

Charles & Charles

CATERING



WEDDING & EVENTS | MENU BROCHURE



MENU BROCHURE | 2023/2024 | ISSUE NO 301

OUR STORY

WE ARE TWO LIFELONG FRIENDS WHO STUMBLED DOWN THE PATH OF HOSPITALITY AND COOKING LONG AGO. IT ALL BEGAN AT A LITTLE ITALIAN PIZZERIA AT THE AGE OF FIFTEEN. THE SMELL OF BAKED BREAD, THE DELICATE ART OF FRESH MOZZARELLA, THE SOUND OF THE 'CRUNCH' CUTTING THROUGH THE CRISP CRUST OF PIZZA WAS ALL IT TOOK. I WAS HOOKED LIKE THE DOUGH IN THE MIXER. BY THE AGE OF SIXTEEN ALL THE LOCALS WERE CALLING IN ORDERS MAKING SURE THAT "THE IRISH KID IS COOKING TONIGHT, RIGHT?". THE SMILES ON THEIR FACES AS THEY WOULD PICK UP THEIR FOOD WAS WHAT REALLY GOT ME. IT FELT AMAZING BEING ABLE TO CREATE SOMETHING THAT BRINGS SO MUCH HAPPINESS TO SOMEONE. CJ BEING A YEAR YOUNGER, BEGAN HIS HOSPITALITY CAREER JUST AFTER ME AT THE SAME LITTLE OLD PIZZERIA.

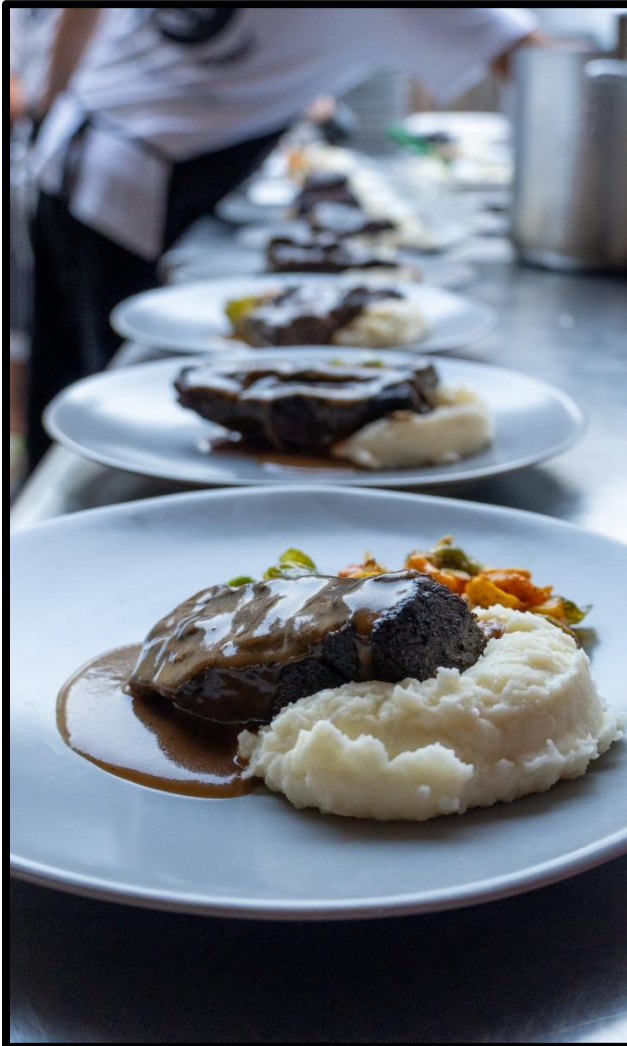
I SOON REALIZED THAT COOKING WAS TO BE MY LIFE. AFTER THE CULINARY INSTITUTE OF AMERICA, I CONTINUED MY CAREER AND WORKED FOR MANY AWARD-WINNING VENUES AND RESTAURANTS HERE IN THE HUDSON VALLEY. FOR OVER TEN YEARS CJ AND I WORKED AT MANY OF THOSE VERY SAME ESTABLISHMENTS TOGETHER. HIS EXPERTISE BEGAN TO FLOURISH BY MANAGING THE FRONT OF THE HOUSE, WHILE MINE CONTINUED IN THE KITCHEN. AFTER EXECUTING THOUSANDS OF WEDDINGS & EVENTS WE BEGAN TO REALIZE THAT JUST AS WE OUTGREW THE PIZZERIA, WE WERE BEGINNING TO OUTGROW THE RESTAURANTS & BANQUET HALLS. WE HAD A VISION TO ELEVATE AND EXPERIMENT BEYOND WHAT WAS COMMON IN THIS INDUSTRY. TO OFFER THE EXPERIENCE OF FINE DINING TO ANY LOCATION OR VENUE.

