



COCKTAIL PARTY

BUTLER PASSED HORS D'OEUVRES

(Pre-select 6)

COLD CANAPE

Whipped Ricotta Crostini
Chili Avocado Spread, Rye Toast
Salmon Rillettes, Cucumber, Crème Fraîche
Beetroot Crudo, Goat Cheese, Pumpernickel
Moroccan Hummus, Tahini, Fried Pita
Striped Bass Crudo, Basil, Citrus
Poached Shrimp, Pickled Shallot, Cucumber Chip
Ratatouille Crostini, Honeyed Capers, Basil
Endive Leaf, Poached Raisins, Gorgonzola Dolce, Candied Walnuts

~COLD CANAPE ENHANCEMENTS~

Maine Lobster Roll, Brioche Bun
Oyster on the Half-Shell, Caviar
Tuna Tartare, Puffed Rice

WARM CANAPE

Stewed Meatballs & Tomato Sugo
Fresh Mozzarella Arancini
Truffle Mac & Cheese
Roasted Cremini Mushrooms, "Sausage & Peppers"
Grilled Lamb "Arrosticini"
Crispy Polenta, Roasted Pepper & Hazelnut "Romescos"
Artisanal Spanakopita, Parsley and Yogurt Dipping Sauce
'Bacalao' Croquette, Red Pepper Puree, Chives
Pork Belly Skewers, Pickled Watermelon, Mostarda
Buttermilk Fried Chicken, Grain Mustard, Truffle
Zucchini and Saffron "Flatbread", Marinated Feta Cheese

~HOT CANAPE ENHANCEMENTS~

Ribeye Slider, Horseradish Aioli
Baltimore Crab Cake, Oyster Cracker
Molasses Candied Bacon

CHARCUTERIE TABLE

Selection of Local and Imported Cured Meats and Cheeses, Marinated Olives, Stone Ground Mustard, Bread Varieties, Grissini,
House Pickled Vegetables, Preserves and Spiced Nuts

All prices are subject to a 23% service charge & 8.375% Peekskill, NY Tax. Explanation is on page 3.

~CHEF TABLE ENHANCEMENTS~

MEDITERRANEAN TABLE

Oregano and Parsley Tossed Mozzarella, Roasted Peppers, Cucumber Salad, Hummus, Chickpea Salad, Marinated Feta, Dolmades, Paprika Dusted Pita Bread, Crostini

SEAFOOD TABLE

Chilled Poached Shrimp, Lemon, Cocktail Sauce, Fresh East Coast Oysters, Mignonette, Seafood Tartare, Oyster Crackers

SEAFOOD ADDITIONS

Poached Lobster Tail
Cracked Stone Crab Claw (Seasonal)
Selection of Blue and Snow Crab Claws

GRAINS & GREENS TABLE

Chef's Assortment of Three Grains & Lettuce Varieties, Fresh Herbs, Assortment of Nuts, Dried Fruit & Cheeses, Buttermilk Avocado Dressing, Lemon Vinaigrette, Croutons

PASTA TABLES

**Includes Selection of Fresh Breads and Garlic Crostini, 14-month parmesan, Toasted Chili Oil, Arugula Salad, Shaved Fennel, Parmesan and Lemon
(Choose Two)**

Rigatoni – Cherry Tomato, Fresh Basil
Orecchiette – Fennel Sausage, Broccoli Rabe
Cavatelli – Basil Pesto and Pine Nuts

CARVING TABLES - 1 Chef per (50) Guests

ROSEMARY SMOKED SALT CURED RIBEYE

Marinated Peppers, Brioche, Horseradish Crème Fraîche,
Scissor Sliced Cabbage Slaw, Aleppo Sesame Spread, Rosemary Garlic Butter

ROASTED WHOLE CHICKEN

3-Day Marinade Heritage Chicken, Fontina Polenta, Emmer Salad,
Parsley Puree, Roasted Root Vegetables

PISTACHIO CRUSTED LAMB LOIN

Cumin Scented Yogurt, Mint
& Cucumber Salad, Fregola Salad

Tax & Service Charge: All Food and Beverage related charges are subject to a combined state & local tax of 8.375%. A Taxable Service Charge of 23% will be added to all banquet and conference food and beverage charges and will be retained by the hotel. This Service Charge is not a gratuity and does not represent a tip or gratuity for any wait staff employees, service employees, or service bartenders. Please note that State & Local Taxes are subject to change and that the prevailing tax rates will be imposed when the event occurs.