

Wedding Catering Menu

Cocktail Hour

Silver Package

Simply Gourmet Grazing Table

Over 30 items including cheeses, charcuterie, vegetables, fruits, hummus, olives, breads, nuts, artisan jams and more

Choice of Five Hors d'Oeuvres

Gold Package

Simply Gourmet Grazing Table

Choice of 5 Tray Passed Hors d'Oeuvres

Platinum Package

Local Hudson Valley Grazing Table

Over 60 local items including cheeses, charcuterie, vegetables, fruits, hummus, olives, breads, nuts, artisan jams and more

Choice of One (1) Stationary Displays

Dips & Spreads • Mac & Cheese Bar
Pretzel Station • Street Taco Station
Chicken & Waffles

Choice of 8 Tray Passed Hors d'Oeuvres

Cocktail Hour Enhancements

Dips & Spreads (choice of 3)

Fresh Salsa • Hummus • Guacamole
Peppercorn Ranch • Homemade French Onion
White Bean-Asiago • Pimento

Mac & Cheese Bar

Our signature four-cheese mac & cheese, finished with a golden breadcrumb topping. Served with applewood smoked bacon, crispy onions, scallions, pickled jalapeños, buffalo & BBQ sauce

Pretzel Bar

Warm soft pretzels served with beer-cheese fondue, yellow mustard, whole-grain mustard and honey mustard

Chicken & Waffles

Crispy chicken chunks and warm waffles served with maple syrup, whipped honey butter, hot honey and bacon crumbles

Street Taco Station

Build your tacos with chicken carnitas, warm corn tortillas, fresh toppings, cotija cheese, salsa verde, pico de gallo, hot sauce and lime

Chilled Seafood Display

Oysters & clams on the half shell, poached shrimp cocktail & Jonah crab claws

Local Hudson Valley Grazing Table

Over 60 local items including cheeses, charcuterie, vegetables, fruits, breads, nuts, artisan jams and more

Seasonal Pasta Station

Burrata Ravioli • Wild Mushroom Ravioli
Butternut Squash Ravioli • Gnocchi • Vegetable Rigatoni

Interactive Carving Station

Applewood Smoked Ham • Turkey Breast
Brined Pork Loin • Beef Tenderloin

Hors d'Oeuvres

Hot

Buffalo Chicken Spring Rolls

Avocado ranch

Coconut Chicken Skewers (gf)

Mango-ginger glaze

Chicken Empanadas

Salsa verde

Chicken-Lemongrass Potstickers (df)

Soy-ginger dipping sauce

Franks in a Blanket

Curry ketchup & honey mustard

Beef Brisket Grilled Cheese

Short Rib & Bacon Skewers (gf, df) +\$1/pp

Teriyaki glaze

Coconut Shrimp (df)

Sweet chili sauce

Mini Crab Cakes (gf, df) +\$.75/pp

Remoulade

Tomato Bisque Boules (N)

Pesto & pine nuts

Vegetable Samosas (vg)

Sweet chili sauce

Four Cheese Arancini (gf, v)

Tomato coulis

Cold

Mediterranean Chicken Skewers (gf)

Lemon tzatziki

Melon Salsa (gf, df)

Crispy prosciutto

Pork Tenderloin (df)

Apple chutney

Beef Tenderloin Canapés (df)

Rosemary-cracked pepper aioli

Poached Jumbo Shrimp Cocktail (gf, df)

Classic cocktail sauce

Salmon Roll

Bibb lettuce & petit brioche roll

Ahi Tuna Tacos (df)

Guacamole, sweet soy drizzle

Seasonal Crostini (v)

Whipped ricotta

Everything Bagel Deviled Eggs (gf, df, v)

Pickled onion, dill

Goat Cheese Mousse Tartlets (v, N)

Fruit chutney, toasted almonds

Avocado Toast (v*)

Bagel chip, feta, crispy onions & hot honey

We will take all precautions necessary to accommodate dietary restrictions or food allergies, as needed. Please see the following tags below which are listed throughout our menus. If you have questions about specific items, please reach out to a member of our team.

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

Off-The-Grill Buffet

(Available from May 1st through September 15th)

Choose one (1) salad, three (3) entrées, four (4) side dishes & one (1) dessert.

