

# Catering Menu

**BHR**  
CATERERS

THE  
*Landing*  
AT MATAMORAS 

# THE STANDARD WEDDING PACKAGE

50 person minimum

## INCLUDES THE FOLLOWING:

- Personal Assistance from our Maitre d'
- Complimentary Menu Tasting for the Wedding Couple and Their Parents
- Complimentary Suite for the Wedding Night (The Landing Only)
- Discount Hotel Rooms for Wedding Guests (The Landing Only)

### 1 HOUR COCKTAIL PARTY WITH:

- Open Bar for 5 Hours
- Choice of 8 Hand Passed Hors d'Oeuvres

### COLD APPETIZER TABLE WITH:

- Domestic & Imported Cheese Display
- Vegetable Crudités with Bleu Cheese
- Fresh Fruit Display
- Complimentary Champagne Toast

### CHOICE OF DINNER STYLE

- Traditional Sit Down
- Buffet
- Station Menu

### DESSERT

- Small Wedding Cake for Ceremony
- Plated Dessert or Dessert Station
- Coffee/ Tea Service

### UPGRADE YOUR PARTY PACKAGE

- Valet Parking
- Coat Check
- Bottled Sparkling Water
- Intermezzo or Sorbet
- Ceremony Musicians
- Rehearsal Dinner
- After Party
- Sunday Farewell Brunch

# THE DELUXE WEDDING PACKAGE

50 person minimum

## INCLUDES THE FOLLOWING:

- Personal Assistance from our Maitre d'
- Complimentary Menu Tasting for the Wedding Couple and Their Parents
- Complimentary Suite for the Wedding Night (The Landing Only)
- Discount Hotel Rooms for Wedding Guests (The Landing Only)
- Upgraded Cocktail Party
- Choice of Linen and Napkin Color Included

### TOP SHELF OPEN BAR FOR 5 HOURS

- Cocktail Party
- Choice of 10 Hand Passed Hors d'Oeuvres
- Domestic & Imported Cheese Display
- Vegetable Crudités with Bleu Cheese
- Fresh Fruit Display
- Complimentary Champagne Toast
- Wasabi Firecracker Fried Calamari Platter
- Choice of Carving Station

### CHOICE OF DINNER STYLE

- Traditional Sit Down
- Buffet
- Station Menu

### DESSERT

- Small Wedding Cake for Ceremony
- Plated Dessert or Dessert Station
- Coffee/ Tea Service

### UPGRADE YOUR PARTY PACKAGE

- Valet Parking
- Coat Check
- Bottled Sparkling Water
- Intermezzo or Sorbet
- Ceremony Musicians
- Rehearsal Dinner
- After Party
- Sunday Farewell Brunch

\*Additional charge for off premise events



# HAND PASSED HORS D'OEUVRES

Sweet and Sour Meatballs  
Asian Glazed Shrimp  
*Crispy Wonton, Cucumber Kimchi*  
White Mac and Cheese Cups  
Cheese Focaccia  
Shrimp Ceviche Shooter Chicken  
Pineapple Skewer  
*Sweet and Sour Sauce*  
Pigs in a Blanket  
Brie and Raspberry in Phyllo  
Crab Rangoon  
*Sweet Chili Sauce*  
Shitake Leek Spring Roll  
*with Remoulade*  
Steak and Cheese Spring Roll  
Buffalo Chicken Spring Roll  
Gorgonzola Risotto Rolls  
Asparagus Risotto Rolls  
Fried Oysters  
*with Remoulade*  
Spanakopita  
Vegetable Curry Samosa  
Coconut Chicken Skewers  
*Blood Orange Dipping Sauce*  
Asian BBQ Chicen Skewers  
*Thai Chili Sauce*  
Chicken Satay  
*Peanut Drizzle*  
Tempura Shrimp  
*General Tso's Sauce*  
Dodge Inn Steak Tidbits  
*Grilled Flatbread, Sautéed Onions, Mozzarella Cheese*  
Prosciutto Wrapped Fresh Mozzarella  
Loaded Potato Cakes  
*Cheddar Cheese, Bacon, Scallions, Sour Cream*  
Potao Latke  
*Apple Sauce, Sour Cream*  
Mini Cheese and Potato Perogies  
*Sour Cream*

Spicy Tuna Sashimi  
*Wonton Chip*  
Shrimp Shumai Dumplings  
New England Clam Chowder  
Fried Mozzarella Triangles  
*Tomato Sauce*  
Wasabi Firecracker Fried Calamari  
Buffalo Chicken Bites  
*Bleu Cheese Dip*  
Smoked Salmon Canape  
*Creme Fraizche*  
Asparagus and Asiago in Phyllo Dough  
Sausage and Broccoli Rabe  
Caponata Bruschetta  
Wild Mushroom Bruschetta  
Tomato Bruschetta  
Veggis Stuffed Mushrooms  
Sausage Stuffed Mushrooms

