



Hudson Valley Farm to Table Menu

Our Farm to Table menu is created using 90% local ingredients.
Produce items are hand picked from the bountiful Hudson Valley and crafted into
Cuisine that is extraordinarily simple and fresh.

Due to market pricing and local availability some items may not be available at the time
of your affair but will be replaced with something equally perfect!

Spring - Summer

Cocktail Hour:

Roasted Sweet Corn and Quinoa

Toasted Almonds, Cilantro, Honey Lime Drizzle

Golden Baby Beets

Walnut Cream, Coach Farm Cranberry Goat Cheese

Fire Grilled Summer Harvest

Grilled Peaches with White Ginger Balsamic

Local Summer Squash and Baby Eggplants with Extra Virgin Olive Oil and Fresh Basil

Grilled Romaine Hearts and Radicchio with Lemon Poppy Caesar Drizzle and Shaved Asiago

Tri-Color Fire Roasted Baby Peppers

Grilled Fennel with Sea Salt and Apple cider Vinegar

Chilled Green Bean Salad

Orange Zest, Fresh Mint, Radish, Celery Root Vinaigrette

Warldolf Salad Coupette

Organic Roasted Chicken, Hudson Valley Apples, Toasted Walnuts, Pecan Raisin Crostini

Foccacia Display

Oven Dried Plum Tomato, local Farm Cheese and Black Basil

First Course:

Choose one:

Chilled Apple and Melon Soup

Candied Ginger and Orange Crème Fraîche

Caprese Napoleon

Fresh Mozzarella, Grilled Zucchini, Fresh Tomato, Micro Greens, Balsamic Dressing

Roasted Sweet Corn and Black Bean Cakes

Plum Tomato Jam and Tortilla Straws

Salad:

Local Baby Lettuce

Prosecco Vinaigrette

Entrées:

Murray's Organic Chicken Milanese

Arugula, Cherry Tomato, Olive Oil, Lemon

Zucchini Barca

Zucchini Boat, Broccoli and Wild Mushroom Cornbread Stuffing, Shaved Asiago, Cauliflower Puree

Autumn

Cocktail Hour:

Waffle Cones

Cinnamon Mascapone, Maple Smoked Bacon

Focaccia Display

Oven Dried Plum Tomato, Local Farm Cheese

Apple Gorgonzola Coupette

Golden Raisins, Pecan Toast

Oven Dried Plum Tomato

Boursin, Olive Oil, Garlic Crostini

Roasted Sweet Corn and Quinoa

Toasted Almonds, Cilantro, Honey Lime Drizzle

Golden Baby Beets

Walnut Cream. Coach Farm Cranberry Goat Cheese

First: Course:

Choose one:

Purple Kale and White Bean Stew

Grilled Apple Fennel Turkey Sausage and Israeli Cous Cous

Butternut Squash Bisque'

Dried Cranberries and Fried Won-Ton

Sweet Corn Chowder

Smoked Jalapeno, Cilantro, Tortillas

Salad:

Local Baby Lettuce

White Pear Balsamic

Entrée:

Guinness Shepard's Pie

Braised Top Round, Roasted Root Vegetable, Guinness Stout, Mashed Potato

Organic Apple Cider Glazed Chicken

Thyme Roasted Fingerling Potato and Root Vegetable