

SHADOWS

on the hudson

DINNER CATERING PACKAGES

PACKAGE A

UNLIMITED SOFT DRINKS

SHADOWS SALAD

HOUSE TRIMMED LETTUCE, PURPLE ONION RIBBONS, CUCUMBERS, TOMATOES, GARLIC CROUTONS, FRESH HERB VINAIGRETTE

CHOICE OF:

14 OZ RIBEYE STEAK

POTATOES, STIR-FRY VEGGIES

PARMESAN-CRUSTED CHICKEN

CHICKEN CUTLETS CRUSTED WITH FRESH HERBS, PARMESAN & TOASTED BREAD CRUMBS OVER MASHED POTATOES WITH SEASONAL VEGETABLES

STUFFED SOLE

CRABMEAT-STUFFED FILLET OF SOLE TOPPED WITH LOBSTER CREAM SAUCE SERVED WITH RICE AND SEASONAL VEGETABLES

DESSERT:

BANANAS FOSTER

VANILLA ICE CREAM, CINNAMON

COFFEE, DECAF, AND TEA

\$ 27 PER PERSON

PACKAGE B

UNLIMITED SOFT DRINKS

FAMILY-STYLE APPETIZERS:

COCONUT-CRUSTED CHICKEN

TROPICAL MANGO SAUCE

FRIED CALAMARI

FRA DIAVOLO

SALAD:

SHADOWS SALAD

HOUSE TRIMMED LETTUCE, PURPLE ONION RIBBONS, CUCUMBERS, TOMATOES, GARLIC CROUTONS, FRESH HERB VINAIGRETTE

CHOICE OF:

14 OZ RIBEYE STEAK

POTATOES, SEASONAL VEGETABLES

CHICKEN PORTOBELLO

SAUTEED CHICKEN AND PORTOBELLO SLICES, REDUCED MARSALA DEMI GLACE, OVER MASHED POTATOES AND SEASONAL VEGETABLES

SIMPLY GRILLED SALMON

SERVED WITH RICE AND SEASONAL VEGETABLES

DESSERT:

ALSATIAN CHEESECAKE

HUCKLEBERRY SAUCE

COFFEE, DECAF, AND TEA

\$ 33 PER PERSON

PACKAGE C

UNLIMITED SOFT DRINKS

FAMILY-STYLE APPETIZERS:

COCONUT-CRUSTED CHICKEN

TROPICAL MANGO SAUCE

FRIED CALAMARI

FRA DIAVOLO

BARBEQUE RIBS

SMOKEY BBQ SAUCE

SHRIMP SAUTÉ

CREAMY GORGONZOLA OVER GARLIC BREAD

CHOICE OF SALAD:

SHADOWS SALAD

HOUSE TRIMMED LETTUCE, PURPLE ONION RIBBONS, CUCUMBERS, TOMATOES, GARLIC CROUTONS, FRESH HERB VINAIGRETTE

TRADITIONAL CAESAR SALAD

HEARTS OF ROMAINE, CREAMY CAESAR DRESSING, SHAVED PARMESAN, GARLIC CROUTONS

CHOICE OF:

14 OZ NY STRIP STEAK

POTATOES, SEASONAL VEGETABLES

CHICKEN TUSCANY

PAN-SEARED BREAST OF CHICKEN WITH SAGE AND PROSCIUTTO, TOPPED WITH FRESH MOZZARELLA, SAUTÉED PORTOBELLO SLICES, KALAMATA OLIVES, AND ROASTED RED PEPPERS, SAVORY MADEIRA REDUCTION

TERIYAKI SALMON

FRESH SALMON FILLET, TANGY TERIYAKI GLAZE, SEASONAL VEGETABLES AND RICE

CHOICE OF DESSERT:

ALSATIAN CHEESECAKE

HUCKLEBERRY SAUCE

BANANAS FOSTER

VANILLA ICE CREAM, CINNAMON

COFFEE, DECAF, AND TEA

\$ 39 PER PERSON

BEVERAGE OPTIONS

CASH BAR - N/C

EACH INDIVIDUAL GUEST PAYS FOR HIS OR HER OWN DRINKS

CONSUMPTION BAR - P/A

A TAB WILL BE RUN FOR ALCOHOLIC BEVERAGES BASED ON CONSUMPTION

OPEN BEER AND WINE PACKAGE - 15

INCLUDES DRAFT & BOTTLED BEER AND HOUSE WINES BY THE GLASS FOR TWO AND HALF HOURS

ADDITIONAL OPTIONS

ENTRÉE OPTIONS:

9 OZ FILET MIGNON - 7

SUBSTITUTE FOR STEAK IN ANY PACKAGE
MASHED POTATOES, STIR-FRY VEGGIES

DESSERT OPTIONS:

