

Jackson's Old Chatham House

Jackson's Old Chatham House has been owned and operated by the Jackson family through three generations and over 75 years. We know how any party or family gathering can be. We want to help make your special event a cherished memory for you and your guest.

The following are our standard banquet menu and pricing. We can incorporate any of our dining room menu choices for you. If you want something specific please let us know. Linens are included unless it is a special order. If you want to complete a room with ivory chair covers there is an additional charge of 3.00 per chair. Every party has a price limit in order to help plan your party accordingly. Please ensure to add 20% gratuity and 8% sales tax. Room rental of 250.00 may be charged depending on package.

A 500.00 deposit is required to book your date, time and space. A date is considered tentative until we receive your deposit. ALL deposits are non-refundable. If paying with a Credit Card there will be a service charge of 3%. Final payment is due the day of the event.

Total of people you quote is what we prepare for, you will be charged for all guests even if they do not show. You are responsible on getting your food totals. We need your totals two Mondays before your event.

Please do not hesitate to call any time for further information, questions or special request.

Barry Jackson 518 794-7373 or Email at lbjoch@yahoo.com

Jackson's Old Chatham House

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Party Packages and Prices

646 Albany Turnpike
Old Chatham, NY 12136
518 794-7373

Bar Prices

Choose any combination for your gathering.

There is a 125.00 fee for each bartender. The draft beer is domestic.

We can accommodate most special request for an extra charge.

Cash Bar

Consumption bar with a tab

Unlimited open bar

16.00 per person for the 1st hour, then 12.00 per person each hour after.

This includes draft and domestic bottle beer, house wine, soda, call and well mix drinks

Limited open bar

14.00 per person for the 1st hour, then 10.00 per person each hour after.

This includes domestic draft beer, house wine, soda and well drinks.

Beer, wine & soda

12.00 per person for the 1st hour, then 10.00 per person each hour after.

This includes draft domestic beer, domestic bottle beer, house wine & soda.

Champagne Toast

5.00 per person

Pub Party Packages

Appetizers

Price are based on 25 pieces unless otherwise noted

Displayed

Crab cakes with roasted red pepper sauce 100.

Shrimp Cocktail 50.

Wings 40.

Bruschetta 40.

Spinach & Artichoke dip with chips 75.

Cheese and crackers platter 4. per person

Vegetable platter 4. per person

Swedish meatballs 100. pieces 60.

Roast beef crostini with tiger sauce 50.

Smoked salmon with tiger sauce 50.

Fruit platter 4. per person

Served

Assorted mini quiche 40.

Mini chicken cordon bleu 40.

Scallops wrapped in bacon 75.

Caprese Skewers 50.

Chicken satay with Asian peanut dip 60.

Beef satay with Thai chili sauce 75.

Stuffed mushrooms 50.

Lamb burger sliders 75.

Pulled pork sliders 75.

The Favorites: 15.00 per person

Cheese and crackers, boneless wings,
Swedish meatballs and veggie platter.

The Ultimate: 20.00 per person

Veggie platter, assorted fruit platter, cheese & cracker
scallops wrapped in bacon, Swedish meatballs
and shrimp cocktail.

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Catering To Go

(S)mall trays serves 8-10

(L)arge trays serve 16-20

Salads

Tossed Salads (S)40.-(L)80.

Caesar Salad (S)40.-(L)80.

Grilled Chicken Salad or Caesar Salad (S)100.-(L)200.

Appetizers

Chicken Wings 1.25 each

Boneless Wings (S)60.-(L)120.

Chicken Fingers (S)60.-(L)120.

Vegetable Platter (S)30.-(L)70

Cheese & Crackers (S)50.-(L)100.

Swedish Meatballs (S)60.-(L)120.

Fruit Platter (S)50.-(L)100.

Sandwich Party To Go \$15.00 Per Person

Ham, Turkey or Roast beef with lettuce and tomatoes. Accompanied with pickles, cookie, a choice of macaroni, chips, potato salad or coleslaw.

Entrees

Penne Vodka (S)50.-(L)100.

with chicken (S)100.-(L)200.

Chicken Marsala (S)80.-(L)160.

Chicken Piccata (S)80.-(L)160.

Chicken Parmigiana (S)80.-(L)160.

Chicken Cacciatori (S)80.-(L)160.

Meatballs (S)80.-(L)160.

Sausage and Pepper (S)80.-(L)160.

Stuffed Shells (S)80.-(L)160.

Lasagna meat or veggie (S)80.-(L)160.

Tortellini Alfredo (S)60.-(L)120.

Eggplant Parmigiana (S)70.-(L)140.

Pot Roast (S)100.-(L)200.

Broiled Salmon (S)150.-(L)300.

Roast Turkey (S)80.-(L)160.

Roasted Pork Loin (S)80. (L)160.

Sides

Mashed Potatoes, Rice Pilaf, Spaghetti

Green Beans or Stuffing 40.-80.

