



Banquet Menu

LUNCHEON

The Log Jam is pleased to offer fresh, prepared-to-order entrees for groups of 30 to 65 people. You may choose four entrees. All prices are inclusive of NY State sales tax (7%) and a gratuity (20%). Each lunch entree comes with:

SALAD BAR

Our "well worth walking to" salad bar has over 40 items to choose from and features many unique salads prepared daily by our chef, with freshly baked bread from Bountiful Bread.

BEVERAGE

Regular or decaffeinated coffee, soda or hot tea

The number of people attending and their entree choice is requested 7-10 days prior to your dinner party.

CHOICE OF ENTREES

\$32

SIRLOIN BURGER

An eight-ounce freshly ground burger, char-broiled, served with lettuce, tomato, and onion on a Kaiser roll with a side of chips.

CRANBERRY WALNUTCHICKEN SALAD

Diced chicken, celery, onions, raisins, cranberry mayo, lettuce, tomato, orange zest, on a toasted croissant. Served with a side of chips.

ROCKY MOUNT

Sliced roast beef served on grilled ciabatta bread with bacon, lettuce, tomato, and our homemade horseradish sauce. Served with a side of chips.



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CHOICE OF ENTREES

SARATOGA TURKEY

Sliced oven-roasted turkey, apple mustard, and Monterey Jack cheese. Served on grilled apple pecan bread, with a side of chips.

THE BOLTON

A five-ounce boneless breast of chicken, blackened, pan-seared, topped with barbecue sauce, and Swiss cheese. Served with rice.

CRAB CAKES

Blackfin crabmeat, herb stuffing, sauteed until crisp, side of homemade dill sauce, served with rice.

For the price of \$42 per person you can add our...

LOBSTER ROLL

Maine lobster meat lightly seasoned, tossed with Hellman's mayonnaise and served on a hoagie roll with a side of chips.

For the price of \$22 per person you can enjoy Soup and Salad...

SOUP AND SALAD

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DINNER

The Log Jam is pleased to offer fresh, prepared-to-order entrees for dinner parties of 30 to 65 people. You may choose four entrees. All prices are inclusive of NY State sales tax (7%), and gratuity (20%). Each dinner entree comes with:

SALAD BAR

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BAKED POTATO OR RICE

BEVERAGE

Regular or decaffeinated coffee, soda or hot tea

DESSERT

To be Chef's choice

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CHOICE OF ENTREES

\$52

PRIME RIB OF BEEF

Our 8 oz. cut, prepared to your liking (GF)



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CHOICE OF ENTREES

CHICKEN AMARETTO

Boneless breast of chicken sauteed in butter with shallots, cream and amaretto. Served over our rice pilaf.

STUFFED HADDOCK

A fresh fillet of haddock filled with crabmeat stuffing, baked and topped with a lobster sauce.

RASPBERRY PORK

Tender pork loin chops, topped with sharp cheddar cheese, raspberry melba sauce.

\$62

PRIME RIB OF BEEF

Our 12 oz. cut, prepared to your liking (GF)

CRABMEAT STUFFED SHRIMP

Baked in white wine and lemon butter served with seasoned rice and a white clam sauce.

NEW YORK SIRLOIN

A 12 oz. sirloin, char-broiled, topped with a bacon cheddar crust over a mushroom demi glace.

MAPLE DIJON SALMON

Brushed with maple syrup, and creamy Dijon mustard, baked with a pecan crust.



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LITE ENTREES

\$47

SEA SCALLOPS

6 oz., baked in white wine and lemon butter with seasoned breadcrumbs.

SALMON

A 5 oz. broiled salmon fillet.

CHICKEN MILAN

A 5 oz. boneless breast of chicken, pan seared with garlic butter chicken stock, white wine, and broccoli. Served over pasta.

PASTA A LA VODKA

Fresh assorted vegetables tossed in a tomato cream sauce.