SUBSTITUTE INDIVIDUAL DESSERT TRIO - 4

CHEESECAKE, CHOCOLATE TERRINE, PECAN TARTLET

SUBSTITUTE DECORATED OCCASION CAKE - N/C

YOUR CHOICE OF CAKE FLAVOR AND FILLING
CREATED AND PERSONALIZED IN OUR IN-HOUSE
BAKERY SERVED ON A DECORATED DESSERT PLATE

CAKE CUTTING FEE - 2.5

IF YOU CHOOSE TO KEEP OUR DESSERT AND BRING
YOUR OWN CAKE



LUNCH CATERING PACKAGES

AVAILABLE MONDAY – FRIDAY 11:30AM – 3:00PM

PACKAGE A

UNLIMITED SOFT DRINKS

CHOICE OF:

PENNE ALA VODKA

IMPORTED PENNE PASTA TOSSED IN A PARMESAN CHEESE TOMATO CREAM SAUCE LACED WITH RUSSIAN VODKA

CHICKEN BLT SALAD

JUICY GRILLED CHICKEN SLICES, CHOPPED LETTUCE, CRUMBLED BACON, DICED TOMATOES AND CUCUMBERS, CRUMBLED GORGONZOLA, HERBED BALSAMIC VINAIGRETTE

DESSERT:

A DISH OF ICE CREAM

COFFEE, DECAF, AND TEA

\$ 15 PER PERSON

PACKAGE B

UNLIMITED SOFT DRINKS

SHADOWS SALAD

HOUSE TRIMMED LETTUCE, PURPLE ONION RIBBONS, CUCUMBERS, TOMATOES, GARLIC CROUTONS, FRESH HERB VINAIGRETTE

CHOICE OF:

SPINACH LASAGNA

SPINACH AND RICOTTA STUFFED LASAGNA WITH FIRE-ROASTED TOMATO SAUCE

CHICKEN MARSALA

BONELESS BREAST OF CHICKEN SAUTÉED WITH FRESH MUSHROOM SLICES, FINISHED WITH MARSALA WINE SERVED WITH POTATOES AND SEASONAL VEGETABLES

FILET OF SOLE FRANCAISE

SOLE, EGG BATTERED THEN SAUTÉED IN A LEMON BUTTER AND WHITE WINE SAUCE SERVED WITH RICE AND SEASONAL VEGETABLES

DESSERT:

BANANAS FOSTER

VANILLA ICE CREAM, CINNAMON

COFFEE, DECAF, AND TEA

\$ 23 PER PERSON

PACKAGE C

UNLIMITED SOFT DRINKS

CHOICE OF:

SOUP OF THE DAY

SHADOWS SALAD

HOUSE TRIMMED LETTUCE, PURPLE ONION RIBBONS, CUCUMBERS, TOMATOES, GARLIC CROUTONS, FRESH HERB VINAIGRETTE

CHOICE OF:

9 OZ SIRLOIN STEAK

MASHED POTATOES, SEASONAL VEGETABLES

CHICKEN PORTOBELLO

SAUTÉED CHICKEN AND PORTOBELLO SLICES, REDUCED MARSALA DEMI GLACE, OVER MASHED POTATOES AND SEASONAL VEGETABLES

STUFFED SOLE

CRABMEAT-STUFFED FILLET OF SOLE TOPPED WITH LOBSTER CREAM SAUCE SERVED WITH RICE AND SEASONAL VEGETABLES

CHOICE OF DESSERT:

ALSATIAN CHEESECAKE

HUCKLEBERRY SAUCE

BANANAS FOSTER

VANILLA ICE CREAM, CINNAMON

COFFEE, DECAF, AND TEA

\$ 27 PER PERSON

BEVERAGE OPTIONS

CASH BAR – N/C

EACH INDIVIDUAL GUEST PAYS FOR HIS OR HER OWN DRINKS

CONSUMPTION BAR – P/A

A TAB WILL BE RUN FOR ALCOHOLIC BEVERAGES BASED ON CONSUMPTION

OPEN BEER AND WINE PACKAGE – 15

INCLUDES DRAFT & BOTTLED BEER AND HOUSE WINES BY THE GLASS FOR TWO AND HALF HOURS

ADDITIONAL OPTIONS

ENTRÉE OPTIONS:

9 OZ FILET MIGNON – 7

SUBSTITUTE FOR STEAK IN ANY PACKAGE MASHED POTATOES, STIR-FRY VEGGIES

DESSERT OPTIONS:

SUBSTITUTE INDIVIDUAL DESSERT TRIO – 4

CHEESECAKE, CHOCOLATE TERRINE, PECAN TARTLET

SUBSTITUTE DECORATED OCCASION CAKE – N/C

YOUR CHOICE OF CAKE FLAVOR AND FILLING CREATED AND PERSONALIZED IN OUR IN-HOUSE BAKERY SERVED ON A DECORATED DESSERT PLATE

