

# HARVEST ON HUDSON

## EVENTS

E S T A B L I S H E D 1 9 9 8

1 RIVER STREET • HASTINGS ON HUDSON, NY • 10706

TEL: 914 478 2800 • FAX: 914 478 6111 • WEB: [HTTP://WWW.HARVEST2000.COM/HOH](http://www.harvest2000.com/hoh)

FOR ALL EVENT INFORMATION CONTACT REGINA MICHIELLI TEL: 914-478 6704

EMAIL: [RMICHIELLI@HARVEST2000.COM](mailto:RMICHIELLI@HARVEST2000.COM)

### THE LOCATION

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ON THE BANK OF THE HUDSON RIVER, IN WESTCHESTER COUNTY'S VILLAGE OF HASTINGS-ON-HUDSON, HARVEST ON HUDSON IS A TURN-OF-THE-CENTURY CONVERTED WAREHOUSE OVERLOOKING THE MAJESTIC PALISADES. THE RESTAURANT BOASTS A 30-FOOT-HIGH CEILING AND A STONE FIREPLACE. THE RUSTIC DÉCOR AND FORMAL TABLE SETTINGS CREATE A WARM AND INVITING OPEN FLOOR PLAN INSIDE WHILE THE BEAUTIFULLY LANDSCAPED GROUNDS AND VEGETABLE AND HERB GARDEN OUTSIDE OFFER A COUNTRY SETTING JUST MINUTES FROM MANHATTAN.

### THE VENUE

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HARVEST ON HUDSON IS AN UPSCALE À LA CARTE RESTAURANT THAT HOSTS PRIVATE AND SEMIPRIVATE EVENTS FOR BUSINESS OR PLEASURE. THIS UNIQUE FACILITY ALLOWS FOR A VARIETY OF EVENT SIZES, FROM A COMPLETE BUY OUT OF THE RESTAURANT, THE RIVERVIEW ROOM (SEMIPRIVATE), THE PENTHOUSE SUITE (PRIVATE, \$250 ROOM RENTAL FEE) OR THE FARMHOUSE TABLE (14 TO 20 PEOPLE).

### THE FOOD

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HARVEST ON HUDSON IS DEDICATED TO THE PREPARATION OF ITALIAN CUISINE FROM ALL REGIONS AND TIME PERIODS. FROM OUR FAMILY'S TREASURED RECIPES TO TODAY'S MOST CONTEMPORARY INTERPRETATIONS, THE RULES ARE SIMPLE...

**QUALITY PRODUCT, LOCALLY SOURCED, AND PREPARED WITH RESPECT.**

### THE TEAM

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OWNERS: BRUCE BERNACCHIA, ANGELO LIBERATORE

EVENTS MANAGER: REGINA MICHIELLI

EXECUTIVE CHEF: DAVID AMORELLI

MANAGERS: BEN LIBERATORE, CALI LASPINA

### PLEASE VISIT OUR OTHER LOCATIONS:

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HALF MOON - 1 HIGH STREET - DOBBS FERRY, NY 10522 • 914 693 4130

HARVEST ON FORT POND - 11 S. EMERY STREET • MONTAUK, NY 11954 • 631 668 5574

EAST BY NORTHEAST - 51 EDGEMERE STREET • MONTAUK, NY 11954 • 631 668 2872

STONE LION INN - 51 EDGEMERE STREET • MONTAUK, NY 11954 • 631 668 7050

# PARTY VENUES

## **The Farmhouse Table (Seven Nights a Week, Lunch Monday - Friday)**

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Minimum: 14 guests

Maximum: 20 guests

**Lunch Starting @ \$33**

**Dinner Starting @ \$54**

Located in our main dining room, this extra-wide table is excellent for larger groups that want to be seated together.

