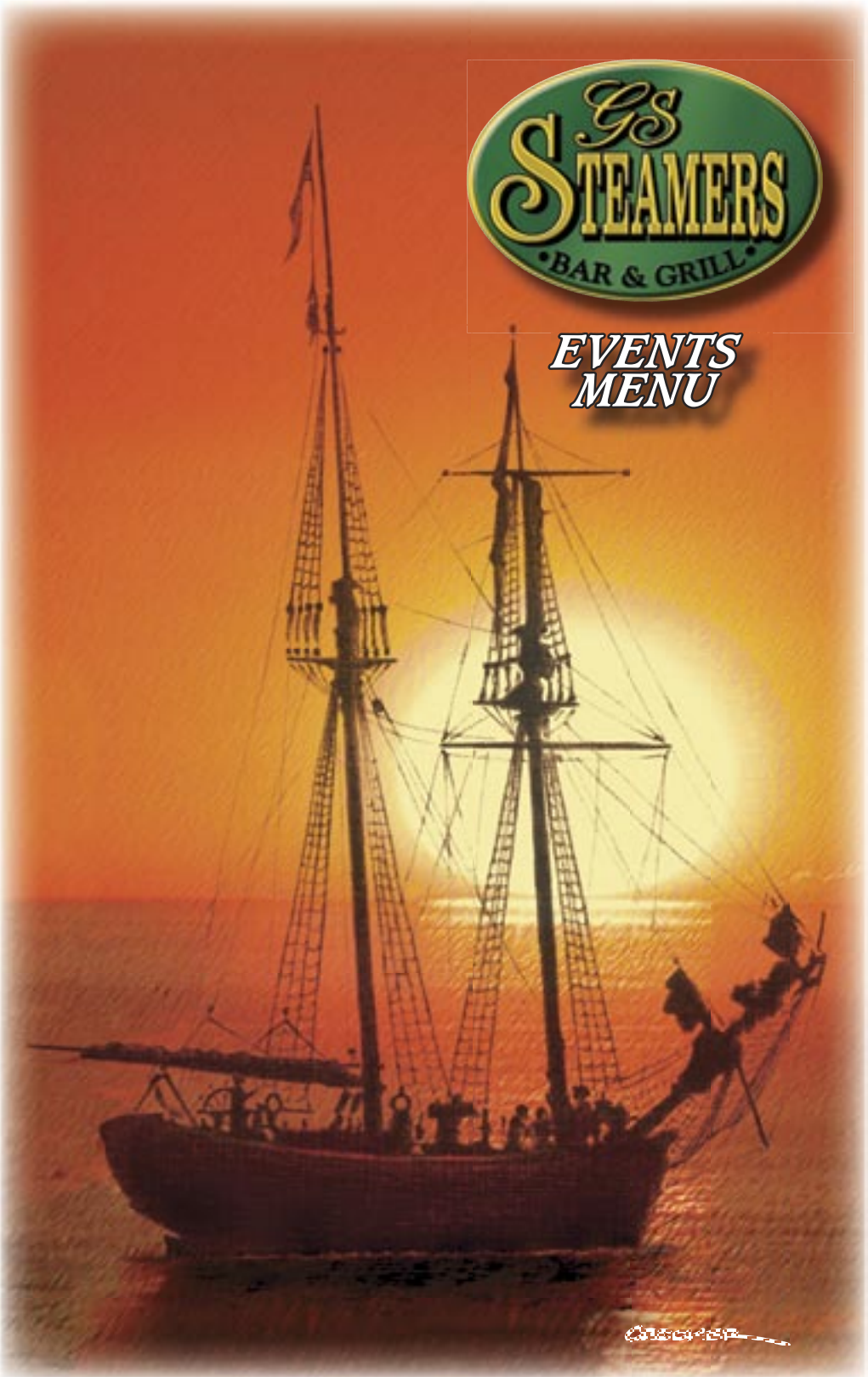




***EVENTS
MENU***



Welcome

*Our facility and staff
are dedicated to making
your event successful.*

From 20 to 120 people

Class or Family Reunions

Company Events & Parties

Corporate Training Sessions

Informational / Sales Meetings

Birthdays or Anniversaries

Baby & Bridal Showers

Rehearsals & Social Gatherings

Team / Athletic Banquets

Bachelor / Bachelorette Parties

*“After Party”- continue your
wedding celebration on
The Deck or inside at the bar.*