IT BRINGS ME GREAT JOY TO SHARE THIS WEDDING & EVENTS PACKAGE WITH YOU. THIS MENU REPRESENTS SOME OF MY ALL-TIME FAVORITE RECIPES & CREATIONS. I LOOK FORWARD TO SEEING YOUR SMILES.

-CHEF CHARLES BIRNEY



STYLE OF DINNER SERVICE



EACH EVENT IS CUSTOMIZED SPECIFICALLY TO YOUR DESIRED TASTE AND ENHANCED WITH THE SEASON'S BOUNTY. FROM LAID BACK BBQ STATIONS TO BOUNTIFUL BUFFETS, & ELEGANT PLATED DINNERS. WE USE ONLY THE FINEST PRODUCTS THAT THE HUDSON VALLEY & INTERNATIONAL REGIONS OF THE WORLD HAVE TO OFFER.

TO BEGIN OUR MENU SELECTION PROCESS, WE MUST FIRST ASK WHAT STYLE OF SERVICE ARE YOU INTERESTED IN? IF YOU ARE LOOKING FOR AN INTIMATE EXPERIENCE, WE RECOMMEND CHOOSING EITHER 'FAMILY STYLE' OR 'PLATED'. THIS GIVES YOUR GUESTS SOME MORE TIME AT THE TABLE TO BREAK BREAD TOGETHER. IF YOU ARE SEEKING A MORE CASUAL ATMOSPHERE, THEN THE 'BOUNTIFUL BUFFET' OR 'STATIONS' OPTION IS FOR YOU. THIS ALLOWS A BIT MORE FLEXIBILITY IN YOUR EVENT TIMEFRAME FOR MINGLING & DANCING.



EACH STYLE OF SERVICE INCLUDES A COCKTAIL HOUR FORMAT WITH YOUR CHOICE OF 5 PASSED HORS D'OEUVRES & A SEASONAL MARKET TABLE. YOUR RECEPTION DINNER INCLUDES ROLLS/BUTTER, FIRST COURSE & ENTRÉE SELECTIONS. ALL PACKAGES CAN BE CUSTOMIZED FURTHER WITH ADDITIONAL OPTIONS FROM OUR STATIONS AND ENHANCEMENT LISTS.

BOUNTIFUL BUFFET

A STATIONARY FEAST

THIS DINING EXPERIENCE IS ARRANGED ON A STATIONARY TABLE FOR YOUR GUESTS TO INTERACT WITH AT THEIR LEISURE. ALLOWING MORE TIME FOR MINGLING AND DANCING. FOR ANY EVENT LARGER THAN 175 GUESTS WE WILL PROVIDE TWO BUFFETS MIRRORING ONE ANOTHER.

BUFFET PACKAGE



CHOICE OF 5 PASSED HORS D'OEUVRES FOR 1 HOUR



SEASONAL MARKET TABLE-

- INTERNATIONAL & DOMESTIC CHEESE BOARD- FIGS, HONEY SPREAD, GRAPES & CRACKERS.
- CHARCUTIER- SMOKED HAM, PROSCIUTTO, MORTADELLA, PEPPERONI, SALAMI & CHORIZO WITH MARINATED OLIVES & PEPPERS.
- SEASONAL FRUIT DISPLAY
- MARINATED GRILLED VEGETABLES
- HUMMUS & PITA
- CHEF'S SELECTION OF SEASONAL COLD SALADS



FIRST COURSE FAMILY STYLE SALAD WITH DINNER ROLLS & BUTTER



ENTRÉE SELECTIONS-

- | | |
|-----------------|-------------------------|
| • 1 CARVED BEEF | • 1 VEGETABLE |
| • 1 CHICKEN | • 1 POTATO |
| • 1 FISH | • 1 PLATED KID'S OPTION |
| • 1 PASTA | • 1 PLATED VEGAN OPTION |



STATIONS

A THEMED STATION SELECTION

YOUR CHOICE OF TWO STATIONS FROM OUR ENHANCEMENT LIST. WHY NOT ENJOY AN AUTHENTIC TACO STATION WITH A HEARTY AMERICANA STATION FOR YOUR ENTRÉE?! THIS PACKAGE ALLOWS YOUR GUESTS TO PICK FROM THE STATIONS AT THEIR LEISURE.