## **The Penthouse Room (Seven Nights a Week, Lunch Monday - Friday)**

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Minimum: 20 guests

Maximum: 36 guests

**Lunch Starting @ \$33**

**Dinner Starting @ \$54**

Located one floor up, this beautiful and completely private dining room features spectacular views of the Hudson River. With a vaulted cathedral ceiling, internet access and dedicated sound system, The Penthouse is ideal for all private dining events from business meetings to special occasion gatherings. The mezzanine/balcony overlooking our main dining room is also available for cocktail hour, bar/lounge or buffet.

\*Room Rental / Set-up fee: \$250

\*\*Restrooms are located on main floor of restaurant

\*Not wheelchair accessible

For your convenience any audio/visual or presentation equipment required can be supplied at a nominal additional charge.

## **The Riverview Room (Sunday through Thursday, Lunch Monday - Friday)**

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Minimum: 30 guests

Maximum: 50 guests

**Lunch Starting @ \$33**

**Dinner Starting @ \$54**

Located adjacent to our main dining room, this semi-private dining room features Hudson River views, a beautiful oversized stone fireplace and mahogany French doors that open to our bluestone patio.

Inquire with our events department about Friday or Saturday evening availabilities.

## **The Restaurant (Saturday - daytime only)**

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Minimum: 100 guests

Maximum capacity: 225 guests

**Starting @ \$130**

For your exclusive use, this ample and elegant space with panoramic Hudson River views, features soaring ceilings, beautiful hardwood flooring and French doors that lead to our wrap-around bluestone patio and spectacular gardens.

(\$130 per person banquet package only; other packages do not apply)

\*Room set-up fee: \$300

## **The Day Retreat**

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Minimum: 20 guests

Maximum capacity: 225 guests

**Event pricing dependent upon party length  
and customer requirements**

Starting with continental breakfast, lunch to dinner, and after dinner drinks in the garden, our property is available for your use and enjoyment. Available for corporate meetings or day of relaxation. Let us help you enjoy anything from riverside yoga and watercolor classes, to massage therapy or a manicure in our garden. All packages are customized to your need.

# CELEBRATION PACKAGE 2017

## RECEPTION TIMES & PRICES

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Saturday 12:00-4:30

100 Minimum Guest Requirement

220 Maximum Capacity

### Pricing:

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Adults	\$ 130.00 for Premium Package \$ 140.00 for Ultra-Premium Package
Children (8-13 Years Old)	\$ 95.00
Children (4-7 Years Old)	\$ 45.00
Children (3 & Under)	No Charge
Vendor Meals	\$ 45.00

**+6% Administrative fee + 15% Gratuity + 7.375% Sales Tax**

### Set Up Costs:

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Dining Room set up Fee	\$ 300.00
Additional Wine/Signature Cocktail Bar	\$ 150.00
Ceremony set up Fee	\$ 100.00
Ceremony Chair Rental	\$ 3.75 per Guest

### Custom Linens:

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Solids: Cloths Overlay	\$10.00 Ea.
Napkins	\$ 1.25 Ea.
Underlay	\$15.00 Ea.
Damasks & Tapestries	Priced According To Choice

### Celebration Package Includes:

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|------------------------------|---------------------|
| ❖ 6 Butlered Hors D'oeuvres  | ❖ Champagne Toast   |
| ❖ 4 Course Meal              | ❖ Black Tie Service |
| ❖ Choice of Celebration Cake | ❖ White Linens      |
| ❖ Open Bar                   |                     |

### Harvest on Hudson Requires:

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- ❖ 1/3 Deposit at Time of Booking
- ❖ 1/3 Deposit Due 2 Months Prior to Event
- ❖ Balance Due 48 Hours Prior to Event
- ❖ Final Headcount 72 Hours Prior to Event
- ❖ Menu Selection Required 3 Weeks Prior To Date Of Event
- ❖ Floor Plan Set Up Is Required 10 Days Prior To Date Of Event

**We Accept Checks, Visa, MasterCard, American Express, Discover or Cash Payments**

# Banquet Menu

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## APPETIZER: (CHOICE OF ONE)

