



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

\$25pp for a choice of 4 (+\$12.50pp per additional ½ hour)

\$30pp for a choice of 6 (+\$15pp per additional ½ hour)

\$35pp for a choice of 8 (+\$17.50pp per additional ½ hour)

\$40pp for a choice of 10 (+\$20pp per additional ½ hour)

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

COLD HORS D'OEUVRES

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

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

FETA & PICKLED RED ONION CAVIAR *English Peas, Vegan Feta, Orange* **V**

SMOKED SALMON DIP *Everything Topping, Blini*

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

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

MUSHROOM & SALSA VERDE BRUSCHETTA *with Vegan Feta, on Crostini* **V**

AVOCADO TOAST *Fresh Cilantro, Aleppo Pepper* **VG/GF** add Kaluga Caviar +12pp

SMOKED SALMON DIP *served on Rice Cracker or Cucumber* **GF**

AVOCADO TOAST *served on Rice Cracker or Cucumber* **GF/V**

LOBSTER CRACKER *served on Rice Cracker or Cucumber* +\$5pp **GF**

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HOT HORS D'OEUVRES

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

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

LOBSTER TOSTADA *Queso Fresco, Pickled Onion, Cilantro* **GF** +\$3pp

CHICKPEA & FAVA BEAN FALAFEL *Lemon and Olive Hummus* **V**

BBQ CHICKEN EMPANADA *with Golden Raisins, Homemade BBQ*

POTATO CROQUETTES *Tartar Sauce* **VG**

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

VEGETABLE SPRING ROLLS *Toasted Sesame Sauce* **VG**

PIGS IN A BLANKET *Stone Ground Mustard*

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

WAGYU SLIDERS *Truffle Mayo, Caramelized Onions, Gruyère*

CRISPY CHICKEN SLIDERS *Avocado Aioli, Coleslaw, Brioche*

STATIONARY PLATTERS

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

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

Add-on: TÊTE DE MOINE ROSETTES *Fruity aroma with flavors of black cherry confit.*

Cut with a girolle (a tool that scrapes thin shavings off the top, forming flower shaped florets). Swiss, Cow Milk +\$3pp

MEDITERRANEAN *Hummus with Piquillo Pepper, Marinated Feta, Tzatziki Sauce, Olives, Pita Bread, Cucumbers, Cherry Tomatoes, Cauliflower Florets* **\$15pp V**

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

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

SUSHI PLATTER *Classic & Vegetable Rolls* **\$30pp**



CHEF ANIMATED BUFFET STATIONS

Enhancement to your pass Hors D'oeuvres

\$200 CHEF ATTENDANT FEE

Number of chef varies based on station selection and final guest count

DELUXE SUSHI STATION

1 hour \$45pp | 1.5 hours \$55pp | 2 hours \$65pp

Cost based on 100 guests, requires 2 Sushi Chefs \$300 each

**kosher style menu available *vegan/vegetarian menu available *gluten-free menu available*

RAINBOW MAKI KANI *Avocado, Cucumber Roll, Topped With Tuna, Salmon, Yellowtail, Avocado, Tobiko*

SPICY KANI ROLL *Spicy Tuna, Tempura Crunch, Cucumber Roll, Topped With Kani Salad*

PHOENIX MAKI *Shrimp Tempura Roll, Topped With Spicy Tuna, Scallions, Tobiko*

GREEN DRAGON MAKI *Eel Cucumber Roll, Topped With Avocado And Eel Sauce*

MANGO SUMMER ROLL *Spicy Salmon, Tempura Crunch, Cucumber Roll, Topped With Mango And Tobiko*

FUJI MAKI *Tuna, Salmon, White Fish, Avocado*

RICEZILLA ROLL *Tempura Battered Salmon Cream Cheese Roll, Topped With Seaweed Salad, Spicy Mayo, Eel Sauce, Tobiko*

SALMON AVOCADO MAKI

SHRIMP TEMPURA MAKI *Shrimp Tempura, Cucumber, Avocado*

CALIFORNIA MAKI *Kani, Cucumber, Avocado*

SPICY TUNA CRUNCH MAKI

FUTO MAKI *Egg, Kani, Oshinko, Cucumber, Carrots, Avocado*

VEGETABLE ROLL *Cucumber, Avocado, Carrot, Forbidden Rice*

SWEET POTATO ROLL

YOU'RE JUST A SWEETIE MAKI *Avocado, Cucumber, Pickled Vegetables, Forbidden Rice, Topped With Sweet Potatoes, Rice Crackers*

