



Banquet Menus 2026

Private Meals, Receptions and Drinks

please note all private meals and receptions will incur a private room rental fee

To Eat, Drink & Celebrate

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Dietary Restrictions

Please let us know if your attendees have specific dietary needs.

We can alter our menu selections to accommodate allergies and restrictions.

A service charge of 12% of the total Food & Beverage revenue will be added, which will be provided to waitstaff employees, service employees and/or service bartenders. An administration fee of 13% of the total Food & Beverage revenue and applicable taxes will be added. This administration fee is retained by the hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.



*If Kosher meals are needed, please
know as soon as possible so we can arrange for Kosher meal deliveries at an additional cost.*

let your conference manager

BREAKFAST AND BRUNCH

ESTATE BREAKFAST | 39

Priced per Guest, based on a 90 Minute Service and Requires a Minimum of 20 Guests

Includes Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Teas.

Orange and Cranberry Juices
Breakfast Muffins, Breakfast Breads, New York Bagels | Cream Cheeses, Butter, Preserves & Jam
Individual Vanilla and Fruit Flavored Greek Yogurts
Seasonal Sliced Melons and Berries
Scrambled Whole Eggs with Chives
Applewood Smoked Bacon
Country Pork Sausage Link
Home-Fried Potato | Peppers and Onions
Griddled Buttermilk Pancakes | Maple Syrup, Whipped Sweet Cream
Steel Cut Oatmeal | Maple Syrup, Honey, Raisins, Brown Sugar, Dried Cranberry, Sliced Almond,
Walnuts & Cinnamon

ENHANCEMENTS

Smoked Salmon Display | Chopped Hard Boiled Eggs, Tomato, Red Onion, Capers, Cream Cheese |
Add 10

Chef's Selection of Aged Cheeses & Charcuterie | Add 10

Farm Fresh Egg, Omelet and Waffle Crafting Station | Add 15

Chef Attendant Required | 200

Whole Eggs, Egg Whites, Eggbeaters with Chopped Tomato, Scallions, Mushroom, Peppers, Onions,
Broccoli, Cheddar and Feta Cheese and Diced Country Ham

Belgian Waffles Prepared to Order | Berries, Maple Syrup and Whipped Cream Topping

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MARY DUKE BRUNCH | 75

Offered Between 8am – 12pm, Priced per Guest, Based on a 90 Minute Service and Requires a Minimum of 20 Guests and Includes Freshly Brewed Regular and Decaffeinate Coffee and a Selection of Specialty Hot Teas

Chef Attendant Required | 200

Orange and Cranberry Juices
Seasonal Sliced Melons and Berries
Breakfast Muffins and Breakfast Breads | Whipped Butter, Preserves & Jam
Smoked Salmon Display | Assorted Mini Bagels, Tomato, Red Onion, Capers, Cream Cheese
Chef's Selection of Aged Cheeses & Charcuterie
Individual Vanilla and Fruit Flavored Greek Yogurts

FARM FRESH EGG, OMELET AND WAFFLE CRAFTING STATION

Whole Eggs, Egg Whites, Eggbeaters with Chopped Tomato, Scallions, Mushroom, Peppers, Onions, Broccoli, Cheddar and Feta Cheese and Diced Country Ham
Belgian Waffles Prepared to Order | with Berries, Maple Syrup and Whipped Cream Topping

CHOICE OF THREE:

Caprese Display | Sliced Mozzarella, Heirloom Tomatoes, Extra Virgin Olive Oil, Balsamic Glaze
Caesar Salad | Romaine Hearts, Shave Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
Watermelon Tomato Salad | Feta Cheese, Olives, Olive Oil, Cucumbers, Red Onions, Raisins
Baby Spinach Salad | Candied Walnuts, Pears, Gorgonzola. Herb Vinaigrette
Iceberg Wedge Salad | Baby Iceberg, Heirloom Tomatoes, Chives, Blue Cheese Crumbles, Bacon, Buttermilk Ranch Dressing, Balsamic Vinaigrette

CHOICE OF ONE:

Scrambled Whole Eggs
Scrambled Whole Eggs | Mozzarella and Wild Mushrooms
Scrambled Whole Eggs | Cured Ham and Shredded Cheese
Scrambled Egg Whites | Fresh Herbs
Classic Eggs Benedict | Add 3

CHOICE OF TWO:

Applewood Smoked Bacon
Country Pork Sausage Link
Turkey Bacon
Chicken Apple Sausage | Add 3
Taylor Pork Roll
Plant Based Sausage or Bacon

CHOICE OF ONE:

Home-Fried Potato | Peppers and Onions

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Roasted Red Bliss Potatoes | Fresh Herbs

CHOICE OF THREE:

Roasted Breast of Chicken | Wild Mushroom Ragout

Pan Seared Chicken Breast | Lemon, White Wine, Capers

Crimson Snapper | Edamame, Roasted Corn, Tomato Fennel Coulis

Sliced Flank Steak | Roasted Tomato and Bacon Sauce

Grilled Pork Tenderloin | Dijon and Tarragon, Apple Brandy Chutney, Leeks

Penne Pasta | Chardonnay Pink Sauce, Peas, Parmesan-Reggiano (V)

Stir Fry Rice and Noodles | Baby Kale, Roasted Butternut Squash, Tofu, Soy Ginger Tamari Sauce (V, VE)

DESSERTS

Please Select Three

New York Cheesecake | Berry Coulis

Seasonal Fruit Tart

Apple Cobbler

Milk Chocolate Mousse Tart

Flourless Chocolate Cake (GF)

Carrot Cake | Cream Cheese Frosting

Tiramisu

Key Lime Pie

Strawberry Shortcake | Whipped Cream

Red Velvet Cake

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BRUNCH ENHANCEMENTS

Maple-Rosemary Brined Breast of Turkey | Orange-Cranberry Chutney, Sage Gravy
\$15 per person, *Chef Attendant Required* | 200

Herb-Crusted Ribeye | Horseradish Cream, Brandy Green Peppercorn Au Jus
\$25 per person, *Chef Attendant Required* | 200

BRUNCH BAR ENHANCEMENTS

Priced per Drink

Bartender Required | \$200

Based on 90 Minutes of Service

ULTIMATE BLOODY MARY BAR | 21

Poison | Tito's Handmade, Grey Goose, Ketel One

Salad | Lemons, Limes, Celery, Kosher Pickle Spears, Green Olives, Pickled Jalapeños, Marinated Pearl Onions

Protein | Bacon, Jumbo Shrimp

Seasoning | Horseradish, Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly
Ground Black Pepper

Flavor | Tabasco Sauce, Worcestershire Sauce

MIMOSAS | 18

Mionetto Prosecco

Pineapple | Grapefruit | Orange | Cranberry

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LUNCH

PLATED LUNCH | 60

*Priced per Guest, Minimum 20 Guests, Includes Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Hot Teas, Iced Tea, Assorted Soft Drinks
Split Menu | Higher Price Prevails*