1. CHILLED ASPARAGUS, WALNUT SHALLOT VINAIGRETTE
2. CLASSIC SHRIMP COCKTAIL, SPICY HORSERADISH COCKTAIL & DIJONAISE SAUCES
3. CAPRESE, FRESH MOZZARELLA, BEEFSTEAK TOMATOES, AGED BALSAMIC, VIRGIN OLIVE OIL, BASIL
4. CRABMEAT COCKTAIL, SEA SALT, VIRGIN OLIVE OIL, MEYERS LEMON, ITALIAN PARSLEY
5. TUSCAN WHITE RISOTTO, TRUFFLE OIL, GRANA PADANO
6. WILD MUSHROOM RAVIOLI, PARMESAN TRUFFLE CREAM
7. BUTTERNUT SQUASH RISOTTO, TOASTED PUMPKIN SEEDS, MARSCAPONE, GARDEN SAGE
8. INDIVIDUAL COLD ANTIPASTO, IMPORTED CURED MEATS AND CHEESES, OLIVES, SEASONAL VEGETABLES

## SALAD: (CHOICE OF ONE - MAY BE SERVED AS A MIDDLE COURSE OR BEFORE DESSERT)

1. SIMPLE GREEN, GRAPE TOMATOES, CUCUMBER, RED ONION, OLIVES, FENNEL, AGED RED WINE VINAIGRETTE
2. CAESAR, HEARTS OF ROMAINE, GARLIC CROUTONS SHAVED GRANA PADANO, ANCHOVY AIOLI
3. ROCKET, BABY ARUGULA, GORGONZOLA, SHAVED BARTLET PEAR, WHITE BALSAMIC VINAIGRETTE
4. TRI COLORE, ENDIVE, WATERCRESS, ARUGULA, WHITE BALSAMIC VINAIGRETTE
5. PROSCIUTTO & ARUGULA, CRUMBLER GORGONZOLA, FRESH LEMON JUICE, VIRGIN OLIVE OIL
6. COUNTRY, BABY GREENS, GRANNY SMITH APPLES, WALNUTS, DRIED CRANBERRIES, AGED GOAT CHEESE

## ENTREES: (CHOICE OF THREE)

1. EGGPLANT PARMIGIANO, ROASTED PLUM TOMATOES FRESH MOZZARELLA, SAUTÉED BROCCOLI RABE
2. CHIOCHIOLLI PASTA, FENNEL SAUSAGE, SWEET PEAS GORGONZOLA CREAM
3. WILD MUSHROOMS RISOTTO, MASCARPONE, TRUFFLE OIL
4. SAUTÉED FILET OF SOLE, HARICOT VERTES, TOASTED PINE NUTS, LEMON CAPER BURRO
5. SHRIMP SCAMPI SPEDINI, SAFFRON RISOTTO - TUSCAN KALE, CHARRED TOMATOES
6. SCOTTISH SALMON, FARROTTO, SHAVED BRUSSEL SPROUTS, GOLDEN RAISIN, CHIANTI BURRO
7. SAUTÉED STRIPED BASS, WILTED SPINACH CARAMELIZED FENNEL, SALSA VERDE
8. ROAST ORGANIC LEMON CHICKEN, ROASTED WINTER - ROOT VEGETABLES, NATURAL PAN JUS
9. NEW YORK STRIP STEAK, ROASTED FINGERLING POTATOES, BABY ARUGULA, NONNO'S STEAK SAUCE
10. BRAISED SHORT RIB PIZZIOLA, MARSCAPONE - CREAMY POLENTA, BABY CARROTS
11. RACK OF LAMB, SAUTÉED BROCCOLI RABE, WHIPPED POTATOES, ROSEMARY JUS (SUPPLEMENT \$5)
12. FILET MIGNON, YUKON POTATO CROQUETTE, CARAMELIZED ONIONS, MADEIRA JUS (SUPPLEMENT \$5)
13. ROAST LONG ISLAND DUCK, WILD MUSHROOMS, CHIVE POTATOES PUREE, CHIANTI NATURAL (SUPPLEMENT \$5)

