

HUDSON TABLE

OFFSITE CATERING



MENU PLANNING & CREATION

Hudson Table is dedicated to offering a broad range of menu selections. Our catering menus are completely customizable and based on your vision for your event with us.

Our chefs are trained to thoughtfully craft menus using seasonal ingredients with your direction. Based on your initial menu input, your chef will curate a draft of the menu for your review, which can be further edited and customized as needed.

We encourage you to provide any dietary restrictions, allergies, or preferences on dishes you would like to see so your chef may present a well balanced seasonal menu for your event.

SAMPLE PACKAGES & PRICING

*** Packages include staffing, eco-friendly paper products, and flatware***

Cocktail Party

12 person minimum recommended | starting at \$95 per person

Suggested Menu:

2-3 stationary displays

4-5 passed appetizers



BUFFET STYLE

12-15 guest minimum recommended | starting at \$85 per person

All food will be served via large format platters and displayed artfully at a designated buffet table so that guests may serve themselves at their convenience. Appetizers are served upon guest arrival. The main course will be served about 1 hour into the event. Dessert will be served about 1 hour after the main course.

Suggested Menu:

2 proteins, 2 side dishes, salad, and dessert

FAMILY STYLE

8 person minimum recommended | starting at \$125 per person

Full table service where all food will be served on platters to share.

Suggested Menu:

4 fully customized courses

CHEF'S TABLE / PLATED

This format is not available for large groups. Please inquire for pricing.

All courses will be prepared in front of your guests on site, individually plated, and served. This is our most formal dining format.

Suggested Menu:

4-5 fully customized courses

ask about our selection of handmade pastas and guest participation



PICK UP OR DROP OFF

\$700 minimum order | delivery available locally in select areas

We understand that fully staffed events may not be needed. We offer fully customizable menus for pick up or drop off for unstaffed events. Food is artfully displayed using quality disposable platters. Paper products for serving are also included.

OTHER OFFERINGS

Coffee and Tea Service

Available for all staffed events for \$7 per person.

Custom Bar Packages

Available for our Brooklyn location. Please inquire!

SAMPLES & IDEAS

PLEASE NOTE THAT THESE SAMPLES ARE SIMPLY TO PROVIDE GENERAL MENU IDEAS AND INSPIRATION. YOUR CHEF WILL CURATE YOUR MENU SPECIFICALLY FOR YOUR EVENT.

APPETIZERS & SMALL BITES

Assorted Salumi & Cheese Board

- Roasted Beet & Spiced Carrot Hummus with Feta, Olives, Pita
- Cornbread Bites with Pimento Cheese, Quick Pickles
- Mexican Street Corn Bites with Smoked Chilis, Cotija Cheese, Lime Aioli
- Pat La Freida Beef Sliders with Aged Cheddar, Bacon, Mac Sauce
- Salmon Ceviche with Serrano Chili, Avocado, Lime
- Tuna Tartar with Cucumber, Jalapeno, Ginger, Soy, Sesame
- Grilled 5 Spice Shrimp Skewers with Feta, Lemon, Dill



Charred Pork Sausage with Potatoes, Hot Pepper Relish, Fresh Ricotta
Smoked Mushroom and Fried Fingerlings with Urfa Aioli, Arugula
Arancini with Sauce Pomodoro (Spicy or Regular)
Grilled Sausage, Pepper, and Onion Skewers with Salsa Verde
Cucumber Quinoa Cups with Lemon, Roasted Pepper, Mint, Tarragon
Lamb Scotta Dita-Grilled Chops with Red Wine, Garlic, Rosemary
Chicken and Waffles Bites with Hot Honey Butter, Scallions
Endive Bites with Citrus Ricotta, Almonds, Pomegranate
Seared Exotic Mushroom Crostino with Whipped Goat Cheese
Mini Crab Cakes with Roasted Pepper Aioli**
Roasted Butternut Squash with Maple Ricotta, Pumpkin Seeds
Chicken Thigh Sliders with Ginger, Carrot, Jalapeno Slaw

