



SHALE HILL  
EVENTS

*Events*

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# Catering Packages

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**INCLUDES THE FOLLOWING PACKAGES**

Breakfast

Lunch

Cocktail Hour

Welcome Stations

Dinner

Dessert Stations

A dimly lit, blue-tinted photograph of a breakfast table. In the foreground, a white plate is filled with various fruits including watermelon, strawberries, blueberries, and a halved passion fruit. Behind it, another plate shows orange and purple fruit. Several tall, slender glasses, some containing water and others with a light-colored beverage, are scattered across the table. Small white daisies in glass vases serve as centerpieces. A white cylindrical object, possibly a candle or container, is also visible. The background is softly blurred, showing more of the table and hints of people. The word "Breakfast" is centered in a white serif font.

# Breakfast



SHALE HILL EVENTS

# Breakfast

## Light & Easy

### **BUFFET - \$30 PER PERSON**

- Selection of pastries, preserves
- Assorted bagels with cream cheese (additional \$10 per person for smoked salmon & the fixings)
- Greek yogurt, granola, plum compote
- Seasonal selection of fresh fruit

## Fill Me Up

### **BUFFET - \$40.00 PER PERSON**

- Steel cut oatmeal with the fixings
- Homemade buttermilk biscuits and sausage gravy
- Crispy Yukon gold potatoes, charred scallion vinaigrette
- French toast, maple syrup
- Seasonal selection of fresh fruit

## Brunch

### **FAMILY-STYLE \$55.00 PER PERSON**

#### **BREAKFAST/LUNCH (SELECT ONE):**

- Shrimp and grits, creamy wild hive polenta, red eye gravy, green onions
- Biscuits and sausage gravy, buttermilk biscuits
- Brioche French toast, maple syrup
- Shakshuka, crumbled feta, baked eggs, peppers & onions
- Millstream breakfast sandwich, olive oil-fried egg, bacon, cheddar cheese

#### **SOUP & SALADS (SELECT ONE):**

- Local baby radishes and carrots, pistachio-feta dip
- Castelfranco, persimmon, pomegranate, toasted walnuts, walnut vinaigrette
- Butternut squash soup, toasted pepitas, pumpkin seed oil

#### **SHARED SIDES (SELECT TWO):**

- Roasted sweet potatoes with aioli
- Crispy Yukon gold potatoes, charred scallion vinaigrette
- Crispy brussels sprouts, maple, soy, lime, spiced peanuts
- Swiss Chard with pine nuts



SHALE HILL EVENTS

# Beverages

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**SELECTION OF COFFEE AND TEAS \$8.00 PER PERSON, PER HOUR**

## All Day Beverage

**(9AM-5PM) \$25 PER PERSON, PER HOUR**

- Selection of tea, coffee, soda, and water

## Juice & Smoothie Bar

**\$12 PER PERSON, FOR 2 HOURS**

**(SELECT 2 JUICES, \$5 EACH ADDITIONAL JUICE)**

- Orange, beet, carrot or apple
- Healthy greens
- Lemon ginger
- Seasonal smoothie



# Lunch



SHALE HILL EVENTS

# Lunch

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## Sandwich Bar

**BUFFET - \$40 PER PERSON**

**SANDWICHES (SELECT 3)**

- Prosciutto-mozzarella-basil
- Fontina and wild mushroom
- Brie with caramelized onions and smoked turkey
- Smoked ham with butter and cornichon

**SOUPS & SALADS (SELECT 1)**

- Mixed greens, dried cranberry, Saba vinaigrette
- Local baby radishes and carrots, pistachio-feta dip
- Castelfranco, persimmon, pomegranate, toasted walnuts, walnut vinaigrette
- Butternut squash soup, toasted pepitas, pumpkin seed oil



SHALE HILL EVENTS

# Lunch (continued)

## Seated Lunch

**FAMILY-STYLE \$55.00 PER PERSON**

### **SALADS (SELECT ONE):**

- Mixed greens, aged goat cheese, dried cranberry, saba vinaigrette (GF)
- Bloomsbury spinach, pine nuts, pecorino, roasted garlic vinaigrette
- Roasted beets, mizuna and beet greens, goat cheese, tarragon-shallot vinaigrette (GF)
- Caesar salad, garlic croutons, anchovy dressing and shaved parmesan
- Mixed bean salad, sherry and herb vinaigrette (GF)
- Orange and fennel salad, shaved red onion, avocado, pine nut vinaigrette (GF)