## UPGRADES

Caviar  
*with Bellinis*  
Steak Tartare  
*Rustic Bread, Pickled Onion*  
Kobe Cheeseburger Sliders  
Kobe Beef Hot Dogs  
*with Whole Grain Mustard*  
Shrimp Cocktail  
Crab Cocktail  
*Romaine Hearts, Wasabi Cocktail Sauce*  
Bacon Wrapped Scallops  
*Citrus Aioli*  
Mini Crab Cakes  
*Caribbean Remoulade*  
Mini Beef Wellington  
Seared Pork Belly Bites  
Chicken Parmesan Bites  
Spanish Beef Empanadas  
Chorizo Empanadas

Chicken Quesadillas  
Smoked Swiss Bacon Quiche  
Mushroom Truffle Risotto  
Black Olive and Cheese Straws  
Roasted Garlic and Fennel Straws  
Herb Cheese Straws  
French Onion Soup Boule Vega  
Black Bean Veggie Bites  
Chili Vegetable Empanadas  
Brie and Raspberry Straws  
Fig and Goat Cheese in Phyllo Dough  
Wild Mushroom Phyllo Triangles  
White Truffle Potato Croquettes  
Rice Balls  
Glazed Pork Belly Bites  
Coconut Shrimp  
*Mango Dipping Sauce*  
Burger Sliders  
*Frizzled Onion, Ketchup, Pickle*  
Fried Chicken Sliders  
*Bacon, Lettuce, Tomato, Mayo*  
Baby Lamb Chops  
*Mint Jelly*  
Lobster Salsa  
*Corn Tortilla Chips, Mango*  
Fish and Chips  
Seared Scallops  
Micro Filet Mushroom Caps

# ADDITIONAL COCKTAIL PARTY UPGRADES

Vegetable Crudites Display  
*Served with Bleu Cheese  
Dipping Sauce*

Assorted Cheese Display  
*with Flat Breads*

Fresh Fruit Platter

## **UPGRADES**

Hummus with Pita

Sushi and Sashimi

Charcuterie

Firecracker Fried Calamari  
Platter

Mini Meatballs Marinara,  
Swedish, BBQ

Parmesan Chicken  
Skewers *with Marinara*

Dodge Inn Steak Tidbits  
*with Garlic Bread Points*

Petite Eggrolls  
*with Sweet and Sour Sauce*

## **TABLESIDE WINE SERVICE**

*Please ask if you don't see what you want. We can make it for you.*

# BREAKFAST MENU

50 person minimum

## **BREAKFAST INCLUDES**

Orange and Cranberry Juices  
Freshly Baked Bagel Basket  
Cream Cheese and Butter Platter  
Fresh Fruit Platter  
Assorted Yogurts, Cereals and Milk  
Scrambled Eggs  
Bacon  
Sausage  
Home Fry Potatoes

## **ADDITIONAL OPTIONS**

Pancakes  
French Toast  
Cheese Blintzes  
Muffins and Assorted Danish  
Croissants  
Mimosa Bar  
Bloody Mary Bar

# SUNDAY BRUNCH MENU

50 person minimum

## **OMELET STATION**

Eggs, Egg Whites, Crispy Bacon,  
Sausage, Mozzarella Cheese,  
Cheddar Cheese, Onions, Peppers,  
Mushrooms, Tomatoes, Broccoli

## **WAFFLE STATION**

Strawberries, Bananas, Local Maple Syrup,  
Whipped Cream, Chocolate Chips, Walnuts

## **HOT STATION**

Scrambled Eggs, Bacon, Sausage,  
Home Fries, Cheese Blintzes

## **COLD STATION**

Bagels with Cream Cheese and Butter,  
Assorted Danish, Smoked Salmon  
Platter, Fresh Fruit, Assorted Cereals

## **BEVERAGE STATION**

Orange Juice, Cranberry Juice, Milk,  
Coffee, Herbal Tea



# FOOD STATIONS

This selection of Action Stations can be used to create an amazing Station Dinner Menu or to upgrade your event. Choose four Stations for over 100 guests.