## DESSERT:

YOUR CHOICE OF EITHER: A CELEBRATION CAKE OR ONE OF THE BELOW DESSERTS

1. DAILY ASSORTMENT OF GELATO OR SORBETTO
2. FLOURLESS VALRHONA CHOCOLATE CAKE, HAZELNUTS, VANILLA GELATO
3. PASSION FRUIT SEMIFREDDO, WHITE CHOCOLATE MOUSSE, PISTACHIOS
4. NY CHEESE CAKE, MIXED SEASONAL BERRY SALAD, AMARETTO TUILE
5. WHITE CHOCOLATE MOUSSE, FRESH BALSAMIC STRAWBERRIES, CHOCOLATE CRUMBS
6. CHOCOLATE ORANGE MOUSSE, CARAMELIZED HAZELNUTS, RUM RAISIN GELATO
7. PANNACOTTA: DULCE DE CHOCOLATE ANGLAISE, TOASTED PECANS

\*\*DUE TO MARKET CHANGES, SOME ITEMS MAY NOT BE AVAILABLE

## CHILDREN'S MENU

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### FIRST COURSE

1. HARVEST GREEN SALAD
2. SEASONAL FRESH BERRY COCKTAIL
3. MOZZARELLA STICKS & TOMATO DIPPING SAUCE

### SECOND COURSE

1. CHICKEN TENDERS, CLOVER HONEY MUSTARD & FRENCH FRIES
2. PIZZA MARGARITA, MOZZARELLA, BASIL, & HARVEST TOMATO
3. PIZZA BIANCA, MOZZARELLA, RICOTTA & PARMESAN
4. PENNE PASTA, MARINARA OR BUTTER & CHEESE
5. HARVEST BURGER, BRIOCHE BUN, DILL PICKLE HOUSE MADE FRENCH FRIES

### DESSERT

1. HOUSE MADE GELATO OR SORBETO
2. UNLIMITED SOFT DRINKS AND JUICE ARE INCLUDED

## HORS D'OEUVRES - PASSED BUTLER STYLE- ASSORTED PIZZETTA INCLUDED FOR ALL

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CHOOSE 6 ITEMS (IN TOTAL) FROM THE LISTS BELOW:

### SEAFOOD

1. AMAGANSETT CRAB CROQUETTE & TARTAR SAUCE
2. SALMON RILLETTE CONE
3. MONTAUK LOBSTER CAKE
4. BACALA FRITTERS & SAFFRON AIOLI
5. CRISPY SHRIMP RAVIOLI & AGRO DOLCE
6. TUNA CRUDO PANZANELLE
7. BRICK OVEN BAKED GARLIC SHRIMP SPEDINI
8. SICILIAN TUNA & ARTICHOKE CROSTINI

### MEAT

9. HARVEST MORTADELLA MEATBALLS
10. SAUSAGE & PEPPER CALZONE
11. BEEF SPEDINI & NONNO'S STEAK SAUCE
12. PROSCIUTTO DE PARMA & MOZZARELLA STROMBOLI
13. STUFFED DATES WITH ALMOND, VALDEON CHEESE & WRAPPED IN APPLE BACON
14. PEPPER STEAK PANINI
15. CHICKEN DIAVOLA, CRISPY FLAT BREAD, FRESH TOMATO & BASIL BRUSCHETTA
16. MAIALI IN COPERTA (PIGS IN A BLANKET) & MUSTARDO KETCHUP

### VEGETARIAN

17. CAPRESE SPEDINI (FRESH MOZZARELLA & TOMATO)
18. EGGPLANT CAPONATA & SCAMORZA MELT
19. ARANCINI & SAFFRON AIOLI
20. GOAT CHEESE & MUSHROOM TARTLET
21. GORGONZOLA & PEAR CROSTINI
22. ZUCCHINI FRITTER & MINT YOGURT
23. RICOTTA CONE & CRACKED BLACK PEPPER, OLIVE OIL & SEA SALT
24. WHITE TRUFFLE POTATO CROQUETTE

