

Catering Off Premise
Available for Pick Up or Delivery

Starters

Everything Bagel Pretzels

Fresh Baked Pretzels Topped with Everything Bagel
Seasoning served with Pint of Industrial Arts Beer Cheese
4 Jumbo Pretzels \$42

Grilled Shrimp Cocktail

Cocktail Sauce, Horseradish
(Minimum 2 Lbs)
\$26 Per LB.

Mussels Vino Blanco

White Wine & Garlic, Grilled Toast
½ Tray \$45

Hudson's Wings

Brined & Marinated in Industrial Arts Beer,
Torque Wrench BBQ Sauce, Buttermilk Ranch
25 Pieces \$40
50 Pieces \$75
75 Pieces \$105

Nonna's Artichoke

Imported Cheese, Artisan Breadcrumbs, Grilled Bread
5 Pieces for \$50

"Just the Tips" Pt. 2

Seasoned Steak Medallions, Seared Medium Rare
Over Grilled Red Onions.
Topped with Marinated Cherry Tomatoes
and Barrel aged Balsamic.
Served with a White Cocktail Sauce
\$26 Per QT Container

Polpetta

Heirloom Marinara with Garlic Crostini
½ Tray \$45
Full Tray \$90

Calamari

Asian Seasoned, Ginger, Scallions, Sesame, Hot Honey,
Japanese BBQ Sauce
½ Tray \$50
Full Tray \$100

Nappa Cabbage & Pork Potstickers

Garlic & Ginger with Authentic Dipping Sauce
½ Tray \$40
Full Tray \$80

Pan Fried Pierogies

Authentic Polish Pierogies, Stuffed with Potato & Cheddar,
Served with Vermont Creamy Crème Fraiche
24 Pieces \$45
48 Pieces \$90

Bruschetta

\$17 per Qt.
Platter with Crostini \$35

Salads

Casear

Romaine, Classic Housemade Dressing,
Coutons, Pecorino
1/2 Tray \$30 Full Tray \$60

Burrata

Arugula Mixed Greens, Local Burrata Croutons,
Red Onion, Cherry Tomatoes, Cucumber,
Carrots, Fig Glaze, Balsamic Dressing
1/2 tray \$40 Full Tray \$80

Hudson's Ranch

Organic Greens, Charred Corn
& Assorted Vegetables, Gruyere, Housemade
Ranch
1/2 Tray \$35 Full Tray \$75

Asian Crunch

Mixed Greens, Walnuts, Carrots, Red Peppers,
Red Onions, Crispy Wontons,
Ponzu Dressing
1/2 Tray \$40 Full Tray \$80

Arugula

Arugula Mixed Greens, Pecorino,
Lemon Vinaigrette
1/2 Tray \$30 Full Tray \$60

Pastas

Penne ala Vodka with Chicken

Penne Pasta, Farm Raised Chicken, Vodka Sauce
1/2 Tray \$45 Full Tray \$90

Baked Rigatoni

Local Ricotta, Fresh Mozzarella, Italian Sausage, Basil,
Pomodoro
1/2 Tray \$45 Full Tray \$90

Chicken & Broccoli Scampi

Fussili Pasta, White Wine & Lemon Reduction
1/2 Tray \$45 Full Tray \$90

Lobster Ravioli

Lumb Claw Meat, Sweet Onions, Brandy Crea Sauce
1/2 Tray \$70 Full Tray \$140

Tortelli di Nonna

Four Cheese Tortellini, Sweet Peas, Sundried Tomatoes,
Pecorino Cream Sauce
1/2 Tray \$40 Full Tray \$75

Margarita

Cherry Tomatoes, Shallots, Herbs, Buffalo Burrata,
Artisan Linguine
1/2 Tray \$40 Full Tray \$80

