



To-Go Breakfast & Lunch 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

Salads *(serves 16-20)*

Mixed Greens • \$44 (GF, VG)

Tomatoes, carrots, cucumbers, radishes & balsamic vinaigrette

Classic Caesar • \$44 (V)

Romaine, herb croutons & Parmesan Cheese

Steakhouse Salad • \$49 (GF, V)

Chopped romaine lettuce with tomato, red onion, crisp applewood bacon, crumbled blue cheese & red wine vinaigrette

Seasonal Salad • \$48

Ask about our seasonal salad section

Breakfast & Brunch

half pan (serves 8-10) / full pan (serves 16-20)

Baked French Toast Casserole • \$80/ \$140

Local maple syrup, granola topping

Breakfast Potatoes • \$68 / \$116 (GF, VG)

Applewood Smoked Bacon • \$88 / \$156 (GF)

Breakfast Sausage • \$72 / \$124 (GF)

Quiche • \$38 • 10"

Broccoli & cheddar, bacon & swiss or asparagus, mushroom & asiago

Grandma's Coffee Cake • \$36 • 10" (V)

Mini Croissants • \$21 / Dozen (V)

Plain & chocolate

Assorted Mini Danishes • \$20 / Dozen (V)

Fresh Fruit Platter • \$55 • 12" (GF, VG)

Desserts

Brownies • \$12 / Dozen (V)

Assorted Cookies • \$15 / Dozen (V)

Seasonal Fruit Bars • \$18 / Dozen (V)

Seasonal Crisp • \$80 / \$140 (V)

Seasonal Parfaits • \$55 / Dozen (V)

Fresh Fruit Platter (12") • \$55 (GF, VG)

Sandwiches *cost per item (minimum 6 of each type)*

Roast Turkey • \$10

Swiss cheese, bacon-onion jam, baby arugula on ciabatta

Roast Beef • \$10.50

Cheddar cheese, crispy onions & horseradish cream on a pretzel roll

Cranberry Chicken Croissant • \$10.25

House-made chicken salad with dried cranberries served on a buttery croissant

Vegetable • \$9.50

Grilled balsamic marinated eggplant, roasted pepper hummus, pickled vegetables & arugula on ciabatta

Caprese • \$10

With fresh mozzarella, tomatoes, red onions, balsamic glaze & pesto on focaccia

Side Salads *(serves 15-20)*

Thai Chickpea Salad • \$56 (GF, VG)

Bell pepper, carrots, red cabbage, scallions, cilantro & sesame vinaigrette

Potato Salad • \$44 (GF, DF, V)

Creamy or roasted

Street Corn Salad • \$57 (GF, V)

Bell pepper, red onion, lime, cilantro & cotija cheese

Black Bean & Corn Salad • \$59 (GF, VG)

Avocado, crispy tortillas & cilantro vinaigrette

Broccoli Salad • \$57 (GF, DF)

Bacon, golden raisins, red onions & pecans

Greek Quinoa Salad • \$54 (GF, V)

Tomatoes, cucumber, olives, feta cheese, fresh herbs and lemon-oregano vinaigrette

Macaroni Salad • \$46 (V)

Buttermilk Cole Slaw • \$47 (GF, V)

Mediterranean Pasta Salad (VG)

Grilled squash, eggplant, roasted red peppers, artichokes, olives, fresh basil & balsamic vinaigrette

Caprese Salad (GF, V)

Fresh mozzarella, baby tomatoes, red onions, fresh basil & extra virgin olive oil

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.