



Hudson Valley winter menu

catering

Appetizers

Cream of Potato Soup with Apple Wood Smoked Bacon and New York State Cheddar

Baked Camembert in Puff Pastry with Honey (Old Chatham Shepherding Co.)

Hot House Tivoli Mix Salad with Dried Figs, Goat Cheese and Beets (Coach Farm)

Hot Crab Salad on Phyllo Dough Layers with Apple

Entrées

*Chicken Breast with Creamy Mustard and White Wine Sauce and Sauteed Spaetzle
(Stone Church Farm)*

*Rough Rider Red Ale Braised Pheasant from with Red Cabbage and Warm Potato and
Bacon Salad (Hyde Park Brewery, Quattros Farm)*

Apple Cider Brined Pork Shank with Sweet Potato Mash and Swiss Chard (Salinger's Orchard)

Ribeye Steak with Horseradish Whipped Potatoes and Garlicky Broccoli (Thunderhill Farms)

Braised Short Ribs in Hunt Country Red over Herb Polenta (Millbrook Vineyards)

*Creamy Butternut Squash Risotto with Ewe's Blue Cheese and Thyme
(Old Chatham Shepherding Co.)*

Desserts

Local Bread, Fruit and Cheese Plate

Sticky English Toffee Pudding

Warm Pecan and Molasses Tartlet

Sour Cherry Upside Down Chocolate Cake with Whipped Cream

Balsamic Vinegar Poached Pears with Eggnog Ice Cream (Ronnybrook Farm)

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