



RENAISSANCE®  
WESTCHESTER HOTEL

**R**  
RENAISSANCE®  
HOTELS

80 WEST RED OAK LANE  
WEST HARRISON, NY 10604  
T: 914-694-5400 F: 914-694-1907

## BREAKFAST

**Continental Breakfast 1** | \$29 Per Person  
orange, grapefruit and cranberry juices

banana bread  
plain and almond mini croissants  
lemon poppy and blueberry muffins  
plain, everything and whole wheat bagels  
seasonal and plain cream cheeses

cubed honeydew, cantaloupe and pineapple

Coffee, Decaffeinated Coffee  
Assorted Herbal Teas

**Continental Breakfast 2** | \$35 Per Person  
orange, grapefruit and cranberry juices

banana bread  
plain and almond mini croissants  
lemon poppy and blueberry muffins  
plain, everything and whole wheat bagels;  
seasonal and plain cream cheeses

cubed honeydew, cantaloupe and pineapple

Greek yogurt bar including house made  
granola, marcona almonds, dried cherries,  
raisins, honey, agave syrup

Coffee, Decaffeinated Coffee  
Assorted Herbal Teas

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## BREAKFAST ENHANCEMENTS

### **Enhancements** (additional \$6 per item)

scrambled eggs, chives, cheddar cheese  
open face smoked salmon on a mini bagel with capers,  
diced onions, chopped egg whites, lemons

steel cut oatmeal lightly sweetened with condensed milk,  
cinnamon whiskey and spices.  
*Plain oatmeal available upon request*

house made granola parfait, Greek yogurt, honey  
warm croissant, eggs, pepper bacon, cheddar cheese

cinnamon raisin brioche French toast, blackberry compote

healthy French toast: whole wheat toast, egg white batter,  
agave nectar

hard boiled eggs (\$24 per dozen)

## BREAKFAST ENHANCEMENTS

### **Smoked Fish** | \$20 Per Person

smoked salmon, white fish and trout  
capers, diced onions, chopped egg whites, lemons  
cocktail bread

### **Omelet Station** | \$15 Per Person

plus \$170 for Chef  
onion, peppers, tomatoes, spinach, mushrooms, bacon,  
ham, sausage, cheddar cheese, mozzarella cheese  
*(egg substitute upon request)*

### **Waffles** | \$14 Per Person

House made waffles with maple syrup, spiced apple  
compote, berry compote, and whipped cream

## BREAKFAST BUFFET

### **Breakfast Buffet 1 | \$40**

scrambled eggs, chives, cheddar cheese

steel cut oatmeal, sweetened with condensed milk,  
cinnamon whiskey, spices, raisins, and brown sugar

plain, everything and whole wheat bagels;  
seasonal and plain cream cheeses

cubed honeydew, cantaloupe and pineapple

assorted breakfast breads

orange, grapefruit and cranberry juices,

Coffee, Decaffeinated Coffee  
Assorted Herbal Teas  
2% milk, whole milk, skim

select one:  
apple wood smoked bacon  
chicken apple sausage  
pork sausage link

select one:  
chive potato cake  
roasted red bliss potatoes  
crispy Yukon potatoes

### **All breakfast buffets are prepared for a minimum of 15 guests**

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## BREAKFAST BUFFET

### **Breakfast Buffet 2 | \$46**

orange, grapefruit and cranberry juices,

banana bread, plain and almond mini croissants  
lemon poppy and blueberry muffins

plain, everything and whole wheat bagels; seasonal  
and plain cream cheeses

cubed honeydew, cantaloupe and pineapple

steel cut oatmeal, sweetened with condensed milk  
cinnamon whiskey, spices, raisins, and brown sugar

Coffee, Decaffeinated Coffee and Assorted Herbal Teas  
2 % milk, skim and whole milk

select one:

apple wood smoked bacon  
grilled Virginia ham  
chicken apple sausage  
turkey bacon  
pork sausage link

select one:

farm fresh scrambled eggs, chives, cheddar cheese  
farmer's market vegetable frittata  
Virginia ham scramble, cheddar cheese  
egg white quiche

select one:

warm cinnamon sticky buns  
cinnamon raisin brioche French toast  
house -made pancakes with warm maple syrup

select one:

chive potato cake  
roasted red bliss potatoes  
crispy Yukon potatoes

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## BRUNCH BUFFET

### Brunch Buffet | \$60

farm fresh scrambled eggs, chives, cheddar cheese

mixed, chopped romaine, market style vegetables and dressings

caprese salad

mixed berries, sliced honeydew, cantaloupe and pineapple

plain, everything and whole wheat bagels; seasonal and plain cream cheeses

plain and chocolate mini scones

lemon poppy and blueberry muffins  
plain and almond mini croissants  
banana bread