## PASTA STATION

*Includes Fresh Garlic Bread Basket and Grated Cheese*

### **Choose Two:**

Primavera

*Garden Vegetables*

Caprese Fresh

*Chopped Roma Tomatoes, Fresh Mozzarella, Garlic and Oil*

Ala Nostra

*Sun-Dried Tomatoes, Artichoke Hearts, Basil Cream*

Ala Vodka

*Sun-Dried Tomatoes, Mushrooms, Vodka Sauce*

Bolognese

*Meat Sauce with Cream*

Alfredo

*White Cheese Sauce*

**Or choose pastas from our buffet menu**

## MEDITERRANEAN CARVING

### STATION

Bread Basket

Greek Salad

Herb Stuffed Leg of Lamb

Grilled Vegetables

Saffron Rice or Greek Potatoes

*with Garlic, Lemon and Oregano*

## CUBAN RICE AND BEAN BAR

*Attendant served.*

Cuban Rice and Beans

*Served in a Martini Glass*

Chopped Mojo Chicken

Cuban Roast Pernil of Pork

### **Toppings:**

Balsamic Caramelized Onions,

Scallions, Tostones

## SOUTH BEACH STEAKHOUSE

### CARVING STATION

Garlic Breadsticks

Romaine Salad

Mojo Marinated Grilled Bistro Steak

Cuban Rice and Beans

*with Sofrito*

Tostones

*with Garlic Sauce*

Grilled Veggie Rollups

### CARVING STATIONS

*Includes Bread Basket & Sauce Accompaniments*

### **Choose from our Delicious Selection:**

Roast Beef

Prime Rib

Filet Mignon

Bistro Steak

*with Au Poivre Sauce*

Marinated Flank Steak

Roast Leg of Lamb

Pork Loin

*with Warm Cherry Glaze*

Pastrami or Corned Beef

## RAW BAR STATION

*Served with Cocktail Sauce, Mignonette Sauce and Lemon Wedges*

Littleneck Clams

Oysters

Shrimp Cocktail

Crab Claws

Lobster Claws

## OYSTER BAR

*Chef Attended.*

Three Varieties of Craft Oysters

*Served with Cocktail Sauce, Mignonette Sauce and Lemon Wedges*

## MAC & CHEESE STATION

### **Choose Three:**

American Mac & Cheese

Tri-Colored Fusilli, Onion, Gouda Cracked

Pepper, Mushroom, Parmesan Bacon,

Chopped Tomato, White Cheddar Buffalo

Chicken, Blue Cheese Gorgonzola White

Truffle, Wild Mushroom

## AMERICAN STEAKHOUSE STATION

Bread Basket  
Mixed Green Salad  
Prime Rib  
Horseradish Sauce and Au Jus Garlic  
Mashed Potatoes  
Green Beans Almondine

## ARGENTINEAN STEAKHOUSE STATION

Bread Basket  
Mixed Green Salad  
Bistro Steak with Chimichurri  
Hot and Sweet Sausage  
Yellow Rice  
Sweet Plantains

## VEGAN STATION

Artisan Breadbasket  
Shaved Asparagus Mâche Salad  
*Champagne Vinaigrette*  
Stuffed Acorn Squash  
*with Kale, Wonder Grain and Peppers*

## SLIDER STATION

*All Served on Buttered Brioche Buns with Waffle Fries and Onion Rings Accompaniment Platter.*

### **Choose Three:**

Hamburgers and Cheeseburgers  
Southern Fried Chicken  
*with Blue Cheese*

## RISOTTO STATION

*Attendant served.*

### **Choose Two:**

Wild Mushroom and Truffle Risotto  
Cajun Shrimp and Andouille Risotto  
Bacon and Broccoli Rabe Risotto  
Lobster Risotto +\$

### **Toppings:**

Cheese, French Fried Onions, Bacon, Scallions, Caramelized Onions

## SOUTHERN STYLE GRITS STATION

*Attendant served.*

Southern Style White Cheesy Grits  
*Served in a Margarita Glass*  
Charleston Shrimp and Sausage *with Onions, Peppers and White Wine Cream Sauce*  
Smoked BBQ Pulled Pork  
*with a Sweet and Tangy BBQ Sauce*

### **Toppings:**

Crumbled Bacon, Gravy, Cheddar, Balsamic Caramelized Onions, Scallions, Tostones

## MEXICALI FAJITA STATION

House Fried Tortilla Chips and Salsa  
Steak, Chicken and Veggie Fajitas  
*with Flour Tortillas, Shredded Cheddar, Sour Cream, Guacamole, Pico de Gallo, Yellow Rice & Black Beans*

## ASIAN STATION

Soba Noodle Salad  
House Special Wok Fried Rice  
Vegetable Lo-Mein  
Chinese Spare Ribs  
Shrimp Tempura  
Subgum Fried Wontons +\$

## SOUL FOOD STATION

Fried Green Tomatoes  
Cornbread Salad  
Buttermilk Biscuits  
*with Honey Butter*  
Southern Fried Chicken  
Fish Fry  
Collard Greens  
Mac and Cheese or Cheesy Grits  
Oxtail +\$

## LITTLE ITALY STATION

Caesar Salad  
Mini Sausage and Peppers Sandwich  
Penne Alla Vodka  
Assorted Focaccia Bread  
*Margherita, Cheese, Pesto, or Pepperoni*

## MEDITERRANEAN STATION

Assorted Breads, Prosciutto, Caesar Salad  
Imported Cured Meats, Provolone Cheese, Parmigiano Reggiano, Fresh Mozzarella, Roasted Red Peppers, Marinated Olives, Artichoke Hearts, Marinated Mushrooms, Hummus with Pita, Eggplant Caponata, Grilled Mediterranean Vegetables, Greek Salad, Stuffed Hot Peppers.

