

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

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

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**

VEGETABLE SPRING ROLLS *Toasted Sesame Sauce*

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 **GF**

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 **GF**

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* **GF**

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 **GF**

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

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

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 **GF**

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

SALMON FILET Dijon Beurre Blanc Sauce **GF**

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

PAELLA STATION 1H

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

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

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

PASTA STATION \$30pp 1H

Can be GF with least two weeks notice

RIGATONI 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 and Old-fashioned sure to please

