. Crisp golden brown bite size served with sweet and sour sauce.</i>	200 pieces - \$78
<u>Assorted Trays</u>		
Assorted Cheese Tray	<i>Served with crackers and mustard.</i>	\$4 per person
Fresh Vegetable Tray	<i>Served with Ranch dip.</i>	\$3.5 per person
Fresh Fruit Tray	<i>Served with chocolate fondue.</i>	\$4 per person
Combo Tray	<i>Fruit, cheese, and vegetables with assorted dips.</i>	\$4.5 per person
Meat Tray	<i>Fresh sliced turkey, ham, roast beef, cheese, tomato, lettuce and onions with mustard, mayonnaise, pickles and rolls.</i>	\$6 per person
<u>Pizzas</u>		
	<i>Large Sheet Pies – 32 pieces</i>	
Cheese	<i>A delicious blend of cheeses makes this pie anything but plain.</i>	\$30
Garlic	<i>The swagger of garlic, with our blend of cheeses, makes this a delight.</i>	\$30
Pepperoni or Sausage	<i>A favorite topped generously with pepperoni or sausage and blended cheeses.</i>	\$30
Vegetable	<i>A taste sensation with a medley of vegetables and cheeses.</i>	\$30

Breakfast Buffets

20 person minimum

The Continental

- * Assorted Bagels
- * Fresh Baked Muffins
- * Mixed Fruit
- * Orange Juice
- * Coffee or Tea
- * Yogurt

\$12 per person

The All American

- * Scrambled Eggs
- * French Toast with Syrup
- * Bacon, Ham, or Sausage
- * Homefries
- * Fresh Muffins & Bagels
- * Mixed Fruit
- * Orange Juice
- * Coffee

\$16 per person

Corporate Luncheon Buffets

30 person minimum – served from 11:30am to 3:00pm daily.

Hot Buffet

- * Roasted Chicken, Roast Beef, or Baked Ham
- * Baked Ziti
- * Tossed Salad
- * Potato or Pasta Salad
- * Mixed Fruit
- * Bakery Rolls & Butter
- * Coffee & Tea

\$16 per person

Cold Buffet

- * Meat Tray with fresh sliced Roast Beef, Ham, Turkey, cheese, lettuce, tomatoes
- * Mustard & Mayonnaise
- * Potato, Macaroni, or Pasta Salad
- * Tossed
- * Bakery Rolls & Butter
- * Coffee & Tea

\$14 per person

Corporate Luncheon Entrees

20 person minimum – Choice of three entrees.

Served from 11:30am to 3:00pm daily

(All Luncheon Entrees are served with French Fries)

Chicken Dijon

Grilled breast of chicken, topped with sautéed onions, lettuce, tomato and Dijon mustard sauce.

\$12 per person

Baja Chicken Wrap

Strips of juicy charbroiled Chicken Breast with Monterey Jack Cheese, Crispy bacon, lettuce, and tomato. Served in a sun-dried tomato tortilla with our signature Chipotle mayonnaise dressing.

\$12 per person

Chicken Caesar Salad

Crisp Romaine lettuce tossed with our house Caesar dressing, croutons, capers and fresh grated Parmesan cheese. Topped with a grilled boneless chicken breast.

\$12 per person

Haddock Sandwich

Fresh flaky filets, fresh from cold northern waters. Fried or broiled, served on a fresh roll.

\$13 per person

Deluxe Beef Burger

The All-American Tradition, thick and juicy as it should be, topped with lettuce, tomatoes and served with potato chips and a pickle.

\$11 per person

Dinner Buffets

25 person minimum

The Catamaran - Choice of two entrees \$23.00 per person

The Cutter – Choice of three entrees \$25.00 per person

The Clipper – Choice of four entrees \$28.00 per person

Entrees

- | | |
|-------------------------------------|------------------------|
| * Roast Beef au Jus | * Baked Ham |
| * Roast Turkey Breast with Stuffing | * Oven Roasted Chicken |
| * Roast Pork Loin with Stuffing | * Seafood Romanoff |
| * Seafood Newburg | |

All buffets include.....

Our signature tossed salad, fresh baked rolls & butter, coffee & hot tea and your choice of one item from each of the following categories:

A La Pasta

- * Baked Ziti
- * Fettuccini Alfredo
- * Bowtie Primavera
- * Baked Macaroni & Cheese

Vegetable Du Jour

- * Baby Carrots
- * Mixed Medley
- * Green Bean Almandine
- * Oven Baked Beans

Signature Sides

- * Whipped Potatoes with Mushroom Gravy
- * Scalloped Potatoes
- * Herb Dressing
- * Wild Rice Pilaf

Salads Supreme

- * Fresh Fruit
- * Savory Potato
- * Pasta with Pepperoni

Desserts

- | | |
|---|-------------------|
| * Vanilla, Chocolate, or Rainbow Sherbet Ice Cream | \$1.50 per person |
| * Carrot Cake | \$1.75 per person |
| * Assorted Dessert Tray (approximately 2 pieces per person) | \$2.25 per person |

Sit-Down Dinner Entrees

20 person minimum – Choice of three entrees

All entrees include...