### **Choice of Two Entrees from Buffet Menu**

## BURRITO BOWL STATION

Korean Bulgogi  
Chili Rubbed Pernil Pork  
Thai Spiced Chicken  
Cilantro Infused Rice  
Soft Tortillas  
**Toppings:**  
Guacamole, Black Bean and Corn Salsa, Kimchi, Asian Slaw, Cheddar Cheese, Salsa Fresca, Sour Cream, Lime Wedges



## KOSHER STYLE STATION

New York Salted Pretzels

Mini Reubens on the Grill

Potato Knishes

Hot Dogs

*Mustard, Ketchup, Sauerkraut, Pickles, Relish & Thousand Island*

## DINER STATION

Assorted Grilled Cheese

Mini Hot Dogs

French Fries and Crispy Onion Rings Mini

Milkshakes

## HAWAIIAN TACO STATION

*Served with corn tortillas and flour tortillas*

### ***Includes:***

Smoked Kahlua Pork

Peruvian Braised Chicken

Togarashi Dusted Vegetables

### ***Toppings:***

Salsa Fresca, Thai Basil Guacamole, Corn and Black Bean Salsa, Sriracha Aioli, Sour Cream, Fresh Lime Wedges

## NEW ENGLAND STATION

Boston Bibb Salad

Buttermilk Biscuits

Mini Clam Chowder

Fish Fry

*with Chips*

Fried Clams Clams

Casino Clam Cakes

Crab Cakes Lobster

Rolls +\$

## ASIAN ZEN STATION

Sesame Noodle Salad

Asian Slaw

### ***Skewers:***

Chicken Satay, Nori Tuna,

Korean BBQ Flank Steak,

Baby Eggplant and Mushroom,

Pork and Pineapple

### ***Sauces:***

Peanut, Lime Ginger, Ponzu, Thai Chili

### ***Sides:***

Crispy Noodles, Spicy Mayo

## GERMAN STATION

Boston Bibb Salad

*with White Vinaigrette*

Spätzle

*with Onions*

Potato Croquettes

Braised Red Cabbage

Pork Schnitzel

## ALL AMERICAN STATION

Cornbread Salad

BBQ Pulled Pork Sliders

Mini Killer Meatloafs

*with Demi Gravy*

Mac and Cheese

Homemade Cole Slaw

Red Potato Salad

Corn Muffins

## QUESADILLA STATION

*Chef Service with Flat Top Griddle*

### ***Choose Three:***

Shrimp with Onions and Peppers

*Cheddar Cheese, Cilantro Lime Sour Cream*

BBQ Pulled Pork

*Cheddar and Jack Cheese, BBQ Dipping Sauce*

Cajun Chicken

*Jack Cheese and Ranch Dressing*

Pulled Duck

*Hoisin Mayo*

Spinach and Portobello Fontina *Chipotle*

*BBQ Sauce*

Dodge Inn Steak +\$

*Filet Mignon, Stewed Onions,*

*Mozzarella Cheese*

## CEVICHE STATION

Crostini and Plantain Chips

### ***Choose Three:***

Shrimp Ceviche

Shrimp and Mango Ceviche

Mixed Seafood Ceviche

Peruvian Sea Bass Ceviche Calamari Ceviche

Shrimp and Pineapple

Scallop Ceviche

## KOSHER DELI

Mini Reubens

Mini Pastrami Sandwich

Knishes

### ***Toppings:***

Pickles, Mustard, Coleslaw

# DESSERT STATIONS

## MINI VIENESE TABLE

### *Small Portions*

Strawberry Shortcake  
Tiramisu  
Chocolate Mousse  
Blueberry Pie  
Apple Pie  
Tres Leche Cake  
Cannoli  
Chocolate Dipped Strawberries  
Chocolate Truffles  
Cookies  
Chocolate Tuxedo Cake  
Fresh Fruit  
Pineapple Upside Down Cake

## CREPE STATION

### *Attendant Served.*

Nutella, Strawberries, Chocolate Chips,  
Bananas, Chocolate Sauce, Caramel Sauce,  
Raspberry Sauce, Whipped Cream, Toasted  
Nuts

## THE CHOCOLATE EXPERIENCE

Chocolate Fountain  
*Belgian Dark, Milk or White Chocolate*  
Strawberries, Bananas, Marshmallows,  
Pretzel Sticks, Graham Crackers,  
Rice Krispy Treats  
Chocolate Gyro Machine  
Mini Donut Maker

