

CHALET ON THE HUDSON  
SIT DOWN DINNER PACKAGE

ALL INCLUSIVE FULL SERVICE WEDDING PACKAGES  
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  
FOUR COURSE SIT DOWN DINNER  
CHOICE OF LINENS  
CHAMPAGNE TOAST  
WEDDING CAKE  
WEDDING CORDONATOR/UNIFORMED WAIT STAFF  
MENU CARDS

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 Tappenade  
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***

*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, Margherita Shooters*

***“Philly” Spring Roll***

*Shredded Beef and Caramelized Onion  
Provolone Fondue, Won-Ton*

***Chicken “Waffles”***

*Savory Waffle Cone, Crispy Chicken, Honey Maple Glaze*

# Dinner

*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*

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**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

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**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**

## Enhance any Package with the following Options

### Desserts

#### **Wedding Cake**

*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*

#### **\*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**



