



To-Go Appetizers Menu

We will take all precautions to accommodate dietary restrictions or food allergies.
Please see the following tags below which are listed throughout our menus.

(GF) gluten free | (V) vegetarian | (VG) vegan | (DF) dairy free | (N) contains nuts

Platters

small 12" (serves 10-15) / large 16" (serves 20-30)

Cheese • \$59 / \$99 (V)

NY Cheddar, Manchego, Swiss, Brie, fresh Goat cheese, garnished with seasonal fruit & candied pecans. Served with assorted crackers & flatbreads

Farm Market • \$54 / \$90 (GF, V)

Seasonal crudités with green goddess dip

Mediterranean Mezze • \$57 / 96 (V)

Hummus, marinated artichokes, roasted peppers, assorted olives, feta cheese, tzatziki, cucumbers, pickled onions, flatbreads & naan

Caprese • \$60 / \$100 (GF, V)

Fresh mozzarella cheese, vine ripened tomatoes, fresh basil & aged balsamic reduction

Fresh Fruit • \$55 / \$96 (GF, V)

Seasonal fruits with honey-yogurt dip

Local Cheese & Charcuterie • \$225

Chaseholm Farm Camembert, McGrath Rascal, Aged Goat cheese, Old Chatham Ewe's Blue, NY Cheddar, Farmer's cheese, Soppressata, Capicola, dry-cured sausage, garnished with grapes, candied pecans, whole grain mustard & cornichons. Served with crackers & flat breads.

Hors d'Oeuvres *(per dozen, 2 dozen minimum per item)*

Hot

Buffalo Chicken Spring Rolls • \$30

Avocado ranch

Coconut Chicken Skewers • \$32 (GF)

Mango glaze

Chicken Empanadas • \$29

Salsa verde

Thai Chicken Potstickers • \$23 (DF)

Soy-ginger sauce

Franks in a Blanket • \$22

Curry ketchup & honey mustard

Beef Brisket Grilled Cheese • \$28

Short Rib & Bacon Skewers • \$41 (GF, DF)

Teriyaki glaze

Coconut Shrimp • \$24 (DF)

With sweet chili dipping sauce

Mini Crab Cakes • \$37

With remoulade

Tomato Bisque Boules • \$32 (N)

Pesto & pine nuts

Vegetable Samosa • \$26 (VG)

Mango chutney

Four Cheese Arancini • \$31 (GF, V)

Tomato Coulis

Cold

Mediterranean Chicken Skewers • \$36 (GF)

Tzatziki

Pork Tenderloin Canapés • \$22 (DF)

Apple chutney

Beef Tenderloin Canapés • \$26 (DF)

Rosemary aioli

Poached Shrimp Cocktail • \$28 per pound

Salmon Roll • \$28

Bibb lettuce & petit brioche roll

Seasonal Crostini • \$23 (V)

Bibb lettuce & petit brioche roll

Everything Bagel Deviled Eggs • \$23 (GF, DF, V)

Goat Cheese Mousse Tartlets • \$26 (V, N)

Avocado Toast • \$24 (V*)

Crispy onions & hot honey

Tea Sandwiches • \$24* (N)

Curry chicken salad, cranberry turkey, cucumber-goat cheese, smoked salmon or egg salad

**2 dozen minimum per flavor*

Thank you for considering us for your event! All of our items are made fresh, per order!

We typically require 7 days of notice to place an order. Please visit our website at hudsonvalleycatering.com for our full list of policies.