



# HOLIDAY PARTY

## YOUR EVENT BEGINS WITH

Personal Event Maître d' Service

Formal Black Tie Service

Choice of Napkin Color with Overlay  
and Floor-Length Table Linens in  
Champagne or White

Podium Complete with Microphone  
and Amplification

Personalized Menus for Tableside  
Entrée Choices

Wi-Fi Available

Blank Escort Cards | Direction Cards

Unmatched Photographic Backdrops  
with Panoramic Views of  
One of the Most Scenic, Private Golf  
Courses in the Hudson Valley

## SIT-DOWN DINNER

# PACKAGE A

Four Hours of Unlimited Soft Drinks

Baskets of Bakery Selections and Freshly Whipped Butter on Each Table

## SALAD

### FIELD GREENS SALAD

Baby Tomatoes, Red Onion, Cucumbers, Carrot Threads, House Vinaigrette

## SIT-DOWN DINNER

Served with the Chef's Selection of Starch and Fresh Vegetable

### SELECT TWO OPTIONS

#### SAUTÉED CHICKEN BREAST

Candied Leeks, Sautéed Spinach, Champagne Buerre Blanc

#### HERBS DE PROVENCE SEARED FRENCH BREAST OF CHICKEN

Roasted Garlic Chicken Glace

#### GRILLED CHICKEN BREAST PAILLARD

Shiitake Mushroom Shallot Demi-Glace, Herbs

#### CLASSIC CHICKEN FRANCAISE

Creamy Lemon and White Wine Sauce

#### OVEN-ROASTED SALMON

Lemon, Capers in a White Wine Sauce

#### PENNE A LA VODKA

Imported Penne Pasta Tossed in a Parmesan Cheese Tomato Cream Sauce Laced with Russian Vodka

## DESSERT

Seasonal Chef Selection

Coffee, Decaffeinated Coffee, and Teas

**ADD A STEAK** ♦ \$10 per person

- New York Strip Steak
- Charbroiled Rib-Eye Steak



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## BUFFET-STYLE DINNER

# PACKAGE B

Four Hours of Unlimited Soft Drinks

Baskets of Bakery Selections and  
Freshly Whipped Butter on the Buffet

Served with the Chef's Selection  
of Starch and Fresh Vegetables

## SALAD

### FIELD GREENS SALAD

Baby Tomatoes, Red Onion, Cucumbers,  
Carrot Threads, House Vinaigrette

## CHICKEN

*SELECT ONE*

### GRILLED CHICKEN BREAST

Blistered Tomatoes, Fresh Mozzarella, Basil

### PAN ROASTED CHICKEN BREAST

Marsala Wine Sauce

### CLASSIC CHICKEN FRANCAISE

Creamy Lemon and White Wine Sauce

## FISH

*SELECT ONE*

### OVEN-ROASTED SALMON

Lemon, Capers in a White Wine Sauce

### SEAFOOD PAELLA

Clams, Mussels, Scallops, Shrimp

## PASTA

*SELECT ONE*

### PENNE ALA VODKA

Grated Parmesan, Basil

### FARFALLE

Basil Pesto

### RIGATONI BOLOGNESE

Blistered Tomato Sauce

## DESSERT

Decorated Assorted Dessert Display Featuring  
House-Made Pastries, Individual Cakes and Cookies

Coffee, Decaffeinated Coffee, and Teas

**ADD A CARVING STATION** ♦ \$5 per person

*SELECT ONE*

- NY Strip Loin
- Honey-Glazed Ham
- Herb-Crusted Pork Loin



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## COCKTAIL PARTY

# PACKAGE C



## OPTION ONE

Two and a Half Hours of Unlimited Soft Drinks

### SIX BUTLER-STYLE HORS D'OEUVRES

From Page 5

### WEST HILLS SEASONAL CHEF'S TABLE

Our Culinary Team Will Create an Artful Display of Imported & Domestic Cheeses, Farm-Fresh Fruits, Berries, Grilled Vegetables, and More that Pair with the Current Season

### CHARCUTERIE

Charcuterie, Flatbreads and Freshly-Baked Selections Curated by our Culinary Team

Coffee, Decaffeinated Coffee, and Teas

## OPTION TWO

Three Hours of Unlimited Soft Drinks

### SIX BUTLER-STYLE HORS D'OEUVRES

From Page 5

### WEST HILLS SEASONAL CHEF'S TABLE

Our Culinary Team Will Create an Artful Display of Imported & Domestic Cheeses, Farm-Fresh Fruits, Berries, Grilled Vegetables, and More that Pair with the Current Season

### CHARCUTERIE

Charcuterie, Flatbreads and Freshly-Baked Selections Curated by our Culinary Team

