



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's perfect for your special occasion, which suits any preferences and dietary restrictions.

hT GREATEST HITS

APPETIZERS

Assorted Meat & Cheese Board
Roasted Beet Hummus w/ Feta & Pita Chips
Cornbread Bite w/ Pimento Cheese and Quick Pickles
Seasonal Bruschetta
Country Pate w/ Pickled Mustard Seed and Relish
Mexican Street Corn Bites w/ Aleppo Lime Aioli and Cotija Cheese
Chicken Liver Pate w/ Raspberry Jam
Beef Sliders w/ Arugula and Buttermilk Dressing
Salmon Ceviche w/ Serrano Chili, Mango, and Smoked Tomato
Pork Rillettes w/ Jalapeño Blueberry Compote
Tuna Tartar w/ Cucumber, Jalapeno, Ginger, Soy and Sesame Seeds
Grilled Shrimp Skewers w/ Feta, Lemon, and Dill
Grilled Sausage w/ Grilled Shallot Pepper Relish and Ricotta
Smoked Mushroom and Fried Fingerlings w/ Urfa Aioli and Arugula
Cornbread Bite w/ Ham and Fresh Peach Salsa
Arancini w/ Sauce Pomodoro
Salt Cod Croquette w/ Sauce Gribiche
Grilled Sausage, Pepper, and Onion Skewers
Cucumber Quinoa Cups w/ Preserved Lemon, Roasted Red Pepper, Mint and Tarragon
Lamb Lollipop's w/ Curried Cauliflower**
Chicken and Waffles Bites w/ Hot Honey
Endive Bites w/ Citrus Ricotta, Almonds, and Pomegranate
Herb Mushroom and Goat Cheese Crostini
Bibb Lettuce Panko Shrimp Wraps w/ Radish and Cotija Cheese
Mini Crab Cakes w/ Roasted Pepper Aioli**
Roasted Butternut Squash w/ Maple Ricotta and Pumpkin Seeds
Apple and Beet Bites w/ Pickled Mustard Seed Dressing
Chicken Thigh Sliders w/ Ginger, Carrot and Jalapeno Slaw





PASTAS, GRAINS, AND STARCHES

Escarole, Twice Fried Fingerlings, and Strawberry Salsa Verde
Lemon Thyme Roasted Baby Potatoes and Cremini Mushrooms w/ Aioli
Pasta w/ Sun Dried Tomato, Almonds, Capers, Garlic, and Lemon
Warm Potato Salad with Cornichons, Pickled Celery, and Roasted Garlic Aioli
Roasted Lemon and Thyme New Potatoes

SALADS

Baby Mixed Green Salad w/ Crispy Shallot, Beets, Feta and Fig Dressing
Baby Romaine Salad w/ Radish, Cucumber Cherry Tomato, and Salsa Verde dressing
Cherry Tomato, Parmesan, and Pesto Pasta Salad
Seasonal Vegetable/Fruit and Grilled Panzanella Salad w/ Burrata
Spinach Salad with Red Onion, Strawberry, Feta and Walnuts
Kale Buttermilk Caesar Salad w/ Parmesan, Lemon & Thyme Croutons
Baby Romaine Anti-Pasta Salad w/ Olives, Cucumber, Peppers, Red Onion and Smoked Gouda Caraway Beet and Carrot Salad w/ Fennel Buttermilk Salad

VEGETABLES

Charred Green Beans w/ Blistered Cherry Tomatoes, Almonds and Romesco Sauce
Assorted Grilled Vegetables with Salsa Verde
Charred Cauliflower w/ Whipped Feta, Pickled Onions, Parsley and Apples

MEAT AND SEAFOOD MAIN COURSES

Grilled Chimichurri Skirt Steak w/ Spanish Rice
Grilled Pesto Chicken
Roasted Chicken w/ Apple Radish Slaw
Grilled Citrus Salmon w/ Preserved Lemon Quinoa
Slow Braised Pineapple Pork Shoulder
Braised Chicken Thighs w/ Spring Onion and Bacon
Pork Schnitzel with Lemon, Thyme, and Arugula
Cornish Game Hens w/ Citrus Pomegranate Molasses**
Confit Chicken Legs w/ Mustard Greens and Spätzle
Braised Beef w/ Vegetables and Creamy Polenta
Baked White Fish w/ Capers and Red Pepper Salad
Clam Bake w/ Italian Sausage, Fennel and Potatoes**
Braised Pork Belly w/ Root Vegetables**
Grilled Pork Chops w/ Tomato and Peach Chutney
Creole Chicken and Sausage Jambalaya



