

***The Clubhouse at
Patriot Hills
Bar/Bat Mitzvah
Millenium Package***

(Four or Five Hours)

4 or 5 Hour Top Shelf Open Bar

Table Wine Service for Adults

Mocktails for Young Adults

Cocktail Hour with Hors d'Oeuvres

Kids Cocktail Hour

Creative Cuisine Served Station Style

Birthday Cake

Blessing of Challah

Ice Cream Sundae Bar

Choice of Available Linen Colors

Maitre d Services

Total Event Coordination

Invitation Directions

Hands on Consulting for all Your Event Needs

***High Quality Cuisine / Outstanding Service
Total Event Coordination***

19 Clubhouse Lane, Stony Point, NY 10980 · 845.429.0555 · 845.429.0564 (fax)

www.incrediblecaterers.com

www.patriohillsny.com

Adult Cocktail Hour

Imported and Domestic Cheese & Wine Display

Grana Padano, Sharp N.Y. Cheddar, Asiago, Jarlsberg
Displayed On Our Marble Cheese Cart, With Sesame Flatbreads

Garden Harvest

Grilled Eggplant, Zucchini with Marinated Artichoke Hearts,
Cucumber Salad and Tri Color Roasted Peppers

Crudités

Chilled Celery, Cucumbers, Cherry Tomatoes, Broccoli,
Cauliflower and Carrots Country Ranch

Tropical Fruit

An Assortment of Golden Pineapple, Honeydew Melon,
Cantaloupe, Watermelon

Crostini Station

Tomato Brushetta, Olive Tapenade & Eggplant Caponata
w/ Toasted Garlic Crostini

Smoked Fish Station

Smoked Gravlox Salmon, Smoke White Fish & Smoked Trout
Displayed with mini bagels, cream cheese, red onion,
chives & diced hard cooked eggs, lemon and capers

Butlered Hors D Oeuvres

(Please Choose 8)

Steamed Spinach Dum Sum, Toasted Sesame Seeds
Roasted Vegetable Quesadilla, Cilantro Sour Cream
Coconut Chicken, Mango Rum Sauce
Caramelized Onion and Gorgonzola Focaccia
Shaved Hoisen Duck, Crispy Won Ton
Tempura Shitake Mushrooms, Sesame Lime Ginger
Portabello Frites, Cucumber Wasabi Aioli
Thai Chicken & Cashew Spring Rolls
Beef Tenderloin Brochette, Honey Barbecue Glaze
Baby Dijon Rosemary Encrusted Rack of Lamb

Franks en Phyllo, Dijon Mustard "Cajun" Style
Chicken, Blue Cheese Sauce
Carmalized Onion & Smoked Gouda Quiche
Cajun Tilapia Slider, Purple Parsnip Slaw
Spinach and Feta Spanikopita
Pecan Crusted Brie, Raspberry Sauce
Wild Mushroom "Sip", White Truffle Oil
Garlic Rosemary & Boursin Cheese Stuffed
Mushrooms
Vegetable Samosa, Tamarind Date Sauce

Crispy Angus Slider, Topped with Crunchy Fried Natural Potatoes, Tomato Aioli

Cold Hors D oeuvres

Sesame crusted tuna, soy glaze, Crispy Wonton

Eggplant Caviar Crostini

Smoked Salmon with Pastrami Spices, Pumpernickel & Dill Sour Cream

Gorgonzola apple crostini, raisin pecan bread

Goat Cheese, Pesto and Roasted Pepper Crostini

Gazpacho Sip, Watermelon Mint Relish

Cajun Fillet Mignon, Goufrette Potato

Caprese Skewer: Fresh Baby Mozzarella, Grape Tomato, Basil Leaf

Young Adult Cocktail Hour

Assorted Mocktails and Soft Drinks

Hot Chafing Dishes

(Please Choose 4)

Hamburger Sliders w/All the Fixings

Mini-Sabrett Ballpark Franks

Crispy Chicken Tenders w/Honey Dijon

Latin Beef Empanada

Southwest Chicken & Cheese Quesadilla w/Salsa & Sour Cream

Stir-Fry Sesame Ginger Chicken w/Jasmin Rice

Vegetable Pot Stickers w/Honey Soy Sauce

Spicy Buffalo Wings w/Bleu Cheese & Celery Sticks

Heavy Loaded Potato Skins w/Sour Cream

Cabo San Lucas Chicken Nacho Grande

Cheesy Steak Fries w/Brown Gravy

Warm Stadium Pretzels w/Mustard

Assorted Sushi Roll Platters

Added charge = \$150 per 100 pieces

California Rolls Only = \$100 per 100 pieces

Blessing of Challah

Adult Dinner Stations

Pasta

(Cooked to Order by Service Professional)

Included is Our Signature Pasta Station which is Farfalle
with Sun dried Tomatoes, Zucchini, Plum Tomatoes,
Kalamata Olives, Peppers, Garlic, Olive Oil, White Wine and Pesto Sauce.

(Please Choose One Additional Pasta)

Baked Penne with Eggplant and Mozzarella

Rigatoni, Blush Tomato Sauce and Peas

Rotini with Carmelized Onions and Cremini Mushrooms

Orichiette and Spinach in Spicy Garlic White Wine Broth

New York Deli Station

Sliced First-Cut Pastrami, Potato Knish

Cole Slaw, Kosher Dill Pickles, Soft Rye and Deli Mustard

Asian Stir-Fry Station

(Cooked to Order by Service Professional)

Marinated Chicken Breast Stir-Fried with Vegetables and Finished with Teriyaki

Hoisen Glaze

Aromatic Steamed Jasmine Rice

Carved Prime Rib Of Beef

Accompanied by Shallot Thyme Roasted Potato and Steamed Asparagus

Choice of Two Hot Chafing Dishes

Fresh Atlantic Salmon Station

With Lemon Dill Sauce, Accompanied with Steamed Asparagus

Create Your Own Salad Station

Salad Bar with Assorted Garnishes and Dressings

Asian Stir-Fry Station

Bread Display

Young Adult Buffet Dinner

(Choose 4)

Sliced London Broil with Brown Gravy

Italian Meatballs with Tomato Sauce

Chicken Marsala

Chicken Tenders

Chicken Parmigiana

Honey Coated Fried Chicken

Barbecue Glazed Chicken

New England Fish n Chips w/Malt Vinegar

French Bread Pizza

Baked Mac n Cheese w/Ritz Cracker Frito Crust

Baked Ziti w/ Marinara

Penne Alfredo

Penne a la Vodka

French Fries

String Beans and Carrots

Tossed Salad w/Assorted Dressings

Fresh Fruit Bowl

Bar/Bat Mitzvah Cake

Variety of Flavors and Fillings

Accompanied by a Chocolate Covered Strawberry

Sundae Bar

Elaborate Sundae Bar for all Young Adults

“A Treat with all of the Sweet”

Coffee, Tea, Decaf

Variety of Cordials