



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 generally consist of the following:

3 Appetizers

5 Main Course Items: 2 Proteins, 1 Salad, 1 Vegetable, 1 Pasta/Grain/Starch

1 Dessert

*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

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.

APPETIZERS

Charcuterie and Cheese Board
Fried Green Tomatoes with Lobster Salad, Corn Crema, Tarragon
Crispy Chorizo Skewer with Manchego Cheese Fondue
Crostoni with Eggplant Caponata
Mushroom Toast with Sherry Cream and Shallot
Patatas Bravas with Smoky Tomato Aioli
Bruschetta with Burrata, Roasted Peppers, Basil
Potato Fritelle - Savory Italian Bomboloni, Parmigiano Dust, Lemon Zest, Truffle Oil
Mini Buttermilk Biscuit, Crispy Chicken, Hot Honey, Apple-Cabbage Slaw
Smoked Salmon Blini with Dill, Crème Fraîche
Chicken and Waffle Bites
Broiled Oysters with Chili & Chive Butter, Breadcrumbs

BRUNCH

Mini Acai Bowl with Chia and 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, 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
Handmade Pasta with Pancetta, Tomatoes, Basil, Parmesan
Tagliatelle with Zucchini Ribbons, Oven-Dried Tomato, Ricotta Salata
Papardelle with Sausage Ragu, Parmigiano

SALADS

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

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

MEATMAINS

Grilled Skirt Steak with Chimichurri
Grilled 5-Spice Chicken (Whole Spatchcocked or Thighs)
Chicken Milanese
Cast Iron Seared NY Strip Steaks with Broccoli Rabe, Hot Peppers, Fried Potatoes
Braised Pork Shoulder with Pickled Vegetables

SEAFOODMAINS

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



More Samples and Popular Items

SHOWERS, BRUNCHES, AND MORE

Fresh Baked Muffins, Scones, or Popovers
Seasonal Egg Frittata
Grilled Marinated Chicken Breasts with Bruschetta Tomatoes and Basil Pesto
Turkey and Apple Panini with Brie and Honey Mustard
Chorizo and Potato Hash with Tuscan Kale
Crème Brûlée French Toast
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
Wild Mushroom, Leek, and Goat Cheese Frittata
Crepes with Prosciutto, Egg and Swiss
Lemon Ricotta Pancakes
Candied Bacon
Truffle Deviled Eggs
Bruschetta with Grilled Zucchini, Stracciatella, Arugula
Grilled Steak with Gorgonzola
Pasta with Roasted Mushroom, Basil, Pecorino
Chicken Breast, Lemon, Capers, Artichokes, Olives, Butter
Warm Turkey Panini, Granny Smith Apple, Brie Cheese
Eggs Benedict with Sautéed Spinach or Grilled Asparagus with Hollandaise

DIRTY SOUTH

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 Onion, Kale, Herb Vinaigrette



THE CLASSICS

Bloody Mary Shrimp Cocktail
Caesar Salad Wedges
Seasonal Farm Fresh Bruschetta
Mixed Greens Salad with Champagne Vinaigrette
Grilled NY Strip with Pepper Jam
Rosemary and Thyme Roast Chicken with Mashed Potatoes
Whole Roasted Broccoli with Lemon, Pecorino, Hot Chili
Grilled Skirt Steak with Chimichurri
Truffled Mushroom Linguine
Balsamic Roasted Brussels sprouts
Rosemary and Garlic Roasted Potatoes
Meatball Sliders
Rosemary Buttered Strip Steak
Balsamic Glazed Roast Salmon
Sautéed Broccoli Rabe

LIGHTER FARE AND VEGETABLES

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
Basil Pesto Grilled Chicken Breast
Ahi Tuna Poke Bites
Roasted Carrot Hummus with Dukkah, Everything Seed Flatbread
Miso Glazed Cod or Eggplant with Sesame Bok Choy, Pickled Shaved Daikon
Delicata Squash with Sriracha Yogurt, Salsa Verde, Macadamia Nuts
Cumin and Maple Roasted Carrots with Avocado Crema, Toasted Pumpkin Seeds
North African Spiced Eggplant with Green Olive Bulgur, Greek Yogurt
Lightly Wilted Baby Spinach with Chickpeas, Golden Raisins, Lemon, Pine Nuts