orange, grapefruit and tomato juices

select one:  
apple wood smoked bacon  
chicken apple sausage  
pork sausage link

select one:  
warm pecan sticky buns

cinnamon raisin brioche French toast

pancakes

select one:  
herb baked salmon

Maryland crab cakes, spicy roasted tomatoes, wilted spinach

roasted sirloin of beef, charred asparagus

herb breast of chicken, haricot vert

select one :  
chive potato cake  
roasted red bliss potatoes  
crispy Yukon potatoes  
penne primavera with aioli

selection of mini pies, cheesecakes and seasonal Dessert

Coffee, Decaffeinated Coffee and Bigelow tea station

**brunch buffet is prepared for a minimum of 35 guests**

An Administrative Fee of 23% is charged to all events. The hotel distributes 5 percentage points as a gratuity to the hourly banquet servers that are employees of the hotel and work the banquet event, which is calculated based on the total Administrative Fee minus audio-visual fees and exclusions for sundry charges, and then reduced by the percentage of subcontracted banquet labor. For certain events, some subcontracted banquet servers are utilized. Subcontracted banquet servers are employees of an outside employment agency and do not receive any portion of the Administrative Fee or gratuities. The remainder of the Administrative Fee is not a gratuity and is retained exclusively by the hotel to defray administrative expenses.

## BRUNCH BUFFET

select one:

warm pecan sticky buns

cinnamon raisin brioche French toast

pancakes

select one:

herb baked salmon

Maryland crab cakes, spicy roasted tomatoes, wilted spinach

roasted sirloin of beef, charred asparagus

herb breast of chicken, haricot vert

select one :

chive potato cake

roasted red bliss potatoes

crispy Yukon potatoes

penne primavera with aioli

selection of mini pies, cheesecakes and seasonal Dessert

Coffee, Decaffeinated Coffee and Bigelow tea station

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## PLATED BREAKFAST

*Includes:*

orange & grapefruit juices  
banana bread, mini croissants  
lemon poppy and blueberry muffins

Coffee, Decaffeinated Coffee and Assorted Herbal teas

**All American | \$36**

scrambled eggs, grilled Virginia ham,  
crispy Yukon potatoes, rosemary crusted roma tomatoes

**Egg White Breakfast Quiche | \$38**

chicken sausage, roasted wild mushrooms,  
charred tomato salsa

**Sunny Side Quiche | \$33**

**Cinnamon Raisin Brioche French Toast | \$36**

caramelized apples, toasted walnuts, orange zest, powdered sugar

**Enhancements** (additional \$9 per item)

seasonal berries  
sliced fruit plate, raspberry sauce  
apple salad – grapes, walnuts, yogurt dressing  
energy boosting shot – orange, carrot and guava juices  
house-made granola parfait, Greek yogurt, orange honey

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## COFFEE BREAKS

### **Nationals Past Time | \$22**

Mini corn dog bites with Sriracha ketchup & Ranch

Warm soft mini pretzels with nacho cheese and beer mustard

Buffalo chicken bites

Cinnamon-Sugar dusted pretzel bites

Assorted Popcorn

flavors to include white cheddar, honey  
pecan, chocolate caramel, and Chesapeake

Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Assorted Soft Drinks & Bottled Waters

### **Float On | \$20**

Soda Float station to include your choice of  
vanilla ice cream or chocolate ice cream

*(Add \$7 per person to upgrade Baileys, Grand Mariner, Guinness)*

Root Beer, Cola, and Orange Sodas

Assorted "Catoctin Creek" Popcorn

flavors to include white cheddar, honey  
pecan, chocolate caramel, and Chesapeake

Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Assorted Bottled Waters

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## COFFEE BREAKS

### **Shake It Up | \$24**

Warm House made potato chips with assorted  
Salt shakers flavors on side

Fruit salad Shaker with your choice of mint yogurt  
or citrus honey

### Melon Yogurtinis

Fresh made watermelon, honeydew, and cantaloupe  
juices shaken with lime syrup and Greek yogurt

Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Assorted Soft Drinks & Bottled Waters

### **Health Conscious | \$18**

make your own trail mix to include: toasted peanuts,  
marcona almonds, sunflower seeds, mini M&M's®,  
Reeses Pieces®, chocolate almonds, dried apricots,  
golden raisins, dried cherries

assorted kind bars

garbanzo bean hummus, celery, carrots, peppers

naked® fruit juices

Coffee, Decaffeinated Coffee and Assorted Herbal Teas

Assorted Soft Drinks & Bottled Waters

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## COFFEE BREAKS

### **Taste of Westchester | \$19**

Mini Soft Pretzels: Salted and Unsalted with  
Yellow Mustard, Whole Grain Mustard, Warm Cheese Sauce