STATIONS PACKAGE



CHOICE OF 5 PASSED HORS D'OEUVRES FOR 1 HOUR



SEASONAL MARKET TABLE-

- INTERNATIONAL & DOMESTIC CHEESE BOARD- FIGS, HONEY SPREAD, GRAPES & CRACKERS.
- CHARCUTIER- SMOKED HAM, PROSCIUTTO, MORTADELLA, PEPPERONI, SALAMI & CHORIZO WITH MARINATED OLIVES & PEPPERS.
- SEASONAL FRUIT DISPLAY
- MARINATED GRILLED VEGETABLES
- HUMMUS & PITA
- CHEF'S SELECTION OF SEASONAL COLD SALADS



FIRST COURSE FAMILY STYLE SALAD WITH DINNER ROLLS & BUTTER



ENTRÉE SELECTIONS-

- **2** STATIONS FROM OUR ENHANCEMENT LIST (RAW BAR & BUTCHER STATION ARE MARKET PRICE)
- **1** PLATED KID'S OPTION
- **1** PLATED VEGAN OPTION



FAMILY STYLE

PLATTERS OF PROTEINS & SIDES FOR YOUR GUESTS TO ENJOY TABLESIDE

ONE OF OUR FAVORITE STYLES OF SERVICE. THIS TRULY GIVES AN INTIMATE ATMOSPHERE FOR YOU AND YOUR GUESTS TO GATHER, SHARE, EAT, ENJOY AND LAUGH. A TRUE FARM TO TABLE VIBE CAN BE CREATED WHEN PAIRED WITH FARMHOUSE STYLE TABLES & CHAIRS.

FAMILY STYLE PACKAGE



CHOICE OF 5 PASSED HORS D'OEUVRES FOR 1 HOUR



SEASONAL MARKET TABLE-

- INTERNATIONAL & DOMESTIC CHEESE BOARD- FIGS, HONEY SPREAD, GRAPES & CRACKERS.
- CHARCUTIER- SMOKED HAM, PROSCIUTTO, MORTADELLA, PEPPERONI, SALAMI & CHORIZO WITH MARINATED OLIVES & PEPPERS.
- SEASONAL FRUIT DISPLAY
- MARINATED GRILLED VEGETABLES
- HUMMUS & PITA
- CHEF'S SELECTION OF SEASONAL COLD SALADS



FIRST COURSE FAMILY STYLE SALAD WITH DINNER ROLLS & BUTTER



ENTRÉE SELECTIONS-

- 1 BEEF
- 1 CHICKEN
- 1 FISH
- 1 VEGETABLE
- 1 POTATO
- 1 PLATED KID'S OPTION
- 1 PLATED VEGAN OPTION



PLATED

INDIVIDUALLY PLATED DINNER

ELEVATE YOUR DINING EXPERIENCE WITH AN ALA CARTE STYLE OF SERVICE. EACH ENTRÉE WILL BE PAIRED WITH SEASONAL VEGETABLES AND APPROPRIATE STARCHES SELECTED BY CHEF CHARLIE.

PLATED PACKAGE



CHOICE OF 5 PASSED HORS D'OEUVRES FOR 1 HOUR



SEASONAL MARKET TABLE-

- INTERNATIONAL & DOMESTIC CHEESE BOARD- FIGS, HONEY SPREAD, GRAPES & CRACKERS.
- CHARCUTIER- SMOKED HAM, PROSCIUTTO, MORTADELLA, PEPPERONI, SALAMI & CHORIZO WITH MARINATED OLIVES & PEPPERS.
- SEASONAL FRUIT DISPLAY
- MARINATED GRILLED VEGETABLES
- HUMMUS & PITA
- CHEF'S SELECTION OF SEASONAL COLD SALADS



FIRST COURSE FAMILY STYLE SALAD WITH DINNER ROLLS & BUTTER



ENTRÉE SELECTIONS-

- | | |
|-------------|-----------------|
| • 1 BEEF | • 1 VEGETARIAN |
| • 1 CHICKEN | • 1 VEGAN |
| • 1 FISH | • 1 KIDS OPTION |



