

## Catering Menu:

### Drop Off Catering Packages:

#### Choose your menu Ala Carte'

#### Inn Credible Caterers All Time Favorites

(Feeds Approximately 20 - 25 People)

**Wild Boar Bolognese** *with Orecchiette* | **\$120**

**Calamari Ripieno** *Crabmeat Stuffing, Braised with White Wine, Plum Tomato, and Fresh Herbs* | **\$130**

**Sweet and Spicy House Smoked Pulled Pork Shoulder** | **\$130**

**Black Angus Beef Brisket** *Chipotle Glaze* | **\$140**

**Guinness and Sirloin Shepherd's Pie** *Truffle Mashed Yukon* | **\$120**

**Wild Hog Chili** *Pablano Peppers, and Cornbread Crust* | **\$130**

**Eggplant Rollatini** *Breaded Eggplant stuffed with Ricotta, Mozzarella, Romano Cheeses in Tomato Sauce* | **\$115**

**Roasted Breast of Duck** *Port Wine, Frizzled Leeks and Dried Cherries* / **150**

**Our Famous Seafood Salad** *Assortment of Fresh Seafood, Celery, Onions, Capers, and Parsley* | **\$95**

**Verde' Enchiladas** *Roasted Chicken, Red Bell Peppers, Monterey and Tomatilla Sauce* / **115**

**Clams and Bacon** *Little Neck Clams, Confetti Peppers, Smoked Bacon and Buttered Panko* / **120**

**Paella Espania** *Saffron Rice, Chorizo Sausage, Shrimp, Chicken and Vegetables* / **125**

**Oktoberfest Sauerbraten with Braised Red Cabbage** / **120** \*only available September and October

**Shrimp and Andouille Macaroni and Cheese** *Ritz Cracker and Parmesan Crust* / **\$125**

**Rotisserie Chicken and Roasted Vegetable Pot Pie** Buttermilk Biscuit Top / **105**

**Hudson Valley Farm to Table Display** *Our chefs will hand select the freshest local products available at our favorite Hudson Valley markets. We will turn these gems into a wonderful expression of the fine quality the Hudson Valley has to offer. (The actual items on the station are customized and change weekly; therefore it will be the chef's choice on the specific items.)* **\$12 Per Person / Minimum of 40 people**

### **Cold Displays & Special Salads**

(Feeds Approximately 20 - 25 People)

**Grilled Fennel and Pears** *with Orange Ginger Glaze* / **80**

**Roasted Local Beets** *Baby Arugala and Balsamic Syrup* / **95**

**Tropical Fruit Medley** *An assortment of Golden Pineapple, Honeydew Melon, Cantaloupe, and Watermelon* | **\$85**

**Crudite** *Celery, Cucumbers, Yellow and Red Peppers, Broccoli, Cauliflower, and Carrots served with Country Style Ranch* | **\$70**

**Salumi d'Italia** *Display of Sweet Soppressata, Mortadella with Pistachio, Spicy Cappicola, Genoa Salami, Kalamata, Green Olives, and Sesame Breadsticks* | **\$95**

**Grilled Harvest** *An assortment of hand-picked farm fresh grilled marinated vegetables* | **\$85**

**Panzanella Salad** *Italian Bread Salad with Grape Tomato, Cucumber, Red Onion, Chick Pea, White Balsamic and Extra Virgin Olive Oil* / **75**

**Roasted Garlic Hummus** *Served with Tandoori Naan* | **\$85**

**Caprese** *Fresh Mozzarella and Vine Ripened Tomatoes with Fresh Basil and Extra Virgin Olive Oil* | **\$90**

**Quinoa Salad** *Black Currants, Chick Peas and Carrots tossed in Cranberry Citrus Dressing* | **\$85**

**Babaganoush** *Served with Crispy Pita Chips* | **\$75**

**Indian Style Lentil Salad** *Cider Vinegar, Cumin, Turmeric, and Cardamom* | **\$80**

**Imported & Domestic Cheese Display** *with Table Grapes and Crisp Flat Breads* **\$80**

**Israeli Cous Cous Salad** *Kalamata Olives, Cucumber, Red Onion, Mediterranean Dressing* | \$85

**Cold Udon Noodle Salad** *Served with a Thai Peanut Sesame Sauce* | \$75

**Roasted Red Pepper and Artichoke Salad** *Marinated and tossed in Extra Virgin Olive Oil and Fresh Garlic* | \$95

**Tortellini Salad** *Tri Colored Tortellini with Sun Dried Tomatoes, Fresh Basil, and Scallions* | \$85

**Seafood Salad** *Assortment of Fresh Seafood, Celery, Onions, Capers, and Parsley* | \$95

**Goat Cheese and Watermelon** *Mandarin Orange, Midori Liquor and Toasted Coconut* / 90

### **Cold Hors D'oeuvres**

(40 pieces per tray)