STARTER COURSE

Please Select One

- Mixed Baby Greens** | Roasted Pistachio, Goat Cheese, Heirloom Tomato, Mustard-Herb Vinaigrette
- Caprese Display** | Sliced Mozzarella, Heirloom Tomatoes, Extra Virgin Olive Oil, Balsamic Glaze
- Classic Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetables, Balsamic Vinaigrette
- Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- Iceberg Wedge Salad** | Baby Iceberg, Heirloom Tomatoes, Chives, Blue Cheese Crumbles, Bacon, Buttermilk Ranch Dressing, Balsamic Vinaigrette
- Watermelon Tomato Salad** | Feta Cheese, Olives, Olive Oil, Cucumbers, Red Onions, Raisins
- Organic Chicken Noodle Soup**
- Creamy Tomato Bisque** | Parmesan

MAIN COURSE

Please Select One Primary and One Vegetarian Entrée

- Roasted Breast of Chicken** | Sweet Potato Puree, Haricot Vert, Wild Mushroom Ragout
- Chicken Picatta** | Lemon, White Wine, Capers, Broccoli, Roasted Potatoes
- NY Sirloin of Beef** | Mustard Herb Crust with Horseradish Cream and Stone Ground Mustard
- Char-Grilled Tenderloin Medallions** | Garlic Whipped Potatoes, Candied Baby Carrots, Roasted Onion Port Demi-Glace | Add 10
- Grilled Pork Tenderloin** | Dijon and Tarragon Crust, Orzo, Savory Mint Brussels Sprouts, Apple Brandy Chutney
- Grilled Salmon** | Roasted Potatoes, Sautéed Seasonal Squash, Pommery Mustard Sauce
- Crimson Snapper** | Jasmine Rice, Edamame, Roasted Corn, Tomato Fennel Coulis | Add 5

SELECT ONE VEGETARIAN ENTRÉE

- Penne Pasta** | Chardonnay Pink Sauce, Peas, Parmesan-Reggiano
- Stir Fry Rice and Noodles** | Baby Kale, Roasted Butternut Squash, Tofu, Soy Ginger Tamari Sauce

FINAL COURSE

Please Select One:

- New York Cheesecake** | Strawberry Sauce
- Seasonal Fruit Tart** | Blackberry Port Reduction
- Milk Chocolate Mousse Tart** | Crème Anglaise
- Flourless Chocolate Cake (GF)** | Raspberry Coulis
- Carrot Cake** | Cream Cheese Frosting
- Tiramisu**
- Key Lime Pie** | Mango Puree
- Platter of Assorted Mini Pastries** | Replaces Plated Dessert per Guest | Add 4

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LUNCH TABLE

Priced per Guest, Requires a Minimum of 20 guests and based on 90 minutes of Service. Includes Assorted Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Hot Teas. Iced Tea and Assorted Soft Drinks

THE WESTCHESTER | 80

COLD SELECTIONS

Please Select Three

- Caprese Display** | Sliced Mozzarella, Heirloom Tomatoes, Basil, Extra Virgin Olive Oil, Balsamic Glaze
- Classic Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing
- Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetables, Balsamic Vinaigrette
- Watermelon Tomato Salad** | Feta Cheese, Olives, Olive Oil, Cucumbers, Red Onions, Raisins
- Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette
- Iceberg Wedge Salad** | Baby Iceberg, Heirloom Tomatoes, Chives, Blue Cheese Crumbles, Bacon, Buttermilk Ranch Dressing, Balsamic Vinaigrette
- Local Beets** | Goat Cheese with Citrus Zest

HOT SELECTIONS

Please Select Three

Unless Noted Chef's Selection of Seasonal Vegetable

- Breast of Chicken** | Wild Mushroom Ragout, Sweet Potato Puree
- Pan Seared Chicken Breast** | Lemon, White Wine, Capers, Roasted Potatoes
- Grilled Salmon** | Sunset Wild Rice, Pommery Mustard Sauce
- Crimson Snapper** | Edamame, Roasted Corn, Tomato Fennel Coulis
- Sliced Flank Steak** | Roasted Tomato and Bacon Sauce, Jasmine Rice
- Grilled Pork Tenderloin** | Dijon and Tarragon Crust, Apple Brandy Chutney, Leeks
- Penne Pasta** | Chardonnay Pink Sauce, Peas, Parmesan-Reggiano (V)
- Stir Fry Rice and Noodles** | Baby Kale, Roasted Butternut Squash, Tofu, Soy Ginger Tamari Sauce (V, VE)
- Cheese Tortellini** | Pesto, Peas and Sundried Tomato

DESSERTS

Please Select Three

- New York Cheesecake** | Strawberry Sauce
- Seasonal Fruit Tart** | Blackberry Port Reduction
- Milk Chocolate Mousse Tart** | Crème Anglaise
- Flourless Chocolate Cake (GF)** | Raspberry Coulis
- Carrot Cake** | Cream Cheese Frosting
- Tiramisu**
- Key Lime Pie** | Mango Puree
- Platter of Assorted Mini Pastries** | Replaces Plated Dessert per Guest | Add 4 Seasonal Sliced Melons and Berries

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FAMILY STYLE LUNCH | 68

Priced per Guest, Served Family Style, Requires a Minimum of 20 guests and based on 90 minutes of Service.

Includes Assorted Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Hot Teas. Iced Tea and Assorted Soft Drinks

CHOICE OF SALAD

Please Select One

Classic Caesar Salad | Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

Field Greens Salad | Grape Tomato, English Cucumber, Julienne Vegetables, Balsamic Vinaigrette

Baby Spinach Salad | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

Iceberg Wedge Salad | Baby Iceberg, Heirloom Tomatoes, Chives, Blue Cheese Crumbles, Bacon, Buttermilk Ranch Dressing, Balsamic Vinaigrette

CHOICE OF COMPOSED SALAD

Please Select One

Caprese Salad | Soft Greens, Bocconcini, Heirloom Grape Tomatoes, Basil Chiffonade, Extra Virgin Olive Oil, Balsamic Glaze

Local Beets | Goat Cheese with Citrus Zest

Watermelon Tomato Salad | Feta Cheese, Olives, Olive Oil, Cucumbers, Red Onions, Raisins

Fingerling and Sweet Potato Salad (V, GF) | Fingerling Potatoes, Sweet Potatoes, Red Onion, Celery, Red Bell Pepper, Grain Mustard, Yogurt Dressing

Tomato and Quinoa Tabbouleh (V) | Herb and Lemon Oil

HOT SELECTIONS

Please Select Three Entrées Served on Platters

Unless Noted Chef's Selection of Seasonal Vegetable

Breast of Chicken | Wild Mushroom Ragout, Sweet Potato Puree

Pan Seared Chicken Breast | Lemon, White Wine, Capers, Roasted Potatoes

Grilled Salmon | Sunset Wild Rice, Pommery Mustard Sauce, Asparagus

Crimson Snapper | Edamame, Roasted Corn, Tomato Fennel Coulis

Sliced Flank Steak | Roasted Tomato and Bacon Sauce, Spinach, Jasmine Rice

Grilled Pork Tenderloin | Dijon and Tarragon Crust, Apple Brandy Chutney, Leeks

Penne Pasta | Chardonnay Pink Sauce, Peas, Parmesan-Reggiano (V)