MAIN COURSE PROTEINS

Grilled Skirt Steak- Chimichurri
Grilled Spatchcock Whole Chicken-5 Spice Rub
Roasted Amish Chicken with Fennel, Garlic, Lemon
Citrus Glazed Salmon with Preserved Lemon Quinoa
Braised Chicken Thighs with Spring Onion, Bacon
Braised Beef Shoulder with Root Vegetables, Creamy Polenta
Baked White Fish with Capers, Red Pepper Salad
New England Clam Bake with Linguica, Potatoes, Corn
Brined and Grilled Pork Chops with Peach BBQ Glaze
Creole Chicken and Sausage Jambalaya

MAINS COURSE PASTAS & STARCHES

Fingerling Potatoes with Escarole, Garlic, Cherry Peppers
Salt Baked/Fried Potatoes with Garlic, Fried Rosemary
Seasonal Fresh Cut Pastas (Made In-House)
3-Grain Salad (Farro, Quinoa, Bulgur) with Market Veggies, Lemon Oil
Seasonal Risotto (Choose Your Style)



MAIN COURSE VEGETABLES

Charred Green Beans with Blistered Tomatoes, Almonds, Romesco
Assorted Grilled Vegetables with Salsa Verde
Roasted Cauliflower with Golden Raisins, Pine Nuts, Rosemary
Charred Broccoli with Garlic, Hot Chilis, Pecorino

SALADS

Baby Greens with Crispy Shallot, Beets, Feta, Champagne Vinaigrette
Baby Romaine with Radish, Cucumber, Tomato, House Ranch
Grilled Panzanella Salad with Burrata, Summer Tomatoes, Basil
Spinach Salad with Red Onion, Strawberry, Feta, Walnuts
Kale Caesar with Parmesan, Garlic-Thyme Croutons
Chopped Antipasto with Olives, Cucumber, Peppers, Onion, Provolone

BRUNCH FAVORITES

APPETIZERS & SMALL BITES

Mason Jar Parfaits with Fresh Berries, Granola
Strawberry French Toast with Whipped Mascarpone, Toasted Almond
Seasonal Frittata Bites
Tri-Color Melon skewers with Vanilla-Poppy Seed Dip
Gravlax Crostini with Capers, Red Onion, Dill Yogurt
Grilled Prosciutto Wrapped Peaches with Burrata
Mini Avocado Toast with Radish, Pickled Onions
Potato Pepper Chorizo Empanadas
Grilled Flatbread with Melted Brie, Apples, Figs
Crab Cakes with Watercress, Calabrian Chili Aioli
Mini Assorted Sandwiches
Assorted Seasonal Muffins



BRUNCH MAIN COURSES & EGG DISHES

Duck Confit & Frisee' Salad with Champagne Vinaigrette, Poached Egg
Grilled Hanger Steak with Sauce Romesco
Italian Roasted Pork and Egg Biscuit Sandwiches
Braised Fennel Dusted Pork Shoulder with Broccoli Rabe
Braised Chicken Thighs with Spring Onion, Bacon
Baked Eggs Shakshuka with Tomato Sauce, Parm, Basil, Grilled Bread
Seasonal Frittata Offerings

BRUNCH STARCHES AND SIDES

Potato and Seasonable Vegetable Hash with Poached Egg
Breakfast Papas Fritas with Bell Peppers, Onion, Thyme, Parmesan
Crispy Potatoes with Chorizo, Melted Onions
Thick Cut Bacon (Maple, Black Pepper or Simply Cured)
House Made Breakfast Sausage
Grilled Asparagus with Salsa Verde, Cornichon, Hardboiled Egg
Grilled Zucchini and Squash with Roasted Tomato Vinaigrette

BRUNCH SALADS

Arugula, Basil, Parmesan with Lemon Vinaigrette
Baby Kale with Snap Peas, Orange, Blue Cheese, Champagne Vinaigrette
Mixed Greens with Radish, Fennel, Tomato, Buttermilk-Poppy Dressing
Kale Caesar with Buttermilk Dressing, Lemon-Thyme Croutons, Parm



DESSERTS

Key Lime Pie

Carrot Cake

Strawberry Shortcake

Tres Leches Cake

Seasonal Fruit Cobbler with Ice Cream

Cheesecake Jars with Fruit Compote

Decadent Chocolate Tart

Salted Caramel Chocolate Crémé Pots

Jack Daniels Chocolate Chip Bread Pudding

Custom cakes and desserts may be available upon request for an additional cost. Please inquire with your event coordinator.