Shrimp Scampi

Lemon Butter Sauce, Herbs, Artisan Linguine
1/2 Tray \$65 Full Tray \$140

Sliders & Sandwiches

Classic Sliders

American Cheese, Lettuce, Tomato, Onion,
Garlic Mayo, Fries
20 Pieces \$50

Specialty Sliders

Choices Below
20 Pieces \$75

The Barnyard

Pineland Farms Beef Burger,
Hudsons BBQ Sauce, Bacon Jam

The Sunnyside

Pineland Farm Beef Burger, Jones Farm Cage Free Egg,
Land-o-Lakes American Cheese, Leidy's of Landcaster Slab
Bacon

The West Coast

Pineland Farm Beef Burger, Housemade Guacamole,
Leidy's of Landcaster Slab Bacon, Lettuce, Onion, Tomato

The French Onion

Pineland Farm Beef Burger,
Fresh Mozzarella, French Onion & Portobello

Sandwich Sliders

Choices Below
20 Pieces \$60

New England Style Roll

Lump Crab Meat & Shrimp Salad,
New England Roll, Toasted & Buttered

Cali BLT

Leidy's of Landcaster Slab Bacon, Guacamole, Lettuce,
Tomato, Green Goddess Dressing
Toasted Cornbread

The Roadhouse

Pulled Brisket, Shoestring Onions,
Cheddar Cheese, Au Jus

The Cubano

Dijonaise, Roast Pernil, Pickles,
Fresh Mozzarella

Southern New Yorker

Brisket Pastrami, Coleslaw,
Thousand Island, Aged Swiss,
Toasted Cornbread

The Farm House

Murray's All Natural Chicken,
Leidy's of Landcaster Slab Bacon, Lettuce, Tomato,
Onion, Balsamic Aioli

Not Your Average "Yeeroh"

Lamb & Beef Gyro Meat, Lettuce,
Tomatoes, Red Onion, Feta, Naan Bread
Corinne's Housemade Tzatziki

Po'Boy

Breaded Shrimp or Fried Calamari,
Lettuce, Tomato, Onion, Remoulade,
Honey Whole Wheat Wrap *

Chicken Caesar Wrap

Murray's All Natural Chicken,
Classic Housemade Dressing, Aged Pecorino,
Honey Whole Wheat Wrap *

Entrees

BBQ Baked Mac & Cheese

BBQ Pulled Pork, Mezzi Rigatoni,
Five Cheese Bechamel,
1/2 Tray \$37 Full Tray \$74

Roasted Pernil

Roast Pork Shoulder, Cranberry Beans,
Cilantro Lime Rice, Pico & Crema
1/2 Tray \$40 Full Tray \$80

The "BS"

Sliced Steak, Black Forest Sauce, Grilled Vidalia
Onions, Baby Bella Mushrooms, Daily Vegetable
Selection, Hand Cut Fries
1/2 Tray \$70 Full Tray \$145

Chicken Pot Skillet

Locally Farmed Chicken, Upstate NY Potatoes,
Roasted Corn, Carrots, Hericot Vert, Fresh Herbs,
Baked and Topped with Puff Pastry
1/2 Tray \$55 Full Tray \$120

Salmon

Faroe Island Salmon, Pan Seared,
Herbed Scampi Sauce

\$26 Per Lb. *Glazed Faroe Island Salmon,*

Daily Vegetable Selection, Cilantro-Lime

Rice

\$27

Sides

Bourbon Glazed Carrots	1/2 Tray \$35
Grilled Vegetables & Fresh Mozzarella	1/2 Tray \$40
Grilled Asparagus with Lemon & Olive Oil	1/2 Tray \$35
Syracuse Salt Potatoes	1/2 Tray \$30
Upstate NY Smashed Potatoes	1/2 Tray \$35
Handcut Fries	1/2 Tray \$30
Truffle Fries	1/2 Tray \$40
Sweet Potato Fries	1/2 Tray \$40
Ellote Salad	1/2 Tray \$45
Potato Salad	1/2 Tray \$45