



Fall/Winter To-Go Menu

Available from September 15th - May 1st • Call for off-season availability

(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

Poached Pear Salad • \$48 (GF, V)

Mixed greens, poached pears, dried cranberries, toasted almonds, goat cheese & blood orange vinaigrette

Harvest Salad • \$47 (GF, V)

Mixed greens, local apples, blue cheese, candied pecans, dried cranberries, & maple vinaigrette

Side Dishes

Baked Mac & Cheese • \$78 / \$136

Creamy Whipped Potatoes • \$72 / 124 (GF, V)

Au Gratin Potatoes • \$73 / \$126 (V)

Roasted Tuscan Potatoes • \$70 / \$122 (GF, VG)

Herb Rice Pilaf • \$65 / \$110 (GF, DF)

Penne A La Vodka • \$72 / \$124

Mixed Baby Vegetables • \$79 / \$138 (GF, VG)

Baby carrots, haricot verts, yellow squash & shallots

Roasted Winter Vegetables • \$85 / \$152 (GF, VG)

Butternut squash, parsnips, carrots, Brussels sprouts & pearl onions

Roasted Brussels Sprouts • \$82 / \$144 (GF, DF)

Bacon & caramelized shallots

Dinner Rolls • \$15 / Dozen (V)

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

Poultry

Pan Roasted Chicken Breast • \$100 / \$180 (GF)

Lemon-white wine reduction sauce

Homestyle Chicken Pot Pie • \$94 / \$169

Tender chicken and seasonal vegetables in herb gravy, served with individual flaky pastries

Chicken Marsala • \$100 / \$180 (DF)

Sautéed with wild mushrooms & marsala wine

Cider Brined Turkey Breast • \$99 / \$179

Herb gravy

Beef

Beef Bourguignon • \$99 / \$179 (DF)

Braised Short Ribs • Mrkt Price (GF, DF)

Natural reduction sauce

Braised Beef Brisket • \$129 / \$239 (GF, DF)

Red wine, mushrooms, crushed tomatoes & dill

Roasted Whole Beef Tenderloin • Mrkt Price (GF)

With herb jus & horsey sauce (approx. 5-6 pounds)

Traditional Lasagna • \$87 / \$155

With ground beef or sausage

Pork

BBQ Pulled Pork • \$98 / \$176 (DF)

With Hawaiian slider buns, pickled red onions & cole slaw

Cider Brined Pork Loin • \$88 / \$156 (GF)

Stone fruit chutney & pan sauce

Seafood

Pecan Crusted Salmon • \$125 / \$230

Honey-mustard cream sauce

Creamy Tuscan Salmon • \$120 / \$220 (GF)

Sun-dried tomatoes, artichokes & baby spinach

Sautéed Shrimp • \$99 / \$179 (GF, DF)

Mediterranean puttanesca sauce

Vegetarian

Grilled Polenta • \$80 / \$142 (GF, VG)

Wild mushroom ragout & asparagus

Roasted Ratatouille Strudel • \$80 / \$142 (V)

Roasted garlic & herb cream

Roasted Vegetable Lasagna • \$82 / \$144 (V)

Desserts

Brownies • \$12 / Dozen (V)

Assorted Cookies • \$15 / Dozen (V)

Pumpkin Streusel Bars • \$18 / Dozen (V)

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

Apple or Pear-Cranberry Crisp • \$65 / \$110 (V)

Mini Chocolate Mousse Parfaits • \$55 / Dozen (GF, V)

Mini Pumpkin Parfaits • \$55 / Dozen (V)

Flourless Chocolate Torte • \$50 / 10" (GF, V)

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.