

Chalet on the Hudson

Of Cold Spring

Inn Credible Caterers

The Patriot Wedding Package

Exclusive use of facility for the duration of your entire event

Cocktail Hour with Station and Butlered Hors d' Oeuvres

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

Four Course Sit Down Dinner

Large Private Hospitality & Bridal Suite

Choice of House Linen

Wedding Cake Baked on Premise

Champagne Toast

Maitre d' Services

Professionally Trained Uniformed Staff

Cappuccino & Espresso

Separate Room for Cocktail Hour with Outdoor River View Seating

Complimentary Menu Cards

Baby Grand Piano

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

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.

Salumeria

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

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 & Organic Basil, Eggplant Caviar & Olive Tappenade
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 Foccacia with Roasted Plumb Tomato &
Nettle Meadow Goat Cheese (Adirondacks, NY) *Brand may change with availability*

Hors d' Oeuvres Served Butler Style

(Choose Eight)

Sample:

Roasted Vegetable Cornucopia
Cilantro Sour Cream
Stuffed Crimini Mushroom
Rosemary & Boursin Cheese
Coconut Shrimp
Mango Rum Sauce
Sea Scallop wrapped in Bacon
Honey Soy Glaze

Thai Chicken Spring Roll
Sweet & Sour Sauce
Gazpacho Sip
Watermelon Mint Relish
Pecan Crusted Brie
Raspberry Sauce
Maryland Crab Cake
Remoulade

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

Parmesean & 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 Baked on Premise

Homemade Cream Puffs, Chocolate Eclairs & Butter Cookies

Coffee & Tea

Espresso & Cappaccino