At Your Service



Hors d'oeuvres

HOT HORS D'OEUVRES

(25 piece minimum - priced per piece)

<i>Spanikopita</i> \$1.40	<i>Mini Beef Wellington</i> \$2.20
<i>Bacon Scallop</i> \$2.25	<i>Mini Crabcakes</i> \$2.35
<i>Sausage Stuffed Mushrooms</i> \$1.75	<i>Hibachi Beef</i> \$1.95
<i>Raspberry & Brie Phyllo</i> \$1.65	<i>Satay Chicken Skewers</i> \$1.80
<i>Jalapeño Poppers</i> \$1.65	<i>Coconut Shrimp</i> \$2.25
<i>Bruschetta</i> \$1.40	<i>Deluxe Wings</i> \$1.75
<i>Chicken Tenders</i> \$1.75	<i>Buffalo Wings</i> \$1.60
<i>Mozzarella Sticks</i> \$1.40	<i>Fried Wontons</i> \$1.45
<i>Meat Balls (Scampi, Swedish or Italian)</i> per 80 pieces \$55.00	

COLD HORS D'OEUVRES

(25 piece minimum - priced per piece)

<i>Assorted Pinwheels</i> \$1.25	<i>Fruit & Cheese Kabobs</i> \$1.85
<i>Antipasto Skewers</i> \$1.75	<i>Smoked Salmon Lox</i> \$2.20
<i>Shrimp Cocktail</i> \$2.25	<i>Deviled Eggs</i> \$.95

SPREADS AND DIPS

(Serves 25 people)

<i>Smoked Salmon Spread</i> \$59.50	<i>Spinach & Artichoke Dip</i> \$65.00
<i>Hot Pepper Cheese Dip</i> \$48.75	<i>Taco Dip</i> \$58.75
<i>Salsa & Chips</i> \$37.00	<i>Buffalo Wing Dip</i> \$68.75

SCULPTURED DISPLAYS

(Pricing per person)

<i>Assorted Cheese & Pepperoni</i> \$4.75	
<i>Garden Vegetable Crudite</i> \$4.00	<i>Combination Platter</i> \$5.50
<i>Fresh Fruit Platter</i> \$4.25	<i>Deli Meat Tray</i> \$8.00
<i>Assorted Cheese and Pepperoni</i> \$4.75	

PIZZAS

Large Sheet Pies - 32 pieces

<i>Pepperoni or Sausage</i> \$35	<i>Vegetable</i> \$35.00
<i>Cheese</i> \$32.00	<i>Garlic</i> \$32.00

Buffets

BREAKFAST BUFFETS

20 person minimum

The Continental

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

\$10.00 per person

The All American

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

\$16.00 per person

LUNCHEON BUFFETS

20 person minimum

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

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*

\$16.00 per person

Hot Buffet

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

\$18.00 per person

Luncheons

LUNCHEON ENTREES

20 person minimum – Choice of three entrees.