### **ENTRÉES (SELECT TWO):**

- Cauliflower steak, caper-raisin emulsion, sourdough crumbs (VE)
- Fettuccine pesto, cherry tomatoes, pine nuts (VE)
- Wild mushroom cavatelli, porcini cream, parsley crumbs (VE)
- Faroe Island cold poached salmon with mustard-dill sauce
- Faroe Island salmon, French lentils, Swiss chard, aromatic vegetables, tarragon, and chervil
- Wild striped bass/branzino with fingerlings, caperberries, tomatoes, olives
- Grilled swordfish with soy-lime glaze
- Snowdance Farm chicken, salsa verde, watercress
- Beef tenderloin, mushroom-red wine sauce

### **SIDES (SELECT TWO):**

- Yukon gold potatoes, roasted shallots and rosemary
- Asparagus, portobello mushrooms and grilled Bermuda onions
- Wild rice, shiitake mushrooms, pine nuts, walnut oil, parsley
- Broccoli rabe, chili, lemon, garlic
- Ratatouille, squash, grilled onion, pine nuts
- Haricot vert, crispy shallots, lemon vinaigrette
- Swiss chard, cashew dukkah
- Grilled fennel, fennel pollen, orange zest
- Roast cauliflower, chili, garlic, parsley

### **DESSERTS (SELECT ONE):**

- Flourless chocolate cake, roasted local cherries, whipped crème
- Seasonal fruit tart
- Vanilla yogurt panna cotta, fruit compote
- Brioche bread pudding, pecans, caramel sauce
- Ricotta mascarpone cheesecake, plum compote, streusel topping

A group of people are gathered around a table in a dimly lit bar or lounge. In the foreground, several hands are visible, holding various types of cocktail glasses. Some glasses contain light-colored, bubbly drinks, while others have darker liquids. There are also glasses with ice and garnishes. The background shows people in formal or semi-formal attire, including a woman in a black dress with a long necklace and another in a white lace top. The overall atmosphere is sophisticated and social.

# Cocktail Hour



SHALE HILL EVENTS

# Cocktail Hour & Dinner

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## Passed Hors D'oeuvres

**\$20.00 PER PERSON PER HOUR FOR CHOICE OF 3**

### ARANCINI

Choice of wild mushroom, corn and basil, peas and mint, squash and sage, mozzarella and sun-dried tomato, black olive

### CROQUETTES

Choice of herb falafel-tzatziki (GF), ham or prosciutto, mushroom, chicken, shrimp, salt cod

### CROSTINI

Ricotta-honey-figs-almonds, sweet pea-mint pesto, Tuscan kale-spring onions and pine nuts, tomato-basil fried garlic, herb goat cheese, black olive tapenade,  
broccoli rabe with pickled red onion, chicken liver with caramelized onion and parsley

### PANINI/MINI SANDWICHES

Croque Monsieur, prosciutto-mozzarella-basil, fontina and wild mushroom, brie with caramelized onions and smoked turkey, smoked ham with butter and cornichon

### SKEWERS

Balsamic glazed vegetables with basil pesto, chicken with squash and mint salsa Verde, cilantro and lime shrimp with siracha aioli, cumin lamb with cucumber raita, Wagyu beef with chimichurri

### TARTLETS

Caprese – mozzarella with cherry tomato and pesto, beet with goat cheese and cilantro, brie and spiced apple, caramelized onion and blue cheese

### TARTARES

Salmon tartare with lemon confit and cilantro on potato chip (GF), fluke tartare with jalapeno-oregano-cumin on pita crisp, traditional steak tartare on crostini, tuna tartare with wasabi tobiko and ginger aioli on cucumber (GF)



# Welcome Stations

# Welcome Stations

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## Crudité

### **\$20 PER PERSON**

- Chef's selection of seasonal vegetables
- Hummus, whipped feta, sauce tarator, cured olives, pickles, house made focaccia

## Cheese & Charcuterie

### **\$35.00 PER PERSON**

- Chef's selection of 3 cheeses
- Chef's selection of 3 meats
- Honeycomb, dried fruit, nuts, crackers, grilled bread

## Smoked Fish Platter

### **\$35.00 PER PERSON**

- Local smoked salmon, trout, peppered mackerel
- Mustard, dill sauce, whipped cream cheese
- Cucumber, tomato, red, onion, bagel chips

A photograph of a dinner table with a light-colored, textured placemat. In the foreground, a white plate is filled with spaghetti, clams, and red bell peppers, garnished with fresh herbs. To the right, a large, elegant wine glass is partially filled with white wine. In the background, another wine glass filled with orange-colored wine stands next to a plate of food, possibly a pizza or a large omelette, topped with a red sauce and herbs. A small glass of water is also visible. The word "Dinner" is written in a white, serif font across the center of the image.

