



Terrace_{On}
The Hudson
Banquets & Restaurant



BANQUET MENU



Full Open Bar for Cocktail Reception

All Premium Liquors
A Vast Selection of California Wines
Domestic Champagne
Domestic & Imported Beers
Fruit Juices, Assorted Soft Drinks & San Pellegrino

Cocktail Reception

Hot & Cold Hors D'oeuvres

(select 8)

Your guests will start the event with a Chef's selection of seasonal hot and cold hors d'oeuvres served butler style.

Coconut Crusted Shrimp	Brie & Raspberry in Phyllo	Beef Wellington
Maryland Crab Cakes	Skewered Sesame Chicken	Beef Empanadas
Spinach & Cheese Pies	Cocktail Franks	Melon & Prosciutto di Parma
Scallops wrapped in Bacon	Fantastic Shrimp	Bruschetta with Fresh Mozzarella
Chicken Quesadilla	Salmon Wasabi Crisp	Rack of Lamb

Artistically Displayed

Seasonal Sliced Fresh Fruit & Vegetables

Cauliflower & Broccoli Florets
Cucumbers, Red & Yellow Peppers
Carrot Sticks, Celery Stalks, Zucchini Sticks
Sun Dried Tomato & Creamy Parmesan Dipping Sauce
Golden Pineapple, Watermelon, Honeydew Melon,
Ripe Cantaloupe, Seedless Red Grapes, Strawberries

*Item May Require Price Increase Per Person

Reception Sit-Down Menu

Pasta Course

(select 1)

Rigatoni Plum Tomato Basil

Penne Vodka

Farfalle Pesto

Lobster Ravioli with a Sherry Lobster Sauce*

Salad

(select 1)

Mixed Field Greens

Mixed masculine greens garnished with english cucumbers,
shredded carrots & baby tomatoes
served with a homemade seasonal vinaigrette.

Caesar Salad

Hearts of romaine lettuce garnished
with a parmesan crisp & seven grain rosemary crostini
served with creamy caesar dressing.

Spinach & Walnut*

Baby spinach garnished with bourbon sugared walnuts,
apple-wood smoked bacon, sun-dried cherries & crumbled gorgonzola
served with raspberry vinaigrette.

Baby Arugula Salad*

Baby arugula, valley radicchio, bosc pear,
fresh strawberries & parmesan cheese
served with truffle sherry vinaigrette.

*Item May Require Price Increase Per Person

Entrées

Please make your selection from each category

Beef

- Roasted Tenderloin of Beef "Chateaubriand", served with Caramelized Onion Port Wine sauce •
- Hickory Grilled Black Angus Tenderloin of Beef, served with Roasted Shallot & Cabernet Reduction •
 - Premium Sterling Silver Strip Loin Steak, served with Wild Mushroom cream sauce •
 - Seared Veal Porterhouse* •
 - Double Loin Colorado Lamb Chops* •
 - Duet Skirt Steak with Colossal Roasted Shrimp* •

Poultry

- Herb Crusted Free-Range Chicken Breast Stuffed with Sun-dried Tomato, Farm Fresh Ricotta & Spinach in a Rose sauce •
- French Style Lemon Rosemary Free Range Chicken with Lemon Cream sauce •
 - Slow Roasted Organic Half Chicken served with Porcini Jus •
- Grilled Chicken Paillard, Wild Mushrooms & Artichoke Hearts in a Madeira Reduction •
 - Ginger Marinated Duck Breast in Mandarin Orange Sweet 'N Sour Sauce* •

Seafood

- Pan Seared Scottish Salmon Filet with Lobster Sherry Cream Sauce •
- Oven Roasted Halibut with Roasted Red & Yellow Pepper Coulis •
- Grilled Roasted Pepper Glazed Swordfish with Roasted Red & Yellow Pepper Coulis •
- Chilean Sea Bass with Roasted Garlic, Oven Roasted Tomatoes & Cannelloni Beans* •

(Vegetarian Available Upon Request)