\*\*ADDITIONAL HORS D'OEUVRES ARE \$ 3.50 PER PERSON FOR EACH SELECTION

## OPTIONAL ENHANCEMENTS

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### STATIONARY ENHANCEMENTS:

**CLASSIC JUMBO SHRIMP COCKTAIL PLATTER** - 100 PCS/ \$475 –

ICE COLD SHRIMP SERVED WITH CLASSIC HORSERADISH COCKTAIL SAUCE & FRESH LEMON

**RAW BAR COMBINATION PLATTER** - \$175 THREE DOZEN FRESH SHUCKED OYSTERS AND 3 DOZEN CLAMS

WITH HORSERADISH COCKTAIL SAUCE, CILANTRO LIME MIGNONETTE, TABASCO & FRESH LEMON

**ARTISANAL CHEESE PLATTER** - \$150.00 SERVES 35 GUESTS OR \$4.50 PER PERSON

IMPORTED & HUDSON VALLEY CHEESES SERVED WITH FRESH FRUIT, ASSORTED CROSTINI

**VEGETABLE CRUDITÉS PLATTER** - \$100 SERVES 35 GUESTS OR \$4.00 PER PERSON –

ASSORTED RAW SEASONAL VEGETABLES ACCOMPANIED BY

THREE OF OUR CHEF'S SPECIALTY DIPPING SAUCES; TZATZIKI – GORGONZOLA

**ANTIPASTO PRESENTATION** - \$10.00 PER PERSON

HOUSE CURED CAPICOLA, SOPPRESSATA, SALUMI, IMPORTED ASSORTED CHEESE, GRANA PADANO, PECORINO, GOUDA, ROASTED RED PEPPERS, MARINATED OLIVE MISTO, PEPPERONCINI'S, , TOASTED ALMONDS, SEASONAL VEGETABLES

**SUSHI PRESENTATION** – 100 PCS \$350.00 OR 200 PCS \$700.00

AN ASSORTMENT OF: CALIFORNIA ROLLS, TUNA ROLLS, YELLOW TAIL, SPANISH MACKEREL, CLAM WHITE FISH, CRAB, SALMON, SHRIMP & TUNA

SPECIFIC REQUESTS FOR SUSHI ARE AVAILABLE FOR AN ADDITIONAL CHARGE. DUE TO MARKET CHANGES, SOME ITEMS MAY NOT BE AVAILABLE

**PASTA STATION** - \$7.00 PER GUEST

SERVED WITH WARM CRUSTY ARTHUR AVE. BREAD & AGED PARMESAN CHEESE

CHOICE OF 3 HOME MADE PASTAS SAUCES:

1. HARVEST GARDEN POMODORO & BASIL
2. PUTTANESCA-SPICY TOMATOES, ONIONS, CAPERS, BLACK OLIVES, ANCHOVIES, GARLIC
3. ARRABBIATA- MEANING "ANGRY" IN ITALIAN, PANCETTA, RED CHILI, TOMATO
4. GORGONZOLA CREAM, FENNEL SAUSAGE, SWEET PEAS
5. A LA VODKA -PROSCIUTTO, TOMATO, CREAM
6. ALFREDO ,IMPORTED PARMESAN, CRACKED BLACK PEPPER, ITALIAN PARSLEY
7. BROCCOLI RABE, GARLIC, RED CHILIES, VIRGIN OLIVE OIL
8. WILD MUSHROOMS, CREMINI, OYSTERS, SHITAKE, WILTED BABY ARUGULA, TRUFFLE OIL , PECORINO ROMANO
9. PRIMAVERA- TOASTED GARLIC, FRESH PLUM TOMATOES, ZUCCHINI, ASPARAGUS, MUSHROOMS

