



Hudson Table is happy to offer a wide range of menu options, which are completely customizable based on your vision for your event with us. We encourage you to work with our team to come up with a unique menu that suits any preferences and dietary restrictions.

For balance, we suggest that menus consist of the following:

- 3 Appetizers
- 2 Entrée Proteins
- 1 Salad
- 1 Vegetable
- 1 Pasta, Grain, or Starch Dish

\*For events over, 55 guests we recommend a selection of 8-10 heavy appetizers. All of our menus are served **buffet style** unless otherwise requested.

## hT GREATEST HITS

### APPETIZERS

- Charcuterie and Cheese Board
- Fontina Stuffed Saffron Arancini with Marinara
- Crispy Chorizo Skewer with Manchego Cheese Fondue
- Crostini with Eggplant Caponata
- Mushroom Toast with Sherry Cream and Shallot
- Patatas Bravas with Smoky Tomato Aioli Bruschetta with Burrata, Roasted Peppers, Basil Cornbread Bites with Pimento Cheese and Pickles
- Mini Buttermilk Biscuit, Crispy Chicken, Hot Honey, Apple/Cabbage Claw
- Smoked Salmon Blini w/ Dill, Crème Fraîche
- Chicken and Waffle Bites
- Broiled Oysters with Chili & Chive Butter, Breadcrumbs

### BRUNCH

- Mini Acai Bowl, Chia, Berries
- Deviled Eggs with Everything Bagel Spice
- Lemon Ricotta Pancakes with Macerated Blueberries and Toasted Almonds Crème
- Brûlée French Toast Bites
- Farm Egg Frittata Wild Mushroom, Leek, Tomato Confit, Gruyere
- Potato Hash with Chorizo and Wilted Kale
- Potato and Seasonal Vegetable Hash with Sous Vide Eggs



## **PASTAS, GRAINS, AND STARCHES**

Fresh Pasta with Mushroom Cream, Truffle Oil  
Roasted Fingerling Potatoes with Rosemary and Garlic  
Creamed Polenta  
Hoppin' John, Dirty Rice, Country Ham, Black-Eyed Peas, Collards  
Orzo Salad with Roasted Cauliflower, Pine Nuts and Parsley Potato  
Cakes with Aji Mushroom Saffron Crema  
Fresh Pasta with Pancetta, Tomatoes, Basil, Parmesan

## **SALADS**

Baby Kale Salad, Oranges, Blue Cheese and Champagne Vinaigrette  
Caesar Salad Wedges  
Spinach, Cornbread Croutons, Grilled Peaches, Cucumber, Onion, Vinaigrette

## **VEGETABLES**

Broccoli Rabe with Garlic & Chili  
Seasonal Squash Gratin  
Sweet Corn Salad with Lime-Paprika Vinaigrette and Grated Manchego  
Warm Green Bean Salad with Red Pepper Romesco  
Fried Brussels Sprouts with Pancetta

## **MEAT MAINS**

Skirt Steak with Chimichurri  
Grilled NY Strip with Pepper Jam  
Chicken Milanese  
Grilled Steak with Spanish Rice and Salsa Verde  
Braised Pork Shoulder w/ Pickled Vegetables

## **SEAFOOD MAINS**

Honey Mustard Glazed Salmon  
Fresh Linguini alla Vongole with Confit Cherry Tomatoes, and Fennel  
Seafood Paella  
Shrimp and grits with Benton's bacon, mushrooms and crispy onions



## *Samples of Catered Event Menus*

### **\*Chef's Choice\***

Let our talented culinary team do the work! Our chefs will design a thoughtfully-crafted menu using seasonal ingredients with as much or as little direction as you would like to give them. They will then provide you with a draft of the menu, which can be further tweaked and customized as needed. Whether you want to be traditional or adventurous, our culinarians will help you design a menu you love.