Bread and Butter 4.00 per loaf

Brunch Buffet

includes coffee, hot tea, juice and soda

21.00 per person

Blueberry french toast bake, egg fatada,
fresh fruit, mini bagels,
a choice of two: bacon, sausage or ham

Bridal or Baby Shower

includes coffee, hot tea, juice and soda

23.00 per person

Blueberry french toast bake, mini tuna and chicken-cranberry
salad sandwiches, bruschetta crostini, spinach artichoke
dip with tortilla chips, fruit and assorted desserts

Add Mimosas or Bloody Mary with an additional charge

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Lunch Buffet

includes green salad, warm bread and butter, coffee, hot tea and soda

Mac Haydn Buffet-21.00 per person

BBQ & herb chicken thighs, sliced ham, meat lasagna, macaroni salad or potato salad and chocolate pudding.

BBQ Buffet-23.00 per person

Pulled pork, BBQ chicken, baked beans, mac and cheese, coleslaw and assorted cookies

Italian Buffet -23.00 per person

Chicken Parmigiana, meatballs, baked ziti, roasted vegetables and tiramisu

Cold Buffet -17.00 per person

Meat platter, rolls, ham, tuna, or chicken salad chips or a cold salad, pickles and cookies

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Served Lunch

includes warm bread and butter, coffee, hot tea and soda

Choose: 3 17.00 per person

Chicken Marsala
Baked Scrod
Beef Stroganoff
Egg Plant Parmigiana
Spicy Jack mac and cheese

Chicken Piccata
Home-style Meatloaf
Sliced Baked Ham
Italian Meatballs w/Spaghetti
Roasted Primavera
Sausage & Peppers w/Spaghetti

Sliced Roast Beef
Chicken Parmigiana
Sliced Turkey
Rosemary Pork Loin
Penne Florentine with Chicken

Premium Entrees

substitute 1 option add 4.00

substitute 2 options add 8.00

Stuffed Shrimp
Stuffed Cod

Baked Salmon

Shrimp and Scallop
Scampi

Add a House Salad for 4.00

Add a Dessert for 4.00

Choose one:

Strawberry shortcake, brownie with whipped cream, carrot cake or blondie bar with whipped cream

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Build Your own Dinner Buffet 28.00

Includes: bread and butter, salad, accompaniments, choice of 3 entrees, coffee, hot tea and assorted dessert bar

Salad: Please choose 1
mixed green or Caesar salad

Entrees: choose 3

Chicken Marsala
Baked Scrod
Beef Stroganoff
Meat Lasagna
Eggplant Parmesan
Spicy Mac and Cheese
Season or BBQ chicken thighs

Chicken Piccata
Creamy Chicken Florentine
Sliced Baked Virginia Ham
Italian Meatball
Roasted Veggie Lasagna
Tortellini Alfredo w/peas

Chicken Parmesan
Sausage & Peppers
Herb Roasted Sliced Turkey Breast
Pork Loin with Gravy & Rosemary
Sliced Roast Beef
Chicken Cacciatore
Pulled Pork

Premium Entrees:

substitute 1 add 4.00- substitute 2 add 8.00

Baked Stuffed Shrimp
Baked Stuffed Cod w/ lobster cream sauce

Baked Salmon Filet w/ Lemon Dill
Shrimp and Scallop Scampi

substitute 1 add 6.00 or both 12.00

Seafood Mac & Cheese
Prime Rib

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Continue Dinner Buffet

Accompaniments: Choose 2-3

Penne Pesto

Rice Pilaf

Roasted Red Potatoes

Maple Mashed Sweet Potatoes

Corn and Red Pepper Fiesta

Roasted Glazed Carrots with Peas

Green Beans

Butter Noodles

Garlic Mashed Potatoes

Scalloped Potatoes

Turkey Stuffing

Baked Beans

Summer Squash Medley

Penne Marinara

Penne Alfredo

Assorted Dessert Bar

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Served Dinners

Package Includes:

Green salad, bread & butter

Choice of 3 Entrees, appropriate accompaniment of potato, rice, pasta & vegetable

Brewed coffee and hot tea

Coordinator please select 3 choices. Choices must be preordered by your guests.

Chicken & Fowl

Chicken Marsala - Boneless breast sautéed with mushrooms & finished with a creamy marsala wine sauce 24.

Chicken Cordon Bleu - Stuffed with ham and Swiss cheese topped with a mornay sauce 24.

Chicken Parmesan - with linguini and marinara sauce 24.

Chicken Piccata - pan-fried in a white wine lemon sauce with capers. 24.

Creamy Chicken Florentine - with spinach 24.

Turkey Dinner - 24.

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Meats

Prime Rib - with Au jus 32.

Pork Chop - with apple cider glaze 24

Beef Stroganoff - with egg noodles 21.

Filet Mignon 36.

Roast Pork Loin - garlic and rosemary 24.

Baked Country Meatloaf 21.

Sliced Roastbeef 24.

Add Desserts 6.

Please pick one

Chocolate cake, Italian lemon cake,
Carrot cake and Cheese cake

Seafood

Baked Scrod - butter garlic sauces 21.

Salmon - lemon dill sauce 24.

Stuffed Shrimp - crabmeat stuffing 26.

Shrimp Scampi - over linguini 26.

Stuffed Sole - crabmeat stuffing with
lobster cream sauce 24.

Costumers Favorites:

Prime Rib

Salmon

Chicken Cordon Bleu

Pasta & Vegetarian

Eggplant Parmesan - with linguini 21.

Roasted Vegetable Primavera 21.

Tortellini Alfredo with Peas 21.