

Chalet on the Hudson

Cold Spring, NY

Inn Credible Caterers

Bar/Bat Mitzvah

1 Hours of Station and Butlered Hors d' Oeuvres
5 Hour Open Bar with Top Shelf Spirits, Premium Beer & Wine
Four Course Sit Down Dinner
Separate Kids Menu for Cocktail Hour and Dinner
Choice of House Design
Bar/Bat Mitzvah Cake
Additional "Chefs" Complimentary Dessert Baked On Premise
Maitre d' Services
Professionally Trained Uniformed Staff
Cappuccino, Espresso
Separate Room for Cocktail Hour with Outdoor River View Seating
Signature House Seasonal Martini's
Complimentary Menu Cards

Inn Credible Caters at the Chalet on the Hudson takes pride in our relentless attention to detail in order to achieve perfection for our every event. In order for this to happen we do not underestimate the advantage of performing only:

One Affair At A Time

When you and your guests are here, you are the only focus...

3250 Rt. 9D Cold Spring, NY 10516
845.265.2600 / www.chaletonthehudson.com

Adult Cocktail Hour:

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Fromage

Variety of Imported & Domestic Fine Cheeses, Displayed on Marble Cheese Carts
with Crisp Sesame Flat Breads & **Kaite's Cold Spring Honey**

Smoked Fish

Smoked Gravlox, White Fish Salad & Marinated Herring. Mini Bagels, Cream Cheese, Red
Onion,
Chives, Lemon, Capers, & Hard Cooked Eggs.

Hudson Valley Wine Tasting

A Flight of Great Wines from our Hudson Valley Region

Cabernet Sauvignon, **Knapp Vineyard 2008, Finger Lakes**
Chardonnay, **Brotherhood Winery 2009, Washingtonville, NY**
Merlot, **Goose Watch Winery 2007, Finger Lakes**

*Wines may vary due to vintage availability

Crostini & Brushcetta

Tomato & Basil, Eggplant Caviar & Olive Tappenade
Petite Garlic Toast & Grilled Bastone

Hummus & Babaganoush

With Chilled Israeli Cous Cous and Grilled Pita

Artisanal Bread Display

A Bountiful Display of Breads Baked On Premise
Skillet Fried Foccacia with Roasted Plumb Tomato &
Nettle Meadow Goat Cheese (Adirondacks, NY)

Hors d' Oeuvres Served Butler Style

(Choose Eight)

Sample:

Roasted Vegetable Cornucopia
Cilantro Sour Cream
Stuffed Crimini Mushroom
Rosemary & Boursin Cheese
Coconut Chicken
Mango Rum Sauce
All Beef Franks n Phyllo
Dijon

Thai Chicken Spring Roll
Sweet & Sour Sauce
Gazpacho Sip
Watermelon Mint Relish
Pecan Crusted Brie
Raspberry Sauce
Gorgonzola & Apple Crostini
Raisin Pecan Bread

Young Adult Cocktail Hour:

Choose 3

Hamburger Sliders
Mini Sabrett Ballpark Franks
Crispy Chicken Tenders
Latin Beef or Chicken Empanada
Southwest Chicken & Cheese Quesadilla
Stir-fry Sesame Ginger Chicken with Jasmine Rice
Vegetable Pot Sticker
Spicy Buffalo Wings
Loaded Potato Skins w/Sour Cream
Cabo San Lucas Chicken Nachos Grande
Cheesy Steak Fries
Warm Stadium Pretzels

Assorted Sushi Rolls = \$150 per 100 pc.
California Rolls = \$100 per 100 pc.

Challah Blessing

Adult 4 Course Sit Down Dinner

Choose one from each category

First

Agnolotti

Pasta Pillows filled with Marscapone Cheese & Sundried Tomato.
Basil Cream & Toasted Crushed Walnuts

Butternut Squash Soup

Currants & Toasted Almonds

Sweet Golden Pineapple

Fresh Berries

Orcchiette Pasta

Roasted Shallot Cream & Grana Padano

Rigatoni Piselli

Blush Tomato with Early Peas

Second

Baby Spinach Salad

Dried Cranberries & Orange Honey Vinaigrette

Classic Caesar Salad

Parmesean & Garlic Croutons

Garden Salad

Cucumber, Tomato & Herb Vinaigrette

Entrée

Table Side Choice:

One from each Category

Green Pepper Crusted Beef Strip Loin

Cabernet Dijon Sauce

Slow Roasted Prime Rib of Beef

Rosemary Au jus

Roasted Tenderloin of Beef (Add \$6pp)

Port Wine Demi Glace

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Chicken Toscano

Tomato, Olives, Artichoke, White Wine Basil Sauce

Chicken Marsala

Classic Mushroom & Wine Sauce

Chicken Chasseur

Sundried Tomato, Mushroom, Port Wine Reduction

Chicken Florentine

Spinach, Fontina, Demi Glace

Chicken Picatta

Lemon, White Wine, Parsley & Capers

Atlantic Red Snapper

Tomatoe, Bermuda Onion, Olives, Lemon Gastrique

Pan Fried Tilapia

Champagne Butter Sauce

Sesame Seared Salmon

Ginger Soy Butter Sauce

Seafood Curry Vol Au Vent

Creamy Seafood Stew with a hint of Curry, Crispy Puff Pastry Shell

Final

Customized Sheet Cake

Homemade Cream Puffs, Chocolate Eclairs & Cookies

Coffee & Tea

Espresso & Cappuccino

Young Adult Buffet Dinner

Choose Four:

Sliced London Broil with Brown Gravy
Italian Meatballs
Chicken Marsala
Chicken Tenders
Honey Coated Fried Chicken (on the bone)
Barbecue Chicken
Baked Mac n Cheese / Ritz Cracker Frito Crust
Baked Ziti w/ Marinara
Penne Alfredo
French Fries
String Beans and Carrots
Tossed Salad w/ Assorted Dressing
Fresh Fruit Bowl
French Bread Pizza

Grand Sundae Bar