



# Hudson Valley catering Menu

## ***Appetizers***

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*Minty Spring Pea Soup with Old Chatham Fresh Ricotta Cheese*

*Roasted Asparagus on a Bread Alone Crostini with Parmesan and Truffle Oil*

*Edenbrook Farms Smoked Trout with Apple and Cabbage Slaw*

*Hudson Valley Duck Foie Gras with Brioche and Rhubarb Confit*

## ***Entrées***

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*Creamy White Truffle Risotto with Spinach, Baby Shrimp and Lemon*

*Sauteed Salmon Fillet with Morels and Rosemary Lemon Butter Sauce*

*Roasted Quattros Farm Game Hen with Warm Red Potato and Chive Salad*

*Fresh Ham Steak with Creamy Honey Mustard Sauce with Baby Carrots and Peas*

*Pistachio Crusted Rack of Lamb with Lemony Asparagus and Wild Rice Pilaf*

*Wild Mushroom Ravioli with Creamy Tomato and Herb Sauce*

## ***Desserts***

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*Local Bread, Fruit and Cheese Plate*

*Strawberry and Rhubarb Tart with Whipped Custard*

*Buttermilk and Vanilla Bean Panna Cotta with Macerated Strawberries*

*Caramel Flan with Candied Almonds*

*Trio of Sorbetti: Chocolate, Raspberry and Hazelnut*

FOR MORE INFORMATION ABOUT CUSTOMIZING ANY OF THE ABOVE DISHES FOR YOUR NEEDS,  
PLEASE CALL US: JULIANA BAIARDI AT 914•714•3925 OR JEFFREY ZENGEN AT 914•714•0244