### **CARVING STATION**

FRESH ORGANIC TURKEY BREAST & GRAVY

\$ 8.00 PER GUEST

PORK LOIN & HONEY MUSTARDO

\$ 9.00 PER GUEST

PRIME RIB, AU JUS & FRESH HORSE RADISH

\$11.00 PER GUEST

FILET MIGNON & BAROLO WINE SAUCE

\$11.00 PER GUEST

\*\*DUE TO MARKET CHANGES, SOME ITEMS MAY NOT BE AVAILABLE

## **IN-MEAL ENHANCEMENTS**

### **AMUSE BOUCHE - \$5.00 PER GUEST**

1. A SMALL BITE SIZE MORSEL PRESENTED BEFORE THE MEAL STARTS.

### **PASTA OR RISOTTO COURSE - \$7.00 PER GUEST**

1. TUSCAN WHITE RISOTTO, TRUFFLE OIL & GRANA PADANO
2. HARVEST GARDEN POMODORO SAUCE & BASIL
3. CARBONARA, PANCETTA, PECORINO, HUDSON VALLEY EGGS
4. WILD MUSHROOMS, CREMINI, OYSTERS, SHIITAKE, BABY ARUGULA, PECORINO ROMANO
5. GORGONZOLA CREAM, FENNEL SAUSAGE, SWEET PEAS

### **INTERMEZZO SORBET - \$5.00 PER GUEST**

A PALATE REFRESHER BEFORE YOUR ENTRÉE

### **CHEESE COURSE - \$7.00 PER GUEST**

SERVED BEFORE DESSERT

ONE HUDSON VALLEY CHEESE, CLOVER HONEY, TOASTED WALNUTS, RAISIN TOAST

### **HAND DIPPED CHOCOLATE STRAWBERRIES - \$3.00 EACH**

SERVED WITH YOUR DESSERT CHOICE

### **CHOCOLATE TRUFFLES - \$3.00 EACH**

SERVED WITH YOUR DESSERT CHOICE

### **COOKIE & CANNOLI - \$25.00 PER PLATTER**

### **VIENNESE TABLE - \$12.50 PER GUEST**

AN ELABORATE PRESENTATION OF PASTRIES, CAKES, DIPPED BERRIES, TARTS, PIES & COOKIES

### **SEASONAL FRUIT - \$25.00 PER PLATTER**

### **ICE CREAM STATION - \$5.00 PER GUEST**

WITH A SELECTION OF TOPPINGS & SYRUPS WITH 3 OF YOUR FAVORITE FLAVORS



## Vendors

### FLORAL DESIGNERS

Johnson Florist  
334 Ashford Ave, Dobbs Ferry, NY 10522  
914-693-4200  
[www.hflorist3@aol.com](mailto:www.hflorist3@aol.com)

Whispering Pine Nursery & Florist  
Route 6, Mahopac, NY 10541  
914-248-7444/914-248-5100

Damsel Designs  
Brenda LaManna  
914-533-6500  
[info@damseltydesigns.net](mailto:info@damseltydesigns.net)

John Russell's / Stew Lenard's  
(W) 914-375-4700 x 458  
(M) 203-948-7230  
[jrussel@stewleonards.com](mailto:jrussel@stewleonards.com)

### LIVE ENTERTAINMENT

Al Scatt's Stolen Moments Entertainment  
39 Cedar Street, Dobbs Ferry, NY 10522  
Phone 914-693-2309  
[www.stolenmoments.com](http://www.stolenmoments.com)

### DISC JOCKEY

Double Image Sounds & Entertainment  
17601 Front St., Yorktown Heights, 10598  
(W) 914-773-1950  
[Scott@doubleimageDJs.com](mailto:Scott@doubleimageDJs.com)

### PHOTOGRAPHY & VIDEOGRAPHER

Margaret Fox Photography  
213 Webber Ave  
Sleepy Hollow NY  
917-332-9704

Arbor & Ivy Photography  
Joseph Prigiato  
(M) 914-274-0931 (W) 914-337-1179  
[joejacq@aol.com](mailto:joejacq@aol.com)

### BALLOONS

Bobby's Balloon Works  
129 Main Street, Dobbs Ferry, NY 10522  
Phone 968-2795  
[Www.Balloonworksusa.Com](http://Www.Balloonworksusa.Com)

### OFFICIANT

Liz Plag  
201-341-7069