**Tuscan BLT** *Baby Arugala, Hickory Smoked Bacon, Sliced Tomato, Sweet Basil Aioli on a Mini pretzel Bread wedge* | \$95

**Classic Shrimp Cocktail** *Served with horseradish dipping sauce* | \$95

**Prosciutto Wrapped Asparagus** *Truffle Oil, and Parmesan* | \$95

**Antipasti Spada** *Italian Cured Meats, Provolone, Sicilian Olive, Grape Tomato* | \$90

**Chilled Cajun Seared Shrimp** *Ancho Citrus Spiced Shrimp, Lime and Cilantro Cream* / \$95

**Caprese Skewers** *Fresh Baby Mozzarella, Grape Tomato & Fresh Basil served on a Skewer* | \$95

**House Smoked Salmon** *Black Bread and Dill Cream Cheese* | \$90

**Filet Mignon Goufrette** *Ancho Chile Rub, Avocado Cream, Kettle Chip* / \$85

**Tropical Fruit Kabobs** *Served with Strawberry Yogurt* | \$90

**Sesame Crusted Rare Tuna** *Fried Won Ton, Ginger Soy Glaze* / \$90

## **Hot Hors D'oeuvres**

(40 pieces per serving)  
(Except for Baked Clams Oreganata: 30 pieces)

**Scallops Wrapped in Bacon** *Served with Soy Sauce and Honey* | **\$110**

**Spinach & Feta Spanikopita** *Spinach and Feta wrapped in Phyllo dough* | **\$90**

**Crimini Mushroom Chorizo and Corn Bread stuffing with dried Cherries** / **\$95**

**Vegetable Spring Roll** *Served with Sweet & Sour sauce* | **\$90**

**Coconut Fried Shrimp** *Coconut and Panko battered Jumbo Shrimp* | **\$110**

**Fried Ravioli** *Cheese stuffed Ravioli fried to perfection and Served with marinara sauce* | **\$95**

**Beef Tenderloin Brochette** *With a Honey-Barbeque Glaze* | **\$110**

**Chicken Satay** *Served with Spicy Peanut, Ginger Soy & Coconut Marinade* | **\$90**

**“Philly” Spring Roll** *Shredded Beef and Caramelized Onion* / **\$95**

**Baja Fish Taco** *Cajun Mahi, Roasted Corn and Black Bean Salsa* / **\$110**

**House Smoked Pulled Pork** *Honey Barbecue Glaze, Sweet Potato Biscuit* / **\$100**

**Sabrett Cocktail Franks** *Mini Sabret Franks wrapped in Phyllo Dough, accompanied with Dijon Mustard* 40 pcs | **\$95**

**Maryland Crab Cakes** *Served with a Chipotle Remoulade* | **\$105**

**Baked Clams Oreganata** *Littleneck Clams, House-made Stuffing* | **\$105**

**Chicken n Waffles** *Savory Waffle Cone, Crispy Chicken, Cinnamon Marscapone* / **\$105**  
+**\$20 equipment fee**, Assembly instructions attached.

## **Crostini's**

(Serves Approximately 25 People)

**Tomato & Basil Bruschetta | \$65**

**Hudson Valley Apple & Gorgonzola | \$70**

**Prosecco Marmalade** *Accompanied with Cranberry Goat Cheese and Pecan Raisin Toast* | **\$85**

**Eggplant Caponata | \$75**

**Pear & Beet Relish** *Served with Balsamic Syrup* | **\$75**

**Olive Tapenade | \$70**

## **Chicken Entrees**

(Large Tray = 25 4-oz Pieces | Feeds Approximately 25 People)

**French Spinach & Asiago Stuffed Chicken** *Served in a Chasseur Sauce* | **\$120**

**Herb Crusted French Breast of Chicken** *Served in a Port Wine Demi* | **\$120**

**Roasted Apple Cider Chicken** *Served in a Wild Mushroom Cream Sauce with Crispy Bacon* | **\$110**

**Chicken Florentine** *Spinach and Mozzarella* | **\$110**

**Chicken Parmagiano** *Breaded Chicken Cutlet served in our Sweet Tomato Sauce and topped with Fresh Mozzarella* | **\$105**