## ICE CREAM SUNDAE BAR

Vanilla and Chocolate Ice Cream Wa  
Bowls

### *Toppings:*

Peanuts, Sprinkles, M&Ms,  
Chopped Oreos, Maraschino Cherries, Mini  
Marshmallows, Caramel Sauce, Chocolate  
Sauce, Whipped Cream

## ESPRESSO/COFFEE BAR

Freshly Brewed Espresso  
*Sambuca, Amaretto, Gran Marnier, Frangelico,  
Baileys, Kahlua*  
Fresh Roasted Coffee  
*Flavored Syrups, Cream, Light Cream, Whipped  
Cream*

## PROFITEROLE STATION

### *Attendant Made Pastries.*

Vanilla Ice Cream, Hot Fudge, Caramel Sauce,  
Strawberry Sauce, Whip Cream, Chocolate Shavings,  
Sprinkles

## ADULT MILKSHAKE STATION

### *Can Be Hand Passed*

Vanilla and Chocolate Shakes, Baileys, Kahlua

## ICE CREAM SODA STATION

### *Can Be Hand Passed.*

### *Made with the choice of:*

Root Beer, Orange, Cola

## INDOOR SMORES STATION

Graham Crackers, Chocolate Chip Cookies, Nilla  
Wafers, Marshmallows, Milk or Dark Chocolate Squares

## FLAMBÉ BANANA STATION

Sliced Bananas Flambéed in Spiced Rum  
and Banana Liqueur

*Served with Ice Cream in a Waffle Bowl*

## ALA MODE STATION

Warm Triple Chunk Brownie, Apple Pie, Strawberry  
Rhubarb Pie  
Vanilla and Chocolate Ice Cream  
Caramel, Whip Cream

## MINI ZEPPOLIS

Caramel Sauce, Chocolate Sauce, Powdered Sugar

## CAKE STATION

### *Small Portions*

Strawberry Shortcake  
Lemon Zest Cake  
Chocolate Tuxedo Cake

## DONUT STATION

### *Attendant Made.*

Mini Donuts, Cinnamon Sugar for Dusting  
Chocolate Sauce, Caramel Sauce, Sprinkles

## FUNNEL CAKE STATION

Ice Cream  
Whipped Cream, Chocolate Sauce, Caramel Sauce

## ICE CREAM SANDWICH STATION

Warm Brioche, Chocolate Chip Cookies, Ice Cream  
Chocolate Sauce, Caramel Sauce, Coconut, Mini  
Marshmallows, Chopped Pecans

# SIT DOWN OR BUFFET DINNER

50 person minimum

## CHOOSE ONE SALAD

### TRADITIONAL CAESAR SALAD

Romaine Lettuce tossed in our House Made Caesar Dressing with Parmesan Cheese and Garlic Croutons

### MIXED GREENS

Baby Mixed Greens & Romaine Lettuce tossed with Grape Tomatoes, Red Onion, Julienned Carrots in a Balsamic Vinaigrette

### MEDITERRANEAN

Romaine Lettuce, Feta Cheese, Roasted Red Peppers, Kalamata Olives, Artichoke Hearts in a White Balsamic Vinaigrette

### CHOP CHOP

Mixture of Romaine & Ice Berg Lettuces tossed with Pears, Pecans and Gorgonzola Cheese in a Champagne Vinaigrette

### ROASTED BEET AND GOAT CHEESE

Baby Mixed Greens, Roasted Beets, and Candied Walnuts, Aged Balsamic Drizzle

### CRUNCHY ASIAN SALAD

Romaine and Iceberg with Almonds, Mandarin Oranges, Sweet Soy Dressing and Wonton Crisps

### TOMATO AND FRESH MOZZARELLA SALAD

Balsamic Glaze

### ORGANIC MESCLUN SALAD

### BIBB SALAD

Fiji Apples, Pecans

### CHOPPED WEDGE

Iceberg Lettuce, Bleu Cheese, Tomatoes, Bacon, Frizzled Onions

## CHOOSE THREE ENTREES

*From the following categories:*

### PASTA

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#### CHICKEN MARA

Seared Chicken, Broccoli, and Sun-Dried Tomatoes with Garlic & Oil over Penne Pasta

#### ALA VODKA

Sautéed Button Mushrooms and Sun-Dried Tomatoes tossed with Pasta in a Vodka Tomato Cream Sauce

#### PASTA PRIMAVERA

Fresh Garden Vegetables tossed with Penne Pasta in your choice of Sauce

#### CAMPANELLE BOLOGNESE

Ground Beef with a Light Tomato Cream Sauce

#### LASAGNA ROLLUPS

Stuffed Lasagna Sheets with Ground Bee Spinach and Cheese with a Fresh Plum Tomato Sauce

