

# Dear Irving,

ON HUDSON

## HORS D'OEUVRES MENU

Menu features handpicked and seasonal ingredients that are subject to change based on quality of available ingredients. Prices below are per person, per hour

\$20pp for a choice of 4 (+\$10pp per additional ½ hour)

\$25pp for a choice of 6 (+\$12.50pp per additional ½ hour)

\$30pp for a choice of 8 (+\$15pp per additional ½ hour)

\$35pp for a choice of 10 (+\$17.50pp per additional ½ hour)

Vegetarian (VG) Vegan (V) Gluten Free (GF)

### COLD

**SPICY TUNA CRISPY RICE** *Spicy Mayo, Sweet Eel Sauce* +\$5pp

**SMOKED SALMON DIP** *Salmon Caviar, Everything Topping, Blini*

**MAINE LOBSTER BUN** *Dill Aioli, Avocado, Toasted Brioche* +\$5pp

**CHILLED TOMATO GAZPACHO** *Roma Tomatoes, Garlic & Basil Oil* V

**TOMATO BRUSCHETTA** *on Sourdough Crostini* V

**CASHEW RICOTTA** *served on Cucumber* V

**TOASTED ALMOND ROMESCO** *served on Cucumber* V

**AVOCADO TOAST** *Fresh Cilantro, Aleppo Pepper* VG

**CRISPY GOAT CHEESE** *Chimichurri, Fermented Honey-Garlic* VG

**CUCUMBER GAZPACHO** *Toasted Cumin, Sherry* V/GF

**WAKAME & AVOCADO CUP** *Seaweed Salad, Sushi Rice, Avocado, Nori* VG/GF

**SALMON DIP** *served on Rice Cracker* GF

**AVOCADO TOAST** *served on Rice Cracker* GF

**WILD MUSHROOM CROQUETTES** *Garlic Aioli* GF

**LOBSTER BUN** *served on Rice Cracker* +\$5pp GF



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## HOT

**STEAK FRITES SKEWERS** *Filet Mignon, Crispy Potatoes, Au Poivre Sauce +\$5pp*

**CREMINI ROCKEFELLER** *Goat Cheese & Quinoa Risotto, Crispy Crumbs* **VG**

**LOBSTER BISQUE** *Saffron, Lobster Salad*

**SHRIMP EMPANADA** *Sake & Sriracha Aioli*

**CHICKEN EMPANADA** *with Golden raisins, Avocado Mayo*

**WILD MUSHROOM CROQUETTES** *Roasted Garlic Aioli* **VG**

**DUCK CONFIT PAELLA SPRING ROLLS** *Sherry & Saffron Mayo*

**PIGS IN A BLANKET** *Stone Ground Mustard*

**MINI CROQUE MONSIEUR** *Black Forest Ham, Gruyere, Truffle Béchamel*

**WAGYU SLIDERS** *Truffle Mayo, Caramelized Onions, Gruyere*

## STATIONARY PLATTERS

**CRUDITÉS** *Seasonal Veggies, Avocado Ranch Sauce* \$8pp

**CHEESE** *Chef's Selection of International Cheeses, Jam, Fresh Bread* \$15pp

**CHARCUTERIE** *Chef's Selection, Olives, Stone Ground Mustard, Fresh Bread* \$15pp

**SEAFOOD PLATTER** *Shrimp Cocktail, Shrimp Shooters, Stone Crab Claws* \$30pp

## PASS DESSERTS

Price per person Per 30min \$7.50pp

**ASSORTED PETITS FOURS** *Fraiser Pistachio Financier, Almond Sponge, Chocolate Éclair, Opera Cake,*

*Chocolate Crumble, Raspberry Crumble, Cocoa Tartlet*

**CHEESECAKE LOLLIPOPS** *Strawberry, Chocolate, Lemon, Oreo*

**FRUITS SKEWERS** *Seasonal Chef's Selection*

**MACARONS** *Chef's Assortment*



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## CHEF ANIMATED BUFFET STATIONS