**Chicken and Sausage Stufato** *Bell Peppers, Onion, Diced Tomato, and Baby Potato* | **\$120**

**Chicken Chasseur** *Sun dried Tomatoes, Mushrooms, and Peppers* | **\$110**

**Moet Chicken Champignon** *Served in a Champagne Butter Sauce* | **\$95**

**Chicken Toscano** *Artichokes, Olives, and Diced Tomato in a White Wine Sauce* | **\$120**

**Classic Chicken Picatta** *Served in a Lemon, White Wine and Caper Sauce* | **\$105**

## **Pasta**

(Large Tray Feeds 20 - 25 People)

### **Choose your Macaroni:**

Rigatoni - Orecchiette – Penne – Bowtie

### **Choose your Preparation:**

Wild Mushroom Cream / **\$95**

Puttanesca / **\$95**

Veal and Sausage Ragout / **\$120**

Roasted Garlic Cream / **\$95**

Spicy Sicilian Crab Sauce / **\$120**

Marinara Primavera / **\$105**

Buttera (Ground Sausage and Peas) / **\$105**

Classic Vodka / **\$95**

Broccoli Raab and Sausage / **\$110**

Lamb Bolognese / **\$115**

Ragu di Coniglio (Rabbit Sauce) / **\$120**

### **Baked Pasta:**

**Rigatoni Melanzana** *Eggplant Sauce with Smoked Mozzarella* / **\$115**

**Eggplant Parmagiano** *Ricotta, Romano and Mozzarella* / **\$115**

**Baked Macaroni and Cheese** *Ritz Cracker and Parmesan Crust* / **\$95**

**Classic Baked Ziti / \$105**

**Beef, Veal & Pork Entrees**

(Large Tray Feeds Approximately 20 - 25)

**Sliced Top Round Jack Daniels** *Served in a Dijon Bourbon Sauce served with Fried Tobacco Onions* | **\$95**

**Braised Beef Braciola** *Rolled Beef with Fresh Garlic, Ground Salami, Pecorino Cheese and Basil, braised in our Tomato Sauce* | **\$120**

**Petite Tenderloin (Teres Major)** *Jameson's Irish whiskey Sauce and Crispy Shallots* / **\$130**

**Prime Top Sirloin Filet** *Cognac and Peppercorn Au Poivre Sauce* / **\$170**

**Sliced Chateaubriand** *Classic Tenderloin with Port Wine Demi Glace* / **\$190**

**Slow Cooked Eye Round** *Hunter Stew Style* / **\$110**

**Corned Beef and Cabbage** *Simmered with Beer and Onions* / **\$110**

**Meatballs** *Our Homemade Meatballs served in your choice of Brown Gravy or Marinara Sauce* | **\$95**

**Veal Parmigiano** *Veal Cutlets in Tomato Sauce with Fresh Mozzarella* | **\$135**

**Veal Piccata** *Veal dipped in Seasoned Flour and served in a Lemon White Wine sauce with Capers and Parsley* | **\$135**

**Veal and Peppers** *Chunks of Veal served with Onions, Garlic and Bell Peppers in a Tomato Sauce* | **\$125**

**Sausage and Peppers** *Sausage with Onions, and Bell Peppers in a Tomato Sauce* | **\$95**

**Sausage and Broccoli Raab** *Served in Garlic and Extra Virgin Olive Oil* | **\$110**

**Roast Pork Tenderloin** *Served with Warm Apple Chutney* | **\$110**

**Turkey Breast** *Fresh Roasted Turkey with Brown Gravy and Cornbread Stuffing* | **\$95**

## **Fish and Seafood Entrees**

(Large Tray Feeds 20 to 25 People)

**Boston Baked Scrod** *Butter and Herb Breaded Crust* | **\$110**

**Oven Roasted Salmon** *Served in a Lemon Dill Sauce* | **\$105**

**Tilapia Puttanesca** *Tomatoes, Olives, Capers with Herbs* | **\$90**

**Shrimp Scampi** *Sautéed Shrimp with Garlic in a Lemon and White Wine Sauce served over Rice* | **\$115**

**Stuffed Sole** *Filet Sole stuffed with Shrimp, Scallops, and Crabmeat in a Lemon Butter Sauce* | **\$110**

## **Classic Salads**

(Bowl Feeds Approximately 25 People)

**Garden Salad** *With Cucumbers, Tomatoes, Carrots, and Croutons, Mixed Herb Vinaigrette* | **\$80**

**Classic Caesar** *Romaine Lettuce accompanied with Garlic Croutons, Cracked Black Pepper, Shaved Parmesan, Tossed in our Classic Caesar Dressing* | **\$85**