### **Bridal Shower**

Grilled Marinated Chicken Breasts with Bruschetta Tomatoes and Basil Pesto Zucchini and Oven Dried Tomato Frittata with Goat Cheese  
Turkey and Apple Panini with Brie & Honey Mustard  
Chorizo and Potato Hash with Tuscan Kale  
Crème Brûlée French Toast

### **Baby Shower**

Potato and Seasonal Vegetable Hash with Sous Vide Eggs  
Fresh Berries with Granola and Yogurt Arugula  
with Basil and Shaved Parmesan Wild  
Mushroom and Grilled Onion Frittata  
French Toast with Whipped Mascarpone and Seasonal Fruits  
Crispy Bacon and Sausage  
Mimosa bar with Orange, Cranberry and Pomegranate

### **50th Birthday**

Bloody Mary Shrimp Cocktail  
Mozzarella Bruschetta  
Greens Salad  
Grilled NY Strip with Pepper Jam  
Rosemary and Thyme Roast Chicken with Mashed Potatoes  
Whole Roasted Broccoli w/ lemon, pecorino, hot chilis

### **1st Birthday**

Wild Mushroom, Leek and Goat Cheese Frittata



Crepes with Prosciutto, Egg and Swiss  
Lemon Ricotta Pancakes  
Candied Bacon  
Mimosa bar with Orange, Grapefruit, Pellegrino

### **Bridal Shower**

Crostini with Honey Whipped Ricotta, Lemon, & Rosemary  
Baby Kale Salad, Oranges, Blue Cheese and Champagne Vinaigrette Mini Assorted Sandwiches  
Gravlax Crostini with Capers, Red Onion, Crème Fraîche  
Chicken Thighs with a Lemon Caper Wine Sauce

### **Baby Shower**

Crostini with Honey Whipped Ricotta, Lemon, & Rosemary  
Truffle Deviled Eggs  
Bruschetta with Garlic, Tomatoes, Basil  
Grilled Steak with Gorgonzola  
Pasta with Roasted Mushroom, Basil, Pecorino  
Warm Turkey Panini, Granny Smith Apple, Brie Cheese  
Eggs Benedict with Sautéed Spinach or Grilled Asparagus with Hollandaise

### **Surprise Party**

Endive Bites with Citrus Ricotta, Pomegranate & Almonds  
Grilled Peaches with Whipped Goat Cheese Crostini  
Baby Romaine with Radish, Cucumber, Fennel & Lemon Poppy Seed Dressing Grilled Skirt  
Steak with Three Pepper Relish and Sautéed Greens  
Tandoori Salmon with Arugula & Cucumber Mango Salsa

### **Surprise Birthday Party**

Spanish Style Halibut & Avocado Ceviche with Fresh Tortillas  
Fontina Stuffed Saffron Arancini with Marinara  
Buffalo Cauliflower with Blue Cheese



Chimichurri Skirt Steak  
Honey Mustard Glazed Salmon Basil  
Pesto Grilled Chicken Breast Truffled  
Mushroom Linguini Balsamic  
Roasted Brussel sprouts  
Rosemary and Garlic Roasted Potatoes

### Engagement Party

Mushroom Toast with Sherry Cream, Garlic, Shallot and Watercress  
Prosciutto Arancini with Pomodoro Sauce  
Flat Bread with Tomato Mozzarella & Onion Marmalade  
Caesar Salad Wedges  
Grilled Marinated Skirt Steak with Blistered Green Beans, Charred Cherry Tomatoes  
Patatas Bravas with Arugula & Urfa Chile Aioli  
Roasted Lemon, Garlic & Parmesan Jumbo Shrimp over Pasta

### Rehearsal Dinner

Steamed Mussels in Green Sauce Patatas  
Bravas with Smoky Tomato Aioli  
Crispy Chorizo Skewer with Manchego Cheese Fondue  
Grilled Steak with Spanish Rice and Salsa Verde  
Pasta alla Vongole with Confit Cherry Tomatoes and Fennel Wilted  
Swiss Chard with Golden Raisins and Pine Nuts  
Honey and Sherry Roasted Summer Vegetables