Enhancement to your pass Hors D'oeuvres

CHEF ATTENDANT(S) FEE 40 guests \$200 41-100 guests \$400 100+ guests \$600

## RAW BAR STATION 1H

Choose Two \$45pp

**SHRIMP COCKTAIL & SHOOTERS** served with Cocktail Sauce, Spicy Mayo, Bloody Mary, Paprika Salt Rim

**STONE CRAB CLAWS** served with Spicy Mayo +\$9pp

**MAINE LOBSTER** Lobster Salad & Hackleback Caviar, Lobster in Saffron Butter +\$16pp

## CAVIAR STATION 1H

Market Price

**STURGEON CAVIAR** Served with Blinis, Egg Whites, Egg Yolks, Capers, Crème Fraiche and Shallots

## CARVING BOARD 1H

One Protein \$35pp Two Proteins \$55pp

**FILET MIGNON** French Onion Baby Potatoes, Peppercorn Sauce

**BEER BRAISED SHORT RIBS** Roasted Brussels Sprout, Au Jus

**SALMON FILET** Dijon Beurre Blanc Sauce

**BONELESS ROTISSERIE CHICKEN MEDALLION** House Fermented Honey-Garlic Chimichurri

## PAELLA STATION 1H

**CLASSIC PAELLA** House Chorizo, Grilled Chicken, Tiger Shrimp, Garlic Aioli \$35pp

**VEGETARIAN PAELLA** Wild Mushrooms, Summer Squash, Truffle Aioli \$30pp

**LOBSTER PAELLA** Maine Lobster, Calamari, Little Neck Clam, Spicy Aioli \$45pp

## PASTA STATION \$30pp 1H

**RIGATONI** served in Parmesan Cheese Wheel with Extra Virgin Olive Oil and two Sauces:

Spicy Vodka and Truffle Wild Mushroom Bechamel Add Prosciutto +\$5pp



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## BEVERAGE PACKAGES

### PREMIUM OPEN BAR

\$80pp for 2hrs \$100pp for 3hrs \$120pp for 4hrs

Premium Liquors, mixed drinks, pinot grigio, malbec, rose, sparkling wine, house pilsner & IPA beers, soft drinks (no shots allowed).

Select 4 Specialty Cocktails created by Award-Winning Bar Director Meaghan Dorman.

*\*Includes a welcome glass of sparkling wine upon arrival\**

**LIQUORS** Luksusowa & Ketel One vodka, Beefeater, Tanqueray & Fords gin, Vida and Verde Mezcal, Espolon blanco & reposado tequila, old forester and Elijah Craig small batch bourbon, Wild Turkey rye, Jameson, Monkey Shoulder & Johnnie Walker Black Scotch, Remy Martin VS cognac.  
House pinot grigio, malbec & sparkling wine, house pilsner & IPA beers.

### ULTRA-PREMIUM OPEN BAR

\$100pp for 2hrs \$120pp for 3hrs \$140pp for 4hrs

Ultra-premium liquors, mixed drinks, pinot grigio, malbec, rose & Moet & Chandon champagne, house pilsner & IPA beers, soft drinks (no shots allowed)

Select 4 Specialty Cocktails created by Award-Winning Bar Director Meaghan Dorman

*\*Includes a welcome glass of Moet & Chandon Brut Imperial Champagne upon arrival\**

**LIQUORS** Grey Goose Vodka, Monkey 47 Gin, Russell's Reserve 10 Year Bourbon, Whistlepig 10 Year Rye, Macallan 12, Double Cask, Glenmorangie La Santa, Lagavulin 16, Don Julio Blanco/Reposado/Anejo, Tequila Ocho Blanco/Reposado/Anejo, Del Maguey Chichicapa Mezcal

### CHAMPAGNE LIST

Charged per bottle on consumption

Moet Imperial Brut \$135  
Ruinart Blanc de Blanc \$260  
Krug Grand Cuvee \$525  
Dom Perignon \$595



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## COCKTAIL MENU

Please Select Four



### BRIGHT & CRISP

**APEROL SPRITZ** Aperol, Sparkling Wine, Seltzer

*Bright & bubbly, with a touch of bitter orange*

**MOSCOW MULE** Vodka, Lime, Ginger

*A refreshing highball with a ginger kick*

**SCARLET COLLINS** Vodka, Lemon, Hibiscus

*Bright & floral, served tall*

**PEARL COLLINS** Gin, Cocchi Americano, Mint, Jasmine, Lemon, Seltzer

*The ideal highball, fresh and endlessly drinkable*

**VICE VERSA** Gin, Grapefruit, Bitter & Pamplemousse Liqueurs, Rosé Cava

*Crisp & bubbly, with a floral nose & dry finish*

**LA PALOMA** Blanco Tequila, Agave, Grapefruit, Lime, Seltzer, Salt

*A crowd favorite, refreshing and citrus forward*

**PANORAMA DAIQUIRI** Rum, Pineapple Gomme, Toasted Coconut, Lime

*A bright, summery daiquiri variation*

**WILDEST REDHEAD** Blended Scotch, Lemon, Allspice Dram, Cherry Heering

*Baking spice with a healthy dose of Scotch*

**WHISKEY BUSINESS** Rye, Ancho Chile Liqueur, Cinnamon, Lemon, Angostura Bitters

*Smoked pepper pop with a whiskey backbone*

**GOLD RUSH** Bourbon, Lemon, Honey

*A comforting riff on a whiskey sour*

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## STRONG & STIRRED

**GIBSON** Gin, Bianco Vermouth, Pickled Onion

*Our savory martini has a pickled treat*

**BOULEVARDIER** Bourbon, Sweet Vermouth, Campari

*The perfect balance of bitter, sweet and spirit*

**OLD FASHIONED** Bourbon, Sugar, Angostura Bitters

*This classic is made to sip and savor*

**BALTO OLD FASHIONED** Bourbon, American Fruits Barrel Aged Apple Liqueur, Maple, Angostura Bitters

*A riff on the classic with a hint of apple and cinnamon*

**MANHATTAN** Rye, Sweet Vermouth, Angostura Bitters

*Always an elegant choice, a rich rye sipper*

**REMEMBER THE MAINE** Rye, Sweet Vermouth, Cherry Heering, Angostura Bitters, Absinthe

*Strong & stirred, with an herbal note*

**TATTLETALE** Blended Scotch, Honey, Angostura Bitters

*A smoky riff on an Old-fashioned sure to please*

