

Premium All-Inclusive Dinner 2019

RECEPTION TIMES & PRICES

Offered for large parties - \$145pp plus tax and 21% gratuities/administration fees

Pricing:

Adults	\$ 145.00 for Premium Package \$ 155.00 for Ultra-Premium Package
Children (8-13 Years Old)	\$ 95.00
Children (4-7 Years Old)	\$ 45.00
Children (3 & Under)	No Charge
Vendor Meals	\$ 45.00, Soft drink and Entree

+6% Administrative fee + 15% Gratuity + 8.375% Sales Tax

Set Up Costs:

Dining Room set up Fee	\$ 50.00 - 300.00
Ceremony set up Fee	\$ 50.00 - 100.00
Ceremony Chair Rental	\$ 3.75 per Guest

Custom Linens:

Solids: Cloth Overlay	\$10.00 Ea.
Napkins	\$ 1.25 Ea.
Underlay	\$15.00 Ea.
Damasks & Tapestries	Priced According To Choice

Celebration Package Includes:

- | | |
|-----------------------------|----------------------|
| ❖ 6 Butlered Hors D'oeuvres | ❖ Champagne Toast |
| ❖ 4 Course Meal | ❖ Specialty Cocktail |
| ❖ Open Bar | ❖ White Linens |

Harvest on Hudson Requires:

- ❖ 1/3 Deposit at Time of Booking
- ❖ 1/3 Deposit Due 2 Months Prior to Event
- ❖ Balance Due 48 Hours Prior to Event
- ❖ Final Headcount 72 Hours Prior to Event
- ❖ Menu Selection Required 3 Weeks Prior To Date Of Event
- ❖ Floor Plan Set Up Is Required 10 Days Prior To Date Of Event

We Accept Checks, Visa, MasterCard, American Express, Discover or Cash Payments

Banquet Menu

APPETIZER: (CHOICE OF ONE)

1. CHILLED ASPARAGUS, WALNUT SHALLOT VINAIGRETTE
2. CLASSIC SHRIMP COCKTAIL, SPICY HORSERADISH COCKTAIL & DIJONNAISE SAUCES
3. CAPRESE, FRESH MOZZARELLA, BEEFSTEAK TOMATOES, AGED BALSAMIC, VIRGIN OLIVE OIL, BASIL
4. CRABMEAT COCKTAIL, SEA SALT, VIRGIN OLIVE OIL, MEYERS LEMON, ITALIAN PARSLEY
5. TUSCAN WHITE RISOTTO, TRUFFLE OIL, GRANA PADANO
6. RISOTTO SEASONAL PREPARATION (CAN BE MADE VEGAN)

SALAD: (CHOICE OF ONE - MAY BE SERVED AS A MIDDLE COURSE OR BEFORE DESSERT)

1. HARVEST GREEN, GRAPE TOMATOES, CUCUMBER, RED ONION, OLIVES, FENNEL, AGED RED WINE OREGANO VINAIGRETTE
2. CAESAR, HEARTS OF ROMAINE, GARLIC CROUTONS SHAVED GRANA PADANO, ANCHOVY AIOLI
3. ROCKET, BABY ARUGULA, GORGONZOLA, SHAVED BARTLETT PEAR, WHITE BALSAMIC VINAIGRETTE
4. TRI COLORE, ENDIVE, RADICCHIO, BABY ARUGULA, WHITE BALSAMIC VINAIGRETTE
5. PROSCIUTTO & ARUGULA, CRUMBLERED GORGONZOLA, FRESH LEMON JUICE, VIRGIN OLIVE OIL
6. COUNTRY, BABY GREENS, GRANNY SMITH APPLES, WALNUTS, DRIED CRANBERRIES, AGED GOAT CHEESE

ENTREES: (CHOICE OF THREE)

