

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.

Tasting Date: Saturday, February 10 2018 12:30-3:00pm

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!

The Clubhouse at Patriot Hills
19 Clubhouse Lane, Stony Point, NY 10980

Menu

Cocktail Hour

Hudson Valley Farm to Table:

Our chefs will hand select the freshest local products available at our favorite Hudson Valley markets. We will turn these gems into a wonderful expression of the fine quality the Hudson Valley has to offer. (The actual items on the station are customized and change weekly; therefore it will be the chef's choice on the specific items.)

Carving Station:

Smoked Beef Brisket with Chipotle BBQ and Corn Bread.
Served with Cole Slaw

Hudson Valley Bacon Station

Scrumptious variety of local artisan bacon, cooked perfectly and served with
Wonderful dipping sauces: *Tzatziki Sauce, Wasabi Aioli,*
Sweet Maple Syrup, Chocolate fondue, That's right ...Chocolate!

Taste of Asia:

Sesame Marinated Breast of Chicken Stir Fried with Oriental Vegetables and Ginger Soy Glaze.
Accompanied with Thai Peanut accented Undo Noodles. Cooked to order in a classic Wok.
Served in white Chinese Take Out containers with Chop Sticks.

Hot Chafing Dishes:

Verde Chicken Enchilada

Tomatillo Puree

Eggplant Rollatini

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

Paella Espania

Saffron Rice, Chorizo, Shrimp, Chicken, and Clams

Guinness & Sirloin Shepherd's Pie

with Truffle Mashed Potato

8 Passed Hors d' Oeuvres

Udon Noodle Box

Chilled Thai Peanut Glaze, Snow Peas, Red Pepper & Baby Corn

Chicken "Waffles"

Savory Waffle Cone, Crispy Chicken, Honey Maple Mascarpone

Scallops Wrapped In Bacon

Soy Sauce and Honey

Parmesan Truffle Fries

Truffle Salt, Parmesan and Heinz 57

Braised Beef Short Rib

Chipolte BBQ Glaze, Plantain Chip

Cajun Filet Mignon

Avocado Toast, Baby Sweet Peppadew

Smoked Bacon Lollipop

Maple Chocolate Fondue

Shrimp Margarita

Dinner
Served at Stations:

Appetizer / Salad Combination:

Tuscan Panzanella and Burrata Salad

Tri-Color Tomatoes, Baby Cucumbers, Homemade Croutons, Grilled Summer Squash,
Chickpeas, Sliced Red Onion, Extra Virgin Olive Oil, White Balsamic

Carving Board:

Sliced Chateaubriand

Port Wine Demi

Certified Angus Strip Loin

Cabernet Dijon Sauce

Fish:

Sesame Seared Salmon

Ginger Soy Butter Sauce

Ancho Chile Blackened Mahi Mahi

Pineapple and Red Pepper Salsa

Jasmine Rice

Chicken:

French Herb Crusted Chicken Breast

Sweet Potato Puree

Chicken Paupiette

Mushroom, Duxelle, Cauliflower Puree & Crimini Cream Sauce