

Chalet on the Hudson

Of Cold Spring
Inn Credible Caterers

The **Chalet Deluxe** Wedding Package

Fresh Floral Centerpieces on All Tables

DJ By Much Music (www.muchmusicdj.com)

Ceremony with Hudson Valley Officiants

Rev. Louis Zeppone (reverendlouis@hvc.rr.com)

Large Private Hospitality Suite

Exclusive use of facility for the duration of your entire event

Guest Greeted Upon Arrival with Champagne & Strawberries

Cocktail Hour with Station's and Butlered Hors d' Oeuvres

Unlimited Jumbo Shrimp Display

5 Hour Open Bar with Top Shelf Spirits, Premium Beer & Wine

Four Course Sit Down Dinner or Grand Buffet Dinner

Wedding Cake with Chocolate Dipped Strawberries

Choice of Linen Colors

Champagne Toast

Maitre d' Services

Choice of Two 12" Tapered Candles or Four Votive Candles

Cappuccino & Espresso

Separate Room for Cocktail Hour with Outdoor River View Seating

Complimentary Menu Cards

Baby Grand Piano

Minimum of 100 People

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...

Sample Menu:
Cocktail Hour

Fromage

Variety of Imported & Domestic Fine Cheeses, Displayed on Marble Cheese Carts
With Crisp Sesame Flat Breads & **Widmark Farms** Local Clover Honey.

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

Salumeria

Carefully Selected Variety of Italian Cured Dry Sausage & Meats
Cured Olives & Sweet Cherry Peppers.

Crostini & Brushcetta

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

Harvest Table

Display of Chilled Vegetables with Cucumber Yogurt Dipping
Grilled Marinated Summer Squash
Assortment of Salad Marine'

Artisanal Bread Display

A Bountiful Display of Breads Baked On Premise
Skillet Fried Focaccia with Roasted Plum Tomato &

Nettle Meadow Goat Cheese (Adirondacks, NY) *Brand may change with availability*

Pasta Station

Our signature pasta with Sundried Tomato, Zucchini, Plum Tomato, Kalamata Olives, Peppers, Garlic, Olive Oil,
White Wine & Pesto. Cooked to order by a service professional

Choose Two Hot Station's

(See choices below)

Paella Espania

Saffron Rice, Chicken, Shrimp, Mussels,
Chorizo, Olives & Peppers

Verde'Chicken Enchillada

Fresh Tomatillo Sauce, Jack Cheese

Fried Calamari

Spicy Tomato Sauce

Eggplant Rollantini

Herb Ricotta, Mozzarella & Parmesan, Tomato Sauce

Stuffed Cabbage

Ground Sirloin, Sweet Raisins, Tomato Sauce

Stir-Fry Wok Station

Teriyaki Glazed Chicken or Beef & Oriental Vegetables,
Stir Fried to order by a Staff Professional. Served in Chinese
Takeout Containers with Chop Sticks.

Toasted Risotto Cakes

Mushroom & Sundried Tomato Ragu

Steamed Mussels (PEI)

Leeks, Garlic, White Wine, Butter

Spicy Seafood Diablo

Creamy Polenta

Italian Chicken & Sausage Stufato

Oregano, Peppers & Onions

Rigatoni

Blush Tomato Sauce with Peas

Hors d' Oeuvres Served Butler Style

(Choose Eight)

Roasted Vegetable Cornucopia

Caramelized Onion & Gorgonzola Focaccia

Franks n Phyllo

Maryland Style Crab Cakes

Spinach & Feta Spanikopita

Pecan Crusted Brie w/Raspberry Sauce

Spicy Curry Vegetable Samosa

Coconut Shrimp

Thai Chicken Spring Roll

Scallops Wrapped in Bacon

Petite Smoked Gouda Quiche

Wild Mushroom Sip

Boursin Herb Stuffed Mushroom

Angus Beef Slider, Vermont Cheddar & Tomato Aioli

Oyster Shooters with Bloody Mary & Celery

Gazpacho Sip, Watermelon Relish

Caprese Skewer: Fresh Baby Mozzarella & Tear Drop Tomato

Stuff Crimini Mushroom

Sit Down Dinner

Dinner

Choose from the following

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 & Parmesan

Rigatoni Piselli

Blush Tomato with Early Peas

Second

Baby Spinach Salad

Dried Cranberries & Orange Honey Vinaigrette

Classic Caesar Salad

Parmesan & Garlic Croutons

Garden Salad

Cucumber, Tomato & Balsamic Dressing

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 \$6 pp)

Port Wine Demi Glace

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Chicken Toscano

Tomato, Olives, Artichoke, White Wine Basil Sauce

Chicken Picatta

Lemon, White Wine, Parsley, Capers

Chicken Marsala

Classic Mushroom & Wine Sauce

Chicken Chasseur

Sundried Tomato, Mushroom, Port Wine Reduction

Chicken Florentine

Spinach, Fontina, Demi Glace

Atlantic Red Snapper

Tomato, 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 Wedding Cake
Chocolate Dipped Strawberries

Coffee & Tea
Espresso & Cappuccino

Grand Buffet Dinner

Choose one from each category

Chicken Toscana

Artichokes, Olives, Diced Tomato, White Wine

Chicken & Sausage Stufato

Braised w/ Bell Pepper, Onion, Tomato & Stock & Oregano

Chicken Florentine

Spinach, Mozzarella & Demi Glace

Chicken Piccata

Lemon, White Wine & Parsley

Chicken Chasseur

Sundried Tomato, Mushrooms, Red Wine Reduction

Atlantic Salmon en Croute

Crisp Puff Pastry, Lemon Dill Bechamel

Tilapia Puttanesca

Diced Tomato, Olives, Capers, Herbs

Stuffed Filet of Sole

Seafood Stuffing, Light Herb Sauce

Fried Calamari

Spicy Tomato Sauce

Seafood Paella

Yellow Rice, Shrimp, Mussels, Sausage, Peppers, Onions, Spanish Olives

Roast Loin of Pork

Cranberry Corn Bread Stuffing, Warm Sherry Apples

Jack Daniels Steak

Dijon Bourbon Sauce, Fried Tobacco Onions

Sliced Steak Bordelaise

Shallot Red Wine Sauce, Sliced Mushrooms

Braised Braciola

Thin Top Round, Garlic, Soppresatta, Pecorino & Basil Pesto, Braised in White Wine & Tomato

Baked Rigatoni Melanzana

Eggplant, Sausage & Mozzarella

Penne Piselli

Blush Sauce with Peas

Rotini Fungo

Caramelized Onions, Mushroom, Smoked Bacon, Cream

Rigatoni Buttera

Braised Hot & Sweet Sausage, Tomato & Touch of Cream

Pasta Primavera

Fresh Vegetables & Roasted Garlic Cream

Grand Buffet is served with Steamed Fresh Vegetables & Roasted Shallot Thyme Red Potatoes, Tossed Garden Salad with Choice of Dressing, Fresh Baked Rolls & Butter.

Dessert:

Customized Wedding Cake
Chocolate Dipped Strawberries
Coffee, Tea, Cappuccino & Espresso