**Baby Spinach** *Tossed with Sunflower Seeds, Dried Cranberries, and Our Signature Orange Honey Vinaigrette* | **\$95**

**Asian Style** *Napa Cabbage, Chopped Romaine with Crispy Noodles, Mandarin Oranges and Ginger Dressing* | **\$95**

**Mediterranean Style Salad** *Romaine Lettuce accompanied with Kalamata Olives, Cucumbers, Tomatoes, and Our Red Wine and Oregano Vinaigrette* | **\$110**

## **Soups**

(One (1) gallon Feeds Approximately 20 People)  
(Arrives Cold – Must be heated on site)

**Chilled Melon Soup** *with Prosciutto Grissini* | **\$60**



**Portabello Mushroom Bisque** *Truffle Oil* | \$75

**New England Clam Chowder** | \$70

**Split Pea Soup** | \$50

**Minestrone** *Beans, celery, onion, carrots, tomatoes, pasta* | \$60

**Butternut Squash** *Currants and Toasted Almonds* | \$70

**Local Sweet Corn Chowder** *Crispy Smoked Bacon and Tortilla Straws* | \$60

**Lobster Bisque** / \$90

## **Vegetables**

(Large Tray Feeds 25-30)

**Italian Peas with Bacon and Onions** / \$85

**Roasted Cauliflower and Brussels sprouts** / \$95

**Maple Roasted Autumn Squash** / \$85

**Mexican Street Corn** *Red Peppers, Jalapeno, Black Beans, Cilantro, Southwest Spice* / \$85

**String Bean Almandine** | \$80

**Steamed Broccoli** with **Butter and Parmesan** | \$75

**Broccoli Raab** with **Garlic and Olive Oil** | \$90

**Assorted Grilled Veggies** | \$95

**Assorted Julienne Veggies** | \$85

**Summer Vegetable Ratatouille** / \$85

## **Starches**

(Large Tray Feeds 30 people)

**Roasted Baby Potatoes** *With Shallots, and Rosemary* | **\$85**

**Roasted Baby Fingerling Potatoes** *Olive Oil and Thyme* / **\$115**

**Sweet Potato Puree** *Brown Sugar and Cinnamon* | **\$80**

**Mozzarella Arancini** | **\$110**

**Roasted Garlic Whipped Potatoes** | **\$80**

**Creamy Garlic Parmesan Orzo** | **\$90**

**Saffron Rice** *with Early Peas* | **\$90**

**Jasmine Rice** | **\$85**

**Israeli Cous Cous** | **\$90**

**Rice Pilaf** | **\$85**

**Remove Cover. Preheat Oven to 350°. Heat Until Desired Temperature.**

## **Gourmet Wrap Sandwiches**

(20 Pieces)

**Fresh Mozzarella and Roasted Red Pepper** | **\$85**

**Grilled Italian Vegetable** *Eggplant, Zucchini, and Provolone with Balsamic Vinaigrette*  
| **\$75**

**Smoked Turkey and Vermont Cheddar** *with Basil Mayo* | **\$80**

**Grilled Ham and Swiss Cheese** *with Honey Dijon* | **\$80**

**Salumeria** *Capicola, Soppressata, Mortadella, Provolone, and Tomato* | **\$95**

**Chicken Milanese** *Breaded Cutlet with Arugala and Cherry Tomato* | **\$90**

**Roasted Garlic Hummus** *With Julienne Carrot and Cucumber* | **\$80**

**Thai Grilled Chicken** *Julienne Carrots and Mandarin Oranges, Coconut Peanut Glaze* | **\$85**

### **InnCredible Barbecue Fare**

Feeds about 20 -25 people

**Cherry Wood Smoked Pulled Pork – \$115**

Slowly Cooked Pork Shoulder with Honey Smokehouse BBQ Sauce

**Chipotle Molasses Glazed Beef Brisket – \$140**

Slowly Cooked with Chipotle and Molasses

**Grilled Whiskey & Sugar Cane Chicken – \$120**

With Crispy Fried Julienne Parsnips

**St. Louis Ribs** *Slowly braised in Root Beer and finished with our classic BBQ Glaze* / **\$130**

### **House Made Side Salads**

(Bowl Feeds Approximately 15-20 People)

**Bowl | \$70**

**Home style Potato Salad**

**Classic Cole Slaw**

**Macaroni Salad**

**Italian Pasta Salad**

**\* Custom BBQ packages available**

**\*\*Dinner Rolls/\$6 per dozen**