Dinner



SHALE HILL EVENTS

# Dinner

## Family-Style Dinner

**\$110.00 PER PERSON**

### **SALADS (SELECT ONE):**

- Mixed greens, aged goat cheese, dried cranberry, Saba vinaigrette (GF)
- Bloomsbury spinach, pine nuts, pecorino, roasted garlic vinaigrette
- Roasted beets, mizuna and beet greens, goat cheese, tarragon-shallot vinaigrette (GF)
- Pasta, walnut pesto, haricots verts
- Farro, grilled squash, cherry tomatoes, charred scallions, red wine vinaigrette
- Carrot apple raisin salad, caraway herbs (GF)
- Caesar salad, garlic croutons, anchovy dressing and shaved parmesan
- Mixed bean salad, sherry and herb vinaigrette (GF)
- Orange and fennel salad, shaved red onion, avocado, pine nut vinaigrette (GF)

### **ENTREÉS (SELECT TWO):**

- Cauliflower steak, caper-raisin emulsion, sourdough crumbs (VE)
- Fettuccine pesto, cherry tomatoes, pine nuts (VE)
- Wild mushroom cavatelli, porcini cream, parsley crumbs (VE)
- Cauliflower trompetti pasta, pistachios, capers, raisins (VE)
- Linguine Frutti Di Mare—shrimp, mussels, calamari (additional \$10 per person)
- Faroe Island cold poached salmon with mustard-dill sauce
- Faroe Island salmon, French lentils, Swiss chard, aromatic vegetables, tarragon, and chevril
- Wild striped bass/branzino with fingerlings, caperberries, tomatoes, olives
- Grilled swordfish with soy-lime glaze
- Grilled swordfish brochettes with saffron yogurt marinade
- Snowdance Farm chicken, salsa Verde, watercress
- Grilled lamb leg steak, mint salsa
- Grilled boneless leg of lamb, chermoula
- Grilled petit tender, red wine jus
- Slow roasted prime rib, bordelaise
- Beef tenderloin, mushroom-red wine sauce



SHALE HILL EVENTS

# Dinner

## Family-Style Dinner (continued)

**\$110.00 PER PERSON**

### **SIDES (SELECT TWO)**

- Yukon gold potatoes, roasted shallots and rosemary
- Asparagus, portobello mushrooms and grilled Bermuda onions
- Wild rice, shiitake mushrooms, pine nuts, walnut oil, parsley
- Broccoli rabe, chili, lemon, garlic
- Ratatouille, summer squash, grilled onion, pine nuts
- Haricot vert, crispy shallots, lemon vinaigrette
- Swiss chard, cashew dukkah
- Grilled fennel, fennel pollen, orange zest
- Roast cauliflower, chili, garlic, parsley

### **DESSERTS (SELECT ONE)**

- Flourless chocolate cake, roasted local cherries, whipped crème
- Seasonal fruit tart
- Vanilla yogurt panna cotta, fruit compote
- Brioche bread pudding, pecans, caramel sauce
- Ricotta mascarpone cheesecake, plum compote, streusel topping



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# Dinner

## Family Backyard BBQ

**BUFFET \$85.00 PER PERSON**

### **MAINS (SELECT TWO)**

- Southern Style Smoked Beef Brisket-MP
- Smoked Chicken (GF)
- Smoked Pork Shoulder (GF)
- St. Louis Style Ribs (GF)
- Baby Back Ribs-Add \$8 per person (GF)
- BBQ Cauliflower Steaks (GF) (V)

### **SIDES (SELECT TWO)**

- Jalapeno cornbread
- Summer succotash (GF)
- Mac & Cheese
- Collard greens (GF)
- Bacon and green beans (GF)
- Mashed potatoes and gravy (GF)
- Texas style street corn (GF)
- Southern-style potato salad (GF)

### **DESSERT**

- Seasonal fruit pies

A three-tiered stand holding various desserts. The top tier has chocolate cupcakes with swirls of frosting and small round toppings. The middle tier features round pastries with white cream and a raspberry on top. The bottom tier has a large raspberry tart with a dollop of white cream. The background is a blurred indoor setting with a window.