PASSED HORS D'OEUVRES

PULLED PORK EMPANADA'S -
CHIPOTLE CHEDDAR SAUCE

MUSHROOM GRUYERE BRUSCHETTA -
CRISPY BAGUETTE & SPINACH

GOUDA & BACON MAC BALLS -
ROASTED POBLANO SAUCE

FIG & PROSCIUTTO FLATBREAD -
APPLES, ARUGULA, & SHAVED
PECORINO

SMOKED SALMON CROSTINI -
LEMON & DILL MASCARPONE

PARMESAN ARANCINI -
TRADITIONAL MARINARA

CLAMS' CASINO -
BACON, BELL PEPPERS & ONIONS

MARINATED STEAK SKEWERS -
SWEET THAI CHILI SAUCE

VEGETABLE STUFFED MUSHROOMS -
ALFREDO

CAPRESE SKEWERS -
MOZZARELLA, TOMATOES, BASIL &
REDUCED BALSAMIC GLAZE

SICILIAN MEATBALLS -
FIRE ROASTED TOMATO SAUCE

BRAISED BEEF QUESADILLAS -
PEPPERJACK, ONIONS &
HORSERADISH CREAM SAUCE

COCONUT CHICKEN -
MANGO POBLANO JAM

CRISPY CALAMARI -
FRA DIAVOLO SAUCE

BRIE & WALNUT CROSTINI -
HONEY & HUDSON VALLEY APPLES

BOOM-BOOM SHRIMP -
SWEET THAI CHILI AIOLI & CHIVES

TURKEY SLIDERS -
CHEVRE, FIG JAM, REDUCED
BALSAMIC GLAZE & ARUGULA

CHICKEN PARMESAN BITES -
TRADITIONAL MARINARA

BUFFALO CALAMARI -
CRUMBLED GORGONZOLA

COCKTAIL KIELBASA -
DIJON MUSTARD

PORK CONFIT SLIDERS -
GRUYERE, ROASTED GARLIC AIOLI &
CRISPY ONIONS

ASPARAGUS RISOTTO CROQUETTES -
BECHAMEL

CORNERED BEEF & CABBAGE
EGGROLLS - SWISS & GUINNESS
MUSTARD

MASCARPONE FIGS -
ROASTED CASHEWS & FRESH THYME

SHRIMP COCKTAIL-
LEMON & BLOODY MARY SAUCE

ASSORTED BRUSCHETTA -
TOMATO & OLIVE TAPENADE

CHIPOTLE CHICKEN SKEWERS -
LIME CREMA

WILD MUSHROOM FLATBREAD -
ARUGULA, WHITE TRUFFLE WHIPPED
RICOTTA & PECORINO

HAWAIIAN CHICKEN KABOBS -
PINEAPPLE, BELL PEPPERS, RED
ONION & CHIMICHURRI

PIZZA PINWHEEL-
PEPPERONI, MOZZARELLA, PARMESAN
& TOMATO SAUCE

EGGPLANT CAPONATA CROSTINI -
BASIL RICOTTA & ARUGULA

GOAT CHEESE CROQUETTES -
ROASTED BEET AIOLI & CHIVES

CRISPY ARTICHOKE -
LEMON BASIL AIOLI

STRAWBERRY FETA ENDIVE -
WHITE BALSAMIC GLAZE

ORANGE GINGER SCALLOPS -
HICKORY BACON

DISCO TOTS -
MOZZARELLA, GRAVY & CHIVES

CHICKEN & WAFFLE -
MAPLE SYRUP

MINI PICANTE CHICKEN TACO -
MANCHEGO CHEESE & CHIPOTLE AIOLI

SOUTHWESTERN EGG ROLLS-
CHICKEN, CHEDDAR & CHIPOTLE AIOLI

LITTLE MAC SLIDERS -
ANGUS BEEF, AMERICAN CHEESE, ARUGULA,
TOMATO, PICKLES & SECRET SAUCE



ENHANCED PASSED HORS D'OEUVRES \$6 PER PERSON

SHRIMP & CHORIZO KABOB -
ONION, PEPPERS & MANCHEGO

BRAISED DUCK PUFFS -
CARAMELIZED APPLES & ONIONS
WITH CHEVRE

LAMB LOLLIPOPS -
ROSEMARY DIJON

TUNA TARTARE -
GUACAMOLE, PONZU, SESAME OIL &
CHIVES

MARYLAND CRAB CAKE B.L.T.-
ARUGULA & LEMON THYME AIOLI

LOBSTER ROLLS -
ATLANTIC LOBSTER, CUCUMBER,
CHIVES & LEMON AIOLI

SHORT RIB WELLINGTON PUFFS-
MUSHROOM DUXELLES, PROSCIUTTO
& GORGONZOLA

OYSTERS ROCKEFELLER -
SPINACH, FONTINA, GRUYERE, GARLIC
& PARMESAN

STATION ENHANCEMENTS \$20 PER PERSON

ADD A THEMED STATION FOR YOUR COCKTAIL HOUR OR DINNER RECEPTION

MARDI GRAS

- CHICKEN GUMBO- ANDOUILLE SAUSAGE, TOMATOES, BELL PEPPERS, ONIONS SIMMERED TOGETHER THE SOUTHERN WAY WITH OKRA.
- CLAMS' CASINO- BELL PEPPERS, ONIONS BACON & CAJUN HERB BUTTER.
- SHRIMP BAKE- GULF SHRIMP, RED POTATOES, CORN ON THE COB, CHORIZO, SIMMERED WITH LEMON & HERBS.
- CAJUN RICE- TOPPED WITH SCALLIONS & ROASTED GARLIC CHIPOTLE SAUCE.