- | | | |
|------------------------------|-----------------------------|-----------------|
| * Tossed Salad with Dressing | * Fruit Cup or Soup du Jour | * Baked Potato |
| * Vegetable du Jour | * Bakery Rolls & Butter | * Coffee or Tea |

Beef

Sirloin

Choice 8 oz. Sirloin Steak broiled to taste, topped with Sautéed Mushrooms.

\$26 per person

Roast Prime Rib

Carefully selected, slow roasted and served with horseradish sauce. 10 oz. - \$21 per person

14 oz. - \$25 per person

New York Strip

Center cut USDA Choice, broiled to perfection.

12 oz. - \$26 per person

Delmonico

Choice steak cut from the eye of the rib and grilled to perfection. Garnished with mushroom caps and onion rings.

12 oz. - \$21 per person

16 oz. - \$24 per person

Seafood

Fried Seafood Platter

A unique combination of jumbo shrimp, fillet of haddock, Canadian scallops and breaded clams. Deep fried to a golden brown. Served with spicy cocktail sauce, tartar sauce and lemon wedges.

\$26 per person

Broiled Seafood Platter

A combination of shrimp, fillet of haddock and sea scallops, broiled to perfection.

This generous array is served with melted butter and lemon wedges.

\$26 per person

Alaskan Salmon

Fresh grilled fillet accented with a garlic maitre de butter.

\$24 per person

Fresh Haddock

Broiled in sweet butter accented with sherry, lemon and capers or lightly breaded and deep-fried to a golden brown. Served with a lemon wedge.

\$23 per person

Sit-Down Dinner Entrees

20 person minimum – Choice of three entrees

All entrees include...

- | | | |
|------------------------------|-----------------------------|-----------------|
| * Tossed Salad with Dressing | * Fruit Cup or Soup du Jour | * Baked Potato |
| * Vegetable du Jour | * Bakery Rolls & Butter | * Coffee or Tea |

Poultry

Chicken Cordon Bleu

A thinly pounded breast of chicken, wrapped around ham and Swiss cheese, lightly breaded, and baked. Topped with poulet sauce. \$20 per person

Chicken Marsala

Tender breast of chicken sautéed with a blend of wild mushrooms in a port wine bordelaise Sauce resting on a nest of fettuccine pasta. \$20 per person

Chicken Piccata

Tender chicken sautéed in white wine with garlic and freshly squeezed lemon juice. \$20 per person

Chicken Parmigiana

Our select, tender chicken breast, lightly breaded, topped with a blend of Italian cheeses and our marinara sauce. Served on a bed of angel hair pasta. \$20 per person

Pasta & More

Capellini Di Vinci

Delicate spaghetti covered with a true Italian red sauce, topped with your choice of meatballs or mild Italian sausage. \$17 per person

Three Cheese Penne

A mixture of grated Parmesan and mozzarella cheeses, blended together with broccoli florets and ziti. Topped with provolone cheese, and baked to a golden brown. \$18 per person
Add Grilled Chicken - \$2

Fettuccine & Broccoli au Gratin

A blend of Romano and Parmesan cheeses combined with cream and garlic to make this delightfully rich sauce. Garnished with diced tomatoes. \$18 per person
Add Grilled Chicken - \$2

Pasta Primavera

A combination of seasonal vegetables and sun-dried tomatoes, sautéed in chicken stock and placed over penne pasta. \$18 per person
Add Grilled Chicken - \$2

Beverages

Beer

Bud Lite – Budweiser – Labatt Blue – Labatt Blue Light

½ Keg (approx. 200-10 oz. glasses) \$185

Champagne/ Wines

We can supply brands to meet your needs and will be happy to quote pricing accordingly.

Fruit Punch

Non-Alcoholic \$35 per gallon
Alcoholic \$45 per gallon

Coffee

Douwe Egberts – CNY's Finest

55 cups \$55
By the Pot \$15

Soda

Coke – Diet Coke – Ginger Ale – 7 Up

Unlimited Soda \$2.25 per person
Pitcher \$9.50

Open Bar – By the Hour

(Per person pricing plus tax & service charge)

Well Brands, Draft Beer, House Wines & Soda

One Hour \$11– Two Hours \$14– Three Hours \$16– Four Hours \$19

Premium, Call & Well Brands, Draft & Domestic Bottled Beer, House Wines & Soda

One Hour \$12– Two Hours \$14– Three Hours \$17 – Four Hours \$20

Premium, Call & Well Brands, Draft, Domestic & Imported Bottled Beer, House Wines & Soda

One Hour \$13– Two Hours \$15– Three Hours \$18 – Four Hours \$21

G.S. Steamers Bar & Grill
YOUR BANQUET HEADQUARTERS

For gatherings from 20 to 120 people; Bridal Parties to Wedding Receptions; Birthdays to Business Meetings; our facility and staff are dedicated to making your event successful.