#### TUSCAN BOWTIE

Grilled Chicken, Spinach, Cherry Tomatoes, White Wine Sauce, Parmesan Cheese

#### CHICKEN PAVAROTTI

Chicken, Zucchini, Mushrooms, Prosciutto, Sun-Dried Tomatoes, Garlic Cream

#### JAMBALAYA PASTA

Chicken, Sausage, Shrimp, Red and Green Peppers, Onions, Light Cream Sauce

#### LOBSTER RAVIOLI +\$

Served in a Béchamel Cream Sauce

#### SEAFOOD FRA DIAVOLO +\$

Shrimp, Scallops & Calamari tossed in a Spicy Plum Tomato Sauce with Fresh Basil

#### SHRIMP SCAMPI +\$



*CHOOSE THREE ENTRÉES CONTINUED*

**MEATS**

**SLICED BISTRO STEAK AU POIVRE**

**SLICED FLANK STEAK**

**ROASTED SIRLOIN**

**ROASTED PORK LOIN**

with Pineapple Salsa

**FILET MIGNON +\$**

**DODGE INN STEAK +\$**

**SKIRT STEAK +\$**

**CHICKEN**

**CHICKEN FRANCAISE**

Egg-Battered and Pan-Fried Chicken, Lemon Butter Sauce

**CHICKEN ROCCO**

Spinach, Roasted Peppers, Mozzarella Cheese, Marsala Sauce

**CHICKEN MARSALA**

Pan Seared, Marsala Sauce

**CHICKEN PARMESAN**

Breaded and Pan-Fried Chicken, Marinara Sauce, Mozzarella Cheese

**CHICKEN ROULADE**

Stuffed with Baby Spinach, Fontina Cheese, Prosciutto and Roasted Red Peppers. Finished with a Marsala Wine Reduction

**CHICKEN OSCAR**

With Asparagus topped with Crabmeat, Finished with Hollandaise Sauce

**CHICKEN SALTIMBOCCA**

Pan-Sautéed Chicken, Prosciutto, Fresh Mozzarella, Sage Demi

**BRUSCHETTA CHICKEN**

Pan-Sautéed Chicken, Bruschetta Topping, Parmesan Cheese, White Wine Sauce

**CHICKEN FLORENTINE**

Sauteed Spinach, Mozzarella, Lemon Butter Sauce

**DUCK LEG CONFIT**

with Raspberry Sauce

**FISH**

**BEER BATTERED FRIED COD**

**COD OREGANATA**

Oregano Scented Bread Crumbs, White Wine Sauce

**SOLE FRANCAISE**

Egg Battered, White Wine Lemon Sauce

**MUSTARD CRUSTED SALMON**

Dijon Mustard Crust, Dill Buerre Blanc

**CRAB MEAT STUFFED SOLE**

Lump Crab Meat Stuffing, Scampi Sauce

**MISO-GLAZED SALMON**

Over Asian Veggies

**CORNBREAD CRUSTED HADDOCK**

Lemon Butter Sauce

**RED SNAPPER**

**SPICE-RUBBED SWORDFISH +\$**

Citrus Basil Butter

**JUMBO SHRIMP SCAMPI +\$**

Lemon Compound Butter

**CRAB STUFFED SHRIMP +\$**

**SHRIMP & SCALLOPS ALAMBRE +\$**

Jumbo Shrimp and Scallops with Grape Tomatoes, Onions and Peppers topped with a Roasted Pepper Pesto

**SESAME CRUSTED TUNA +\$**

Asian Slaw, Wasabi Aioli

**MISO-GLAZED SEA BASS +\$**

with Baby Bok Choy

**VEGETARIAN**

**VEGAN RAVIOLI**

with Fresh Herb, Garlic and Oil

**GRILLED VEGETABLE ROLLUP**

Eggplant, Zucchini, Squash, Layered with Herbed Ricotta Cheese and Fresh Mozzarella. Finished with a Rustic Tomato Sauce

**EGGPLANT ROLLATINI**

with Spinach and Herbed Ricotta Cheese, Plum Tomato Sauce, and Mozzarella

**PASTA PRIMAVERA**

Baby Spinach, Bell Peppers, Broccoli, and Vine Ripened Tomatoes, tossed with Penne Pasta in Garlic & Oil. Finished with Parmesan Cheese

