

Incredible Caterers has earned an unsurpassed reputation regarding the quality of our cuisine for over 27 years. Please feel free to review our wonderful reviews on - line. It is not our policy to offer a food tasting as a pre-requisite to booking your wedding with us, however, as a courtesy to our valued customers, both booked and prospective, food samples are available on select days throughout the year.

### **Food Tasting Pricing and Policies**

All food-tasting events are \$40 per person inclusive. This pricing includes all food and unlimited beer, wine and soft drinks for 2 hours.

Each couple may bring a maximum of 4 additional people at \$40 per person.

Reservations are required as all tasting events will sell out at a maximum of 85 guests

Payment must be made in the form of cash, check or credit card to confirm the reservation

If, for any reason, a couple requires a private tasting, the cost is \$55 per person.

Tastings are separated by division: The Clubhouse at Patriot Hills, Chalet on the Hudson, and Off Premise Full Service Events.

### **Important Note**

It is impossible for us to ever serve our entire menu at a tasting event; it is just way too vast. Therefore, it is not feasible to plan on choosing your menu from any particular tasting. Nowadays so many different styles exist in the food world. What you may not think is a great choice for your wedding, someone else may think differently: A Chicken and Waffle is desired to some but to others, may be not their cup of tea. It's because of this that we do our best to provide the best blend of different styles and ethnic items as possible but it is unlikely that we will be able to satisfy everyone with 100% of the type of items on the menu. This would take a major stroke of luck on both of our parts!

Also, tasting menus is not part of any particular package. The menu consists simply of cuisine prepared for the day. You can refer to an event coordinator to get information on what is included in your prospective package.

ENJOY!

The Clubhouse at Patriot Hills  
Thursday, January 19 2017  
7pm-9pm

**Menu**  
Cocktail Hour

Cold Displays:  
**Hudson Valley Fresh Market:**

Offering as many local and domestically sourced products as possible and turning them into a wonderful expression of the fine quality our region and country has to offer. This Chef's selection style display is a 100% vegetarian station that is certain to please the palette of those craving a fresh, clean and flavor bursting appetizer where the product on stage shines through on its own. Enjoy!

### **Artisan Cheese and House Picklery**

Assortment of Local, Domestic and Imported Cheeses. Accompanied by Mason Jars filled with a variety of House Pickled Garden Harvest and Sesame Bread Sticks.

### **Charcuterie and Salumi**

Assorted Cured Meats and Salami with Assorted Olives and Fresh Baked Bastone.

### **Brotherhood Wine Tasting**

A variety of wine from **Americas Oldest Winery**, Located in the Hudson Valley

### **Grilled Flatbreads**

Charred Flatbreads in a variety of different styles and flavors: Gorgonzola and Arugula, Plumb Tomato and Asiago, Potato, Bacon and White Truffle (samples)

### **Hummus and Crostini**

Roasted Pepper Hummus, Tomato Bruschetta,  
Eggplant Caponata, Olive Tapenade,  
Crispy Pita Chips and Crostini

### **Casa di Mozzarella**

Variety of Hand Rolled Fresh Mozzarella, Served with Vine Ripe Tomato, Tuscan EVOO and Aged Balsamic

Four Chafing Dishes:

**Verde' Chicken Enchilada**

Tomatillo Puree

**Eggplant Rollatini**

With Pesto Accented Blend of Italian Cheese and  
San Marzano Tomato Sauce

**Roasted Duck**

Port Cherry Sauce and Frizzled Leeks

**Guinness & Sirloin Shepherd's Pie**

White Truffle Mashed Potato

8 Passed Hors d' Oeuvres

**Udon Noodle Box**

Chilled Thai Peanut Glaze, Snow Peas, Red Pepper & Baby Corn  
Served in Chinese Take-Out Cartons

**Chicken "Waffles"**

Savory Waffle Cone, Crispy Chicken, Honey Maple Mascarpone

**Long Island Fried Oyster**

Cajun Lemon Remoulade

**Braised Beef Short Rib**

Chipotle BBQ Glaze, Caramelized Plantain

**Lobster Bisque Sip**

Sherry and Chives

**Cajun Filet Mignon**

Avocado Toast and Sweetie Drop Pepper

**Smoked Bacon Lollipops**

Maple Chocolate Fondue

**Tomato Bisque Shooter**

Petite Grilled Cheese

Dinner  
Served at Stations:

Appetizer Sample:  
**Butternut Squash Ravioli**  
Cinnamon Vanilla Butter Sauce, Toasted Walnuts  
**Portobello Mushroom Bisque**  
Enoki Mushroom and White Truffle Oil

Carving Board:  
**Sliced Chateaubriand**  
Port Wine Demi  
**Certified Angus Strip Loin**  
Cabernet Dijon Sauce

Fish:  
**Sesame Seared Salmon**  
Ginger Soy Butter Sauce  
**Wild Caught Alaskan Cod**  
Herb Pesto Crust & Tomato Fennel Broth

Chicken:  
**French Herb Crusted Chicken Breast**  
Sweet Potato Puree  
**Classic Chicken Piccata**  
Lemon, White Wine, Capers