1. EGGPLANT PARMIGIANO, ROASTED PLUM TOMATOES FRESH MOZZARELLA, SAUTÉED BROCCOLI RABE
2. CAULIFLOWER STEAK, SPINACH, ALMONDS, GOLDEN RAISINS, CAPERS, GARLIC, RED ONIONS, SHERRY/LEMON VINAIGRETTE
3. CHIOCHIOLLI PASTA, FENNEL SAUSAGE, SWEET PEAS GORGONZOLA CREAM
4. WILD MUSHROOMS RISOTTO, MASCARPONE, TRUFFLE OIL
5. SAUTÉED FILET OF SOLE, HARICOT VERTES, TOASTED PINE NUTS, LEMON CAPER BURRO
6. SHRIMP SCAMPI SPEDINI, SAFFRON RISOTTO - TUSCAN KALE, CHARRED TOMATOES
7. SCOTTISH SALMON, SEASONAL PREPARATION
8. SAUTÉED STRIPED BASS, WILTED SPINACH CARAMELIZED FENNEL, SALSA VERDE
9. ROASTED ORGANIC LEMON CHICKEN, SEASONAL PREPARATION
10. NEW YORK STRIP STEAK, ROASTED FINGERLING POTATOES, BABY ARUGULA, NONNO'S STEAK SAUCE
11. BRAISED SHORT RIB PIZZAIOLA, CREAMY POLENTA, WILD MUSHROOMS
12. RACK OF LAMB, SAUTÉED BROCCOLI RABE, WHIPPED POTATOES, ROSEMARY JUS (SUPPLEMENT \$5)
13. FILET MIGNON, WHIPPED POTATO, CARAMELIZED ONIONS, MADEIRA JUS (SUPPLEMENT \$5)
14. ROASTED LONG ISLAND DUCK, WILD MUSHROOMS, CHIVE POTATOES PUREE, CHIANTI NATURAL (SUPPLEMENT \$5)

DESSERT:

YOUR CHOICE OF EITHER: A CELEBRATION CAKE OR ONE OF THE BELOW DESSERTS

1. DAILY ASSORTMENT OF GELATO OR SORBETTO
2. FLOURLESS VALRHONA CHOCOLATE CAKE, HAZELNUTS, VANILLA GELATO
3. PASSION FRUIT SEMIFREDDO, WHITE CHOCOLATE MOUSSE, PISTACHIOS
4. NY CHEESE CAKE, MIXED SEASONAL BERRY SALAD, AMARETTO TUILE
5. WHITE CHOCOLATE MOUSSE, FRESH STRAWBERRIES, CHOCOLATE CRUMBS
6. CHOCOLATE ORANGE MOUSSE, CARAMELIZED HAZELNUTS, RUM RAISIN GELATO
7. PANNACOTTA, SEASONAL PREPARATION

**DUE TO MARKET CHANGES, SOME ITEMS MAY NOT BE AVAILABLE

CHILDREN'S MENU

FIRST COURSE

1. HARVEST GREEN SALAD
2. SEASONAL FRESH BERRY COCKTAIL
3. MOZZARELLA STICKS & TOMATO DIPPING SAUCE

SECOND COURSE

1. CHICKEN TENDERS, CLOVER HONEY MUSTARD & FRENCH FRIES
2. PIZZA MARGHERITA, MOZZARELLA, BASIL, & HARVEST TOMATO
3. PIZZA BIANCA, MOZZARELLA, RICOTTA & PARMESAN
4. PENNE PASTA, MARINARA OR BUTTER & CHEESE
5. HARVEST BURGER, BRIOCHE BUN, DILL PICKLE HOUSE MADE FRENCH FRIES

DESSERT

1. HOUSE MADE GELATO OR SORBETTO
2. UNLIMITED SOFT DRINKS AND JUICE ARE INCLUDED

HORS D'OEUVRES - PASSED BUTLER STYLE- ASSORTED PIZZETTA INCLUDED FOR ALL

CHOOSE 6 ITEMS (IN TOTAL) FROM THE LISTS BELOW:

SEAFOOD

1. AMAGANSETT CRAB CROQUETTE & TARTAR SAUCE
2. SALMON RILLETTE CONE
3. MONTAUK LOBSTER CAKE
4. BACALA FRITTERS & SAFFRON AIOLI
5. CRISPY SHRIMP RAVIOLI & AGRO DOLCE
6. TUNA CRUDO PANZANELLE
7. BRICK OVEN BAKED GARLIC SHRIMP SPEDINI
8. SICILIAN TUNA & ARTICHOKE CROSTINI