PICKLE ME ROLL *Pickled Vegetables, Oshinko, Cucumber*

EDAMAME

SEAWEED SALAD

SUSHI & SASHIMI *Salmon, Tuna, White Tuna & Jalapeno, Yellowtail & Scallion, Tamago*

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RAW BAR STATION **iH**

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 **iH**

Market Price

GOLDEN KALUGA CAVIAR *Served with Blinis, Crème Fraiche. All in ice sculpture presentation*

CARVING BOARD **iH**

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

Comes with Roasted Seasonal Vegetables and Arugula Salad

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**

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TACO STATION \$38pp IH

BEER BRAISED SHORT RIBS, GRILLED CHICKEN THIGHS,
CHIPOTLE SHRIMP, AND ROASTED MUSHROOMS

*Served with warm Corn Tortillas, Pico de Gallo, Mole, Spicy Mayo, Salsa Verde, Chopped Onions,
Cilantro, Lime, Cilantro, Queso Fresco, Pickled Red Onions*

PAELLA STATION IH

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 IH

Can be GF with least two weeks notice

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

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

PASS DESSERTS

Price per person per 30min \$8.50pp

Prices are per item

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*



BEVERAGE PACKAGES

PREMIUM OPEN BAR

\$90pp for 2hrs \$110pp for 3hrs \$130pp for 4hrs

Premium liquors, mixed drinks, pinot grigio, malbec, rosé, 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 ALB & Grey Goose vodka, Beefeater, Tanqueray & Fords gin, El Dorado 8 year rum, Vida and Verde mezcal, Espolon blanco & reposado tequila, Old Forester & Elijah Craig small batch bourbon, Wild Turkey rye, Jameson, Monkey Shoulder & Johnnie Walker Black scotch, Glenmorangie 10 single malt, Glenlivet 12 single malt, Ardbeg 10 year, Akashi White Oak Japanese whisky, Remy Martin VS cognac.
House pinot grigio, malbec & sparkling wine, house pilsner & IPA beers.

ULTRA-PREMIUM OPEN BAR

\$110pp for 2hrs \$130pp for 3hrs \$150pp for 4hrs

Ultra-premium liquors, mixed drinks, pinot grigio, malbec, rosé & Moët & 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 Moët & Chandon Brut Imperial champagne upon arrival

LIQUORS Belvedere & Grey Goose vodka, Beefeater, Tanqueray, Fords & Monkey 47 gin, Denizen 5 year rum, Diplomatico Reserva rum, Vida and Verde Mezcal, Espolon blanco & reposado tequila, Old Forester & Elijah Craig small batch bourbon, Wild Turkey rye, NY Distilling Jaywalk rye, Jameson, Monkey Shoulder & Johnnie Walker Black scotch, Glenmorangie 10 single malt, Glenlivet 12 single malt, Akashi White Oak Japanese whisky, Remy Martin VS cognac. Lagavulin 16 single malt, Patron blanco, reposado, anejo.
House pinot grigio, malbec & sparkling wine, house pilsner & IPA beers.

CHAMPAGNE LIST

Charged per bottle on consumption

Moët Imperial Brut \$145
Ruinart Blanc de Blanc \$260
Krug Grand Cuvée \$525
Dom Perignon \$595

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COCKTAIL MENU

Please Select Four

BRIGHT & FRESH

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, Club Soda

Bright & floral, served tall

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 White Rum, Pineapple Gomme, Toasted Coconut, Lime