Roasted Peanuts and Cracker Jacks

### **A Little Pick Me Up | \$23**

Coffee Cupcake with Espresso Frosting  
and Coffee Drizzle

Lemon Meringue Tarts

Fresh Coffee Milk

Chocolate Filled Shortbread Cookies

## COFFEE BREAKS ENHANCEMENTS

### A La Carte

**Starbucks® Coffee and Tazo Tea** | \$6 Per Person  
Freshly Brewed Starbucks® Regular and Decaffeinated Coffee  
Selection of Tazo® Traditional and Modern Teas

**Seasonal Fruit Smoothie Shooters** | \$5 Per Person

**San Pellegrino Waters: Lemon, Orange & Regular** | \$5 Each

**Renaissance Infused Water: Cucumber, Strawberry, Lemon & Orange** | \$6 Each

**Starbucks Frappuccinos and Double Shots** | \$6.50 Each

**Bottled Water** | \$4.75 Each

**Individual Naked Juices** | \$6.25 Each

**Energy Drinks** | \$6.50 Each

## COFFEE BREAKS ENHANCEMENTS

### A La Carte

#### **\$6 Each on Consumption**

Assorted kind snack bars

Individual bags of popcorn, pretzels potato chips

Natural, Greek, fruit and organic yogurts  
Seasonal fruit smoothie shooters

Whole farmers market seasonal fruit (\$5)  
Ice cream bars (\$7)

#### **Additional Treats**

Renaissance Homemade Potato Chips & Crème Fraiche with Bacon Bits  
& Chive | \$5 Per Person

Mixed Nuts, \$19 per pound

Grilled vegetable, roast turkey, grilled chicken mini wraps, \$12 per person  
Assortment of warm roasted nuts | \$5 Per Person

Dark Chocolate Brownies & Blondies | \$4 Per Person

The Hamptons: Gourmet flavored popcorn from West Hampton: Sea Salt,  
Parmesan, Cheddar Cheese, White Cheddar, Chipotle, Caramel  
Chocolate Crunch, S'mores | \$0.28 Per Ounce

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## COFFEE BREAKS ENHANCEMENTS

### **A La Carte**

#### **Beverages**

Assorted Soft Drinks, Bottled Mineral Water and Sparkling Water, Orange and Lemon San Pellegrino® Water | \$6

Coffee, Decaffeinated Coffee and Taylor of Harrogate tea | \$94 per gallon

Strawberry-thyme or cucumber-mint water | \$67 per gallon

Lemonade | \$67 per gallon

Iced tea | \$67 per gallon

## COFFEE BREAK PACKAGE

### **Coffee Break Package**

Continental and Coffee Break Package | \$58

*This package is prepared for a minimum of 15 guests*

### **Continental Breakfast**

orange, grapefruit and cranberry juices

Assorted Breads

plain, everything and whole wheat bagels; seasonal and plain cream cheeses

honeydew, cantaloupe and pineapple

Coffee, Decaffeinated Coffee and Assorted Herbal Teas

### **AM Break**

Assorted Breads

Coffee, Decaffeinated Coffee and assorted soft drinks

bottled mineral water and sparkling water

orange and lemon San Pellegrino® water

### **PM Break**

house made cookies, brownies and lemon squares

make your own trail mix to include: toasted peanuts, marcona almonds, sunflower seeds, mini M&M's®, Reeses Pieces®, chocolate almonds, dried apricots, golden raisins, dried cherries

Coffee, Decaffeinated Coffee and Assorted Herbal Teas

assorted soft drinks

bottled mineral water and sparkling water

orange and lemon San Pellegrino® water

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## LUNCH

### **plated lunch**

lunch service to include Salad, Entrée, Dessert & Coffee Service

### **soup** | upon request

available as introduction course at additional charge

### **salad** | choose one

Caesar Salad with Hearts of Romaine Tossed with Croutons and Caesar Dressing served with Parmesan Shavings

Spring Mix Greens with Marinated Red Onion, Candied Pecans, Dried Cranberries in a Tarragon Kumquat Vinaigrette

Curly Endive and Roasted Pear with Crumbled Hudson Valley Goat Cheese in a Lemon Dressing

Greek Salad with Bibb Lettuce, Watercress and Arugula with Diced Tomato, Cucumber and Feta Cheese in an Herb Vinaigrette

### **hot entrees** | choose one\*

Grilled Chicken Breast over Scallion Mashed Potatoes with Roasted Root Vegetables in a Chicken Au Jus | \$47

French Chicken Breast over Herbed Cous Cous with Artichokes and Sun-Dried Tomatoes in a Lemon Infused Olive Oil | \$50

Miso Honey Glazed Salmon over Forbidden Rice with Baby Carrots and Baby Bok Choy | \$44

