



**EARLY FALL**  
**HORS D'OEUVRES**

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**JUMBO LUMP CRAB CAKE**  
Orange Saffron Aioli

**MINI PRETZEL DOGS**  
Spicy Honey Mustard Sauce

**TUSCAN KALE TART**  
Fresh Ricotta and Kale

**LOBSTER SUMMER ROLLS**  
Crushed Cashews and Mint

**CLASSIC SHRIMP COCKTAIL**  
Duo of Sauces  
Tomato Horseradish and Wasabi Chive Sauce

**“MINIATURE BLT’s”**  
*Mountain Smokehouse* Smoked Bacon  
Mico Arugula and Cherry Tomato Sandwich

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**BAR SNACKS**

**GIGI TRUFFLED POTATO CHIPS**  
**GIGI MARINATED CRACKED OLIVES**



**EARLY FALL**

**STATIONARY COCKTAIL SNACKS**

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**TRIO of BRUSCHETTA**

Mousse Truffee, Mousse Basquaise and Terrine Herbette

**ARTISINAL CHEESE DISPLAY**

Local and Imported Cheeses  
Fig Preserves and Spicy Mustard  
Assorted Breads and Everything Flatbreads

**ANTISPASTI DISPLAY**

Roasted Marinated Seasonal Vegetables and Salume

**MARINATED CRACKED OLIVES**

**CRISPY SPICED CHICKPEAS**

**ROASTED ALMONDS**



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DINNER MENU

**“TASTE OF HUDSON VALLEY”**

*Composed plate stations highlighting the bounty of local farms and artisans  
Please Select Three*

**THE SEA**

**GRILLED RED SNAPPER**

Marinated and Grilled Tourche of Red Snapper  
Romesco Sauce

**SUMMER “TRIFOLATI”**

*Crunchy Stir Fry of*  
Spring Onions, Wild Asparagus and Sugar Snap Peas  
Basil, Parsley, Lemon Juice and Olive Oil

**THE PASTURES**

**TUSCAN-STYLE PORCHETTA**

*Table Carved*  
Slow Roasted Pork and Fresh Salsa Verde

**RSK ROASTED COROLLA POTATOES**

Slivered Almonds, Fresh Herbs and Roasted Cipollini Onions

**BRAISED MUSTARD GREENS and KALE**

Hearty Roots Farm

**THE MEADOW**

**ROTISSERIE LEG OF LAMB**

Tzaziki Sauce  
Mr. Mink Cucumber, Yogurt and Lemon Zest

**ORZOTO TABBOULEH**

Black Olives, Chopped Tomato, Onions, Parsley  
Mint, Feta Cheese, Lemon Juice and Olive Oil

**WHOLE WHEAT FLATBREAD**



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DINNER MENU

**THE COUPE**

**HERB MARINATED NWF CHICKEN**

Herb Marinated North Wind Farms Chicken  
Natural Jus

**SPICED WHITE BEANS**

Braised Giant White Beans and Harissa Blend Spice

**RATATOUILLE OF HEARTY ROOTS VEGETABLES**

ARTISANAL BREAD BASKET

**MIXED GRILL**

**MERGUEZ**

Spicy Lamb Sausage

**NWF KIELBASA**

Smoked Pork Sausage

**NWF CHORIZO**

Chicken and Sundried Tomato Sausage

**SPICY MUSTARD, GHV BBQ SAUCE and AIOLI**

**SALAD of BABY GREENS**

Parmesan Croutes and Toasted Pine Nuts  
Roasted Baby Beets, Sherry Shallot Vinaigrette

**WATERMELON and FENNEL SALAD**

Mint and Feta Cheese



**EARLY FALL**  
**DESSERT**

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**DESSERT BUFFET**

**WEDDING CAKE**

*Flavor and Design to be Discussed*

**SEASONAL FRUIT TARTS**

Fresh Local Fruits and Pastry Cream

**LEMON LIFT**

Creamy Lemon Curd on a Buttery Crust Base  
Toasted Marcona Almonds

**DARK CHOCOLATE DECADANCE**

Airy Chocolate Mouse  
Fresh Whipped Cream and Berries

**PETITE COOKIES**

Chocolate Chip, Peanut Butter  
Molasses and Oatmeal Raisin

**COFFEE and TEA SERVICE**