LATIN INSPIRED

Halibut or Cod Ceviche with Tostadas (Vegan option with Hearts of Palm)
Patatas Bravas with Smoky Tomato Aioli
Crispy Chorizo Skewer with Manchego Cheese Fondue
Grilled Skirt Steak with Spanish Rice and Salsa Verde
Breakfast Tostada, Soft Scramble, Cotija, Pickled Onion, Sofrito
Shrimp Ceviche with Cassava Chips
Skirt Steak with Chimichurri
Chicken a la Veracruzana with Tomato, Olive, and Caper Sauce
House-made Arepas with Crispy Chorizo and Avocado Crema
"BLT" Tostadas - Pork Belly, Tomato Jam, Pickled Mustard Seed, Aioli
Choripan Sliders - Spanish Chorizo, Chimichurri, Pickled Onion
Spanish Meatballs - Spicy Tomato Sauce, Ricotta Salata, Grilled Bread
Gambas Al Ajillo - Shrimp, Garlic, Sherry, Parsley, Grilled Bread



Peruvian Roast Chicken with Spicy Green Sauce
Garlic Mojo Braised Pork with Tostones

HOMESTYLE ITALIAN

Fontina Stuffed Saffron Arancini with Marinara
Prosciutto Arancini with Pomodoro Sauce
Seasonal Flat Breads
Confit Cherry Tomato and Ricotta Pasta
Focaccia with Tomato Mozzarella & Onion Marmalade
Handmade Tagliatelle with Clams, Roasted Cherry Tomatoes, Lemon, Spiced Breadcrumbs
Handmade Pasta with Roasted Lemon, Garlic, Parmesan, Jumbo Shrimp
Pasta alla Vongole with Confit Cherry Tomatoes and Fennel
Roasted Chicken Breast "Puttanesca"
Broccoli Rabe with Garlic & Chili
Handmade Pasta with Pistachio Pesto, Sundried Tomato, Smoked Ham
Handmade Pasta with Spicy Sausage, Kale, Pecorino
Handmade Pasta with Butternut Squash, Swiss Chard, Brown Sage-Butter, Spiced Walnuts
Handmade Pasta with Tomato Confit, Broccolini, Chili-Anchovy Breadcrumbs

NEW AMERICAN

Farm Fresh Salad with Italian Dressing
Seasonal Endive Bites
Buffalo Cauliflower with Blue Cheese
Mushroom Toast with Sherry Cream, Garlic, Shallot and Watercress
Grilled Marinated Skirt Steak, Blistered Green Beans, Charred Cherry Tomatoes
Steamed Mussels in Green Sauce
Wilted Swiss Chard with Golden Raisins and Pine Nuts
Honey and Sherry Roasted Summer Vegetables
Braised Short Ribs and Polenta with Taleggio
Halibut with Pesto
Honey and Chili Roasted Heirloom Carrots with Toasted Almonds
Creamed Polenta
Smoky Roasted Fingerling Potatoes
Smoked Salmon Crostini with Crème Fraîche, Dill, Egg and Capers
Green Bean Salad with Cherry Tomatoes, Chile, Citrus and Peanuts
Grilled Spring Onions with Romesco Sauce
Tuscan Kale Salad with Quinoa, Parmesan, Lemon Vinaigrette
Marinated Hangar Steak with Onion Jam
Grilled Corn Salad, Cherry Tomatoes, Basil, Feta
Spinach, Cornbread Croutons, Grilled Peaches, Cucumber, Onion, Vinaigrette
Spanish Salt Cod Fritters with Lemon Aioli
Crostini with Membrillo, Whipped Goat Cheese, and Honey
Warm Green Bean Salad with Red Pepper Romesco
Potato Cakes with Aji Mushroom Saffron Crema
French Onion Soup Beef Sliders
Seared Duck Breast with Sour Cherry Gastrique