MEAT

9. HARVEST (BEEF OR EGGPLANT) MEATBALLS
10. SAUSAGE & PEPPER CALZONE
11. BEEF SPEDINI & NONNO'S STEAK SAUCE
12. PROSCIUTTO DE PARMA & MOZZARELLA STROMBOLI
13. STUFFED DATES WITH ALMOND, VALDEON CHEESE & WRAPPED IN APPLE BACON
14. PEPPER STEAK PANINI
15. CHICKEN DIAVOLA, CRISPY FLAT BREAD, FRESH TOMATO & BASIL BRUSCHETTA
16. MAIALI IN COPERTA (PIGS IN A BLANKET) & MUSTARDO KETCHUP

VEGETARIAN

17. CAPRESE SPEDINI (FRESH MOZZARELLA & TOMATO)
18. EGGPLANT CAPONATA & SCAMORZA MELT
19. ARANCINI & SAFFRON AIOLI
20. GOAT CHEESE & MUSHROOM TARTLET
21. GORGONZOLA & PEAR CROSTINI
22. ZUCCHINI FRITTER & MINT YOGURT
23. RICOTTA CONE & CRACKED BLACK PEPPER, OLIVE OIL & SEA SALT
24. WHITE TRUFFLE POTATO CROQUETTE

**ADDITIONAL HORS D'OEUVRES ARE \$ 3.50 PER PERSON FOR EACH SELECTION

OPTIONAL ENHANCEMENTS

STATIONARY ENHANCEMENTS:

CLASSIC JUMBO SHRIMP COCKTAIL PLATTER - 100 PCS/ \$375 –

ICE COLD SHRIMP SERVED WITH CLASSIC HORSERADISH COCKTAIL SAUCE & FRESH LEMON

RAW BAR COMBINATION PLATTER - \$175 THREE DOZEN FRESH SHUCKED OYSTERS AND 3 DOZEN CLAMS

WITH HORSERADISH COCKTAIL SAUCE, CILANTRO LIME MIGNONETTE, TABASCO & FRESH LEMON

ARTISANAL CHEESE PLATTER - \$150.00 SERVES 35 GUESTS OR \$4.50 PER PERSON

IMPORTED & HUDSON VALLEY CHEESES SERVED WITH FRESH FRUIT, ASSORTED CROSTINI

VEGETABLE CRUDITÉS PLATTER - \$100 SERVES 35 GUESTS OR \$4.00 PER PERSON –

ASSORTED RAW SEASONAL VEGETABLES ACCOMPANIED BY

THREE OF OUR CHEF'S SPECIALTY DIPPING SAUCES; TZATZIKI – GORGONZOLA

ANTIPASTO PRESENTATION - \$10.00 PER PERSON

HOUSE CURED CAPICOLA, SOPPRESSATA, SALUMI, IMPORTED ASSORTED CHEESE, GRANA PADANO, PECORINO, GOUDA, ROASTED RED PEPPERS, MARINATED OLIVE MISTO, PEPPERONCINI'S, , TOASTED ALMONDS, SEASONAL VEGETABLES

SUSHI PRESENTATION – 100 PCS \$350.00 OR 200 PCS \$700.00

AN ASSORTMENT OF: CALIFORNIA ROLLS, TUNA ROLLS, YELLOW TAIL, SPANISH MACKEREL, CLAM WHITE FISH, CRAB, SALMON, SHRIMP & TUNA

SPECIFIC REQUESTS FOR SUSHI ARE AVAILABLE FOR AN ADDITIONAL CHARGE. DUE TO MARKET CHANGES, SOME ITEMS MAY NOT BE AVAILABLE

PASTA STATION - \$7.00 PER GUEST

SERVED WITH WARM CRUSTY ARTHUR AVE. BREAD & AGED PARMESAN CHEESE

CHOICE OF 3 HOME MADE PASTAS SAUCES:

1. HARVEST GARDEN POMODORO & BASIL
2. PUTTANESCA-SPICY TOMATOES, ONIONS, CAPERS, BLACK OLIVES, ANCHOVIES, GARLIC
3. ARRABBIATA- PANCETTA, RED CHILI, TOMATO
4. GORGONZOLA CREAM, FENNEL SAUSAGE, SWEET PEAS
5. A LA VODKA -PROSCIUTTO, TOMATO, CREAM
6. ALFREDO ,IMPORTED PARMESAN, CRACKED BLACK PEPPER, ITALIAN PARSLEY
7. BROCCOLI RABE, GARLIC, RED CHILIES, VIRGIN OLIVE OIL
8. WILD MUSHROOMS, CREMINI, OYSTERS, SHITAKE, WILTED BABY ARUGULA, TRUFFLE OIL , PECORINO ROMANO
9. PRIMAVERA- TOASTED GARLIC, FRESH PLUM TOMATOES, ZUCCHINI, ASPARAGUS, MUSHROOMS

CARVING STATION

FRESH ORGANIC TURKEY BREAST & GRAVY

\$ 8.00 PER GUEST

PORK LOIN & HONEY MUSTARDO

\$ 9.00 PER GUEST

PRIME RIB, AU JUS & FRESH HORSE RADISH

\$ 11.00 PER GUEST

FILET MIGNON & BAROLO WINE SAUCE

\$ 11.00 PER GUEST

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IN-MEAL ENHANCEMENTS

AMUSE BOUCHE - \$5.00 PER GUEST

1. A SMALL BITE SIZE MORSEL PRESENTED BEFORE THE MEAL STARTS.

PASTA OR RISOTTO COURSE - \$7.00 PER GUEST

1. TUSCAN WHITE RISOTTO, TRUFFLE OIL & GRANA PADANO
2. HARVEST GARDEN POMODORO SAUCE & BASIL
3. CARBONARA, PANCETTA, PECORINO, HUDSON VALLEY EGGS
4. WILD MUSHROOMS, CREMINI, OYSTERS, SHIITAKE, BABY ARUGULA, PECORINO ROMANO
5. GORGONZOLA CREAM, FENNEL SAUSAGE, SWEET PEAS

INTERMEZZO SORBET - \$5.00 PER GUEST

A PALATE REFRESHER BEFORE YOUR ENTRÉE

CHEESE COURSE - \$7.00 PER GUEST

SERVED BEFORE DESSERT

ONE HUDSON VALLEY CHEESE, CLOVER HONEY, TOASTED WALNUTS, RAISIN TOAST

HAND DIPPED CHOCOLATE STRAWBERRIES - \$3.00 EACH

SERVED WITH YOUR DESSERT CHOICE

CHOCOLATE TRUFFLES - \$3.00 EACH

SERVED WITH YOUR DESSERT CHOICE

COOKIE & CANNOLI - \$25.00 PER PLATTER

VIENNESE TABLE - \$12.50 PER GUEST

AN ELABORATE PRESENTATION OF PASTRIES, CAKES, DIPPED BERRIES, TARTS, PIES & COOKIES

SEASONAL FRUIT - \$25.00 PER PLATTER

CHOCOLATE FOUNTAIN - \$5.00 PER GUEST

WITH A SELECTION OF FRUITS, MARSHMALLOWS, CAKES, ETC.

Vendors

FLORAL DESIGNERS

Johnson Florist
334 Ashford Ave, Dobbs Ferry, NY
10522
914-693-4200
www.hflorist3@aol.com

Whispering Pine Nursery & Florist
Route 6, Mahopac, NY 10541
914-248-7444/914-248-5100

Damsel Designs
Brenda LaManna
914-533-6500
info@damselflydesigns.net

John Russell's / Stew Lenard's
(W) 914-375-4700 x 458
(M) 203-948-7230
jrussel@stewleonards.com

LIVE ENTERTAINMENT

Al Scatt's Stolen Moments
Entertainment
39 Cedar Street, Dobbs Ferry, NY
10522
Phone 914-693-2309
www.stolenmoments.com

DISC JOCKEY

Double Image Sounds & Entertainment
17601 Front St., Yorktown Heights,
10598
(W) 914-773-1950
Scott@doubleimageDJs.com

PHOTOGRAPHY & VIDEOGRAPHER

Margaret Fox Photography
213 Webber Ave
Sleepy Hollow NY
917-332-9704

Arbor & Ivy Photography
Joseph Prigiato
(M) 914-274-0931 (W) 914-337-1179
joejacq@aol.com

BALLOONS

Bobby's Balloon Works
129 Main Street, Dobbs Ferry, NY
10522
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201-341-7069
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