

*The Clubhouse at
Patriot Hills*

"One Affair at a Time"

Glatt Kosher Wedding Packages

Include:

5 Hour Top Shelf Open Bar

Unlimited Soft Drinks & Coffee

Cocktail Hour with Hors d'Oeuvres

Sit Down Dinner with Table Side Choice of Entree

Bottled Wine Service at Table

Wedding Cake & Desserts

Private Bridal Suite

Choice of Linen Color

12' Tapered Candles on all Tables

Maitre d' Services

On-Site Wedding Coordinator & Consultant

Direction Cards for your Guest Invitations

Private use of Facility

The Clubhouse at Patriot Hills is Operated by Inn Credible Caterers 845.429.0555

Kosher Catering performed by Marc Aaron Caterers 845.353.5578

Under Supervision of Rabbi Zushe Blech

The Clubhouse at Patriot Hills

19 Clubhouse Lane • Stony Point, NY 10980 • tel: 845.429.0555 · fax: 845.429.0564 www.incrediblecaterers.com www.patriohillsny.com

Wedding Menu

Glatt Kosher food provided by Marc Aaron Caterers

Cocktail Hour:

Selection of 15 Butler Style Hors d' Oeuvres. Please Select from the following:

- Tempura of Fresh Vegetable, Hoisen Sauce
- Tuna Tartar with Ginger on Cucumber
- Thai Meatballs with Cilantro Mint Dipping Sauce
- Chicken Nega Maki with Wasabi Dip
- Salmon Caviar, Warm Potato Blini
- Tuscan Pizza, Tomato, Onion, Fennel & Olives
- Peking Duck Roll
- Tuna Taco, Tropical Fruit Salsa
- Cajun Snapper, Sweet Potato Crisp & Corn Relish
- Spanikopitas
- Curried Chicken on Endive Petals
- Bruschetta
- Oriental Dumplings in Bamboo Baskets
- Chicken Egg Rolls, Duck Sauce
- Red Bliss Potatoes with Caviar
- Steak on Garlic Bread
- Teriyaki Beef Kabobs or Teriyaki Chicken Kabobs
- Artichoke Bottoms with Grilled Marinated Vegetable
- Gingered Chicken & Mango Salsa Wrap
- Pumpkin Polenta Triangles, Smoked Duck & Kumquats
- Mediterranean Vegetable Tartlet
- Coconut Macadamia Nut Chicken, Pineapple Relish
- Artichoke & Scallion Beignet, Jalapeno Aioli
- Wild Mushroom Risotto Cakes, Onion Confit
- Sesame Tuna over Japanese Radish, Ginger Sauce
- Macadamia Nut Crusted Turkey
- Franks en Croute, Dijon
- Grilled Eggplant & Sundried Tomato on Garlic Toast
- Chicken Fajita, Salsa
- Turkey Satay, Peanut Sauce
- Grilled Portabello Mushroom Purses
- Stuffed Mushroom Crowns, Florentine
- Sesame Chicken
- Old Fashion Potato Pan Cakes, Applesauce
- Pastrami Wrapped Dates or Pineapple
- Roulade of Smoke Salmon, Petite Bagelette

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Cold Displays

Please Choose Five from the Following

Beautifully Decorated Whitefish Salad Display with Petite Bagelettes

Red & Black Caviar Display with Flavored Ice Vodka Display

Sliced Smoked Salmon, Capers & Lemon

Israeli Display of Humus, Babaganoush, Tehini, Israeli Salad & Pita

Fresh Tropical Fruit Display

Fresh Vegetable Crudite Display with Dip

Chopped Liver Display

A Tuscan Table featuring a variety of the following:

Marinated Mushroom ala greque, Grilled Marinated Vegetable, White Bean Salad

Roasted Red & Yellow Peppers, Wheat berry Salad, Lentil Salad,

Grilled Eggplant, Grilled Zucchini, Grilled Fennel,

Oven Roasted Tomatoes, Assorted Focaccia & Tuscan Breads

Dinner Reception

Challah for Motzi

Fresh Rolls & Herbed Margarine

First Course

Rustic Vegetable Medley in the Nouvelle Style, Grilled Zucchini, Eggplant, Roasted Peppers, Oven Dried Tomatoes, Fresh Thyme, on a Flaky Pastry. Served with a Baby Arugala Salad with Balsamic Vinaigrette

Or

Black & White Sesame Seared Tuna, Ginger Rosettes and Wasabi Dip
Frisee Greens & Soy Ginger Glaze

Main Course

French Cut Chicken Breast with Apricot Mango Glaze Stuffed with Couscous

Or

Ginger Glazed Salmon

Vegetarian Entrée Available

Accompanied by

Dutchess Potatoes or Roasted Potatoes & Bouquetiere of Fresh Vegetable

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Dessert:

Beautifully Decorated Tiered Wedding Cake

Dessert Plate presented to your guests to be especially designed for you

Coupetierre on each Table to include:

Chocolate Dipped Fruits, Fancy Cookies, Viennese Crunch and Wrapped Chocolates

Pricing

\$89 Per Person + 20% Service Charge and Sales Tax

125 Minimum Guest Guarantee

Above price is available for Sundays & Weekdays.

Saturday Evenings will be quoted according to Date selection.

\$400 Rabbinical Supervision and Koshering Charge

\$500 Ceremony Fee. If Applicable.