AMERICANA

- ANGUS BEEF SLIDERS- CARAMELIZED MUSHROOMS & ONIONS, SWISS CHEESE & GARLIC CHIPOTLE AIOLI.
- HOT DOG SLIDERS- ACCOMPANIED WITH TOPPING STATION OF CHILI, MUSTARD, KETCHUP, & SAUERKRAUT.
- BONELESS BBQ CHICKEN- SWEET BARBEQUE SAUCE.
- ST. LOUIS RIBS- SLOW COOKED & SMOTHERED IN A SPICY HONEY BOURBON GLAZE.
- GOUDA & BACON, MAC BALLS
- CLASSIC AMERICAN CORN BREAD

SAUTÉ SEAFOOD

- SHRIMP ASIAGO- GULF SHRIMP, SIMMERED IN SHERRY WINE ALFREDO, WITH KALAMATA OLIVES, SCALLIONS, & ROASTED TOMATOES.
- PAELLA- SCALLOPS, SHRIMP, LITTLE NECK CLAMS, MUSSELS, RICE, CHORIZO & CHICKEN.
- SCALLOP FLORENTINE- CITRUS BEURRE BLANC, SPINACH & GARLIC.
- ROASTED GARLIC BUTTER BATSTONE CROSTINI'S.

GREEK

- PORK & CHICKEN SLOUVAKI- GARLIC, OREGANO, RED ONION & FRESH LEMON.
 - KEFTEDS- TRADITIONAL BEEF MEATBALL WITH POTATO, MINT, ONION & FRESH LEMON.
 - MOUSSAKA- SLOW COOKED SPICED BEEF WITH TOMATOES, ONIONS & GARLIC LAYERED BETWEEN SAUTÉED EGGPLANT, SWEET POTATO & TOPPED WITH BECHAMEL.
 - TIROPITA & SPANAKOPITA- SPINACH & PHYLLO DOUGH PUFF PASTRY.
- *ALL OPTIONS ACCOMPANIED WITH FETA DISPLAY, HUMMUS & PITA.

TACO (CHOOSE THREE)

- PULLED CHICKEN- SLOW COOKED IN CAJUN SPICES WITH FIRE ROASTED TOMATOES, PEPPERS & ONIONS.
- BAJA FISH- ATLANTIC COD, CHIPOTLE LIME AIOLI, RED ONION, DICED TOMATO, CILANTRO & SHREDDED CABBAGE.
- BRAISED BEEF- SLOW COOKED WITH TOMATILLOS, SERRANO PEPPERS, GARLIC & ONION. TOPPED WITH MANCHEGO CHEESE.
- CAJUN TOFU- PAN SEARED & TOSSED WITH PINEAPPLE, CILANTRO, RED ONION & AVOCADO.

*ALL TACO OPTIONS ARE ACCOMPANIED WITH GUACAMOLE, SALSA VERDE, SALSA QUEMADA, LIME WEDGES, PICO DE GALLO & JALAPENOS.

BOMBAY

- TANDOORI CHICKEN- TRADITIONAL INDIAN SPICED MARINADE, ROASTED EIGHT-PIECE CHICKEN.
- KOFTA- POTATO, RAISINS, CASHEWS & PANNER WITH A CREAMY SPICED TOMATO SAUCE.
- LAMB VINDALOO- SLOW COOKED AND SIMMERED IN A SPICED TOMATO SAUCE.
- LEMON MUSTARD SEED RICE
- ROSEMARY NAAN

CARIBBEAN

- BRAISED PORK EMPANADAS- CHIPOTLE CHEDDAR SAUCE.
- COD FRITTERS- SPICED ATLANTIC COD.
- ARROZ CON POLLO- CHICKEN, RICE, PEPPERS, BLACK BEANS, SIMMERED WITH TRADITIONAL SPICES.
- FRIED PLANTAINS
- JERK VEGETABLES

RAW BAR (MARKET PRICE)

- COCKTAIL SHRIMP
 - SEASONAL OYSTERS
 - LITTLE NECK CLAMS
 - COOKED & CHILLED MUSSELS
 - LOBSTER & MARYLAND CRAB COCKTAIL MARTINIS
- *SERVED WITH LEMON THYME AIOLI, RIESLING MIGNONETTE, COCKTAIL SAUCE & LEMON WEDGES. DISPLAYED ON FROZEN BLACK ROCK BEDS.

THE BUTCHERY (MARKET PRICE)

- BEEF TENDERLOIN- GARLIC & HERB CRUSTED TENDERLOIN GRILLED & SERVED WITH HORSERADISH CREAM SAUCE & SHERRY PEPPERCORN SAUCE.
- PRIME RIB- GARLIC & HERB CRUSTED, SLOW ROASTED & SERVED WITH NATURAL AU JU & HORSERADISH CREAM SAUCE.
- FLANK STEAK- ROSEMARY & GARLIC GRILLED & SERVED WITH NATURAL AU JU & HORSERADISH CREAM SAUCE.
- CORNED BEEF- SERVED WITH BEER MUSTARD.
- PORK TENDERLOIN- ROSEMARY, GARLIC, & DIJON.
- TURKEY BREAST- SLOW ROASTED & SERVED WITH CRANBERRY RELISH.
*SERVED WITH PEASANT BREAD & INFUSED BUTTER.

