

DELUXE PACKAGE
CHALET ON THE HUDSON

ALL INCLUSIVE DELUXE SIT DOWN, BUFFET OR STATION PACKAGE

EXCLUSIVE USE OF THE FACILITY

SITE FEE INCLUDED

CEREMONY ON SITE INCLUDED

DJ- INCLUDED EITHER MUCH MUSIC OR EMPIRE SOUND

FLORAL CENTERPIECES/FLOWERS BY RENI

TABLES, CHAIRS, GLASSWARE, CHINA, SILVERWARE.

CHAMPAGNE & STRAWBERRIES UPON ARRIVAL

COCKTAIL HOUR: BUTTLERD PASSED HORS D'OEURVES, COLD

DISPLAYS, HOT DISHES

CHOICE OF UNLIMITED JUMBO SHRIMP OR THEME STATION

5 HOURS OPEN BAR

CHOICE OF LINENS

CHAMPAGNE TOAST

WEDDING CAKE & CHOCOLATE COVERED STRAWBERRIES

VOTIVE OR TAPPED Candles

WEDDING CORDONATOR/UNIFORMED WAIT STAFF

MENU CARDS WITH SIT DOWN CHOICE

Sample Menu:

Cocktail Hour

Fromage

Variety of Imported & Domestic Fine Cheeses, Displayed on Marble Cheese Carts
With Crisp Sesame Flat Breads

Crudites

Chilled Celery, Cucumbers, Yellow and Red Peppers, Broccoli
Cauliflower and Carrots Served with Country Ranch

Crostini & Brushcetta

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

Garden Harvest

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

Foccacia

Skillet Fried Foccacia 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 Chafing Dishes:

(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

Hors d' Oeuvres Served Butler Style

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

Pumpkinseed 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

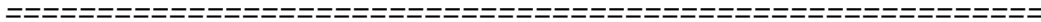
Shallot, Red Wine, Sliced Mushrooms

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

Dinner SIT DOWN

Choose from the following

First Choose One

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 Choose One

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

Petite Tenderloin of Beef

Jameson's Irish Whiskey Sauce and Crispy Shallots

Herb Crusted French Breast of Chicken

Herb Seasoned Panko Crust, Demi-Glace

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

Blackened Mahi Mahi

Pineapple and Red Pepper Salsa

Pan Seared Filet of Sole

Champagne Butter Sauce

Final

Customized Wedding Cake, Coffee & Tea
CHOCOLATE COVERED STRAWBERRIES

**DELUXE PACKAGE THEME STATIONS CHOOSE ONE OR CHOOSE
OUR UNLIMITED SHRIMP COCKTAIL FOR YOUR COCKTAIL
HOUR**

CARVING STATIONS

Certified Angus Beef Strip Loin

Cracked Green Peppercorn Crust, Cabernet Dijon Sauce

Slow Roasted Prime Rib

Thyme and Rosemary Seasoned, Classic Au jus

Petite Tenderloin of Beef

Jameson's Irish Whiskey Sauce and Crispy Shallots

Sliced Flat Iron Steak

*Wheat Beer and Garlic Marinade,
Mushroom Madeira Sauce*

*****Sliced Chateaubriand +6***

Port Wine Demi

Roasted Loin Of Pork

Warm Apple and Raisin Compote

Herb Crusted Roasted Turkey

Jalapeno Cornbread Stuffing & Pan Gravy

Captain Theme Stations:

Pasta Station

Sauteed to Order with your Choice of Two Sauces:

*Veal & Sausage Ragu, Pesto Cream, Vodka Sauce, Blush Pomodora with Pancetta,
Puttanesca Sauce, Portobello Cream Sauce, Bolognese*

Kettle Station

Spring & Summer:

*New England Quahog Chowder with Smoked Jalapenos
Plumb Tomato Bisque with Tarragon Oil and Cheddar Croutons*

Autumn:

*Roasted Sweet Local Corn Chowder with Crispy Corn Tortilla
Butternut Squash Bisque with Toasted Almonds*

Crock & Griddle:

*An elegant take on a comfort food classic
Grilled to order Back Truffle Manchego and Vermont Cheddar mini Griddle Sandwiches
Accompanied with Roasted Plum Tomato Bisque, Tarragon Oil*

Taste of Asia:

*Sesame Marinated Breast of Chicken Stir Fried with Oriental Vegetables and Ginger Soy
Glaze. Accompanied with Thai Peanut accented Udon Noodles. Cooked to order in a
classic Wok. Served in white Chinese Take Out containers with Chop Sticks.*

Fondue:

*Belgian Wheat Beer and Vermont Cheddar
Mountain Smoked Bacon and Gorgonzola
Served with an array of chopped Garden Vegetables, Cubes of Hearty Country Breads,
Crispy Pita Chips and Soft Pretzel Loaf.*

Sesame Seared Salmon

*Ginger Ponzu Butter Sauce
Accompanied by Oriental Stir Fry Vegetable*

Oktoberfest

*Homemade Sauerbraten, Grilled knochwurst,
Braised Red Cabbage, Warm Apple Sauce.*

Little Italy

*Italian Sausage with Grilled Onions and Peppers
Broccoli Rabe with Garlic and Olive Oil*

San Gennaro Feast:

*Grilled to order Fresh Italian "Wheel" Sausage.
Sautéed Italian Peppers and Onions
Fresh Mozzarella with Arthur Avenue Italian Bread*

Enhance any Package with the following Options

Desserts

Wedding Cake Included

Our Wedding Cakes are both delicious and Beautiful with many styles and flavors to choose from. As is the trend with all of our affairs customizing is also available.

***Hudson Valley Farm Table +8**

*A variety of Fresh Baked Autumn Pies and Apple Cider Donuts,
Accompanied by Hudson Valley Apples and Warm Cider.
Decorated with Hay and Pumpkins*

***Fresh Cannoli Station +6**

Cannoli shells filled to order and dipped in Italian Chocolate

***Belgian Waffles and Banana Foster Station +5**

*Fresh Bananas Caramelized with Brown Sugar and Dark Rum
Served over Belgian Waffles with Whipped Cream*

***S'mores Station +6**

The Campground Favorite

***Dolce Platter +6**

On every table a platter of delectable Italian and French Pastries with assorted Cookies

***Boardwalk Zeppolle and Fried Oreos +6**

Fried to order and rolled in Sugar

***Gourmet Cake Display +8**

*Thick New York Cheesecake, Snicker Pie, Tiramisu, Triple Chocolate,
Glazed Fruit Tort, Red Velvet Cake*

***Candy Buffet +6**

Elegantly displayed in a variety of glass containers and vases

Overtime Rate: \$1000 per hour /Master Tab for Bar.

Above Prices are Per Person and All Inclusive