# COMPLETE BUFFET DINNERS

## VISIT THE MEDITERRANEAN

Bread Basket

Greek Salad

Hummus with Pita

Roasted Vegetable and Quinoa

Salad Grilled Lemon Herb Chicken

Buerre Blanc Baked Sole

*with Onions, Tomatoes, Capers, Olives*

### **Carving Station**

Sliced Marinated Pork Loin

*with Onions and Peppers*

**or**

Herb Stuffed Leg of Lamb

Orzo

Roasted Vegetable Medley

### **Dessert**

Rice Pudding Cups

Cheesecake

*with Honey*

Baklava

Coffee / Tea Service

## IN SPANISH STYLE

Bread Basket

Cabbage Salad

*with White Wine Vinaigrette*

Steamed Clams

*with Salsa Verde and White Wine*

Shredded Chicken Mojo

*with Charred Corn Salsa*

### **Carving Station**

Pernil

Yellow Rice and Beans

Sweet Plantains

Tortillas

Salsa Fresca

### **Dessert**

Tres Leches Cake

Churros

## MOUTH OF THE SOUTH

Cornbread Muffins

Tossed Salad

Fried Chicken

Fried Catfish

### **Carving Station**

Pork Loin

*with Smothered Onions and Peppers*

Collard Greens

Black Eyed Peas

Candied Yams

Mac and Cheese

### **Dessert**

Apple Cobbler

*with Ice Cream*

## TASTE THE CARIBBEAN

Bread Basket

*with Honey Butter*

Baby Greens Salad

*with Honey Lime Vinaigrette*

Grilled Pineapple Skewers *with*

*Yogurt Sauce*

Coconut Crusted Salmon

*with Pineapple Glaze*

Pineapple Glazed Jerk Chicken

*with Citrus Mango Sauce*

### **Carving Station**

Cumin Rubbed Prime Rib

Yellow Rice and Black Beans

Curry Island Vegetable

### **Dessert**

Key Lime Pie

Banana Cream Pie

# FARM TO TABLE MENU

Keeping it local

## HAND PASSED APPETIZERS

Beaverkill Smoked Trout

*with Fresh Horseradish Sauce on Crostini*

Murray's Coconut Chicken Skewers

*with Granny Apple Dipping Sauce*

Majestic Farm Sausage Stuffed Mushroom

Butternut Squash Soup

Dodge Inn Steak Tidbits

Lowland Farms Pork Belly Skewers

## FRUIT, CHEESE AND CRUDITÉ TABLE

## LOCAL PRIME RIB CARVING STATION

Hudson Valley Grass Fed Prime Rib Bread  
Basket

Organic Greens Salad

*with Glen Wild Maple Syrup Vinaigrette*

Pine Island Mashed Potatoes

Roasted Carrots, Cauliflower, and Carrots

## SEAFOOD STATION

Kale Caesar Salad

PEI Mussels

*with Pine Island Garlic Butter, NY Riesling, and  
Fresh Herbs*

Faroe Island Salmon over Fall Succotash

*with Grapeseed Oil*

## PASTA STATION

Garlic Bread

Mixed Organic Green Salad

*with Balsamic Vinaigrette*

La Bella Fresh Penne Ala Vodka

*with Majestic Farm Sausage, Murray's Chicken,  
Potatoes, Broccoli Rabe*

Northern Farmhouse

Butternut Squash Ravioli

*with Almonds and Sage Browned Butter*

Sylvia's Potato Perogies

*with Caramelized Onions and Sour Cream*

## DESSERT STATION

Berry Cobbler

Fresh Baked Apple Pie

Ice Cream

*This local menu is just a sample of  
what we can custom create for your  
event. Let us help you plan your next  
event.*



# LATE NIGHT SNACKS & TREATS

## **PIZZA BAR**

A Variety of your Favorite Artisan Pizzas

## **TACO BAR**

Cheese, Chicken, and Veggie Quesadillas

Chips and Salsa

Churros

## **S'MORES STATION**

Graham Crackers

Chocolate Chip Cookies

Nilla Wafers

Marshmallows

Milk or Dark Chocolate Squares

## **FRIED FOOD STATION**

Mozzarella Sticks

Wings

Jalapeno Poppers

French Fries

## **YANKEE STADIUM**

Hot Dogs

Hot Pretzels

Popcorn

## **LATE NIGHT MUNCHIES**

### ***Fresh Baked***

Hot Chocolate Chip Cookies

Raisin Cookies

Cold Milk

# QUINCEAÑERA

Daytime Events are 4 Hours  
Nighttime Events are 5 Hours (\$)

