

CHALET ON THE HUDSON
BUFFET PACKAGE

ALL INCLUSIVE FULL SERVICE WEDDING PACKAGE

EXCLUSIVE USE OF THE FACILITY

SITE FEE INCLUDED

CEREMONY ON SITE INCLUDED

TABLES, CHAIRS, GLASSWARE, CHINA, SILVERWARE.

CHAMPAGNE UPON ARRIVAL

COCKTAIL HOUR: BUTTLERD PASSED HORS D'OEURVES, COLD

DISPLAYS, HOT DISHES

5 HOURS PREMIUM OPEN BAR

BUFFET DINNER

CHOICE OF LINENS

CHAMPAGNE TOAST

WEDDING CAKE

WEDDING CORDINATOR/UNIFORMED WAIT STAFF

Cocktail Hour

Fromage

Variety of Imported & Domestic Cheeses displayed on Marble Cheese Carts with
Crisp Sesame Flat Breads

Crostini & Brushcetta

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

Crudite

Display of Chilled Vegetables with Cucumber Yogurt Dip

Garden Harvest

Grilled Eggplant, Zucchini
With Marinated Artichoke Hearts, Cucumber Salad
And Tri Color Roasted Peppers

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 One Hot Station

(See choices below)

Pan Roasted Mussels

Dry Vermouth, Leeks, Garlic Butter

Italian Chicken and Sausage Stufato

Baby Potatoes, Bell Peppers, Diced Tomato

Fried Calamari

Tomato Sauce

Eggplant Rolletini

Herbed Ricotta and Fresh Marinara

Stuffed Cabbage

Ground Sirloin & Sweet Raisins

Verde' Chicken Enchillada

Fresh Tomatillo Sauce, Jack Cheese

Toasted Parmesan Risotto Cakes

Wild Mushroom Ragu

Guinness and Sirloin Shepard's Pie

Creamy Mashed Potato and Guinness Sips

Paella Espania

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

Six Butler Style Hors d' Oeuvres

Sample:

(Choose Six)

Sirloin & Guinness “Shepard’s Pie”

Truffled Mashed Potato

Demi-Cup

Lobster Bisque “Sip”

Sherry Wine Cream

Tuscan BLT

Baby Arugala, Smoked Bacon, Roma Tomato, Basil Aioli on Pretzel Bread.

Braised Beef Short Rib

Chipotle BBQ Glaze, Plantain Chip

Chicken Satay

Peanut Butter and Coconut Marinade

Watermelon Goat Cheese “Parfait”

Mandarin Orange, Red Grape and Midori Liquor

Prosciutto Wrapped Asparagus

Parmesan and White Truffle Oil

House Smoked Salmon

Pumpernickel and Dill Sour Cream

Filet Mignon Goufrette

Ancho Chile Rub, Avocado Cream, Kettle Chip

Caprese Skewer

Fresh Baby Mozzarella, Grape Tomato, Basil Oil

House Smoked Pulled Pork

Hoisen Glaze, Parsnip Slaw, Slider Biscuit

Coconut Fried Shrimp

Mango Rum Sauce

Sea Scallop Wrapped in Bacon

Honey Soy Glaze

Sabrett Franks en Blanket

Dijon Mustard

Oyster Shooter

Bloody Mary and Celery, Shooter Glass

Petite Reuben

Corned Beef, Swiss, Russian dressing, Cocktail Rye

Spinach and Feta

Warm Crispy Phyllo

Gnocchi Piemonte

Truffle Butter and Pecorino
Served from Porcelain Spoons

Margherita Shrimp Lollipops

Spicy Creole Rub, Margharita Shooters

“Philly” Spring Roll

Shredded Beef and Caramelized Onion
Provolone Fondue, Won-Ton

Chicken “Waffles”

Savory Waffle Ccne, Crispy Chicken, Honey Maple Glaze

Grand Wedding Buffet

(Choose one from each category)

Chicken Toscano

Artichokes, Olives, Diced Tomato, White Wine

Braised Chicken and Sausage Stufato

Baby Potatoes, Bell Pepper, Diced Tomato, Oregano

Chicken Florentine

Spinach, Mozzarella, Demi Glace

Chicken Picatta

Lemon, Parsley, White Wine

Chicken Chalet

Sundried Tomato and Wild Mushroom Ragout

Roasted Country Chicken Pot Pie

Warm Buttermilk Biscuits

Sesame Seared Salmon

Ginger Soy Butter Sauce

Tilapia Puttanesca

Diced Tomato, Capers, Olives, Fresh Garden Herbs

Stuffed Filet of Sole

Lemon Herb Buerre Blanc

Fried Calamari

Tomato Sauce

Pan Roasted Mussels

Dry Vermouth, Garlic & Leeks

Fresh Roasted Salmon

Lemon Dill Sauce

Jack Daniels Steak

Dijon Bourbon Sauce, Fried Shoestring Onion

Sliced Steak Bordelaise

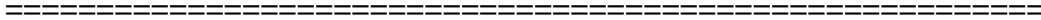
Shallot, Red Wine, Sliced Mushrooms

Roasted Loin Of Pork

Cranberry Corn Bread Stuffing, Warm Apple Cider Sauce

Sirloin & Guinness Shepard's Pie

Creamy Mashed Potato



Baked Rigatoni Melanzana

Eggplant, Italian Sausage, Mozzarella

Penne Ala Vodka

Blush Tomato Cream Sauce

Pasta Primavera

Fresh Vegetables in a Cream Sauce

Rigatoni Buttera

Braised Hot & Sweet Sausage, Tomato and Touch of 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**

WEDDING CAKE

COFFEE/ TEA

