

CHALET ON THE HUDSON  
STATION STYLE 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

5 HOURS PREMIUM OPEN BAR

STATION STYLE 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

## **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 One 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

# 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**

Pumpnickel 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

## **DINNER STATION STYLE**

### **Garden Café**

A Manhattan Style Salad Bar where we toss it the way you like it.  
Assorted Lettuce, Garnishes and Dressings

### **Carving Stations: CHOOSE ONE**

All are served with the Freshest in Season Vegetable and Shallot Thyme Roasted Potato.

### **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:**  
**CHOOSE 2**

**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 Plumb 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 Undo Noodles. Cooked to order in a  
classic Wok. Served in white Chinese Take Out containers with Chop Sticks.

**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

**Hot Chafing Dish Entrees for a Station Style Reception:**

**CHOOSE 2**

**Home-Style Eggplant Rollatini**

Ricotta, Mozzarella, Tomato Sauce

**Steamed PEI Mussels**

Garlic, Leeks, White Wine

**Chicken and Sausage Stufato**

Braised with Baby Potatoes, Diced Tomato, Pearl Onions

**Chicken Chasseur**

Sundried Tomato, Mushroom, Bell Pepper,  
Red Wine Reduction

**Chicken Picatta**

Lemon, White Wine, Parsley

**Chicken Toscano**

Artichoke, Olives, Diced Tomato, Fresh Basil

**Eggplant Rollatini**

Ricotta Cheese and Tomato Sauce

**Roasted Atlantic Salmon**

Dill Bechamel

**Ancho Chile Seared Mahi Mahi**

Pineapple Red Pepper Salsa

**Pan Fried Sole Filet**

Champagne Butter Sauce

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**Fresh Baked Breads & Butter**

**WEDDING CAKE**

**COFFEE/ TEA**