BRUNCH FAVORITES

APPETIZERS

Mason Jar Parfaits w/ Fresh Berries and Granola
Strawberry French toast with Whipped Mascarpone and Toasted Almond
Mini Frittata bites- (Spring Onion w/ Gruyere, Broccoli & Cheddar, Sausage & Pepper)
Tri-Color Melon skewers w/ Vanilla-Poppy Seed Dip
Gravlax Crostini w/ Capers, Red Onion, and Dill Yogurt
Grilled Peaches w/ Lemon Maple Ricotta
Mini Avocado Toast w/ Radish and Pickled Onions
Potato Pepper Chorizo Empanadas
Grilled Flatbread w/ Peaches, Ham, Burrata, and Arugula
Crab Cakes w/ Watercress and Verde aioli
Mini Assorted Sandwiches (Strawberry Bruschetta Grilled Cheese; Muffaletta – Olives, Roasted Red Bell, Capers, Salami, and Provolone; Caprese w/ Heirloom Tomato, Mozzarella, and Pesto)
Assorted Muffins (Pumpkin w/ Oat Streusel, Banana Nut, and Chocolate Chip)

EGG DISHES

Frittata w/ Mushroom, Asparagus, Sundried Tomatoes, Basil, and Goat Cheese
Frittata w/ Spinach, Spicy Sausage, Caramelized Onion and Cheddar
Frittata w/ Roasted Zucchini, Tomatoes, Pesto, and Mozzarella
Eggs in Purgatory (Uova al Purgatorio) – Eggs, Tomato Sauce, Parmesan, Basil, Grilled Bread

BRUNCH MAIN COURSES

Duck Confit over Mesclun Salad with Champagne Vinaigrette and Poached Egg
Grilled Hanger Steak w/ Sauce Romesco
Italian Roast Pork and Egg Biscuit Sandwiches w/ Pesto Aioli
Slow Braised Pineapple Pork Shoulder
Braised Chicken Thighs w/ Spring Onion and Bacon
Pork Schnitzel with Lemon, Thyme, and Arugula
BRUNCH STARCHES AND SIDES
Potato and Spring Vegetable Hash w/ Poached Egg
Breakfast Papas Fritas w/ Bell Peppers, Onion, Thyme, and Parmesan
Potato and Andouille Hash
Thick Crispy Bacon (Maple, Black Pepper, or Smoked)
House Made Breakfast Sausage
Grilled Asparagus w/ Salsa Verde, Cornichon, and Hard Boil Egg Dressing
Grilled Zucchini and Squash w/ Pine Nuts, Dill, Smoked Tomato Relish and Verde



BRUNCH SALADS

Arugula, Basil, Parmesan w/ Lemon Vinaigrette

Baby Kale Salad w/ Snap Peas, Oranges, Blue Cheese and Champagne Vinaigrette

Anti-Pasta Salad w/ Bow Tie Pasta, Red Onion, Peppers, Cucumber, Olives, Basil, Smoked Gouda &

Mozz Mixed Greens Salad w/ Radish, Fennel, Cherry Tomatoes, Buttermilk-Poppy Seed Dressing

Kale Caesar Salad w/ Buttermilk Dressing, Lemon & Thyme Croutons, Shave Parmesan

SAMPLE MENUS, PACKAGES, & PRICING

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.

OPTION 1: Simple Family/Buffer Style

(\$50 - \$60 per person + tax)

Meat and Cheese Platter

Assorted Dip/Hummus & Crudités Platter

Main Dish, Salad, (2) Sides and Dessert

OPTION 2: Cocktail Hour Style

(\$45 - \$55 per person + tax)

Meat and Cheese Platter

Assorted Dip/Hummus & Crudités Platter

4 Passed Appetizers

OPTION 3: Family Style / Buffet Style II

(\$60 - \$75 per person + tax)

2 Appetizers (Non-Passed)

Meat and Cheese Platter or Assorted Dip/Hummus & Crudités

2 Main Course Proteins, 2 Sides, Salad, and Dessert



OPTION 4: Cocktail + Family Style Dinner

(\$95 - \$115 per person + tax)

3 – 4 Passed Appetizers

Meat and Cheese Platter or Assorted Dip/Hummus & Crudités

Buffet/Family Style including 2 Main Course Proteins, 2 Sides, Salad and Dessert

OPTION 5: Simple Brunch Buffet / Family Style

(\$40 - \$50 per person + tax)

Assorted Dip/Hummus & Crudités or Fruit Platter

Coffee and Tea

Buffet/Family Style including 2 Main Course Proteins, 1 Side, Salad and Dessert

OPTION 6: Brunch Buffet / Family Style

(\$50 - \$60 per person + tax)

Coffee and Tea

2 Appetizers

Assorted Dip/Hummus & Crudités or Fruit Platter

Buffet/Family Style including 2 Main Course Proteins, 2 Sides, Salad, and Dessert