Stir Fry Rice and Noodles | Baby Kale, Roasted Butternut Squash, Tofu, Soy Ginger Tamari Sauce (V, VE)

Cheese Tortellini | Pesto, Peas and Sundried Tomato

DESSERTS

Chef's Selection of Petit Fours and Assorted Cookies

Seasonal Sliced Melons and Berries

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WORKING LUNCH | 46

Served Outside Your Conference Room. Priced per Guest, requires a Minimum of 20 guests, Based on 90 minutes of Service and will incur a \$150 Set up fee. Includes Potato Chips, Pickles Spears, Condiments, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Hot Teas. Iced Tea and Assorted Soft Drinks - Available Between 12pm - 1:30pm

SOUP OF THE DAY

CHOICE OF LEAF SALAD

Please Select One

- **Classic Caesar Salad** | Romaine Hearts, Shaved Parmesan Reggiano, Focaccia Croutons, Caesar Dressing
 - **Field Greens Salad** | Grape Tomato, English Cucumber, Julienne Vegetables, Balsamic Vinaigrette
 - **Baby Spinach Salad** | Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

CHOICE OF COMPOSED SALAD

Please Select One

- **Caprese Salad** | Soft Greens, Bocconcini, Heirloom Grape Tomatoes, Basil Chiffonade, Extra Virgin Olive Oil, Balsamic Glaze
 - **Tomato and Quinoa Tabbouleh (V)** | Herb and Lemon Oil
 - **German Potato Salad**
 - **Carolina Cole Slaw**

CHOICE OF FOUR SANDWICHES

- **Brie and Cranberry Turkey Club** | Roasted Turkey, Brie, Cranberry Jam, Arugula Greens, Granny Smith Apple, Rye Bread
 - **Chicken Salad** | Lettuce, Tomatoes, Challah Bread
 - **Shaved Prime Rib** | Cheddar, Horseradish Aioli, Ciabatta
 - **Black Forest Ham** | Sharp Cheddar, Whole Grain Mustard, Country Baguette
- **Roasted BBQ Chicken Wrap** | BBQ Chicken, Iceberg, Smoked Bacon, Roasted Corn, Pepper Jack Cheese, BBQ Aioli, Grilled Chipotle Tortilla
 - **Albacore Tuna Wrap** | Sweet Peppers, Romaine, Onions, Garlic Tahini Cream
 - **Caprese Wrap** | Mozzarella, Tomato, Basil Leaves, Balsamic Syrup (V)
 - **Roasted Vegetable Wrap** | Avocado Hummus, Feta Cheese, Spinach Tortilla (V)

DESSERTS

Choice of One:

- Assorted Cookies and Brownies
- Strawberry Shortcake | Whipped Cream
- New York Cheesecake | Berry Coulis

ADD UP TO TWO HOT ENTRÉES | 11

- **Breast of Chicken** | Wild Mushroom Ragout, Sweet Potato Puree
- **Pan Seared Chicken Breast** | Lemon, White Wine, Capers, Roasted Potatoes
 - **Grilled Salmon** | Pommery Mustard Sauce, Asparagus
 - **Crimson Snapper** | Edamame, Roasted Corn, Tomato Fennel Coulis
- **Sliced Flank Steak** | Roasted Tomato and Bacon Sauce, Spinach, Jasmine Rice
- **Grilled Pork Tenderloin** | Dijon and Tarragon Crust, Apple Brandy Chutney, Leeks
 - **Penne Pasta** | Chardonnay Pink Sauce, Peas, Parmesan-Reggiano (V)
- **Stir Fry Rice and Noodles** | Baby Kale, Roasted Butternut Squash, Tofu, Soy Ginger Tamari Sauce (V, VE)

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PICNIC LUNCH TO GO | 26

Set Outside Your Conference Room or Pick-Up in Main Lobby

All Boxes Include

- Chef's Choice of Composed Salad
 - Seasonal Whole Fruit
 - Individual Bag of Chips
 - Fresh Baked Cookie
- Bottle of Water or Soft Drink

Sandwich Selection

Up to 25 Guests | Select Two Sandwiches

25 Guests or more | Select Three Sandwiches

- **Brie and Cranberry Turkey Club** | Roasted Turkey, Brie, Cranberry Jam, Arugula Greens, Granny Smith Apple, Rye Bread
 - **Chicken Salad** | Lettuce, Tomatoes, Challah Bread
 - **Shaved Prime Rib** | Cheddar, Horseradish Aioli, Ciabatta
 - **Black Forest Ham** | Sharp Cheddar, Whole Grain Mustard, Country Baguette
- **Roasted BBQ Chicken Wrap** | BBQ Chicken, Iceberg, Smoked Bacon, Roasted Corn, Pepper Jack Cheese, BBQ Aioli, Grilled Chipotle Tortilla
 - **Albacore Tuna Wrap** | Sweet Peppers, Romaine, Onions, Garlic Tahini Cream
 - **Caprese Wrap** | Mozzarella, Tomato, Basil Leaves, Balsamic Syrup (V)
 - **Roasted Vegetable Wrap** | Avocado Hummus, Feta Cheese, Spinach Tortilla (V)

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BUTLER PASSED HORS D'OEUVRES

PASSED HORS D'OEUVRES RECEPTION PACKAGE

Priced Per Guest | Minimum 25 Guests

Excludes Market Priced Items

6 Items, 30 Minutes | 28

6 Items, 1 Hour | 37

6 Items, 2 Hours | 48

HOT BUTLER PASSED HORS D' OEUVRES

Chichen Quesadilla

Vegetable & Goat Cheese Quesadilla (V)

Roasted Root Vegetable Kabob | Sweet Potato, Red Beet, Carrot and Parsnip (GF, V)

Shrimp Spring Roll | Mango Dipping Sauce

Mini Grilled Cheese | Brie & Fig Jam on Brioche (V)

Scallops | Applewood Smoked Bacon Wrapped (GF)

Black Mission Figs | Prosciutto & Manchego (GF)

Sriracha Chicken Meatball

Franks in Puff Pastry | Whole Grain Mustard

Quinoa Fritter | Smoked Tomato Coulis (GF, V)

Beef Satay | Korean BBQ Style

Mini Reuben | Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing, Rye

Risotto Arancini (GF, V)

Smoked Salmon on Crispy Potato Latke | Sour Cream | Chives | Caviar

Cummin Scented Pulled Pork on Masa Harina Cakes (GF)

Pulled Dutch Chicken in Beet Cups

Crabmeat Stuffed Mushroom (GF)

Tomato and Basil Flatbread

Market Price

Pan Roasted New Zealand Lamb Chop | Mint Lime

Honey Pesto

New England Crabcakes | Dijon Mustard Caper Remoulade

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COLD BUTLER PASSED HORS D' OEUVRES