### Holiday Party

Focaccia with Tomato Mozzarella & Onion Marmalade  
Tuscan Kale Salad  
Confit Cherry Tomato and Ricotta Pasta Braised  
Short Ribs and Polenta with Taleggio Halibut with  
Pesto  
Honey & Chili Roasted Heirloom Carrots with Toasted Almonds



## **Bridal Shower**

Fresh Baked Muffins, Scones, or Popovers  
Seasonal Egg Frittata  
Fresh Berries with Housemade Granola and Yogurt  
Crème Brûlée French Toast  
Sweet Potato Hash  
Crispy Bacon

## **Rehearsal Dinner**

Farm Fresh Bruschetta  
Arancini  
Garlic Breadstick Bowl with Marinara Sauce  
Meatball Sliders  
Rosemary Buttered Strip Steak  
Balsamic Glazed Roast Salmon  
Farm Fresh Salad with Italian Dressing  
Sautéed Broccoli Rabe

## **30th Birthday**

Flatbread with Pomodoro, Burrata, Basil Rosemary-  
Grilled Spatchcock Chicken  
Pistachio and Lemon Crusted Mahi Mahi or Cod Spring  
Pea Ravioli w/ Parmesan Broth  
Arugula Salad with Red Endive, Blackberry, Toasted Almond, Aged Provolone

## **Birthday**

Tuscan Kale Salad with Quinoa, Parmesan, Lemon Vinaigrette  
Bruschetta with Burrata, Piquillo Peppers, Basil  
Fresh Tagliatelle with Clams, Roasted Cherry Tomatoes, Lemon, Spiced Bread Crumbs,  
Roasted Chicken Breast "Puttanesca"  
Broccoli Rabe with Garlic & Chili  
Creamed Polenta  
Smoky Roasted Fingerling Potatoes



## Engagement Party

Seasonal Endive Bites

Smoked Salmon Crostini with Crème Fraîche, Dill, Egg and Caper Grilled Skirt Steak with Sherry Citrus Vinaigrette

Grilled Tandoori Shrimp

Green Bean Salad with Cherry Tomatoes, Chile, Citrus and Peanuts

Grilled Spring Onions with Romesco Sauce

## Bridal Shower

Spanish Salt Cod Fritters with Lemon Aioli

Shrimp Ceviche with Cassava Chips

Crostini with Membrillo, Whipped Goat Cheese, and Honey

Skirt Steak with Chimichurri

Chicken a la Veracruzana with Tomato, Olive, and Caper Sauce

Warm Green Bean Salad with Red Pepper Romesco

Potato Cakes with Aji Mushroom Saffron Crema

## Baby Shower

Breakfast Tostada, Soft Scramble, Cotija, Pickled Onion, Sofrito

Mini Acai bowl, Chia, Berries

Candied Bacon Fritter with Honey Crème Fraîche

Marinated Steak w/ Onion Jam

Chicken Breast, Lemon, Capers, Artichokes, Olives, Butter

Grilled Corn Salad, Cherry Tomatoes, Basil, Feta

Spinach, Cornbread Croutons, Grilled Peaches, Cucumber, Onion, Vinaigrette

## Rehearsal Dinner

Open-Faced Kentucky Hot Brown

Broiled Oysters with Chili & Chive Butter, Breadcrumbs

Mini Buttermilk Biscuit, Crispy Chicken, Hot Honey, Slaw

Shrimp and Grits with Benton's Bacon, Mushrooms and Crispy Onions

Smoked Brisket with Bourbon Glaze

Hoppin' John, Dirty Rice, Country Ham, Black-Eyed Peas, Collards

Creamy Cauliflower, Okra, Brussel Sprouts, Pepper Succotash

Grilled Peaches, Toasted Spoon Bread, Pickled Red Onion, Kale, Herb Vinaigrette