

Wedding “A La Carte”

“It’s Your Special Day”

Create Your Very Own Wedding Package

(Package includes)

Expansive Hospitality Suite

Choice of Linens

Wedding Cake

Champagne Toast

Maitre d’ Services

Professionally Trained Uniformed Staff

Cappuccino & Espresso

Outdoor River View with 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

Ceremony on Premise \$350.00
Ceremony on Premise with Officiant \$400.00
www.hvofficiants.com

Beverage Options

Top Shelf Open bar - 4 Hours - \$19pp
Top Shelf Open bar – 5 Hours - \$22pp
Beer, Wine, Soft Drinks - 4 Hours - \$13pp
Beer, Wine, Soft Drinks - 5 Hours -\$15pp

Martini Bar - \$4pp

Original, Creative & Traditional Martinis prepared to order by a Mixologist using the World's Finest Vodka's chilled through a Frozen Ice Slide.

Cocktail Hour Options

Fromage - \$3pp

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

Salumeria & Bread Display - \$6pp

Carefully Selected Variety of Italian Cured Dry Sausage & Meats Cured Olives & Sweet Cherry Peppers, Along with a Bountiful Display of Breads.

Crostini & Brushcetta - \$3pp

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

Harvest Table - \$3pp

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

Shrimp Cocktail Display - \$8pp

Unlimited Jumbo Shrimp

Chilled Seafood Display - \$12pp

Unlimited Jumbo Shrimp Cocktail, Marinated Seafood Salad, Fresh Shucked Little Neck Clams, Blue Point Long Island Oysters, Cocktail Sauce & Lemons

Sushi Roll Display - \$200 per 100 pieces

Variety of Assorted Sushi Rolls Served with Pickled Ginger, Wasabi, Soy Sauce & Chop Sticks

Butlered Shrimp Cocktail \$150 per 100 pieces

Hot Stations Cooked to Order by a Service Professional

Pasta Station - \$4pp

Our signature pasta with Sundried Tomato, Zucchini, Plum Tomato, Kalamata Olives, Peppers, Garlic, Olive Oil, White Wine & Pesto.

Stir – Fry Wok Station \$4pp

Teriyaki Glazed Chicken of Beef with Oriental Vegetables.

San Gennaro Fest -\$5pp

Fresh Grilled Italian Wheel Sausage with Bell Peppers & Onions, Fresh Mozzarella & Vine Rip Tomatoes with Fresh Basil, Extra Virgin Olive Oil and Fresh Italian Bastone & Panne di Casa..Old Fashioned Straw Bottle Chianti Classico.

Cinco de Mayo - \$5pp

Marinated Steak & Southwestern Rubbed Chicken, with Warm Flour Tortillas, Sautéed Peppers and Onions, Guacomole, Salas & Sour Cream, Served with Carona Nips and Lime.

Hot Chafing Dish Items - \$3pp

- 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
Toasted Risotto Cakes – Mushroom & Sundried Tomato Ragu
Steamed Mussels – Leeks, Garlic, White Wine, Butter
Spicy Seafood Diablo – Creamy Polenta
Italian Chicken & Sausage Stufato – Oregano, Peppers & Onions

Butlered Passed Hors d' Oeuvres - \$8pp

(Choose Eight)

- Roasted Vegetable Cornucopia
Caramelized Onion & Gorgonzola Foccacia
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 Mushrooms
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 Mushrooms

Grand Buffet Dinner - \$30pp

(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 Béchamel

Tilialia 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 Ranch and Balsamic Dressing, Fresh Baked Rolls & Butter, Coffee & Tea.

Carving Station - \$3pp

Golden Roast Breast of Turkey – with Cranberry & Pan Gravy

NY Style Pastrami – with Assorted Mustards & Rye

Glazed Ham – with Brown Sugar & Pineapple

Marinated Pork Loin – with Apple Brandy Sauce

Sit Down Dinner

Includes First Course, Salad, Chicken, Fish, & Beef Entree

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

Port Wine Demi Glace

Sliced Top Round of Beef

AuJus

Chicken Toscano

Tomato, Olives, Artichoke, White Wine Basil Sauce

Chicken Picatta

Lemon, White Wine, Parsley, Capers

Chicken Marsala

Classic Mushroom & Wine Sauce

Chicken Chassuer

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

Choice of Chicken, Fish, Roasted Tenderloin of Beef - \$36pp

Choice of Chicken, Fish, Beef Strip Loin - \$34pp

Choice of Chicken, Fish, Prime Rib - \$32pp

Choice of Chicken, Fish, Sliced Top Round - \$28pp

Dessert Options

Candy Buffet - \$5pp

An Assortment of Retro Candies elegantly displayed in a variety of unique glass containers and Vases.

Sweet Table - \$8pp

A Decorative Table of Homemade French & Italian Pastries and Cookies.

