

Your Special Gathering

Host Your Guests at Hudson's Mill, or get it delivered hot.

Prices based on market price

Hors D'oeuvres

Charcuterie and Cheese Display

- Artisan cured meats and cheeses, pickled vegetables, olives, and fresh berries

Flatbread Pizzas

- Fig Jam, Baby Arugula, Whipped Ricotta

Prosciutto Wrapped Asparagus

- Marinated Asparagus, Balsamic Reduction, Toasted Almonds

Entrée Buffet:

Chef's Salad

- Local greens and seasonal vegetables, balsamic vinaigrette

Fresh Baked Dinner Rolls

- Chef's Choice compound butter

Classic Sliced Steak

- Sautéed Mushrooms and Onions, Black Forest Sauce

Chicken a Limon

- Classic White Wine and Lemon Reduction, Parmesan, Linguine

Shrimp Rigatoni

- Garlic Scampi Sauce, Cherry Tomatoes, Basil

Roasted Vegetables

- Asparagus, Delicata Squash, Cippolini Onion

Classic Whipped Potatoes

Third Course:

NY Style Cheesecake

- Cherry Caramel Sauce

Caramel Apple Crisp

- Brown Sugar Streusel, Whipped Cream

Baked Goods Platter

- Assorted Cookies and Brownies

Coffee and Tea