PASTA CUCINA (CHOOSE TWO)

- ORECCHIETTE CLASSICO- SWEET ITALIAN SAUSAGE, GARLIC, CHARDONNAY, & BROCCOLI RABE WITH PARMESAN.
- CARBONARA- CRISPY PANCETTA, ALFREDO, WILD MUSHROOMS, PEAS & SUNDRIED TOMATOES WITH FARFALLE PASTA.
- PENNE ALA VODKA- CREAMY TOMATO SAUCE WITH BASIL & PECORINO.
- PESTO CREAM- BASIL PESTO ALFREDO WITH SUNDRIED TOMATOES & FARFALLE PASTA.
- BOLOGNESE- BRAISED BEEF WITH PLUM TOMATOES, MERLOT, DEMI-GLACE, PEAS, PARMESAN & RIGATONI.
- PENNE POMODORO- TRADITIONAL PLUM TOMATO SAUCE WITH GARLIC, BASIL & E.V.O.O.
- EGGPLANT ROLLATINI- SAUTEED EGGPLANT FILLED WITH SPINACH & HERB RICOTTA CHEESE. TOPPED WITH FIRE ROASTED TOMATO SAUCE.
- MANICOTTI- ITALIAN CREPES STUFFED WITH HERB RICOTTA CHEESE & TOPPED WITH FIRE ROASTED TOMATO SAUCE.
*ALL PASTA OPTIONS ARE ACCOMPANIED WITH LOADED GARLIC BREAD.



SALADS

SELECT ONE FOR YOUR FIRST COURSE



• **GARDEN**- DELICATE GREENS, CUCUMBER, TOMATO, RED ONION, & BALSAMIC VINAIGRETTE

• **TRADITIONAL CAESAR**- PECORINO, ROMAINE, & GARLIC CROUTONS

• **BEET & ARUGULA**- BRAISED BEETS, CHEVRE, TOASTED PINE NUTS, RED ONION & HONEY LIME VINAIGRETTE

• **TOMATO CAPRESE**- FRESH MOZZARELLA, HEIRLOOM TOMATOES, BALSAMIC REDUCTION, BASIL & E.V.O.O.

• **MEDITERRANEAN**- CUCUMBER, TOMATO, OLIVES, ROMAINE, PITA, RED ONION, FETA & LEMON VINAIGRETTE

• **FORREST**- BABY KALE, WILD MUSHROOMS, HUDSON VALLEY APPLES, RAISINS, GORGONZOLA, & APPLE CIDER VINAIGRETTE



ENTRÉE

REFER TO YOUR STYLE OF SERVICE SELECTION

BEEF

- FLANK STEAK- NATURAL AU JU
- BRAISED SHORT RIBS- PORT WINE REDUCTION.
- N.Y. STRIP- SHERRY PEPPERCORN SAUCE. (MP)
- BEEF TENDERLOIN/ FILET MIGNON- SHERRY PEPPERCORN SAUCE. (MP)
- WHOLE ROASTED PRIME RIB/RIBEYE STEAK- COGNAC PEPPERCORN SAUCE. (MP)

CHICKEN

- FRENCH- SPINACH, WILD MUSHROOMS, GARLIC, FONTINA & PAN JU.
- FRANCAISE- CITRUS BEURRE BLANC.
- VALDOSTANA- FRESH MOZZARELLA, HEIRLOOM TOMATOES, PROSCIUTTO, EGGPLANT & TOMATO SAUCE.
- PICATTA- CHARDONNAY, LEMON, BUTTER & CAPERS.
- MARSALA- WILD MUSHROOM & LIGHT DEMI-GLACE.
- PARMESAN- MOZZARELLA & MARINARA.

FISH

- FAROE ISLAND SALMON- PESTO SCAMPI & ROASTED TOMATOES.
- SWORDFISH- LEMON SAFFRON EMULSION
- STUFFED SOLE- MARYLAND CRAB, HERB BREADCRUMBS, LOBSTER CREAM SAUCE.
- BRONZINO FILET- CITRUS CHIMICHURRI. (MP)
- RED SNAPPER FILET- LEMON SAFFRON EMULSION (MP)
- MONKFISH- CITRUS CHIMICHURRI. (MP)
- MAHI MAHI- CITRUS CHIMICHURRI. (MP)

