

4 Hour Sit Down Dinner

Upon Arrival

International and Domestic Cheese Display

A Fine Selection of Imported and Domestic Cheeses Surrounded by Grapes, Flatbreads and Water Crackers

Seasonal Crudités Display

Sliced Seasonal Vegetables served with Homemade Ranch Dip

5 Chef Selection Passed Hors d'oeuvres

Salad Options:

Traditional Mixed Greens with Balsamic Vinaigrette OR Caesar Salad Hudson Valley Mixed Greens with Champagne Vinaigrette – additional charge

Entrée Options:

Choose Two

Tuscan Chicken OR Chicken Piccata
Chicken Caprese – additional charge
Roast Beef in traditional gravy
NY Strip Steak
Prime Rib au jus – additional charge
Sliced Pork Loin with an apple demi-glace
Stuffed Filet of Sole
Baked Atlantic Salmon in a dill béchamel sauce – additional charge

Accompaniments:

Roasted Red Potatoes OR Potato au gratin Chef's Selection of Seasonal Vegetables Baked Breads with Butter

Dessert

Special Occasion Celebration Cake from one of our preferred bakeries OR

Family style Cookies & Brownies

Beverage Service

Coffee, Tea, Soda, and Juices

Included

House Ivory Linens, your choice of napkin color Candles for table Seating for 10-12 per table

\$55 Per Person

Guest Minimum: 40

Cash Bar – additional \$150 Bartender Fee
Open Beer & Wine: additional \$15.00 per person with \$75.00 bartender fee
Open Bar – additional \$25.00 per person
All Prices are subject to NYS Sales Tax and Gratuity