

Dinner Brubets



Mirror Lake Inn
RESORT & SPA



Signature Dinner Buffets

A selection designed for larger groups of 20 or more people





Blue Line Buffet

Smoked Trout & Frisee Salad
Waldorf Salad with Candied Walnuts
Gem Lettuce Salad with Ice Wine Vinaigrette

Pan Roasted Fingerling Potatoes
Glazed Carrots with Herbs
Broccolini with Parmesan Crumble

Roasted Chicken Breast with Mushroom
Ragout

Venison Bolognese with Pasta
House Smoked Salmon Fillets with Spinach,
Braised White Beans & Warm Maple
Vinaigrette

Apple Tarts with Maple Cream
Maple Budino with Chantilly

\$82 per person



Classic American Barbecue Buffet

Assorted Pickles (B&B, Dill, Gerkin)

Coleslaw

Maple Brown Sugar Baked Beans

Mac & Cheese

Corn Bread with Honey Butter & Sea Salt

Buttermilk Biscuits

Watermelon Salad

(Choose 2 Meats From Below)

Beef Cheek with Barbecue Demi Glace

Sliced Beef Brisket

Pulled Pork with Carolina Style BBQ Sauce

NY BBQ Chicken Quarters with White Sauce

Maple Macerated Strawberries & Shortcake

Brownie Platter (Chocolate & Peanut Butter Chocolate)

Banana Cream Pudding with Toasted Coconut & Whipped Cream

\$83 per person





Au Sable River Buffet

*Artisan Greens with Cider Chardonnay Vinaigrette
Roasted Carrots with North Country Cream Yogurt & Sumac
Smoked Trout & Frisee Salad*

Artisan Bread & Rolls

*Cauliflower with Lemon Sauce
Haricot Vert with Almond Tarragon Butter
Wild Rice Pilaf
Pepper Crusted Beef Strip Loin with Bordelaise Sauce
Spiced Chicken Breast with Sweet Potato Puree & Sliced Fennel
Roasted Rainbow Trout with Ratatouille Style Vegetables & Olive Oil*

*Chocolate Mousse with Strawberries
Apple Tart with Caramel Sauce*

\$84 per person



Asian Dinner Buffet

Chicken Satay with Peanut Sauce

Melon, Black Sesame & Ginger Salad

Grilled Asparagus with Crispy Shallots & Shoyu dressing

Vietnamese Chicken & Rice Noodle Salad

Lime & Mint Pickled Carrots

Charred Shishito Peppers with Rice Wine Vinegar Dressing

Jasmine Rice

(Choose 3 Entrees From Below)

Cashew Chicken

Chilled Beef Tataki with Honey Shoyu Glaze

Drunken Shrimp

Miso Cod

Pork Fried Rice

Almond Cookies

Coconut Lemongrass Mousse

\$82 per person





I Love NY Buffet

*NY Cheddar Ale Soup
NY State Cheese Platter with Garnitures*

Assorted Breads & Rolls

*Champlain Valley Apple & Celery Salad with
Mustard Vinaigrette
Farm to Table Artisan Greens with 1,000
Islands Dressing*

*Syracuse Salt Potatoes
NY State Farm to Table Seasonal Vegetable*

(Choose 2 Entrees From Below)

*Beef On Weck
Salisbury Steak with Mushroom Sauce
Pork Spiedies with Spiedi Sauce & Sliced Bread
Chicken Riggies
Deli Sliced Hot Pastrami with Rye & Mustard
Cornell Chicken*

*NY Style Cheesecake
Champlain Valley Apple Pie with cheddar
Cheese*

\$80 per person





Italian Dinner Buffet

Arancini Platter with Aioli & Pickled Onions

Caesar Salad with Shaved Parmesan & Crostini

*Tuscan White Bean Salad with Red Onion,
Watercress, Olives & Lemon Oregano Dressing*

*Arugula Salad with Crispy Pancetta, Caramelized
Pear, Toasted Almond & Shaved Parmesan*

Assorted Cured Meats

(Capicola, Sopressata, Salami)

Italian Cheese Platter

(Asiago, Provolone, Fresh Mozzarella)

Penne Pasta with Basil Cream Sauce

Garlic Red Pepper Broccolini

Sauteed Shrimp with Tomato, Fennel Sauce

Chicken or Eggplant Parmesan

Four Cheese Risotto

Tiramisu

Cannoli Platter

\$86 per person





High Peaks Buffet

Grilled Vegetable Salad

Haricot Vert, Walnut & Blue Cheese Salad

Artisan Greens with Buttermilk Herb Dressing

Assorted Bread & Butter

Roasted Salmon on Spinach with Dill Cream Sauce

Slow Roasted Pork Loin with Madeira Sauce

Roast Tenderloin of Beef

with Mushrooms & Garlic Demi-Glace

Vermouth Braised Carrots

Broccolini

Pan Roasted Fingerling Potatoes

Tiramisu

Cheesecake with Raspberry Coulis

\$95 per person





Steakhouse Dinner Buffet

(Select 2 Platters)

Arancini Platter with Aioli & Fermented Onions

Classic Wedge Salad

Caprese Salad with Cherry tomatoes, Fresh Mozzarella, Extra Virgin Olive Oil & Basil Oil

Composed Caesar Salad with Shaved Parmesan

(Select 2 Entrees)

Slow Roasted Prime Rib / Sliced NY Strip / Sliced Tenderloin of Beef

Pan Roasted Pork Loin / Roasted Airline Chicken Breast / Picanha Steak

Seared Salmon Fillet / Classic Shrimp Scampi

(Select 1 Sauce)

House Made Steak Sauce / Au Poivre Sauce / Bordelaise Sauce

Horseradish Cream / Chimichurri Sauce

(Choose 2 Sides)

White Cheddar Mac & Cheese / Linguine with Garlic & Oil / Whipped Potato Puree

Creamed Spinach / Baked Potato with Sour Cream, Chives & Whipped Butter

Grilled Broccolini with Garlic Butter & Parmesan

Pan Roasted Mushrooms with Garlic Butter / Roasted Asparagus

(Choose 2)

Tiramisu / Cannoli Platter / NY Style Cheesecake with Luxardo Sauce / Chocolate Mousse

\$115 per person