New York Strip Steak over Roasted Rosemary Potatoes with Broccolini in a Merlot Sauce garnished with Crispy Onion Strings | \$57

Grilled Vegetable Tower stacked with Micro Arugula, Grilled Portobello Mushrooms, and Oven Roasted Tomatoes over a Polenta Cake, drizzled with Balsamic Syrup | \$44

*\*Should you wish to offer your guests their choice of (2) entrees at the time of service, the higher of the two entrée price will prevail, plus an additional \$8 per person.*

## LUNCH

### **dessert** | choose one

Chocolate Trilogy

Layers of White, Milk and Dark Chocolate Mousse

Raspberry or Chocolate Mousse in a Dark Chocolate Tulip

Garnished with Chocolate Shavings and Berries over a Raspberry Coulis

Trio of Seasonal Sorbet garnished with a French Macaroon

Individual Cheesecake

With Strawberries and Whipped Cream

Fresh Berries with Chantilly Cream

assorted fresh berries with freshly made chantilly cream

Opera Cake with Crème Anglaise

## LUNCH

### **lunch buffets**

15 attendees or more

**monday** | \$52

Tomato Soup

Chopped Vegetable Salad with choice of dressing

Assorted Rolls & Butter

Mini Grilled Cheese Station

Classic, Brie with Apple, Bacon & Tomato with Cheddar

Chicken Caesar Wrap

Lemon and Rosemary Chicken

Baked Dill Crusted Cod, Lemon Butter Sauce

Mushroom, Arugula Risotto

Seasonal Vegetables

Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas & Milk

## LUNCH

### **lunch buffets**

15 attendees or more

**tuesday** | \$52

Soup of the Day

Assorted Rolls & Butter

Spring Mix with Poached Pears and Hudson Valley Goat Cheese In a Lemon Vinaigrette

Steamed Broccoli & Cauliflower in a Shallot Vinaigrette

Portobello Mushroom Slider, Roasted Tomato, Wilted Spinach

Chicken Slider, Mozzarella Cheese & Basil

Marinated Skirt Steak with Onion Relish

Seasonal Vegetables

Roasted Fingerling Potatoes

Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas & Milk

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## LUNCH

### **lunch buffets**

15 attendees or more

### **wednesday | \$52**

Minestrone Soup

Caesar Salad

String Bean & Tomato Salad

Assorted Rolls & Butter

Tomato Basil Wrap with Grilled Vegetables & Mozzarella Cheese

Italian Combo Sandwich with Salami, Mortadella, Provolone, Red Peppers, Lettuce, Tomato and Aioli on a Ciabatta Roll

Eggplant Rollatini

Baked Chicken with Prosciutto and Mozzarella Cheese

Potato Gnocchi in a Pomodoro Sauce

Seasonal Vegetables

Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas & Milk

## LUNCH

### **lunch buffets**

15 attendees or more

### **thursday | \$52**

Tortilla Soup

Taco Salad Bar with Meat, Iceberg Lettuce, Roasted Corn, Black Beans, Avocados, Tomatoes, Red Onion, Cheddar Cheese and Sour Cream

Chicken and Beef Fajitas with Peppers and Onions served with flour tortillas, Guacamole & Salsa & accompaniments

Vegetable Quesadillas

Mexican Rice

Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas & Milk

## LUNCH

### **lunch buffets**

15 attendees or more

#### **friday | \$52**

Chinese Chicken Salad

Asian Soba Noodle Salad

Peking Duck Rolls

Miso Glazed Salmon with Bok Choy

Chicken in Ginger Sauce

Stir Fry Vegetables

Steamed Jasmine Rice

Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas & Milk

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## LUNCH

### **cold lunch buffets**

#### **deli lunch** | \$52

Soup of the Day  
Mixed Field Greens with Assorted Toppings  
Choice of Dressing  
Grilled Vegetable Platter  
Yukon Gold Potato Salad  
Make Your Own Sandwich  
Deli Meats | Roast Beef, Oven Roasted Turkey,  
Grilled Chicken and Ham  
Cheeses | Sliced Cheddar, Provolone  
and Swiss Cheese  
Lettuce, Tomatoes, Onions, and Pickles  
Mayonnaise, Dijon Mustard and Russian Dressing  
Assorted Bread and Rolls  
Individual Bags of Chips  
Chef's Selection of Desserts  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Specialty Teas & Milk