# Dessert Stations



SHALE HILL EVENTS

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# Dessert Stations

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## Sundae Bar

**\$12.00 PER PERSON**

- Ice Cream (vanilla, chocolate & strawberry)
- chocolate sauce, caramel, walnut praline, strawberries, bananas, cookie crumbs, whipped cream, sprinkles

## S'mores Service

**\$15.00 PER PERSON**

- Marshmallow, chocolate, house-made graham crackers
- Includes skewers for roasting

# Bar





SHALE HILL EVENTS

# Bar

## Brunch Bar

**\$12.00 PER PERSON, PER HOUR  
(FIRST 2 HOURS)**

- Mimosa, Bellini, and Bloody Mary
- Selection of house red, white, and sparkling wine
- Selection of beers

*Additional hour at \$8.00 per person*

## Beer & Wine Bar

**\$15.00 PER PERSON, PER  
HOUR (FIRST 2 HOURS)**

- House selection of beer and wine
- Bottled still & sparkling water
- Minimum of 2 hours

*Additional hour at \$10.00 per person*

## Silver Bar Package

**\$20.00 PER PERSON, PER  
HOUR (FIRST 2 HOURS)**

- Tito's Handmade Vodka, Bombay Gin, Luna Azul Tequila, Jim Beam White Label Bourbon & Jack Daniels Whiskey, Panama Pacific Silver Rum, Dewar's White Label Scotch
- House selection of white and red wine and one domestic and one imported craft beer
- Bottled still & sparkling water
- Minimum of 2 hours

*Additional hour at \$15.00 per person*



SHALE HILL EVENTS

## Bar (continued)

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### Gold Bar Package

**\$25.00 PER PERSON, PER HOUR  
(FIRST 2 HOURS)**

- Ketel One Vodka, Tanqueray Gin, Espolon Blanco Tequila, Jack Daniels, Maker's Mark, Bacardi Silver Rum, Johnny Walker Black Scotch
- House selection of white, rose, and red wines
- One domestic and one imported craft beer
- Bottled still & sparkling water
- Minimum of 2 hours

*Additional hour at \$15.00 per person*

### Platinum Bar Package

**\$30.00 PER PERSON, PER HOUR  
(FIRST 2 HOURS)**

- Grey Goose Vodka, Bombay Sapphire Gin, Don Julio Silver Tequila, Powers Irish Whiskey, Woodford Reserve Bourbon, Ron Zacapa 23 Rum, Glenlivet 12 yr. Scotch,
- House selection of white, rose, red wines and prosecco
- One domestic and two imported craft beer
- Bottled still & sparkling water
- Minimum of 2 hours

*Additional hour at \$20.00 per person*

### Bar Packages Add-Ons

- Champagne Wall \$1,500.00 plus choice of bubbles
- Champagne Toast \$18.00 per person
- Sparkling Toast \$9.00 per person
- Specialty Cocktail \$200-\$350 per hour
- Hard Seltzer addition \$6.00 per person
- Beer Trailer \$500 plus cost of kegs



SHALE HILL EVENTS

# Staffing & Service Costs

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## Staffing & Service Costs

- Staff Cost \$30.00 per guest (100 guests = \$3000.00)
- Tax 8%
- Administrative Fee 2%
- Credit Card Processing Fee 4%
- Suggested 20% Gratuity
- Beer Trailer \$500 plus cost of kegs
- *Full rentals of kitchen equipment, platters, serving utensils is required for any offsite catering event. These items are included if event is at Oz Farm in Saugerties.*
- *Menus are subject to change seasonally and pricing is applicable only for 2023. Deposit of 20% estimated total due on contract signing to hold date.*



SHALE HILL EVENTS

# Additional Services

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## Full Event Planning

### FULL WEEK PLANNING + DAY OF + CUSTOM SERVICES

Let us handle all the details of your event Coordination. Our Planning and Events Team is run by SHHG Operating Partner Jennifer Oz LeRoy

Jennifer Oz LeRoy has led a long and successful career in hospitality that started when she was just 16 years old and started working in the kitchen at her parents famed restaurant Tavern on the Green. Over the next 8 years she would work every position in the back and front of the house to learn the business from the ground up. In 2001 she would take over Tavern on the Green from her father, Warner LeRoy. As acting C.E.O Jenny Oz oversaw 40 million dollars in hospitality revenue a year leading over 1000 employees at both Tavern on the Green and Russian Tea Room.

Jenny also successfully consulted on restaurant and hotel brand Gurney's Montauk which consists of 800 dining seats over 4 dining areas, 17 buildings on the 11 acres Montauk beach front property. With a great success rate consulting on properties in the Hamptons, Jenny Oz also opened and operated Capri Hotel with restaurant Boutique Southampton.

She went on to run and own multiple restaurant locations and most recently has launched the revival of the iconic New York City restaurant Maxwell's Plum in Wellington Florida. Jennifer leads a team of Catering and Event Planners based in New York and South Florida, and Events Venue Oz Farm in Hudson Valley.