## HAND PASSED APPETIZERS

Beef Empanadas  
*with Guacamole*

Nachos

*with Cheese*

Chicken Quesadilla

Cheese Quesadilla

Mini Beef Tacos

Chips with Salsa

Tostones

Shrimp Ceviche

## STATION DINING

Pernil

Chuletas

Pan Fried Pork Chops

Mojo Chicken

Fajitas

Argentinian Steakhouse

Cuban Rice and Beans

## SIDES

Maduros

Tostones

Mofongo

Fresh Veggie

Rice and Beans

## DESSERTS

Tres Leches Cake

Flan

Ice Cream Sundae Bar

# BRIDAL & BABY SHOWERS

## BUFFET SERVICES

Bread Basket

## CHOICE OF SALAD

Mixed Green Salad

Caesar Salad

Beet and Goat Cheese Salad

Pear and Gorgonzola Salad

Tomato and Mozzarella Salad

## CHOICE OF TWO ENTRÉES

Chicken Francaise

Chicken Florentine

*Chicken, Spinach, Mozzarella Cheese, Lemon Butter Sauce*

Tuscan Bowtie

*Grilled Chicken, Spinach, Cherry Tomatoes, White Wine Sauce, Parmesan Cheese*

Eggplant Rollatini

Pasta Primavera

Mustard Crusted Salmon

*with Dill Cream Sauce*

## CHOICE OF VEGGIE AND STARCH

*Pick Two:*

Garlic Smashed, Twice Baked Potato,  
Baked Potato, Herb Roasted Red Potato,  
Roasted Five Potato Medley, Green Beans,  
Wild Rice Pilaf, Steak Fries,

Scalloped Potatoes, Baby Spinach,  
Wild Mushroom Risotto,

Asiago Thyme Roasted Potatoes, Seasonal  
Vegetable, Broccoli Rabe, Broccoli and  
Cauli lower Sauté,

Glazed Baby Carrots, Roasted Cauli lower,  
Roasted Brussels Sprouts with Pancetta

## DESSERTS

Assorted Cookies

Homemade Cannoli Platter

Coffee / Tea Service

## ADD-ONS

Mimosa Station +\$

Cake +\$

# BAR & BAT MITZVAHS & SWEET 16's

Daytime Events are 4 Hours  
Nighttime Events are 5 Hours (\$)

## FOR THE ADULTS

### UPON ARRIVAL

#### **OPEN BAR**

Choice of 8 Hand Passed Hors d'Oeuvres  
Carving Station of Corned Beef &  
Pastrami with Pickles, Mustard, Rye Breads &  
Swiss Cheese  
Domestic & Imported Cheese Display  
Vegetable Crudités  
with Bleu Cheese

Fresh Fruit Platter

#### **DINNER**

*Three Food Stations of:*

#### **ASIAN STATION**

House Special Fried Rice  
Vegetable Lo Mein  
Asian Noodles

*in a To-Go Box:*

Mini Spare Ribs  
Shrimp Shumai Dumplings

#### **CARVING STATION**

Prime Rib  
Green Beans Almondine  
Mixed Green Salad  
Roasted Potato Medley

#### **MEDITERRANEAN STATION**

Assorted Breads, Prosciutto,  
Imported Cured Meats, Provolone Cheese,  
Parmigiano Reggiano, Roasted Red  
Peppers, House Made Fresh Mozzarella,  
Greek Salad, Marinated Olives, Artichoke  
Hearts, Hummus with Pita, Grilled  
Mediterranean Vegetables, Stuffed Hot  
Peppers,  
Caesar Salad,  
*Choice of Two Hot Entrees from Buffet Menu*

## FOR THE YOUNG ADULTS

### **UPON ARRIVAL**

#### **MOCKTAIL BAR**

Strawberry Daiquiris  
Piña Coladas  
Shirley Temples

#### **HAND PASSED HORS D'OEUVRES**

Cheesy Potato Cakes  
Mozzarella Sticks  
Fried Chicken Bites  
Pigs in a Blanket  
Mini Egg Rolls  
Pizza Squares

#### **DINNER**

Slider Bar  
*Mini Fried Chicken Sliders*  
*Hamburger Sliders*  
French Fries  
Chicken Fingers  
Mac & Cheese

## FOR EVERYONE

#### **DESSERT**

#### **MINI VIENNESE TABLE**

#### **ICE CREAM SUNDAE BAR**

Vanilla and Chocolate Ice Cream  
Whipped Cream

*Toppings:*

Nuts, Sprinkles, Reese's Pieces, M&M's,  
Chocolate-Caramel-Raspberry Sauces



# WOOD FIRED PIZZA KITCHEN

50 person minimum

Great for Kids Parties, Family Reunions, BBQs, Graduation Parties, Reheasal Dinners, or any other event!

## WOOD FIRED MENU

Pizzas  
Calzones  
Focaccia  
Brick Oven Chicken  
Chicken Wings  
Potato Wedges  
Mac & Cheese  
Pasta Al Forno  
Roasted Veggies  
Toasted Spinach Dip  
Cauliflower Au Gratin  
Roasted Brussel Sprouts,  
Cherry Tomatoes, Goat Cheese,  
Balsamic

## SALADS

Caesar Salad  
Beet and Goat Cheese  
Caprese  
Mixed Greens  
Hummus  
Baba Ganoush

## PIZZA

Plain  
Pepperoni  
3 Meat  
Margherita  
Veggies  
Aubergine  
Beet & Goat Cheese  
Hawaiian  
Bacon, Brie, & Spinach

## DESSERTS

Dessert Pizzas  
Zeppolis  
Nutella  
Pinwheels  
S'Mores  
Berry Crisp