#### **additional enhancement** |

Tuna or Egg Salad ~ \$4 Per Person

#### **cold lunch buffet** | \$49

Chicken Noodle Soup  
Tri Color Pasta Salad  
Assorted Rolls & Butter

#### **Market Salad Station**

|                    |                      |
|--------------------|----------------------|
| <u>Choose 5</u>    | <u>Choose 2</u>      |
| Diced Tomatoes     | Mixed Baby Greens    |
| Chopped Egg        | Romaine              |
| Cucumbers          | Spinach              |
| Red & Green Pepper | Iceberg              |
| Shredded Carrots   |                      |
| Chick Peas         | <u>Choose 2</u>      |
| Mushrooms          | Shredded Cheddar     |
| Artichoke Hearts   | Goat Cheese          |
| Olives             | Feta Cheese          |
| Roasted Corn       | Crumbled Bleu        |
| Chopped Red Onion  | Mozzarella           |
| Crumbled Bacon     | <u>Choose 3</u>      |
| Dried Cranberries  | Grilled Chicken      |
| Herb Croutons      | Sliced Sirloin Steak |
| Candied Pecans     | Grilled Shrimp       |
|                    | Poached Salmon       |
|                    | Tuna Salad           |
|                    | Chicken Salad        |
|                    | Grilled Portobello   |

Assorted Salad Dressings  
Market Style Sliced Fresh Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee,  
Specialty Teas & Milk

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## LUNCH

**lunch box** | \$47  
choose three

Grilled Chicken Caesar Wrap

Turkey with Brie and Apple on Sourdough

Roast Beef with Onion Jam and Cheddar Cheese on Ciabatta

Tomato Basil Wrap with Grilled Vegetables and Mozzarella Cheese

Garden Salad with Grilled Chicken

Accompanied by:  
Individual Bags of Chips  
Whole Fresh fruit  
Fresh Baked Cookie

## DINNER

### **plated dinner |**

A Formal Seated Dinner to include Assorted Breads and Rolls, your choice of one Salad, Entrée and Dessert

Introductions | additional charge

Tomato Napoleon with Salted Fresh Mozzarella, Grilled Red Onion and Portobello with Basil Oil and Balsamic Syrup | \$12

Pan Seared Crab Cake with Lime Beurre Blanc and Mango Cilantro Salsa | \$14

Grilled Vegetable Ravioli with Tear Drop Tomatoes in a Basil Cream Sauce with Toasted Pine Nuts and Shredded Parmesan | \$14

## DINNER

### **plated dinner**

salad | choose one

Caesar Salad with Hearts of Romaine Tossed with Croutons and Caesar Dressing served with Parmesan Shavings

Curly Endive and Roasted Pear with crumbled Hudson Valley Goat Cheese in a Lemon dressing

Spring Mix Greens with marinated Red Onion, Candied Pecans, Dried Cranberries in a Tarragon Kumquat Vinaigrette

Grilled Vegetable Tower stacked with Micro Arugula, Grilled Portobello Mushroom, Oven Roasted Tomato, Eggplant and Mozzarella Cheese, lightly drizzled with Balsamic Syrup

Classic Wedge Salad with Baby Iceberg with Diced Tomato, Crumbled Egg, and May Tag Bleu Cheese Dressing

Greek Salad with Bibb Lettuce, Watercress, and Arugula with Diced Tomato, Cucumber and Feta Cheese in an Herb Vinaigrette

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## DINNER

**plated dinner entrees** (select one or two) |  
*(Fish available based on seasons, please see your event manager)*

Grilled Chicken Breast over Scallion Mashed Potatoes with Roasted Vegetables in a Thyme Jus | \$68

Seared Supreme of Chicken over Bamboo Risotto with Yellow and Green Squash in a Chicken Au Jus | \$68

Oven Roasted Salmon in a Miso and Honey Glaze Sauce served over Forbidden Rice, Baby Bok Choy and Carrots, garnished with a Wonton Crisp | \$72

Grilled Salmon over a Chive Potato Cake, Micro Vegetables in a Beurre Blanc Reduction | \$72

Oven Baked Cod over a Herb Polenta Cake, Carrots, Asparagus, Oven Roasted Tomatoes in a Red Shallot Sauce | \$72

Grilled Swordfish over Lemon Risotto with Pearl Onions and Peas in a Caper Butter Sauce | \$75

*\*Should you wish to offer your guests a choice of two (2) entrees at time of service, the highest priced entrée will prevail and an additional Service Charge of \$10.00 Per Person will be charged.*

## DINNER

### plated dinner

#### entrees |choose one\*

Grilled New York Strip Steak over Roasted Fingerling Potatoes, Charred Asparagus and Mushroom Relish in a Chianti Demi Glace| \$77

Seared Five-Spice Filet Mignon served over Roasted Fingerling Potatoes and succotash in a Red Wine Bordelaise topped with Fried Leeks | \$99

Braised Short Ribs over a Herb Risotto with Broccolini, Tomato Confit in a Merlot Reduction | \$88

