

Inn Credible 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 perspective, 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

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!

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.

Steamed Edamame

Lime Sea Salt

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

9 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

Watermelon Goat Cheese Parfait

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

Moroccan Lamb Meatball

Spicy Plum Glaze and Tzatziki Sauce

Shrimp Thai Marsala

Chili Sauce and Marsala Reduction

Appetizer / Salad Combination (*served*)

Tuscan Panzanella Salad with Burrata

Chick Peas, Fresh Basil, Heirloom Tomato, Chopped Grilled Zucchini, Cucumber, Skillet Croutons, Red Onion and Roasted Pepper. Tossed with Olive Oil, White Balsamic and a Touch of Honey.

Accompanied with Fresh Burrata Cheese, Parmesan Crostini, Baby Arugula and Balsamic Reduction.

Dinner

Served at Stations:

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