

## **Wedding Packages**

Hudson Table Catering packages are fully customizable, from the menu planning to the service style. The packages below outline some of our more popular formats and pricing includes all food and staffing, but we strongly encourage you to work directly with our talented team and chefs and event planners to make your vision for your dream wedding become reality!

### **Cocktail Style**

6-8 Passed Appetizers

4-5 Stationary Appetizers

Passed and/or Stationary Desserts

**Starting at \$85 per person**

### **Buffet Style**

4-5 Passed and/or Stationary Appetizers

Buffet Style Dinner to include 2 proteins, 2 starches, 2 vegetable dishes, salad, and dessert

**Starting at \$95 per person**

### **Fully Plated**

Our most intimate dining experience

Includes a 4-course fully plated meal with fully custom menu building

**Starting at \$110 per person (additional courses available and subject to price increases)**

### **Traditional Wedding Style**

Cocktail hour with passed and stationary appetizers (choice of 6-8 passed or 4-5 stationary)

Fully Plated Dinner to include salad, pasta, and choice of entree

**Starting at \$125pp**

## **Seasonal Sample Menu**

### **(Traditional Wedding Style)**

#### **First Course**

Cara Cara Orange Salad with Ricotta Salata, Fennel, Tardivo, Pine Nuts

#### **Pasta Course**

Chickpea Pasta Ceci with Rustic Pesto, Chickpeas, Garlic, Parmesan (Gluten Free)

or

Spaghetti with Blue Crab, Lemon, Tomato, Hot Chiles

#### **Main Courses and Sides**

Braised Fennel with Olives, Fronds, Onion

Roasted Spring Carrots with Hot Honey, Salsa Verde

Salt Baked/Fried Fingerlings with Garlic, Fried Rosemary

Bistecca Fiorentina - Classic Grilled Porterhouse

Grilled Whole Fish (to be filleted and served)

## **Other Available Offerings and Services**

Custom Cakes, Pastries, and Desserts

Floral Design and Custom Decor

Full Bar Service (Includes Bartenders)

Custom Equipment Rentals