#### duet plate |select one

Grilled Chicken Breast and Sautéed Shrimp in Garlic Butter Sauce with Asparagus Tips over Risotto | \$94

Chicken, Petit Seared Filet Mignon served over roasted Red Bliss Mashed Potatoes, String Beans and Shallots in a Port Wine Demi | \$94

Petite Filet Mignon and Jumbo Shrimp over Fingerling Potatoes and Succotash with a Roasted Garlic Sauce | \$102

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## DINNER

### **dessert** |choose one

Chocolate Trilogy  
Layers of White, Milk and Dark Chocolate Mousse

Raspberry or Chocolate Mousse served in a Dark Chocolate Shell  
Garnished with Berries and Raspberry Coulis

Individual Cheesecake  
With Strawberries and Whipped Cream

Trio of Seasonal Sorbet or Ice Cream garnished with a French Macaroon

Fresh Berries with Chantilly Cream  
Assorted fresh berries with freshly made chantilly cream

Opera Cake with Crème Anglaise

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas & Milk

## DINNER

### **dinner buffet**

minimum of 25 guests required

### **hutchinson buffet | \$79**

Assorted Bakery Rolls & Butter

Classic Caesar Salad with Parmesan Crisps and Croutons

Caprese Salad with Beefsteak Tomatoes and Buffalo Mozzarella

Grilled Chicken Breast with Sun-dried Tomatoes and Artichoke Hearts in a Herb Cream Sauce

Oven Roasted Cod in a Parsley Mint Pesto Broth

Grilled Vegetables over Spaghetti Squash

Bamboo Risotto

Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas & Milk

### **mansion feast | \$84**

Assorted Bakery Rolls & Butter

Chinese Chopped Salad with Shredded Iceberg, Shaved Red Cabbage, Carrots, Pea Pods in a Sesame Ginger Dressing

Steamed Broccoli and Cauliflower in a Shallot Vinaigrette

Lemon Marinated Chicken with Dried Fruit in Lemon Infused Broth

Miso Glazed Salmon with Mango Chutney

Forbidden Rice

Farmer's Market Vegetables

Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas & Milk

## DINNER

### **dinner buffet**

minimum of 25 guests required

### **hudson buffet | \$88**

Assorted Bakery Rolls & Butter

Greek Salad with Bibb Lettuce, Watercress, and Arugula with Diced Tomato, Cucumber and Feta Cheese in an Herb Vinaigrette