VEGETARIAN

- EGGPLANT PARMESAN- MOZZARELLA & MARINARA.
- VEGETABLE LASAGNA- EGGPLANT, ZUCCHINI, YELLOW SQUASH, SPINACH HERB RICOTTA CHEESE, FIRE ROASTED TOMATO SAUCE.
- EGGPLANT ROLLATINI- SPINACH HERB RICOTTA CHEESE & FIRE ROASTED TOMATO SAUCE.
- WILD MUSHROOM RAVIOLI- WHITE TRUFFLE OIL, PECORINO, SHERRY CREAM SAUCE.
- SEASONAL RISOTTO

SIDES

CHEF CHARLIE WILL PAIR PLATED ENTREES WITH APPROPRIATE STARCHES AND SEASONAL VEGETABLES

- | | |
|--------------------------|-----------------------|
| • SWEET POTATO AU GRATIN | • SEASONAL PUREES |
| • ROASTED RED POTATOES | • SEASONAL VEGETABLES |
| • GARLIC MASHED POTATOES | • CITRUS RICE PILAF |
| • SCALLOPED POTATOES | • SEASONAL FARRO |
| • DUCHESS POTATOES | • SEASONAL QUINOA |

DESSERT ENHANCEMENTS

SEASONAL CRÈME BRÛLÉE-

TOPPED WITH CHANTILLY CREAM. 8 P.P.

CAST IRON COBBLERS-

SEASONAL FRUIT SERVED ALA MODE. 8 P.P.

BAKER'S BROWNIE-

WARM CASSEROLE FUDGE BROWNIE SERVED ALA MODE. 6 P.P.

CAST IRON COOKIE-

WARM CASSEROLE CHOCOLATE CHIP COOKIE SERVED ALA MODE. 6 P.P.

FLOURLESS CHOCOLATE CAKE-

CHANTILLY CREAM & RASPBERRY COULIS. 8 P.P.

THE CROWD PLEASER-

MINI SEASONAL CHEESECAKES, ASSORTED CANNOLI'S, CHOCOLATE COVERED STRAWBERRIES, APPLE CAKE, KEY LIME PIE SHOOTERS, TIRAMISU MARTINI'S & BROWNIES. 15 P.P.

APPLE CIDER DONUTS-

MADE FRESH IN FRONT OF YOUR GUESTS SERVED ALA MODE. 5 P.P.

LATE NIGHT ENHANCEMENTS

SLIDER SHACK-

MEAT BALL, CRAB CAKE & PULLED PORK SERVED ON HAWAIIAN ROLLS WITH INFUSED AIOLI'S. 10 P.P.

BACON, EGG, & CHEESES-

SERVED ON BRIOCHE ROLLS & INDIVIDUALLY WRAPPED. 5 P.P.

FRENCH FRY BAR-

SWEET POTATO FRIES, REGULAR FRIES, & TOTS SERVED WITH GRAVY, CHIPOTLE AIOLI, CHOPPED BACON, SCALLIONS, MOZZARELLA CHEESE & QUESO. 10 P.P.

MASON MAC & MASH BAR-

CHEDDAR MAC, SHORT RIB MAC & ROASTED GARLIC MASHED POTATOES SERVED IN MASON JARS. ACCOMPANIED WITH CHOPPED BACON, SCALLIONS, & GRAVY. 15 P.P.

ASIAN FUSION TAKEOUT-

SESAME TURKEY SLIDERS WITH AVOCADO, NAPA SLAW & SIRACHA MAYO, BOURBON CHICKEN, PORK BAO TOWER & RICE PILAF. 15 P.P.

PRICING

PRICING LISTED BELOW DOES NOT INCLUDE NY STATE SALES TAX/GRATUITY.

BUFFET SERVICE	\$105.99 PER PERSON	100 + GUEST
FAMILY STYLE	\$125.99 PER PERSON	100 + GUEST
STATIONS	\$125.99 PER PERSON	100 + GUEST
PLATED	\$130.99 PER PERSON	100 + GUEST

BUFFET SERVICE	\$155.99 PER PERSON	60 GUEST MINIMUM
FAMILY STYLE	\$165.99 PER PERSON	60 GUEST MINIMUM
STATIONS	\$165.99 PER PERSON	60 GUEST MINIMUM
PLATED	\$175.99 PER PERSON	60 GUEST MINIMUM

BUFFET SERVICE	\$185.99 PER PERSON	25 GUEST MINIMUM
FAMILY STYLE	\$195.99 PER PERSON	25 GUEST MINIMUM
STATIONS	\$195.99 PER PERSON	25 GUEST MINIMUM
PLATED	\$205.99 PER PERSON	25 GUEST MINIMUM

NEXT STEPS

01

CONTACT US & SHARE YOUR VISION

02

LET'S CHAT ON A CALL TO BUILD AN EXPERIENCE THAT TELLS YOUR STORY

03

RECEIVE A CUSTOM DETAILED MENU PROPOSAL

04

SIGN CONTRACT, SUBMIT DEPOSIT & SECURE YOUR DATE

05

SCHEDULE A SITE VISIT

06

TOGETHER WE WILL BRING YOUR EVENT TO LIFE



INCLUDED RENTALS

EVERY EVENT LOCATION WILL VARY DEPENDING ON WHAT IS ALREADY SUPPLIED. WE ARE HAPPY TO DECREASE THE RENTAL BILL WITH OUR OWN INVENTORY WHEREVER WE CAN.