Caprese Crostini | Ciliegine Mozzarella, Oven Roasted Tomato, Aged Balsamic (V)
Bruschetta | Roasted Pepper, Gorgonzola, Red Wine Gastrique (V)
Prosciutto di Parma | Jumbo Asparagus (GF)
Tuna Tartar | Cucumber Round, Wasabi Aioli (GF)
Seared Red Tuna | Celeriac Slaw, Crispy Wonton
Soy Cured Salmon | Lemon Dill Cucumber Round
Watermelon | Feta, Fig Skewer Balsamic Syrup (GF, V)
Smoked Salmon Rillettes | Crème Fraiche, Pickled Onion, Capers
Wild Mushroom & Goat Cheese Crostini
Torchon | Country Style Duck Pate Crostini | Port Wine Reduction
Seared Rare Ahi Tuna on Crispy Wonton | Avocado | Pickled Ginger | Siracha Plumm Aioli
Seared Rare Filet | Horseradish | Chives on Herb Toast points
Dried Pear | Vermont Cheddar, Maple Toasted Walnut

Market Price

Lobster Salad | Thai Basil | Meyer Lemon | Brioche
Ceviche | Bay Scallop | Jalapeno (GF)
Beef Tenderloin | Arugula | Croustade | Horseradish Aioli

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RECEPTION DISPLAYS

Priced per Guest, Requires a Minimum 25 Guests, Based on 60 Minutes of Service

ANTIPASTI TABLE | 35

Soppressata, Assorted Salamis, Prosciutto, Hot Capicola, Bresaola, Pepperoni
Parmigiano-Reggiano, Aged Provolone, Fontina, Fresh Mozzarella,
Marinated Olives, Marinated Long Stem Artichokes, Balsamic Cipollini Onion,
Roasted Red Peppers, Extra Virgin Olive Oil, Cracked Pepper
Assorted Ficelle, Grissini

DOMESTIC, LOCAL AND IMPORTED CHEESES | 32

Local and International Cheeses
Dried Fruits, Spiced Pecans, Grapes, Strawberries,
Water Crackers, and Crostini

MEZZA TABLE | 30

Roasted Artichoke Dip | Meyer Lemon
Garlic Hummus
Baba Ghanoush
White Bean and Garlic Spread
Black Bean with Roasted Serrano
Cucumber Tzatziki
Tomato and Parsley Tabbouleh
Marinated Feta with Virgin Oil
Toasted Pine Nuts and Mint, Citrus Peel and Herb Marinated Mediterranean Olives
Assorted Flatbreads, Grissini, Ficelle, Whole Wheat Pita, Ciabatta, Sourdough Batard

HUDSON VALLEY HARVEST | 30

Marinated or Grilled | Zucchini, Yellow Squash, Bell Peppers, Eggplant, Asparagus, Mushrooms,
Olives
Pickled | Asparagus, Baby Sweet Peppers, Fennel, Cipollini Onions, Radish,
Crisp Crudité | Celery, Cucumber, Baby Carrots, Cauliflower
House Made Ranch and Roasted Hummus Dip
Assorted Flatbreads, Toasted Pita Chips and Crostini

CHEF'S GRAZING TABLE | 60

Assorted Imported Meats including Soppressata, Capicola, Genoa Salami, Prosciutto
Selection of Domestic and European Cheeses including Fresh Mozzarella, Aged Provolone
Crisp Garden Vegetables | Tzatziki and Hummus
Grilled Vegetable Display, Marinated Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts
Grilled Crostini and Pita Breads

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Dried Fruits and Grapes

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SNACKS | 18

House Made Potato Chips, Crispy Flour and Corn Tortilla Chip | Pico de Gallo, Guacamole
Pretzel Sticks | Assorted Mustards
Wasabi Peas, Spiced Nuts, Bags of Flavored Popcorn

PETITE SLIDER AND FRIES TABLE | 37

Select Three

Beef Sliders | Farmhouse Cheddar, Tomato, Pickle, Brioche Bun

Nashville Fried Chicken | Lemony Slaw

Pulled Carolina BBQ Pork Slider | House Made Slaw, Pickles

Veggie Burger | Sprouts, Avocado, Shaved Onion, Caper Aioli, Whole Wheat Bun

Char Siu Pulled Pork | Carrot and Spring Onion Salad, Hoisin Sauce Bao Bun

Maryland Crab Cake | Remoulade | Add 8

Pommes Frites with Garlic and Herbs, Beer Battered Onion Rings

ASIAN STREET FOOD | 37

Dumplings | Pork, Shrimp, Chicken and Vegetable Served in Bamboo Steamers

Vegetable Spring Rolls | Ginger Soy Dipping Sauce

Thai Rice Paper Vegetable Rolls | Sweet Chili Sauce

Sesame Cilantro Pad Thai | Presented in Takeout Boxes

Togarashi | Sesame and Soy Chicken Sate

OCEAN BAR | MP

Includes (3) Pieces Per Person

Seasonal Oysters

Littleneck Clams

Jumbo Shrimp

Lemon, Cocktail Sauce, Piquant Sauce, Mignonette

AUTHENTIC SUSHI STATION | MP**

Artistically Displayed Nigiri, Maki and Sashimi

Pickled Ginger, Wasabi and Soy Sauce

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ACTION STATIONS

***Requires a chef Attendant | 200 per chef
One Attendant per 75 guests; Pricing based upon 60 minutes of service*

POKE BOWL | 37**

Select your choice | Cubed Ahi Tuna, Diced Salmon

Sides | Seaweed Salad, Jasmine Rice

Toppings | Edamame, Mango, Avocado, Papaya, Chili Flakes, Pickled Ginger,
Black and White Sesame Seeds, Sesame Oil, Siracha, Mae Ploy Chili Garlic Sauce
Lite Soy Sauce, Poke Sauce

LITTLE ITALY | 32**

Farfalle | Spring Peas, Roasted Tomato, Parmesan Cream

Chicken Madeira, Beef, Pork and Veal Meatballs | Rigatoni Pomodoro

Oven Roasted Tomato Ragu | Mascarpone Cheese, Freshly Baked Focaccia

HUDSON HEIRLOOM | 30

Locally Sourced Heirloom Tomatoes

Cheeses | Burrata Cheese | Warm Racelette Cheese | Ovolini Mozzarella | Ciligene Mozzarella

Dressings | Cured White Anchovy, Aged Balsamic Vinegars, Extra Virgin Olive Oil,
A Variety of Sea Salts, Cracked Black Pepper, Arugula, Micro Basil, Freshly Baked Focaccia

STREET TACOS | 35**

Soft Flour and Corn Tortillas

Select Two | Marinated Mahi Mahi, Al Pastor (Slow Roasted Pork), Carne Asada, Grilled Marinated
Chicken, Chili Lime Shrimp

Toppings | Shredded Cabbage, Shaved Radish, Chopped Onion, Pico Di Gallo, Pickled Onions, Jalapenos,
Black Beans, Aged Cheddar, Queso Fresco
Guacamole, Sour Cream, Habanero Salsa, Salsa Verde, Fresh Lime

BBQ | 35**

Meats | Pulled Pork, Chicken Thighs, Beed Brisket

Sides | Fried Rice, Baked Beans, Cole Slaw, Cornbread,
Potato Salad, Avocado, Corn Salad

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GOURMET MAC AND CHEESE | 35**