Three Bean Salad in a Shallot Vinaigrette

Rigatoni in a Vegetable Bolognese

New York Strip Steak with Crispy Onion Strings in a Peppercorn Demi Glaze

Roasted Whole Chicken with Roasted Peppers and Onions

Seared Salmon in a Butter Dill Sauce

Roasted Rosemary and Thyme Red Bliss Potatoes

Grilled Vegetable Medley

Chef's Selection of Desserts

Individual Fruit Tarts

Freshly Brewed Coffee, Decaffeinated Coffee, Specialty Teas, & Milk



## RECEPTION

### **hot hors d'oeuvres**

Choose any in increments of 25 at \$500.00 per 100 pieces

### **Vietnamese Spring Roll**

vegetables and glass noodles with sweet chili sauce

### **Potato Latkes**

served with sour cream or apple sauce

### **Crispy Polenta Fry**

served with a tomato provençal sauce

### **Asparagus Quiche**

served with asparagus spears and gruyere cheese

### **Quesadilla Pinwheels**

pin-wheels filled with fire grilled vegetables and cheese

### **Duck Dumplings**

marinated duck with a soy dipping sauce

### **Vegetable Dumplings**

marinated vegetables with a soy dipping sauce

### **Thai Chicken Skewer**

seasoned chicken skewer served with a yogurt cucumber sauce

### **Sweet Potato & Coconut Chicken**

southern style breaded chicken with a sweet potato and coconut pastry

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## RECEPTION

Choose any in increments of 25 at \$500.00 per 100 pieces

### **Mini Beef Sliders**

mini beef patties on a brioche roll with ketchup and pickle chips

### **Beef Tenderloin Bite**

beef poached in olive oil with béarnaise sauce

### **Beef Satay**

seasoned beef skewer with soy ginger dipping sauce

### **Franks in a Blanket**

mini beef franks wrapped in puff pastry with mustard dipping sauce

### **Dungeness Crab Cakes**

crabmeat, bread crumbs and spices with tartar dipping sauce

### **Italian Rice Balls**

served with marinara dipping sauce

## RECEPTION

### **canapés**

Choose any in increments of 25 at \$500.00 per 100 pieces

### **Shrimp Cocktail**

large shrimp with spicy cocktail sauce

### **Tomato & Mozzarella Skewer**

teardrop tomato alternated with buffalo mozzarella

### **Soup Shooters**

chilled seasonal soups served in a one sip cup

### **Salmon Rilette**

smoked salmon and fresh salmon with lemon juice, sour cream and fresh herbs

### **California Sushi Rolls**

crab, cucumber, and avocado rolled in rice and nori

### **Tomato Bruschetta**

tomato, basil, garlic and olive oil on baguette medallions

## RECEPTION

### reception stations

**Slider Station** | \$22 per person

*choose two*

served with assorted sauces and appropriate condiments

Angus Ground Beef Slider

Portobello Mushroom Slider, Roasted Tomato, Wilted Spinach

Crab Cake Slider

Chicken Slider, Mozzarella Cheese & Basil

Short Rib Slider

With Homemade Black Pepper and Sea Salt chips

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## RECEPTION

### reception stations

#### **Carving Station** | Price Per Piece

Roast Tenderloin of Beef with Garlic Jus - \$400 (serves approx. 25)

Roasted New York Sirloin with Red Onion Marmalade - \$400 (serves Approx. 40)

Lemon Scented Roasted Turkey with Cranberry Relish  
and Sage Gravy - \$350 (serves approx. 20)

Rosemary Marinated Leg of Lamb with Mint Sauce - \$350 (serves approx. 25)

Carved Corned Beef with Appropriate Condiments - \$180 (serves approx. 25)

Pastrami with Appropriate Condiments - \$180 (serves approx. 25)

Served with Silver Dollar Rolls

attendant fee applies | \$150 per carving attendant

#### **Braised Beef Station** | \$24 per person

*choose two*

Braised Short Rib

Braised Ox Tail

Braised Top Sirloin

Served on small plates with Yukon Gold Mashed Potatoes

Baby Arugula Salad with Truffle Oil

attendant fee applies | \$150 per attendant

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## RECEPTION

### reception stations

#### **Asian Station** | \$28 per person

Chicken-Vegetable Stir Fry

Peking Duck Rolls

Cold Sesame Noodles served in a Chinese Take Out container

Steamed Vegetable Pot Stickers

Vegetable Fried Rice

attendant fee applies | \$150 per station attendant

#### **Grilled Skewer Station** | \$24 per person choose 2

Chicken Skewer

Beef Skewer

Jumbo Shrimp Skewer

Assorted Grilled Vegetable Skewer

Served on a Griddle with a Chive Crème Fraiche  
attendant fee applies | \$150 per attendant

#### **Italian Station** | \$22 per person

Served with Assorted Breads

Margarita Pizza

Mini Italian Meatballs

*choose two*

Farfalle with Eggplant, Teardrop Tomatoes, Roasted Garlic and Basil in a Marinara

Fusilli with Pesto and Pine Nuts

Ziti with Assorted Vegetables in Garlic and Olive Oil

Rigatoni in Veal Bolognese

Penne a la Vodka

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## RECEPTION

### enhancements

#### **Fresh Cut Vegetable Crudités** | \$9 Per Person

baby carrots, celery batonnettes, spears of asparagus, florets of broccoli and cauliflower, black and green olives

*choose 1 dipping sauce*

caramelized onion, ranch dipping sauce and lemon dill yogurt

#### **Mediterranean Display** | \$11 Per Person

selection of assorted hummus and breads, fresh mozzarella, with roasted red peppers and green olives, taboule salad and spanakopita

#### **Hudson Valley Cheese** | \$15 Per Person

variety of cheeses from the Hudson Valley, accompanied by dried fruits and French baguette

#### **Raw Bar** | \$30 Per Person

Iced Gulf Shrimp, Crab Claws and Oysters with Lemon Wedges and Horseradish, and Assorted Rye and Marble Breads

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## RECEPTION

### additional enhancements

**Sushi Station** with attendant | \$33 per person (based on 4 per person)  
(minimum 50 people)  
served with Pickled Ginger, Wasabi and Soy Sauce

California Roll with Crab, Avocado, and Cucumber

Spicy Tuna Roll

Smoked Salmon Roll

Assorted Sashimi

Accompanied by Edamame

**Martini and Vodka Shoot** | \$17 Per Person

Selection of Flavored Vodkas include Absolute and Ketel One, poured through an Ice Carving with Narrow Slides, creating the Perfectly Chilled Martini

Plus Ice Carving at \$500 Each



## COCKTAILS

### beverage service

#### hosted bar – core premium

Cocktails \$15 each  
Domestic Beer \$8.00 each  
Imported Beer \$9 each  
House Wine \$36 per bottle  
Assorted Soft Drinks \$6.00 each  
Assorted Juices \$6.00 each

#### hosted bar –core call brands

Cocktails \$14 each  
Domestic Beer \$8.00 each  
Imported Beer \$9 each  
House Wine \$36 per bottle  
Assorted Soft Drinks \$6.00 each  
Assorted Juices \$6.00 each