Salads

- Mixed Greens** (vg, gf)
Tomatoes, carrots, cucumbers, radishes & balsamic
- Classic Caesar** (v)
Romaine, herb croutons & Parmesan cheese
- Steakhouse Salad** (gf, v)
Chopped romaine lettuce with tomato, red onion, crisp applewood bacon, crumbled blue cheese & red wine vinaigrette
- Berry Salad** (gf, v) • May - Mid July
Mixed greens, seasonal berries, goat cheese, toasted almonds & lemon-poppy dressing
- Peach Salad** (gf, v) • Mid July - Sept 15th
Mixed greens, local peaches, goat cheese, toasted almonds & honey-basil vinaigrette

Entrées

- Herb Grilled Steak** (gf, df)
Chimichurri sauce
- Teriyaki Beef Tenderloin**
- Tip Skewers** (df) +\$3/pp
- Slow Cooked Beef Brisket** (gf, df)
Apple cider BBQ sauce
- Grilled Lemon Sage Chicken Breast** (gf, df)
Lemon vinaigrette
- BBQ Half Chicken** (gf, df)
Chipotle-bourbon BBQ
- Bruschetta Chicken** (gf)
Fresh mozzarella, tomatoes, pesto & balsamic drizzle

- BBQ Pulled Pork**
Brioche slider buns
- Grilled Faroe Island Salmon** (gf)
Tropical salsa & cilantro cream
- Grilled Mahi Mahi** (gf, df)
Teriyaki glaze

Side Dishes

- Baked Macaroni & Cheese** (v)
- Roasted Tuscan Potatoes** (gf, vg)
- Homemade BBQ Baked Beans** (gf, df)
- Herb Ratatouille Vegetable Platter** (gf, vg)
A rustic blend of seasonal vegetables roasted with olive oil, garlic, and herbs
- Grilled Asparagus** (gf, v)
Lemon & Parmesan
- Thai Chickpea Salad** (gf, vg)
Bell pepper, carrots, red cabbage, scallions, cilantro & sesame vinaigrette

- Potato Salad** (gf, df, v)
Creamy or roasted.
- Street Corn Salad** (gf, v)
Bell pepper, red onion, lime, cilantro & cotija cheese
- Black Bean & Corn Salad** (gf, vg)
Avocado, crispy tortillas & cilantro vinaigrette
- Broccoli Salad** (gf, df)
Bacon, golden raisins, red onions & pecans
- Caprese Salad** (gf, v)
Fresh mozzarella, baby tomatoes, red onions, fresh basil & extra virgin olive oil
- Greek Quinoa Salad** (v)
Tomatoes, cucumber, olives, feta cheese, fresh herbs and lemon-oregano vinaigrette

- Macaroni Salad** (v)
- Buttermilk Cole Slaw** (gf, v)
- Mediterranean Pasta Salad** (vg)
Grilled squash, eggplant, roasted red peppers, artichokes, olives, fresh basil & balsamic vinaigrette

Desserts

See Simply Gourmet Buffet Menu below.

Simply Gourmet Buffet

(Available from September 15th-May 1st)

Choose one (1) salad, three (3) entrées, three (3) side dishes & one (1) dessert.

Salads

- Mixed Greens** (vg, gf)
Tomatoes, carrots, cucumbers, radishes & balsamic
- Classic Caesar** (v)
Romaine, herb croutons & Parmesan cheese
- Steakhouse Salad** (gf, v)
Chopped romaine lettuce with tomato, red onion, crisp applewood bacon, crumbled blue cheese & red wine vinaigrette
- Seasonal Salad** (v)
Spring - Berry Salad • Summer - Peach Salad
Fall - Harvest Salad • Winter - Poached Pear Salad

Entrées

- Beef Bourguignon** (df)
- Braised Beef Short Ribs** (gf, df) +Mkt
Natural reduction sauce
- Roasted Beef Tenderloin** (gf, df) +Mkt
Herb jus & horseradish sauce
- Pan Roasted Chicken Breast** (gf)
Lemon-white wine reduction sauce
- Homestyle Chicken Pot Pie**
Tender chicken and seasonal vegetables in herb gravy, served with individual flaky pastries
- Cider Brined Pork Loin** (gf, df)
Stone fruit chutney & pan sauce

- Pecan Crusted Faroe Island Salmon** (N)
Honey-mustard cream sauce
- Creamy Tuscan Faroe Island Salmon** (gf)
Sun-dried tomatoes, artichokes & baby spinach
- Sautéed Shrimp** (gf, df)
Mediterranean puttanesca sauce
- Butternut Squash Raviolis** (v)
Sage cream sauce
- Wild Mushroom Raviolis** (v)
Roasted red pepper cream sauce

Side Dishes

- Baked Macaroni & Cheese** (v)
- Gnocchi** (v)
Roasted butternut squash, sautéed kale & sage cream sauce
- Creamy Whipped Potatoes** (gf, v)
- Roasted Fingerling Potatoes** (gf, vg)
Caramelized shallots

- Herbed Rice Pilaf** (gf)
- Mixed Baby Vegetables** (gf, vg)
- Roasted Winter Vegetables** (gf, vg)
Butternut squash, parsnips, carrots Brussels sprouts & pearl onions

Desserts

- Fresh Baked Cookies & Brownies**
- Fresh Fruit Display** (gf)
- Seasonal Fruit Bars**
Spring - Lemon & Blueberry
Summer - Peaches & Cream
Fall/Winter - Pumpkin Streusel
- Local Cider Doughnuts** +\$1/pp

Plated

Choose one (1) soup or salad, two (2) entrées, plus a silent vegetarian & one (1) dessert from the buffet menu.