Pastas | Gemelli and Orecchiette

Sauces | Smoked Gouda, NY State White Cheddar, Classic Velvety Style

Toppings | Shrimp, Grilled Chicken, Smoked Bacon, Broccoli, Roasted Red Pepper, Tomato, Fried Shallots, Roasted Wild Mushrooms, Peas

NEW YORK DELI | 37**

Interactive

Hand Carved Corned Beef or Pastrami

Sauerkraut and Shredded Swiss Cheese, Coleslaw

Assorted Mustards, Half Sour Pickles, Mini Potato Kanish

Mini Kaiser Buns and Sliced Rye

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CARVING STATIONS

*Priced per person | Based on 60 Minutes of Service
Each Station Requires a Chef Attendant | 200*

Each Carving Station includes Dinner Rolls & your Choice of (1) Side Dish

Slow Roasted Prime Rib of Beef

Horseradish Sauce, Au Jus, Bearnaise
+ \$21pp

Mustard and Herb Crusted Rack of Lamb

Mint Sauce
+ \$23pp

Lemon-Dill Roasted Salmon

Caper Butter Sauce
+ \$17pp

Roasted Turkey Breast

Apple Cranberry Chutney, Turkey Gravy
+ \$14pp

Roasted Beef Tenderloin

Horseradish Sauce, Red Wine Demi, Bearnaise
+ \$35pp

ADDITIONAL SIDE DISH ENHANCEMENTS | 9 EACH

Priced per Guest

- Roasted Asparagus | Shaved Parmesan, Citrus Zest
 - Thyme Butter Tossed Baby Vegetables
 - Whipped Potatoes
 - Broccoli | White Cheddar Sauce
- Mixed Grains, Jasmine Rice and Leek
 - Creamed Spinach and Artichokes
 - Truffled Mac and Cheese
- Herb Roasted Fingerling Potatoes | Shallots, Fennel
- Roasted Brussels Sprouts | Balsamic Reduction
- Sweet Potato Gnocchi | Brown Butter and Sage
 - Wild Mushrooms Ragout

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DINNER

THREE COURSE SERVED | 75

*Priced per Guest and Requires a Minimum of 10 guests based on 90 minutes of Service.
Includes Assorted Rolls and Butter, Freshly Brewed Regular and Decaffeinate Coffee, a Selection of Specialty
Hot Teas, Iced Tea and Assorted Soft Drinks
Split Menu | Higher Price Prevails*

FIRST COURSE

Please Select One

- Tarrytown House Salad** | Baby Field Greens, Port Wine Poached Pear, Candied Walnut, Maytag Blue Cheese, Red Wine Vinaigrette
- Estate Salad** | Red Oak, Bibb Lettuce, Shaved Green Apple, Toasted Almond, Applewood Smoked Bacon, Roasted Shallot Vinaigrette
- Hudson Valley Salad** | Red Romaine, Lolla Rossa, White Cheddar, Dried Blueberries, Artisan Sourdough Croutons, Prosciutto Crisps, Local Orchard Cider Vinaigrette
- Europa Salad** | Baby Red Oak and Spinach, Goat Cheese, Pistachio, Strawberry, Caramelized Onion, Cremini Mushrooms, Avocado-Herb Dressing
- Caprese** | Fresh Mozzarella, Tomato, Basil Leaves, Extra Virgin Olive Oil, Balsamic Glaze
- Harvest Salad** | Cold Poached Asparagus with Roasted Portobello Mushroom, Goat Cheese, Sundried Tomato and Sherry Honey Vinaigrette
- Organic Chicken Noodle Soup**
- Maine Lobster Bisque** | Cognac and Tarragon Crema | Add 5
- Tomato and Basil Flatbread**
- New England Crabcakes** | Dijon Mustard Caper Remoulade

MAIN COURSE

Please Select One Primary Entree and One Vegetarian Entree

- Garlic Lemon Roasted Organic Chicken Breast** (GF), | Sweet Potato Mash, Peppered Squash, Bacon Demi
- White Wine Chicken** | Paprika Tarragon White Wine Chicken with Sundried Tomato Pesto and Sweet Potato Puree Poached Asparagus
- New York Strip Steak** | In Herbed Garlic Lemon Butter with Sauteed Red and White Onion and Shallot Confit Hand Cut Truffle Steak Fries, Haricots Verts
- Filet Mignon** | Port Wine Sauce, Candied Baby Carrots, Potato Puree | Add 15
- Cider-Braised Beef Short Rib** | Pommes Puree, Baby Beets, Turnip, Carrot, Frizzled Onion, Braising Reduction
- Double-Cut Bourbon Glazed Pork Chop** | Fingerling Potato, Charred Asparagus, Apple Brandy Chutney
- Herb Crusted Atlantic Salmon Filet** | Citrus Pan Sauce, Lemon Orzo, Asparagus and Roasted Plum Tomato
- Pan Seared Red Snapper** | Pickled Micro Ramps with Cilantro Lime Basmati Rice and Broccolini | Add 5
- Pan Roasted Cod** | Lemon Thyme Pesto with Caramelized Zucchini, Red Onion and Roasted Potato Altimeters

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VEGETARIAN ENTREES

- Rigatoni** | Mushrooms, Fire Roasted Peppers, Spinach, Parmesan Cream, Goat Cheese
Stir Fry Rice and Noodles | Baby Kale, Roasted Butternut Squash, Tofu, Soy Ginger Tamari Sauce (VE)
Roasted Stuffed Eggplant | Spinach and Toasted Orzo, Harissa
Grilled Portobello Mushroom | Balsamic and Thyme, Roasted Sweet Potatoes

DUET ENTRÉES

- Petit Filet Mignon with Grilled Jumbo Shrimp (2)** | Lemon Caper Herb Butter | MP
Grilled Ribeye with Seared Sea Scallops (2) | MP
Petit Filet Mignon with Poached Lobster Tail | Garlic Herb Butter with Chili Flakes | MP
NY Strip Steak with Jumbo Lump Crab Cake | Mini Water Cress and Mustard Caper Aioli | MP

FINAL COURSE

Please Select One

- Chocolate and Praline** | Milk Chocolate Mousse, Praline Crunch
Vanilla Cake | Champagne Sabayon, Macerated Berries
Chocolate Rum Crunch Cake | Rum-Infused Chocolate Mousse
Lemon Meringue Tart | Berries
Tres Leches Cake | Shaved Pineapple, White Chocolate Curls
Caramel Chocolate Chunk Tart | Whipped Cream, Chocolate Caramel Sauce
New York Cheesecake | Strawberry Sauce
Platter of Assorted Mini Pastries | Replaces Plated Dessert per Guest | Add 6

ADD A FOURTH COURSE | Add 16

- Burrata** | Infused Salt, Wild Ru Cola, Heirloom Tomato, Fig Balsamic
Lobster Bisque | Sherry, Saffron and Lobster Salpicon
Tarrytown House Crab Cake | Herb Mustard, Fried Capers, Baby Frisée

GLUTEN-FREE OPTIONS

Though We Incorporate Gluten-Free Options into Culinary Offerings
We Can Also Create Full Menus Utilizing Gluten-Free Products at an Additional Surcharge

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DINNER BUFFETS

Requires a Minimum of 25 Guests, and Includes Artisan Rolls and Butter, Chef's Seasonal Soup, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Black and Herbal Teas, Iced Tea, Assorted Soft Drinks

