

Chalet on the Hudson

Cold Spring, NY

Inn Credible Caterers

The **Hudson** Wedding Package

One hour cocktail hour with Hors d' Oeuvres
5 Hour Open Bar with Top Shelf Spirits, Premium Beer & Wine
Grand Buffet Dinner
Expansive Bridal & Hospitality Suite
Choice of House Linen
Wedding Cake Baked on Premise
Champagne Toast
Maitre d' Services
Professionally Trained Uniformed Staff
Cappuccino & Espresso
Large Cocktail Hour Room with Outdoor River View Patio
Baby Grand Piano

Inn Credible Caterers at Chalet on the Hudson takes great 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

You and your guests are our only focus...

3250 Rt. 9D, Cold Spring, NY 10516
845-265-2600 / www.chaletonthehudson.com

Sample Menu

Cocktail Hour

Fromage

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

Crostini & Brushcetta

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

Harvest Table

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

Eight Butler Style Hors d' Oeuvres

(Sample)

Caprese Skewer, *Fresh Baby Mozzarella with Tear-Drop Tomato & Basil*
Gorgonzola & Hudson Valley Apple Crostini on Raisin Pecan Bread
Wild Mushroom Bisque Sip
Franks n Phyllo w/Dijon Mustard
Spinach and Feta Spanikopita
Petite Smoked Gouda Quiche
Blue Point Oyster Shot with Bloody Mary & Celery
Vegetable Samosa

Grand Wedding Buffet

Choose one from each category

Chicken Toscana

Artichokes, Olives, Diced Tomato, White Wine

Chicken & Sausage Stufato

Braised with Bell Pepper, Onion, Tomato & Stock & Oregano

Chicken Florentine

Spinach, Mozzarella & Demi Glace

Chicken Piccata

Lemon, White Wine & Parsley

Chicken Chassuer

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
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 Onion, 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 Vegetable &
Roasted Shallot Thyme Red Potatoes.
Tossed Garden Salad with Choice of Dressing
Fresh Made Rolls & Butter**

Dessert:

**Wedding Cake Baked on Premise
Homemade Dessert Platters**

Coffee, Tea, Deacf
Cappuccino & Espresso