Salads

- Mixed Greens** (vg, gf)
Tomatoes, carrots, cucumbers, radishes & balsamic
- Classic Caesar** (v)
Romaine, herb croutons & Parmesan cheese
- Steakhouse Salad** (gf, v)
Chopped romaine lettuce with tomato, red onion, crisp applewood bacon, crumbled blue cheese & red wine vinaigrette
- Seasonal Salad** (v)
Spring - Berry Salad • Summer - Peach Salad
Fall - Harvest Salad • Winter - Poached Pear Salad

Entrées

- Braised Beef Short Ribs** (gf)
Potato-parsnip purée, root vegetables & natural reduction
- Roasted Beef Tenderloin** (gf) + Mrkt
Potato-parsnip purée, seasonal vegetables & herb jus
- Pan Seared Chicken Breast** (gf)
Seasonal succotash & herb crema
- Pecan Crusted Faroe Island Salmon**
Herbed wild rice, baby vegetables & honey-mustard cream sauce

Seasonal Raviolis (v*)

Grilled Polenta (vg, gf)
Wild mushroom ragout & asparagus

Dessert Upgrades

- Build-your-own S'mores**
A nostalgic late-night favorite featuring tabletop campfires, graham crackers, milk chocolate & marshmallows.
- Cookies & Milk Bar**
Assorted fresh baked cookies served warm with local Hudson Valley Fresh milk shooters (vanilla & chocolate)
- Fresh Baked Seasonal Pies**
Vanilla gelato & whipped cream
- Artisan Cannoli Bar**
Fresh mini cannoli with classic sweet ricotta cream and a selection of premium toppings and drizzles

Late Night Add-Ons

- (to-go containers & paper goods are included)
- Pretzel Station**
Warm soft pretzels served with yellow mustard, whole-grain mustard & honey mustard
 - Breakfast Sandwiches**
Classic egg & cheese sandwiches with bacon & ham
 - Hot Dogs**
All beef hot dogs with traditional condiments
 - Walking Taco**
Fritos, ground beef, cheddar cheese, shredded lettuce, salsa & sour cream

Bar Packages All bar packages include five hours of service, temporary liquor permit, liability insurance and ice.

Beer & Wine

- House Wines**
Pinot Grigio • Rosé • Cabernet
- Local Craft Beer**
Mill House Köld One • Mill House PK Pale Ale
Athletic Non-Alcoholic
- Premium Hard Seltzer**
High Noon Vodka Seltzer

Full Open Bar

- Local Craft Beers, Wine & Spirits plus Champagne Toast.
- Spirits:**
Tito's Vodka • Bombay Gin • Bacardi Rum
Captain Morgan • Espolòn Tequila
Jim Beam Bourbon • Ballantine's Scotch

Premium Open Bar

- Local Craft Beers, Wine & Spirits plus Champagne Toast.
Couples may personalize two featured drinks for their bar menu.
- Spirits:**
Ketel One Vodka • Bombay Sapphire Gin Bacardi Rum
Captain Morgan • Malibu Rum • Patrón Silver Tequila
Bulleit Bourbon • High West Rye • Johnnie Walker Black Scotch
An assortment of top shelf cordials and liqueurs

Add Signature Cocktails

Add two of our signature cocktails to the Beer & Wine package. One selection may be substituted for a mocktail. | Ask about using zero proof spirits.

- Aperol Spritz**
Italian Aperol, crisp prosecco & a splash of soda over ice with an orange slice
- Moscow Mule**
Tito's Vodka, fresh lime & craft ginger beer
- Southern Peach Tea**
Titos's vodka infused with peaches, lemon juice & fresh brewed iced tea
- Basil Gin Lemonade**
Bombay gin, triple sec, fresh basil syrup & lemon juice

- Tiki Rum Punch**
A tropical blend of pineapple-infused Bacardi rum, coconut rum & dark rum with fruit juices, freshly squeezed lime & tiki bitters
- Mango Margarita**
Espolòn tequila, ripe mango purée, triple sec, lime juice & agave nectar
- Hudson Valley Apple Pie**
Jim Beam bourbon, fall spiced syrup, housemade sour mix & local apple cider
- Maple Old Fashioned**
Jim Beam bourbon, local maple syrup, Bitter Truth aromatic bitters & orange twist

Non-Alcoholic Beverages & Mixers

Coke • Diet Coke • Sprite • Ginger Ale • Club Soda • Tonic Water
Lemonade • Orange Juice • Cranberry Juice • Pineapple Juice

Seasonal welcome beverages provided with every package:
Strawberry-Mint Lemonade • Peach-Basil Lemonade • Local Apple Cider • Infused Water

Zero Proof

For your guests that do not imbibe with the full bar packages: Coming Soon!

All bar options include liquor liability insurance, temporary event permit as required by the NY State Liquor Authority, bar supplies including garnishes and cocktail napkins, non-alcoholic beverages and mixers, and TIPS certified Bartender(s).