HALF MOON | 95

COLD SELECTIONS

Please Select Three

- Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Herb Croutons, Caesar Dressing
Tarrytown House Salad | Baby Field Greens, Port Wine Poached Pear, Candied Walnut, Maytag Blue Cheese, Red Wine Vinaigrette
Estate Salad | Red Oak, Bibb Lettuce, Shaved Green Apple, Toasted Almond, Applewood Smoked Bacon, Roasted Shallot Vinaigrette
Hudson Valley Salad | Red Romaine, Lolla Rossa, White Cheddar, Dried Blueberries, Artisan Sourdough Croutons, Prosciutto Crisps, Local Orchard Cider Vinaigrette
Europa Salad | Baby Red Oak and Spinach, Goat Cheese, Pistachio, Strawberry, Caramelized Onion, Cremini Mushrooms, Avocado-Herb Dressing
Caprese | Fresh Mozzarella, Tomato, Basil Leaves, Extra Virgin Olive Oil, Balsamic Glaze
Local Beets | Coach Farm's Goat Cheese, Citrus Drizzle

HOT SELECTIONS

Please Select Three

Unless Notes, Chef's Selection of Seasonal Vegetables

- Grain Mustard Crusted Free-Range Chicken** | Fingerling Potatoes, Pan Au Jus
Chicken Cordon Blue | Ham, Broccoli, Swiss, White Wine Sauce
Cider Braised Short Ribs | Pomme Puree, Braising Reduction
Sliced Petite Tenderloin Medallions | Herbed Fingerling Potatoes, Sauce Bordelaise
Roasted Pork Loin | Orzo, Cherry Compote
Salmon Picatta | Herb Rice Pilaf, Lemon, Capers, White Wine, Butter
Crimson Snapper Filet | Roasted Corn & Black Bean Relish, Tomato, Fennel Coulis
Rigatoni and Fresh Ricotta | Peas, Cherry Tomatoes, Eggplant, Seasonal Squash, Herb Broth (V)
Stir Fry Rice and Noodles | Baby Kale, Roasted Butternut Squash, Tofu, Soy Ginger Tamari Sauce (V)

DESSERTS

Please Select Three

- | | |
|--|---|
| Chocolate and Praline Milk Chocolate Mousse, Praline Crunch | Chocolate Rum Crunch Cake Rum-Infused Chocolate Mousse |
| Vanilla Cake Champagne Sabayon, Macerated Berries | Lemon Meringue Tart Berries |
| Caramel Chocolate Chunk Tart Whipped Cream, Chocolate Caramel Sauce | New York Cheesecake Berry Coulis |
| Classic Tiramisu | Flourless Chocolate Cake (GF) |

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HARVEST ON THE HUDSON | 105

HOT APPETIZERS SELECTION

Please Select Three

- New York Goat Cheese Tri-Color Quesadilla** | New York Goat Cheese and Artichoke
- Stuffed Wild Portobello Mushrooms** | Creamed Spinach, Parmesan Cheese
- Sugarcane Skewered Grilled Shrimp**
- Chicken Satay** | Lime Peanut Sauce
- Beef Satay** | Korean BBQ Style
- Mini Crab Cakes** | Remoulade | Add 5
- Mini Beef Wellington**

COLD APPETIZERS SELECTION

Please Select Three

- Iceberg Wedge** | Grape Tomato, Applewood Smoked Bacon, Crumbled Blue Cheese, Champagne Vinaigrette and Roquefort Dressings
- Coach Farms Cheeses** | Grapes, Roasted Figs, Strawberries, Lavash, Breadsticks
- Caprese Salad** | Sliced Mozzarella, Heirloom Tomatoes, Extra Virgin Olive Oil, Balsamic Glaze
- Seared Rare Sesame Ahi Tuna** | Seaweed Salad
- Grilled Vegetable Display** | Red Pepper Hummus and Pita Chips
- Smoked Duck Breast** | Roasted Sweet Potato Salad, Port Wine Syrup
- Roasted Acorn Squash, Apple & Pear Salad** | Pomegranate, Port Balsamic Drizzle

ENTRÉE SELECTION

Please Select Three

- Herb Grilled Chicken** | Wild Rice, Candied Carrots, Wild Mushroom Ragout
- Petite Medallion of Beef** | Fingerling Potatoes, Roasted Baby Squash, Cabernet Jus
- Herb Roasted East Coast Salmon** | Potato Altimeter, Haricot Vert Sherry Wine Beurre Blanc,
- Rigatoni Bolognese** | Pancetta, Porcini Mushrooms
- Butternut Squash Stew** | Sage, Baby Kale, Roasted Garlic Red Bliss Potatoes (V)
- Cheese Tortellini** | Pesto, Peas and Sundried Tomato

DESSERT

Please Select Three

- Warm Bread Pudding** | Nutella Sauce
- Chocolate Pudding**
- Fresh Fruit Crisp**
- Orange Ricotta Cheesecake**
- Lemon Cream Cake**
- Chocolate Ganache Cake**
- Flourless Chocolate Cake** (GF)
- Strawberry Shortcake**
- Tiramisu**
- Sliced Melon and Berries**
- Key Lime Pie**

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BACKYARD BARBECUE | 65

COLD SELECTIONS

Please Select Three:

Victory Garden Salad | Chopped Iceberg Lettuce, Diced Tomatoes, Bermuda Onions, Diced Yellow Squash and Zucchini, Cucumbers, Broccoli Florets, Cauliflower Florets and Dressings

Iceberg Wedge | Grape Tomato, Smoked Bacon, Crumbled Blue Cheese, Champagne Vinaigrette and Roquefort Dressings

Vegetable Pasta Salad

Deviled Eggs

Creamy Coleslaw

Egg Potato Salad

ENTRÉES

Please Select Three

Angus Beef and Impossible Burgers | Lettuce, Sliced Tomato, Bermuda Onion, Deli Pickles, Cheeses, Mustard, Mayo and Ketchup

All-Beef Hot Dogs | Sauerkraut, Relish, Chopped Onion, Mustard Trio

Sweet and Hot Italian Sausages | Whole Grain Mustard, Amoroso Rolls

BBQ Chicken | Housemade BBQ Sauce

Baby Back Ribs | Housemade BBQ Sauce

Skewered Marinated and Grilled Jumbo Shrimp | Herb Butter

ACCOMPANIMENTS

Corn on the Cob

Buttermilk Biscuits | Whipped Butter

Seasonal Grilled Vegetables

DESSERT

Please Select Three:

Iced Watermelon Wedges

Assorted Homemade Cookies and Brownies

Warm Bread Pudding | Vanilla Sauce

Chocolate Pudding

Strawberry Shortcake

Apple Cobbler

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ESTATE BARBECUE | 75

COLD SELECTIONS

Please Select Three:

- Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Garlic Herb Croutons, Caesar Dressing
- Mixed Greens** | Assorted Vegetable, Cheese, and Nut Toppings and Dressings
- Caprese Display** | Buffalo Mozzarella, Beefsteak Tomato, Basil Leaves, Balsamic Reduction, Extra Virgin Olive Oil
- Seasonal Grilled Vegetables** | Extra Virgin olive Oil, Balsamic Glaze
- Local Beets** | Coach Farm's Goat Cheese, Citrus
- Watermelon and Feta Salad** | Mint
- German Potato Salad**
- Carolina Cole Slaw**

ENTRÉES

Please Select Four

- Angus Beef and Impossible Burgers** | Lettuce, Sliced Tomato, Bermuda Onion, Deli Pickles, Cheeses, Mustard, Mayo and Ketchup
- All-Beef Hot Dogs** | Sauerkraut, Relish, Chopped Onion, Mustard Trio
- Grilled Sliced Sirloin** | Horseradish Cream
- Herb Grilled Chicken Breast** | BBQ
- Skewered Marinated and Grilled Jumbo Shrimp** | Herb Butter
- Baby Back Ribs** | Housemade BBQ Sauce
- Grilled Salmon** | Dill Sauce

ACCOMPANIMENTS

- Corn on the Cob
- Baked Potato | Sour Cream, Scallions, Cheddar, Bacon and Whipped Butter

DESSERT

Please Select Three:

- Iced Watermelon Wedges**
- Assorted Homemade Cookies and Brownies**
- Warm Bread Pudding** | Vanilla Sauce
- Chocolate Pudding**
- Strawberry Shortcake**
- Apple Cobbler**
- Strawberry Tarragon Tart**
- Peach and Blackberry Crisp** | Vanilla Ice Cream

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LOBSTER BAKE | 125

Chef's Garden Salad | Mixed Greens, Tomato, Cucumber, Red Onion, Radish, Assorted Dressings
Iceberg Wedge | Grape Tomato, Smoked Bacon, Crumbled Blue Cheese, Champagne Vinaigrette and Roquefort Dressings
Chilled Seafood Display | Jumbo Shrimp, Oysters and Clams on the Half Shell, Cocktail and Mignonette, Lemon
New England Clam Chowder
Creamy Housemade Coleslaw

SERVED IN CHAFING DISH

Butter Poached Maine Lobster (1-1/4 Lb) | Clarified Butter
Clams & Mussels | White Wine Garlic Sauce
Baked Potato Bar | Sour Cream, Scallions, Cheddar, Bacon and Whipped Butter
Grilled Corn on The Cob

ON THE GRILL

Herb Grilled Chicken Breast
Grilled Flank Steak

ACCOMPANIMENTS

Potato Buns | Whipped Butter

DESSERT

Warm Fruit Crisp | Vanilla Ice Cream
Cupcakes, Cookies, and Brownies
Watermelon and Seasonal Fruit Salad

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FAMILY STYLE DINNERS

Requires a Minimum of 20 Guests. Maximum 80 Guests. Includes Artisan Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of Specialty Black and Herbal Teas, Iced Tea, Assorted Soft Drinks

SUNDAY SUPPER | 85

Served Family Style

FIRST COURSE

Select Two

Caesar Salad | Romaine Hearts, Focaccia Croutons, Shaved Reggiano, White Anchovy Vinaigrette

Bruschetta

Fried Calamari | Marinara, Lemon Caper Aioli

Caprese | Buffalo Mozzarella, Beefsteak Tomatoes, Basil, Balsamic Glaze

SECOND COURSE

Select Three

Lemon Chicken Picatta | Artichokes and Roasted Peppers

Grilled Tuscan Steak | Garlic, Lemon, & Herbs

Meatballs and Sausage | "Sunday Gravy"

Frutta Di Mare | Clams, Mussels, Shrimp and Scallops | Add 8

Branzino | Lemon Caper Olive Oil Caponata

Eggplant Rollatini | Mozzarella, Marinara, Ricotta (V)

Penne a la Vodka | Pancetta

Vegan Mushroom Risotto

ACCOMPANIMENTS

Marinated and Grilled Seasonal Vegetables

Assorted Artisanal Breads | Herb Olive Oil

THIRD COURSE

Tiramisu

Amaretto Cheesecake

Assorted Italian Pastries and Cookies

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CHOP HOUSE | 92

Served Family Style or Buffet

FIRST COURSE

Select Two

- Chophouse Salad** | Iceberg and Mixed Greens, Tomato, Cucumber, Carrot, Red Onion, Blue Cheese, Bacon, Red Wine Vinaigrette
- Caesar Salad** | Romaine Hearts, Focaccia Croutons, Shaved Reggiano, White Anchovy Vinaigrette
- Tomato and Mozzarella Stack**
- Citrus Poached Chilled Jumbo Shrimp**
- Thick Slab Smoked Steakhouse Bacon**

SECOND COURSE

Select Three

- Grilled NY Strip** | Herb Fries, Mushroom and Onion Ragout
- Filet Mignon** | Red Wine Demi | Add 8
- Bone-in Pork Chop** | Grilled Apples, Cider Reduction
- Grilled Salmon** | Red Wine Butter Sauce
- Garlic & Herb Roasted Chicken** | Chicken Jus
- Herb Crusted Lambchops** | Mint Chutney | Add 10
- Stuffed Portobello** | Seasonal Vegetable Filling, Balsamic Reduction (VE, V)
- Cheese Tortellini** | Pesto, Peas and Sundried Tomato

ACCOMPANIMENTS

- Smashed Red Bliss Potato
- Sautéed Spinach and Charred Asparagus

THIRD COURSE

Select Three

- NY Cheesecake** | **Berry Coulis**
- Banana Cream Pie**
- Apple Pie** | Whipped Cream
- Chocolate Mousse Cake** | Raspberry Coulis
- Flourless Chocolate Ganache Cake** (GF)
- Seasonal Fruit Platter**

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TEX-MEX MESA | 70

FIRST COURSE

Freshly Made Guacamole | House Made Tortilla Crisps
Shrimp and Bay Scallop Ceviche | Lime, Serrano Chiles, Onion
Southwest Wedge Salad | Oaxaca Cheese, Pickled Onion, Heirloom Tomato, Roasted Poblano-Avocado-Lime Vinaigrette

SECOND COURSE

Skirt Steak Fajitas | Warm Flour and Corn Tortillas
Spinach, Black Bean and Queso Fresco Enchiladas | Red Mole Sauce
Chicken | Tomatillo
Mahi Mahi | Escabeche

ACCOMPANIMENTS

Veracruzana Elotes “Grilled Street Corn”
Black Beans and Rice

THIRD COURSE

Select Three
Flan de Café
Mango-Lime Cheesecake
Churros | Mexican Chocolate and Honey
Très Leches Cake
Seasonal Fruit Salad | Chili Dust

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ODDS & ENDS

One-Hour Evening Stations, 20 Person Minimum; Pricing based upon 60 minutes of service.

