



# Private Party

Anniversaries ✦ Baby Showers ✦ Birthdays  
Bridal Showers ✦ Christenings ✦ Confirmations  
Engagement Celebrations ✦ First Communion  
Graduation Celebrations ✦ Retirements Reunions



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## Private Party – Plated Package A

### Appetizer (Select One)

*Lobster Bisque Soup* With Essence Of Brandy

*Potato Leek Soup* With Gruyere Cheese

*Roasted Portobello Mushroom Soup* With Truffle Oil

*Caprese* House Made Mozzarella, Ripe Tomatoes, Fresh Basil & Vinaigrette Dressing

*Portobello Mushroom Tapenade*

*Shrimp Provençal* In A Puff Pastry

*Baked Brie* In A Puff Pastry With Cranberry Chutney

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### Salad (Select One)

*Classic Caesar Salad* With Herb Croûtons, Parmigiana Reggiano & Caesar Dressing

*Mesclun Greens* With Candied Walnuts, Gorgonzola Cheese In A Balsamic Vinaigrette

*Baby Spinach* With Strawberries, Feta Cheese And Sesame Dressing

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### Entree (Select Two) 🍴 additional \$\$

🍴 *Fillet Mignon* With Bordelaise Sauce

🍴 *Oven Roasted Prime Rib* With Natural Aujus

*Ny Strip Steak* With A Bordelaise Sauce Or A Peppercorn Sauce

*Seared Norwegian Salmon* With Lemon Caper Sauce

🍴 *Herb Crusted Lamb Chops*

*Crab Meat Stuffed Shrimp* With Scampi Sauce

*(Duet) Seared Petite Fillet Mignon & Shrimp Provençal*

*Chicken Francaise*

*Stuffed Chicken* With Spinach, Fontina Cheese & Provençal Sauce

*Risotto* With Wild Mushrooms & Vegetables

### Dessert (Select One)

*French Apple Torte* With Homemade Ice Cream

*Chocolate Mouse* Topped With Fresh Berries

*Cheese Cake* With Seasonal Berries

*Creme Brulee*

*Celebratory Cake From The Pastry Garden*



Entree's served with host choice of Roasted Red Bliss Potatoes, Dutchess Potatoes or Whipped Sweet Potatoes and Chef's Choice of Fresh Vegetable



## Private Party – Plated Package B

### First Course (Select One)

*Potato Leek Soup* With Gruyere Cheese

*Roasted Portobello Mushroom Soup* With Truffle Oil

*Caprese* House Made Mozzarella, Ripe Tomatoes, Fresh Basil & Vinaigrette Dressing

*Penne Pasta Bolognese* With Portobello Mushroom, Basil & Plum Tomatoes

*Penne Ala Vodka*

*Mesclun Greens* With Candied Walnuts, Gorgonzola Cheese In A Balsamic Vinaigrette

*Baby Spinach Salad* With Strawberries, Feta Cheese And Sesame Dressing

*Classic Caesar Salad* With Herb Croûtons, Parmigiana Reggiano & Caesar Dressing



### Main Course (Select One)

*Ny Strip Steak* With Bordelaise Sauce Or Peppercorn Sauce

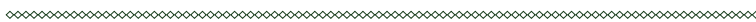
*Seared Norwegian Salmon* With Citrus Beurre Blanc Sauce

*Chicken Francaise Or Marsala*

*Stuffed Chicken* With Spinach, Fontina Cheese & Provençal Sauce

*Penne Ala Vodka Or Primavera* With Grilled Chicken

Entree's served with host choice of Roasted Red Bliss Potatoes, Dutchess Potatoes or Whipped Sweet Potatoes and Chef's Choice of Fresh Vegetable



### Dessert (Select One)

*Chocolate Mouse* Topped With Fresh Berries

*Cheese Cake* With Seasonal Berries

*French Apple Torte* With Homemade Ice Cream

*Creme Brulee*

*Celebratory Cake From The Pastry Garden*





## Private Party – Dinner Buffet

### **Salad** (Select Two)

*Caprese* House Made Mozzarella, Ripe Tomatoes, Fresh Basil & Vinaigrette Dressing

*Alfalfa Sprouts*, Red Onions, Sliced Cucumbers, Black Olives And Chopped Eggs

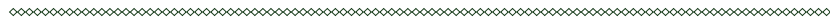
*Seasonal Grilled Vegetable Platter*

*Italian Sausage*, Broccoli Rabe And Sun-Dried Tomatoes With Vinaigrette Dressing

*Mediterranean Couscous Salad*

*Classic Caesar Salad* With Herb Croûtons, Parmigiana Reggiano & Caesar Dressing

*Baby Spinach Salad* With Strawberries, Feta Cheese And Sesame Dressing



### **Hot Pasta Entrée** (Select One)

*Cheese Tortellini* With Arugula In A Light Cream Sauce

*Farfalle* With Sweet Italian Sausage And Broccoli Rabe

*Penne Pasta* With Roasted Vegetables, Fresh Basil And Plum Tomato

*Penne Pasta* With Bolognese Sauce

(Pasta Entrées Are Accompanied By Parmesan Cheese And Crispy Garlic Bread)



### **Entrées** (Select One)

*Chicken Francaise*

*Chicken Marsala*

*Stuffed Sole Florentine*

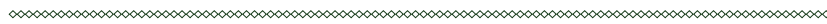
*Pork Loin* With Portuguese Sauce

*Seared Norwegian Salmon* With Lemon Caper Sauce Or Citrus Beurre Blanc Sauce

### **Dessert** (Select One)

*Viennese Sampler*

*Celebration Cake From Pastry Garden*



### ✦ **Carved Entrées** (Select One) ✦ additional \$\$

*Roast Breast Of Vermont Turkey* With Gravy And Cranberry Sauce

*Baked Virginia Ham* With Pineapple Glaze And Mustards

*New York Sirloin Steak* With Bordelaise Sauce

*Glazed Pork Loin* With Dijonaise Sauce

*Grilled Marinated Flank Steak* With Mushroom Demi Glaze



Includes Roasted Red Potatoes & Vegetable Medley