Some of Jenny Oz's past event clients have been: Jennifer Lopez, Real Housewives, F-1, VMA awards, James Bond Movie premiere, Boys and Girls Club, Neiman Marcus, Land Rover, and many more.

## Off Site Dining

### CONCIERGE SERVICES

We can book any size party to one of our off site venues in Saugerties or Woodstock.

A top-down view of an open brown cardboard food box. Inside the box, on the left, is a large burger with a golden-brown bun. To the right of the burger is a generous portion of golden-brown french fries. Behind the fries, there is a salad consisting of green lettuce, sliced red tomatoes, and sliced purple onions. A small white plastic container, likely for dressing, is partially visible behind the salad. The box is placed on a dark, textured surface, possibly a tablecloth. The overall lighting is somewhat dim, giving the image a moody feel.

# Lunch Pickup/ Delivery



SHALE HILL EVENTS

# Lunch Pickup/Delivery

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## Cold Sandwich Platters

**(FEEDS 8-10; ABLE TO SPLIT A TRAY BETWEEN TWO TYPES)**

### *Sandwich Bread Options:*

- House-made Garlic Herb Focaccia (vegan)
- Guinness Rye (See & Be)
- Milk Bun (See & Be)
- Wraps (vegan)

### Farmhouse Chicken Salad \$80

roasted chicken, green onion, celery, mustard mayonnaise, herbs

### Chicken Caesar \$80

grilled chicken, parmesan cheese, house-made Caesar dressing, romaine lettuce

### Egg Salad with Pesto \$80

### Pastrami and Swiss Cheese with 1000 Island \$90

### Roast Beef and Cheddar Cheese with Horseradish Sauce \$80

### Italian Deli Meats/Cheese with Garlic Aioli \$80

### Ham and Cheese with House-made Creamy Mustard \$80

### Cheese and Pickled Veggies with Garlic Aioli \$70

### Roasted Peppers, Arugula, and Fresh Mozzarella with Balsamic Mayo \$80

### Vegetarian Hummus and Pickled Veggies \$70

vegan on focaccia or wrap

### Vegetarian Mushroom "Crab" Salad \$90

vegan on focaccia or wrap



SHALE HILL EVENTS

# Lunch Pickup/Delivery

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## Salads

(FEEDS 8-10)

### **Sauger-stock Caesar \$45**

Romaine and baby kale, parmesan, house made Caesar dressing, brown butter panko, anchovies

### **Seasonal Garden Salad \$35**

Local mixed greens, seasonal fresh veggies, herbs, fruit, and maple mustard dressing (vegan-friendly)

### **Smoked Seafood Niçoise \$60**

Seasonal greens with roasted potatoes, marinated vegetables, hard boiled eggs, smoked salmon and shellfish, and lemon garlic vinaigrette

### **Ulster County Cobb \$45**

Seasonal greens, cucumbers, tomatoes, bacon, hard boiled eggs, cheese, roasted chicken, and our house-made ranch dressing

### **Ham and Cheese with House-made Creamy Mustard \$80**

### **Cheese and Pickled Veggies with Garlic Aioli \$70**

### **Roasted Peppers, Arugula, and Fresh Mozzarella with Balsamic Mayo \$80**

### **Vegetarian Hummus and Pickled Veggies \$70**

vegan on focaccia or wrap

### **Vegetarian Mushroom “Crab” Salad \$90**

vegan on focaccia or wrap



SHALE HILL EVENTS

# Lunch Pickup/Delivery

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## Hot Platters

**(PICKUP ONLY, IN DISPOSABLE ½ SIZE CHAFERS) - FEEDS 8-10**

### *Mains:*

**Fried Chicken \$80**

spicy garlic aioli and honey

**Pulled Pork \$90**

BBQ sauce

**Reuben Sliders \$75**

1000 island

**Smoked Braised Brisket \$95**

onion gravy

**Eggplant Parm Sliders \$70**

marinara sauce

**Mixed BBQ- Pulled pork, ribs, chicken \$90**

BBQ and honey

**Chicken Pot Pie with Biscuits \$75**

### *Sides \$50*

*(choose 2 per chafing dish)*

**Lemon Roasted Rainbow Carrots**

**Miso-Maple Honeynut Squash**

**Cheesy Mashed Potatoes**

**Salt and Vinegar Smashed Fingerlings**

**Crispy Garlic Brussels Sprouts (with or without bacon bits)**

**Multigrain Cheese Biscuits**

**Garlic and Herb Focaccia**

**Mixed Seasonal Vegetables with Herb Pesto**

**Baked Mac and Cheese**