Served from 11:30 am to 3:00 pm 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. \$12.00 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. \$12.00 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. \$12.00 per person*

Haddock Sandwich - *Fresh flaky filets, fresh from cold northern waters. Fried or broiled, served on a fresh roll. \$13.00 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. \$11.00 per person*



The Cityside Room

Buffet Dinners

30 person minimum

THE CATAMARAN - *Choice of two entrees. \$26.00 per person*

THE CUTTER - *Choice of three entrees. \$28.00 per person*

THE CLIPPER - *Choice of four entrees. \$29.00 per person*

ENTREES

Roast Turkey Breast with Stuffing

Roast Beef au Jus

Oven Roasted Chicken

Roast Pork Loin with Stuffing

Crab Stuff Sole

Baked Virginia Ham

Chicken Marsala

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:

ALA PASTA

Baked Ziti

Penne Provençal

Broccoli Penne Alfredo

Baked Macaroni & Cheese

VEGETABLE DU JOUR

Green Bean and Bacon

Broccoli and Roasted Pepper

Baby Carrots

Mixed Medley

SIGNATURE SIDES

Whipped Potatoes with Mushroom Gravy

Oven Roast Potatoes

Herb Dressing

Scalloped Potatoes

Wild Rice Pilaf

SALADS SUPREME

Savory Potato

Pasta with Pepperoni

Macaroni Salad

Fresh Fruit

DESSERTS

ICE CREAM

Vanilla, Chocolate, or Rainbow Sherbet

\$1.95 per person

ASSORTED DESSERT TRAY

(approximately 2 pieces per person)

\$3.00 per person

CARROT CAKE

\$2.50 per person

Sit-Down Dinners

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. \$26.00 per person*

Roast Prime Rib - *Carefully selected, slow roasted and served with horseradish sauce. 10 oz. \$22.00 per person / 14 oz. \$26.00 per person*

New York Strip - *Center cut USDA Choice, broiled to perfection. 12 oz. - \$26.00 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. - \$22.00 per person / 16 oz. - \$26.00 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. \$25.00 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. \$25.00 per person*

Alaskan Salmon - *Fresh grilled fillet accented with a garlic maitre de butter. \$23.00 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. \$23.00 per person*

Sit-Down Dinners

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. \$22.00 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. \$22.00 per person*

Chicken Piccata - *Tender chicken sautéed in white wine with garlic and freshly squeezed lemon juice. \$22.00 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. \$22.00 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. \$20.00 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. \$20.00 per person.
Add Grilled Chicken - \$22.00*

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. \$20.00 per person.
Add Grilled Chicken - \$22.00*

Pasta Primavera - *A combination of seasonal vegetables and sun-dried tomatoes, sautéed in chicken stock and placed over penne pasta. \$20.00 per person / Add Grilled Chicken - \$22.00*

Beverages

BEER

Bud Lite • Budweiser • Labatt Blue • Labatt Blue Light
½ Keg (approx. 200-10 oz. glasses) \$350.00

CHAMPAGNE/ WINES

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

PUNCHES

Non-alcoholic gallon \$30.00
Alcoholic gallon \$42.50

OPEN BAR – BY THE HOUR

(Pricing per person)

Bottle Beer, House Wines & Soda

One Hour \$14.00 – Two Hours \$15.00 – Each additional hour \$4.00

House Brand ,Bottled Beer, House Wines & Soda

One Hour \$15.00 – Two Hours \$17.00 – Each additional hour \$4.00

Premium & House Brands, Bottle Beer, House Wines & Soda

One Hour \$17.00 – Two Hours \$19.00 – Each additional hour \$4.00

CASH BAR

Will incur a \$100.00 set-up fee
and a \$65.00 bartender fee

COFFEE

55 cups \$55.00 • By the pot \$15.00

SODA

Coke • Diet Coke • Ginger Ale • 7 Up
Unlimited Soda \$2.50 per person
Pitcher \$12.00

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 guest be provided seven days prior to your event. You will be billed for no less than this number.
- Customary 20% service charge and 8% sales tax will be added to all food, beverages and rental items.
- All sit-down banquets are required to have all entree choices at least three days prior to event, and, must have place cards.
- 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 three days prior to your event. We accept all major credit cards.
- All decorations will be subject to approval by our Events Coordinator.
- We will cut and serve your cake at no charge.
- Children under 10 are half price. Under 5, free. (Buffets only).
- 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 The Deck.



Mark Pluff, Manager

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www.gssteamers.com





The Deck



The Riverview Room



The Bar & Lounge