CAKE CUTTING FEE – 2.5

IF YOU CHOOSE TO KEEP OUR DESSERT AND BRING YOUR OWN CAKE



BRUNCH BUFFET CATERING PACKAGE

SHADOWS BRUNCH BUFFET

INCLUDES:

YOUR CHOICE OF TABLE LINENS

DINING AREA FOR 2½ HOURS

OMELETTES MADE TO ORDER

WAFFLES MADE TO ORDER

ASSORTED BREAKFAST PASTRIES

SCRAMBLED EGGS

SAUSAGE * BACON

HOME FRIES

FRESH FRUIT

GARDEN SALAD

CHICKEN MARSALA

PENNE A LA VODKA

VEGETABLE MEDLEY

CRABMEAT STUFFED FILET OF SOLE

CARVED HAM AND TURKEY

EXTRAVAGANT DESSERT TABLE

PLUS

A CUSTOM PERSONALIZED OCCASION CAKE

UNLIMITED JUICE, SODA,

COFFEE, DECAF, TEA

\$ 25 PER PERSON

BEVERAGE OPTIONS

AVAILABLE AFTER 12:00 PM

CASH BAR – N/C

EACH INDIVIDUAL GUEST PAYS FOR HIS OR HER OWN DRINKS

CONSUMPTION BAR – P/A

A TAB WILL BE RUN FOR ALCOHOLIC BEVERAGES BASED ON CONSUMPTION

MIMOSA AND BLOODY MARY PACKAGE – 10

INCLUDES MIMOSAS AND BLOODY MARY’S FOR TWO AND HALF HOURS

OPEN BEER AND WINE PACKAGE – 15

INCLUDES DRAFT & BOTTLED BEER AND HOUSE WINES BY THE GLASS FOR TWO AND HALF HOURS

CATERING POLICIES

ALL PRICES LISTED ARE PER PERSON AND DO NOT INCLUDE TAX OR GRATUITY

- **NEW YORK SALES TAX WILL BE CHARGED AT RATE CURRENT TO DATE OF EVENT**
- **18% GRATUITY WILL BE ADDED TO ALL EVENTS**

ALL CATERED EVENTS AT SHADOWS ON THE HUDSON ARE SEMI-PRIVATE

- **THE EVENT WILL TAKE PLACE AT PRIVATE RESERVED TABLES WITHIN AN OPEN-TO-THE-PUBLIC DINING ROOM, UNLESS OTHER ARRANGEMENTS ARE MADE IN WRITING IN ADVANCE**
- **NO AUDIO EQUIPMENT IS PERMITTED AT SHADOWS ON THE HUDSON NO EXCEPTIONS**

SHADOWS ON THE HUDSON WILL GENERATE A TAB FOR ALCOHOLIC BEVERAGES ORDERED

- **PAYABLE AS A PORTION OF THE FINAL PAYMENT UNLESS OTHERWISE DIRECTED IN ADVANCE**

EVENT DURATION IS LIMITED TO TWO AND HALF HOURS

- **UNLESS A LONGER DURATION IS AGREED UPON IN WRITING IN ADVANCE, EACH ADDITIONAL HALF HOUR WILL INCUR A CHARGE OF \$10.00 PER PERSON.**

FINAL GUEST COUNT IS REQUIRED FIVE DAYS PRIOR TO EVENT

- **THE HIGHER OF EITHER THIS COUNT OR THE ACTUAL COUNT AT THE EVENT CONSTITUTES THE NUMBER OF GUESTS FOR WHICH PAYMENT IS DUE**

A 25% DEPOSIT IS REQUIRED AT THE TIME OF BOOKING BY CASH, CHECK OR CREDIT CARD

- **DEPOSIT IS REFUNDABLE IF NOTIFICATION OF CANCELLATION IS WITHIN 72 HOURS OF BOOKING**

FINAL PAYMENT IS DUE AT THE CONCLUSION OF THE EVENT BY CASH OR CREDIT CARD



SHOWER CATERING PACKAGES

PACKAGE A

UNLIMITED SOFT DRINKS

CHOICE OF:

PENNE ALA VODKA

IMPORTED PENNE PASTA TOSSED IN A PARMESAN CHEESE TOMATO CREAM SAUCE LACED WITH RUSSIAN VODKA

CHICKEN BLT SALAD

JUICY GRILLED CHICKEN SLICES, CHOPPED LETTUCE, CRUMBLLED BACON, DICED TOMATOES AND CUCUMBERS, CRUMBLLED GORGONZOLA, HERBED BALSAMIC VINAIGRETTE

SHADOWS SHOWER CAKE

YOUR CHOICE OF CAKE FLAVOR AND FILLING CREATED AND PERSONALIZED IN OUR IN-HOUSE BAKERY SERVED ON A DECORATED DESSERT PLATE