### COCKTAIL RECEPTION STATIONS

Select Two Cocktail Stations From Page 6

## DESSERT

House-Made Pastries, Individual Cakes & Cookies

Coffee, Decaffeinated Coffee, and Teas

Digital Weddings Photography







# HORS D'OEUVRES

SELECT SIX

## HOT HORS D'OEUVRES

Bang Bang Cauliflower, Bleu Cheese

Bacon Wrapped Shrimp, Chipotle Honey Glaze

Tempura Fried Chicken Skewers, Thai Chili Glaze

Mini Brats on Pretzel Rolls, Mustard, Apple Sauerkraut

Crunchy Mac And Cheese Bites, Herbs, Bacon Marmalade

Nashville Hot Chicken Sliders, Pickle Chips, Mayo

Grilled Cheese with Tomato Bisque Shooters, Basil Creme

Roasted Vegetable and Edamame Potstickers

Crispy Fried Risotto Arancini, Roasted Pepper Sauce, Shaved Parmesan Cheese

Baby Lamb Chops, Yogurt and Mint Lemon Sauce ♦

Maryland Style Crab Cakes, Citrus Remoulade ♦

Demi Prime Rib Sandwiches ♦ **POPULAR**

## CHILLED HORS D'OEUVRES

Roasted Beet Tartare, Horseradish Aioli, Everything Bagel Crostini

Bruschetta Tasting, Tomato Basil, Hummus, Vegetable Caponata

Salmon Poke Tacos, Wasabi Crema **FAVORITE**

Grilled Peach Crostini, Whipped Ricotta, Arugula, Balsamic Glaze

Blueberry Jam and Basil Mozzarella Crostini

Shrimp Ceviche, Pickled Jalapeño, Crispy Plantain

Savory Goat Cheese Tart, Sliced Pear, Dried Cranberries

Citrus Grilled Shrimp, Mango Emulsion

Beef Carpaccio, Toasted Baguette, Horseradish, Tomato Compote

Gruyère Puff Tarts, Roasted Mushroom, Caramelized Onions, Bacon, Mustard Crema

Ahi Tuna Tartare, Gaufrette Potato Crisps ♦

Lobster Ceviche ♦

Mini Lobster Rolls ♦

Mobile Shucked Oyster Service ♦

Mobile Shucked Littleneck Clam Service ♦

♦ Symbol Denotes An Enhancement Option

SELECT TWO STAFF-ATTENDED

# COCKTAIL STATIONS

ELEVATE YOUR GUESTS' EXPERIENCE WITH ADDITIONAL STATIONS ✦

## BELLA PASTA

- Penne ala Vodka
- Rigatoni Bolognese
- Sicilian Meatballs Marinara
- Herb Focaccia Bread

## SOUTHERN BARBEQUE

### SELECT ONE MEAT

Dry Rub Brisket or Pulled Pork

- Creamy Mac & Cheese, Panko Crust
- Warm Corn Bread, Coleslaw

## TUSCAN HILLSIDE FAVORITE

- Sautéed Shrimp Pasta Fra Diavolo
- Rustic Chicken Provençal
- Chilled Vegetable Caponata
- Chef's Panzanella Salad

## BUTCHER BOARD

### SELECT TWO MEATS

- NY Strip Loin, Beef Demi Glace, Rosemary Horseradish Sour Cream
- Roast Turkey Breast, Natural Pan Jus, Cranberry Chutney
- Maple Citrus Glazed Ham, Whole Grain Honey Mustard
- Herb Roast Pork Loin, Caramelized Onion Apple Sauce

### ACCOMPANIED BY

Peasant Bread

## NEW YORK DELI

- Corned Beef Brisket, Swiss, Rye
- Pastrami, Provolone, Marble Rye
- Turkey, Bacon, Cheddar, Multi-grain Bread
- House-Made Potato Chips, Pickles, Olives

## GOURMET TAPAS POPULAR

### SELECT TWO

- Braised Short Ribs, Cauliflower Purée
- Seared Chicken Breast,
- Wild Mushrooms, Parmesan Polenta
- Seared Salmon, Roast Corn, Jasmine Rice Pilaf
- Grilled Tofu, Citrus Buerre Blanc, Carrot Confit

## THE SLIDER BAR

### SELECT TWO SLIDERS

- Angus Burger Slider, Gruyere, Bacon, Caramelized Onions
- Rueben Slider, Pastrami, Swiss, Sauerkraut Thousand Island
- Chicken Parmigiana Sliders, Mozzarella, Basil, Marinara
- Portabello Slider, Roasted Red Peppers, Arugula, Balsamic
- House-Made Italian Meatball Slider, Mozzarella, Marinara

### ACCOMPANIED BY

Tater Tots with Chef's Bacon & Cheddar Fondue, Pickles, Mayo, Mustard, Ketchup, Ranch

Matt Stallone Photography