- WATER PITCHERS
- COFFEE MAKERS
- TRAY STANDS
- BAR TRAYS
- HOT BOXES
- SPEED RACKS
- PROPANE GRILLS & PROPANE
- INDUSTRIAL FRYER & PROPANE
- LARGE COOLERS
- CONVECTION OVENS & PROPANE
- SANITIZING STATIONS
- SAUTE PANS
- CUTTING BOARDS
- KITCHEN UTENSILS
- BUNSEN BURNERS & BUTANE
- COOKING POTS
- FAMILY STYLE PLATTERS
- MARKET TABLE PLATTERS
- CHAFFERS
- STERNOS
- GARBAGE CANS/BAGS



FREQUENTLY ASKED QUESTIONS

THERE IS A LOT TO TAKE IN HERE AND WE ARE SURE YOU HAVE SOME QUESTIONS.

- **DO YOU PROVIDE COORDINATION FOR WEDDINGS?**
 - WE WORK HAND IN HAND WITH EXPERT COORDINATORS TO ENSURE A FLAWLESS WEDDING. WE ARE HAPPY TO RECOMMEND OUR PREFERRED COORDINATORS THAT WE KNOW & TRUST. AVERAGE WEDDING COORDINATION IS \$1,500 - \$3,000.
- **DO YOU PROVIDE COORDINATION FOR PRIVATE DINNERS, CORPORATE EVENTS ETC.?**
 - YES, WE DO. THE COORDINATION FEE IS INCLUDED IN THE PRICE PER PERSON.
- **HOW MUCH IS THE DEPOSIT & WHEN IS THE NEXT PAYMENT DUE?**
 - THE FIRST DEPOSIT IS \$500. THE DEPOSIT IS NONREFUNDABLE. ALL FINAL PAYMENTS ARE DUE 30 DAYS PRIOR TO THE EVENT.
- **HOW DO I MAKE A PAYMENT?**
 - PAYMENTS CAN BE MADE IN EITHER CHECK OR CASH. YOUR FINAL PAYMENT CAN BE MADE BY CASH OR CERTIFIED BANK CHECKS ONLY.
- **HOW MUCH ARE CHILDREN & VENDORS?**
 - CHILDREN & VENDORS ARE 50% OFF FINAL PRICE PER GUEST.
- **WHEN DO I BRING MY FAVORS, PERSONAL DÉCOR, PLACE CARDS ETC.?**
 - EVERY LOCATION WILL VARY DEPENDING ON RULES & REGULATIONS OF THE DESIRED VENUE. WE DO NOT SET UP CENTERPIECES. ALL EXTRA WEDDING FAVORS, GIFTS, & FLOWERS SHOULD BE BROUGHT HOME THE EVENING OF THE EVENT OR COORDINATED WITH THE PROPERTY MANAGER OF DESIRED LOCATION. WE CANNOT BE HELD RESPONSIBLE FOR THE REPLACEMENT OR VALUE OF ANYTHING LEFT BEHIND.
- **DO YOU PROVIDE CANDLES?**
 - WE ONLY PROVIDE VOTIVE CANDLES FOR AN ADDITIONAL CHARGE OF \$2 PER PERSON.
- **DO YOU PROVIDE FLORAL ARRANGEMENTS?**
 - WE DO NOT PROVIDE FLORAL ARRANGEMENTS, BUT WE CAN POINT YOU IN THE RIGHT DIRECTION OF PEOPLE WHO DO!
- **WHAT ABOUT A TASTING?**
 - SINCE WE ACCEPT A LIMITED AMOUNT OF WEDDINGS A YEAR, CHEF CHARLIE WILL COME RIGHT TO YOUR HOME TO WINE & DINE YOU. THE MENU WILL BE BASED OFF OF YOUR MENU SELECTIONS. DROP OFF SERVICE IS ALSO AVAILABLE. PRIVATE TASTINGS ARE \$200 PER PERSON.
- **DO YOU PROVIDE ALCOHOL & BAR SERVICE?**
 - WE DO NOT BUT WE CAN POINT YOU IN THE RIGHT DIRECTION OF PEOPLE WHO DO!
- **CAN I HAVE A CEREMONY REHEARSAL?**
 - EACH VENUE & LOCATION HAVE THEIR OWN RULES & REGULATIONS. THIS WILL BE DETERMINED BY THE RENTED FACILITY OR PROPERTY OWNER.