A daiquiri riff perfect for sky sipping

HINT OF SPICE

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

XANTOLO Reposado tequila, mezcal, Aleppo spiced pineapple, lime

Smoky with fresh pineapple & chipotle kick

SMOKED MARGARITA Blanco tequila, mezcal, jalapeno agave, lime

The classic gets an upgrade with spice and a hint of smoke

continued on next page



COCKTAIL MENU

Continued

STRONG & STIRRED

GIBSON Gin, Blanc Vermouth, House Pickled Onion

A savory martini with snack

SMOKE AT SUNSET Japanese Whiskey, Rosa Vermouth, Strawberry Amaro

Spirit forward- a touch of peat smoke dances with strawberry and herbal notes

AMBER OLD FASHIONED Bourbon, Aged Rum, Peach & Angostura Bitters

Rich & silky, our house take on the classic

HAT IN HAND Aged Rum, Cognac, Dash Of Banana Liqueur, Angostura Bitters

Elegant notes of carmel, coffee & banana flambé

NEGRONI gin, Campari, sweet vermouth

This Italian mix never goes out of style

MANHATTAN Rye, Sweet Vermouth, Angostura Bitters

Always an elegant choice, a rich rye sipper

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



ALLERGIES & DIETARY RESTRICTIONS

	TREENUT/ SEED	CELIAC/ GLUTEN	DAIRY	SHELLFISH	MUSHROOM	ONION/ GARLIC	VEGETARIAN	VEGAN
FETA & PICKLED RED ONION CAVIAR Peas, Mango, Vegan Feta						X	X	X
AVOCADO TOAST Fresh Cilantro, Aleppo Pepper	X						X	
VEGETABLE SPRING ROLLS Toasted Sesame Sauce	X	X			X	X	X	
POTATO CROQUETTE Tartar Sauce		X					X	
GOLDEN KALUGA CAVIAR TOAST Pan de Mie, Crème Friache, Lime Zest		X	X					
MUSHROOM & SALSA VERDE BRUSCHETTA Vegan Feta, Crostini		X				X		X
BBQ CHICKEN EMPANADA Golden Raisins, Corn & BBQ Sauce		X	X			X		
LOBSTER TOASTADA Cotija, Corn Tortilla, Cilantro, Lime				X		X		
CRISPY GOAT CHEESE Fermented Honey-Garlic, Chimichurri		X	X				X	
CROQUE MONSIEUR Truffle Bechamel, Black Forest Ham, Gruyere		X	X		X			
CHICKEPEA & FAVA BEAN FALAFEL Lemon & Olive Hummus		X	X			X		X
WAKAME & AVOCADO CUP Nori Cup, Sushi Rice, Eel Sauce, Seaweed Salad, Avocado, Spicy Mayo							X	
MAINE LOBSTER ROLL Dill Aioli, Brioche		X	X	X		X		
CRISPY CHICKEN SLIDERS Avocado Aioli, Toasted Brioche		X	X			X		



ALLERGIES & DIETARY RESTRICTIONS

	TREENUT/ SEED	CELIAC/ GLUTEN	DAIRY	SHELLFISH	MUSHROOM	ONION/ GARLIC	VEGETARIAN	VEGAN
WAYGU SLIDERS Truffle Aioli, Onions, Mushrooms, Bleu Cheese		X	X		X	X		
SPICY TUNA CRISPY RICE Eel Sauce, Spicy Mayo		X	X					
SMOKED SALMON DIP Everything Topping, Caviar, Blinis	X	X				X		
WILD MUSHROOM CROQUETTES Truffle Garlic Aioli		X	X		X	X	X	
FRIED CHICKEN BITE Waffle Breeding, Hot Honey Glaze		X	X			X		
PIGS IN A BLANKET Stone Ground Mustard		X	X					
STEAK FRITES SKEWERS Au Poivre Sauce			X			X		
FILET MIGNON Potatoes, Peppercorn Sauce			X			X		
BRAISED SHORT RIBS Brussels Sprouts, Au Jus		X	X			X		
SALMON FILET Dijon Beurre Blanc, Caramel- ized Spanish Onions			X			X		
CLASSIC PAELLA Chorizo, Chicken, Shrimp, Garlic Aioli				X		X		
VEGETARIAN PAELLA Wild Mushrooms, Summer Squash, Truffle Aioli						X	X	
LOBSTER PAELLA Lobster, Calamari, Little Neck Clams, Spicy Aioli			X	X		X		



ALLERGIES & DIETARY RESTRICTIONS

	TREENUT/ SEED	CELIAC/ GLUTEN	DAIRY	SHELLFISH	MUSHROOM	ONION/ GARLIC	VEGETARIAN	VEGAN
TACO BAR Beer Braised Short Ribs, Grilled Chicken, Chipotle Shrimp, Pico de Gallo, Mole, Salsa Verde, Spicy Mayo, Cilantro, Lime, Queso, Pickled Red Onions, Corn Tortillas			X			X		
MACARONS Pistacchio Coffee Raspberry Lemon Chocolate Vanilla	X	X	X				X	
CHEESECAKE LOLIPOPS Strawberry Chocolate Oreo Lemon		X	X				X	
PETIT FOURS Lemon Almondines Caramel Cheesecake Pasion Fruit Panacotta Raspberry Tiramisu Almond & Apricot Cake Mini Puff with Nuts	X	X	X				X	