SWEET & SAVORY BITES | 35

Flavored Popcorns, Warm Pretzel Sticks, House Made Potato Chips
Mini-Cupcakes, Spiced Nuts, Mini-Cheesecakes, Chocolate Dipped Strawberries

HARVEST MOON | 35

This One Hour Event Can Be Scheduled Any Time of Evening Up to 11pm
Toasted S'mores Sticks, Chocolate Truffles, Candied Nuts, Biscotti
April through September | Flavored Iced Teas, Lemonades and Iced Coffees
October through March | Hot Chocolate & Flavored Coffees

TO NOSH | 35

Select Three

Signature Buffalo Wings | Celery Sticks, Carrots and Blue Cheese
Beef Sliders | Farmhouse Cheddar, Tomato, Pickle, Brioche Bun
Nashville Fried Chicken | Lemony Slaw
Nachos and Salsa Basket | Home Made Salsa & Guacamole
Warm Bavarian Pretzels | Yellow and Stone Ground Mustard
French Fries | Ketchup
Onion Rings | Ranch
Mozzarella Sticks | Marinara Sauce

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DESSERT TABLES

SUNDAE BAR | 19

Requires an Server Attendant | 100

Waffle or Chocolate Dipped Waffle Cones

Select Three Ice Cream | Chocolate, Strawberry, Vanilla Bean, Cookies n Cream, Lemon Sorbet, Mint Chocolate Chip

Toppings | Hot Fudge, Caramel, Whipped Cream, Broken Cookies, Toasted Walnuts, Cherries, Sprinkles, Crushed Candy Bars, Fresh Berries

THE TARRYTOWN HOUSE ESTATE DESSERT TABLE | 30

Please Select Six

Fresh Fruit Crisp, New York Cheesecake

Orange Ricotta Cheesecake

Chocolate Ganache Cake

Key Lime Pie

Lemon Cheesecake Torte

Flourless Chocolate Cake

White Chocolate Macadamia

Chocolate Chip Cookies

Strawberry Shortcake

Tiramisu

Sliced Melon and Berries

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INTERACTIVE EVENTS

Minimum 20 guests, upcharges to apply for smaller groups

We believe that teambuilding continues well beyond the conference. Our culinary team has created interactive events to expand camaraderie, teamwork, challenge, and solution building skills.

GUACAMOLE SANGRIA CHALLENGE | 75

Our most popular in-house event!

The guacamole sangria challenge is a fast-paced competition in which participants prepare their own version of the classic dip and wine cocktail. All ingredients are prepared for quick assembly so that participants may produce their guacamole and sangria quickly and be able to enjoy as an appetizer and cocktail while presenting for judging. Our Chef explains the soul of each preparation, and winning teams are chosen at the end of the competition for Best Guacamole and Best Sangria.

**** 1 Chef Fee @ \$200.00 ****

BARTENDER BATTLE | 110

Minimum 20 to a maximum of 80 participants

Your group will be broken into teams and each team will be assigned a different spirit to be used to craft unique and creative cocktails. Reference sheets will be provided as a resource along with assistance from our resident mixologists. A market table with mixers, herbs, juices, equipment & garnishes will aid in the activity. Upon conclusion, each team will be judged, a winner declared and all will partake in sampling the creations. This event will last one hour and is appropriate for a pre-dinner reception.

Program Bar Fee: \$500.00

Includes program set-up, advance consultation review with group and actual program facilitation.

BUILD YOUR OWN SMORES | 28

Minimum 15

Make Your Own S'mores on our Signature Roasting Table
Station includes Marshmallows, Sticks, Chocolate and Graham Crackers
Served with Regular Coffee, Decaffeinated Coffee & Assorted Fine Teas

Choice of Hot Apple Cider or Hot Chocolate | **Add 6**

Additional Dining Room Rentals Apply

A service charge of 12% of the total Food & Beverage revenue will be added, which will be provided to waitstaff employees, service employees and/or service bartenders. An administration fee of 13% of the total Food & Beverage revenue and applicable taxes will be added. This administration fee is retained by the hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you.



BEER, WINE, SPIRITS

Bartender Fees | \$200 per Bartender per Hour
 Staffing | One Bar Required for Every 50 Guests
 Cashier Fees | Flat \$150 per Cashier up to Five Hours

	Premium Tier I	Premium Tier II	Super Premium
Vodka	Tito's	Ketel One	Grey Goose
Rum	Bacardi	Bacardi, Captain Morgan	Bacardi, Captain Morgan
Gin	Beefeater	Bombay	Bombay Sapphire
Scotch	Dewar's	Dewar's, Johnnie Red	Dewars, Johnnie Black
Canadian	Seagram's VO	Canadian Club	Crown Royal
Whiskey	Jim Beam, Wild Turkey	Jack Daniels, Makers Mark	Jack Daniels, Woodford Reserve
Tequila	Sauza Gold	Milagro Silver	Patron Silver
Liqueurs		Southern Comfort, Kahlua, Aperol	Southern Comfort, Kahlua, Aperol
Domestic	Budweiser, Bud Light, Coors Lite	Budweiser, Bud Light, Coors Lite, Lagunitas IPA	Bud Light, Coors Lite, Sam Adams, Lagunitas IPA
Imported	Heineken, Corona	Heineken, Corona	Heineken, Corona, Stella Artois,
Hard Seltzer	White Claw		
Wine	Silvergate Cabernet, Pinot Noir Chardonnay, Sauvignon Blanc		Sean Minor Varietals

PACKAGE BARS

Priced per person per hour | Includes Bartender and Setup Fee | After Dinner Cordials Not Included

	BW&S	Tier 1	Tier 2	Super Premium
New Pricing				
1/2 Hour	\$ 24	\$ 30	\$ 34	\$ 37
1 Hour	\$ 30	\$ 38	\$ 44	\$ 48
2 Hour	\$ 39	\$ 47	\$ 53	\$ 58
3 Hour	\$ 48	\$ 56	\$ 62	\$ 68
4 Hour	\$ 55	\$ 63	\$ 68	\$ 74
5 Hour	\$ 60	\$ 70	\$ 74	\$ 80

CONSUMPTION BARS	CASH BARS
<i>Priced per Drink</i>	<i>Priced per Drink Inclusive of Tax</i>
<i>Bartender Fees Apply</i>	<i>Bartender and Cashier Fees Apply</i>
\$450 Set-Up Fee	\$450 Set-Up Fee
Tier 1 Cocktails 13	Tier 1 Cocktails 13
Tier 2 Cocktails 16	Tier 2 Cocktails 16
Super Premium Cocktails 20	Super Premium Cocktails 20
Domestic Beer 9	Domestic Beer 9
Imported Beer 11	Imported Beer 11
House Wine 13	House Wine 13
Spring Water 5	Spring Water 5
After Dinner Drinks 22	After Dinner Drinks 22

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ROOM RENTALS

All Private Breakfast, Lunch, Dinner, Outdoor Events and Receptions will Incur the Following Space Rental for your Reserved Event. Please Consult Directly with your Event Manager for Availability.

Private Room / Event Space	<u>Breakfast & Lunch</u>	<u>Reception & Dinner</u>
Garden Room	500	750
Music Room	450	650
Library / Sunporch	650	950
Winter Palace (Upper & Lower)	1200	1800
Cellar 49	1000	1800
West Terrace (Buffet Only)	1200	1800
Duke Terrace & Statue Garden (Buffet Only)	2000	2500
Seasonal Outdoor Pool & Cabana Desk	1000	1250

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