Desserts

Custom Designed Cake made for the Special Occasion
served with a collection of Coffees, Herbal Teas, Espresso & Cappuccino

*Item May Require Price Increase Per Person



Additional Stations

*The Hot Table**

(select 4)

- | | |
|--|--------------------------|
| Eggplant Rollatini | Sesame Chicken |
| Fried Calamari | Beef Stroganoff |
| Hot & Sweet Sausage
with Peppers & Onions | Steamed Mussels Marinara |
| | Stuffed Clams Oreganato |

Cold Antipasto Table

- Grilled Zucchini, Yellow Squash & Red Onions,
drizzled with Extra Virgin Olive Oil
- Marinated Grilled Artichokes with Roasted Peppers
- Baby Red Potatoes Tossed with Red Onion, Parsley, Oregano & Olive Oil
- Ciliegine Mozzarella tossed with Basil Pesto
- Pencil Asparagus with Hearts of Palms
- Balsamic Marinated & Grilled Portobello Mushrooms with Asiago Cheese
- Toasted Israeli Couscous Salad with Golden Raisins & Pine Nuts

*Sauté Station**

(select 2)

- Chicken, Vegetarian or Beef Stir Fry
- Shrimp Scampi*
- Pork Strips Marsala or Picatta
- Salmon with Sun-dried Tomato & Capers
- Filet Mignon Medallion ala Port

*Pasta Station**

(select 2)

- Vodka, Alfredo, Plum Tomato Basil
- Pesto, Garlic & Oil
- Seafood Risotto*

*Item May Require Price Increase Per Person

*Captain's Carving Station**

(select 2)

Leg of Lamb	Baked Virginia Ham	Suckling Pig*
Roast Beef	Roasted Boneless Turkey Breast	Whole Salmon*
Roast Loin of Pork	Stuffed Loin Pork	Prime Rib*

*International Cheese & Wine Cart**

*Collection of Imported & Domestic Cheeses
Prepared with Chef's Selection of accompanying Wines*

*Crêpe Station**

*Chef Prepared Delicate Crêpes made to order
served with Nutella Spread & assorted Fresh Fruit*

*Seafood Display**

*Seasonal Assortment of Fresh & Raw Seafood
Served with Cocktail, Tartar sauces & Fresh Lemons*

Seafood Salad
Blue Point Oysters
Little Neck Clams on the Half Shell
Shrimp Cocktail
Snow Crab Claws

*Individual Plated Appetizers**

(select 1)

Mozzarella Caprese	Grilled Portabella with Eggplant & Fresh Mozzarella
Seafood Salad	Crabmeat Cocktail*
Jumbo Lump Crab Cake	Shrimp Cocktail*
Eggplant Rollatini	Prosciutto Wrapped Shrimp*
Stuffed Jumbo Mushrooms	Individual Hot or Cold Antipasto

*Item May Require Price Increase Per Person

*Additional Dessert Items**

*Tier of Italian Pastries • Cookies & Fruit**

Trio of Desserts • Viennese Table**

Hot Belgium Waffles with Ice Cream

Italian Zeppoli Station

Seasonal Cheesecakes, Pear/Apple Tarts & Assorted

Cakes, Chocolate Covered Berries with stems

Hot Apple Crisp Donuts

International Coffee Bar with a collection of Coffees,

Herbal Teas, Espresso & Cappuccino

*Candy Buffet**

Add a sweet note to your celebration with assorted chocolates, candies and gummies arranged beautifully on a buffet table with gift bags for your guests to fill up & take home. What a treat!

*Flambé Station**

Include something unique with your dessert options. Choose from banana foster and/or cherries jubilee and our chef will flambé it right in front of you!

Enjoy it served with your choice of ice cream.

*Waffle Station**

Enjoy our hot and fresh homemade waffles and allow for some creativity as your guests have the choice of various assorted toppings, delicious syrups, whipped cream, fruit and more!

*Item May Require Price Increase Per Person