#### core premium brands

Grey Goose Vodka, Bombay Gin, Captain Morgan Rum, Patron Silver Tequila, Johnnie Walker Black, Crown Royal Whisky, and Knob Creek Bourbon

#### core call brands

Tanqueray Gin, Johnnie Walker Red Label Scotch, Jack Daniel's Bourbon, Bacardi Superior Rum, Canadian Club and 1800 Silver

#### core well brands

Svedka's Vodka, Beefeaters's Gin, Dewar's Scotch, Jim Beam Bourbon, Curzan Aged Light Rum, Canadian Club Whisky and Jose Cuervo Gold Tequila

#### hosted bar service charges

\$150 Per Bartender for the first four (4) hours

### hosted bar – core well brands

Cocktails \$12 each  
Domestic Beer \$8.00 each  
Imported Beer \$9 each  
House Wine \$36 per bottle  
Assorted Soft Drinks \$6.00 each  
Assorted Juices \$6.00 each

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## WINE LIST

### White Wines

|  |                 |
|--|-----------------|
| Light fruity and slightly sweet                    |                 |
| Chateau St. Michelle, Riesling                     | \$42 per bottle |
| Listed from light, dry and fruity to medium bodied |                 |
| Stone Cellars, Pinot Grigio                        | \$38 per bottle |
| Meridian, Pinot Grigio                             | \$42 per bottle |
| Pighin Pinot Grigio                                | \$54 per bottle |
| From medium bodied, to fuller with oak aging       |                 |
| Stone Cellars, Chardonnay (House Wine)             | \$38 per bottle |
| Clos du Bois Chardonnay                            | \$50 per bottle |
| Arrowood Chardonnay                                | \$68 per bottle |
| Wairau River, Sauvignon Blanc                      | \$44 per bottle |

### Red Wines

|  |                 |
|--|-----------------|
| From lightest and fruity to drier, medium bodied wild mild tannins |                 |
| Mark West, Pinot Noir  | \$46 per bottle |
| Kim Crawford, Pinot Noir   | \$66 per bottle |
| Medium to fuller bodied with moderate tannins                      |                 |
| Stone Cellars, Merlot  | \$38 per bottle |
| Columbia Crest, Merlot   | \$58 per bottle |
| Duck Horn Vineyards "Decoy", Merlot                                | \$80 per bottle |
| Fuller, richer and more tannic                                     |                 |
| Stone Cellars, Cabernet Sauvignon (House Wine)                     | \$38 per bottle |

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**Signature drinks**

Create a specialty cocktail to enhance your event

**kosher wines**

|                                  |                 |
|----------------------------------|-----------------|
| Barron Herzog Chardonnay         | \$40 per bottle |
| Barron Herzog Cabernet Sauvignon | \$40 per bottle |
| Barron Herzog Champagne          | \$40 per bottle |

**wine service with dinner**

|                                  |                 |
|----------------------------------|-----------------|
| Stone Cellars Chardonnay         | \$38 Per Bottle |
| Stone Cellars Cabernet Sauvignon | \$38 Per Bottle |

**open bar by the hour**

|                               |                 |
|-------------------------------|-----------------|
| Core Well Brands 1 HOUR,      | \$32 Per Person |
| Core Call Brands 1 HOUR,      | \$36 Per Person |
| Beer and Wine 1 HOUR,         | \$25 Per Person |
| Core Premium 1 HOUR, Open Bar | \$40 Per Person |
| 1 HOUR Open Bar               |                 |

**open bar service charges**

\$150 Per Bartender for the first Four (4) Hours,

**Sparkling Wines & Champagnes**

Listed from off-dry to drier and fuller bodied

|                            |                  |
|----------------------------|------------------|
| Freixenent Blanc de Blanc  | \$36 per bottle  |
| Mionetto Organic Prosecco, | \$46 per bottle  |
| Mumm Napa "Brut Prestige", | \$79 per bottle  |
| Moet & Chandon "Imperial", | \$170 per bottle |

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**beverage service**

**cash bar – core well brands**

|                      |                |
|----------------------|----------------|
| Cocktails            | \$12 each      |
| Domestic Beer        | \$9 each       |
| Imported Beer        | \$9 each       |
| House Wine           | \$10 per glass |
| Assorted Soft Drinks | \$6 each       |

**core well brands**

Svedka's Vodka, Beefeater's Gin, Dewar's Scotch, Jim Beam Bourbon, Curzan Aged Light Rum, Canadian Club Whisky and Jose Cuervo Gold Tequila

**cash bar service charges**

\$150 Per Bartender for the first four (4) hours, \$40 For each additional half hour  
Cash Bar Prices include applicable service charges and New York State Tax.

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