COFFEE, DECAF, AND TEA

\$ 20 PER PERSON

PACKAGE B

UNLIMITED SOFT DRINKS

SOUP OF THE DAY

CHOICE OF:

PENNE ALA VODKA

IMPORTED PENNE PASTA TOSSED IN A PARMESAN CHEESE TOMATO CREAM SAUCE LACED WITH RUSSIAN VODKA

CHICKEN BLT SALAD

JUICY GRILLED CHICKEN SLICES, CHOPPED LETTUCE, CRUMBLLED BACON, DICED TOMATOES AND CUCUMBERS, CRUMBLLED GORGONZOLA, HERBED BALSAMIC VINAIGRETTE

SHADOWS SHOWER CAKE

YOUR CHOICE OF CAKE FLAVOR AND FILLING CREATED AND PERSONALIZED IN OUR IN-HOUSE BAKERY SERVED ON A DECORATED DESSERT PLATE

COFFEE, DECAF, AND TEA

\$ 23 PER PERSON

PACKAGE C

UNLIMITED SOFT DRINKS

SHADOWS SALAD

HOUSE TRIMMED LETTUCE, PURPLE ONION RIBBONS, CUCUMBERS, TOMATOES, GARLIC CROUTONS, FRESH HERB VINAIGRETTE

CHOICE OF:

SPINACH LASAGNA

SPINACH AND RICOTTA STUFFED LASAGNA WITH FIRE-ROASTED TOMATO SAUCE

CHICKEN MARSALA

BONELESS BREAST OF CHICKEN SAUTÉED WITH FRESH MUSHROOM SLICES, FINISHED WITH MARSALA WINE SERVED WITH POTATOES AND SEASONAL VEGETABLES

FILET OF SOLE FRANCAISE

SOLE, EGG BATTERED THEN SAUTÉED IN A LEMON BUTTER AND WHITE WINE SAUCE SERVED WITH RICE AND SEASONAL VEGETABLES

SHADOWS SHOWER CAKE

YOUR CHOICE OF CAKE FLAVOR AND FILLING CREATED AND PERSONALIZED IN OUR IN-HOUSE BAKERY SERVED ON A DECORATED DESSERT PLATE

COFFEE, DECAF, AND TEA

\$ 27 PER PERSON

PACKAGE D

UNLIMITED SOFT DRINKS

CHOICE OF:

SOUP OF THE DAY

SHADOWS SALAD

HOUSE TRIMMED LETTUCE, PURPLE ONION RIBBONS, CUCUMBERS, TOMATOES, GARLIC CROUTONS, FRESH HERB VINAIGRETTE

CHOICE OF:

9 OZ SIRLOIN STEAK

MASHED POTATOES, SEASONAL VEGETABLES

CHICKEN PORTOBELLO

SAUTÉED CHICKEN AND PORTOBELLO SLICES, REDUCED MARSALA DEMI GLACE, OVER MASHED POTATOES AND SEASONAL VEGETABLES

STUFFED SOLE

CRABMEAT-STUFFED FILLET OF SOLE TOPPED WITH LOBSTER CREAM SAUCE SERVED WITH RICE AND SEASONAL VEGETABLES

SHADOWS SHOWER CAKE

YOUR CHOICE OF CAKE FLAVOR AND FILLING CREATED AND PERSONALIZED IN OUR IN-HOUSE BAKERY SERVED ON A DECORATED DESSERT PLATE

COFFEE, DECAF, AND TEA

\$ 31 PER PERSON



BEVERAGE OPTIONS

CASH BAR – N/C

EACH INDIVIDUAL GUEST PAYS FOR HIS OR HER OWN DRINKS

CONSUMPTION BAR – P/A

A TAB WILL BE RUN FOR ALCOHOLIC BEVERAGES BASED ON CONSUMPTION

OPEN BEER AND WINE PACKAGE * – 15

INCLUDES DRAFT & BOTTLED BEER AND HOUSE WINES BY THE GLASS FOR TWO AND HALF HOURS

MIMOSA AND BLOODY MARY PACKAGE * – 10

INCLUDES MIMOSAS AND BLOODY MARY'S FOR TWO AND HALF HOURS

* PACKAGES BEGIN 12:00 PM OR LATER ON SUNDAYS

ADDITIONAL OPTIONS

ENTRÉE OPTIONS:

9 OZ FILET MIGNON – 7

SUBSTITUTE FOR STEAK IN ANY PACKAGE
MASHED POTATOES, STIR-FRY VEGGIES

DESSERT OPTIONS:

SUBSTITUTE INDIVIDUAL DESSERT TRIO – 4

CHEESECAKE, CHOCOLATE TERRINE, PECAN TARTLET

SUBSTITUTE YOUR OWN CAKE – N/C

IF YOU CHOOSE TO BRING YOUR OWN CAKE.

CATERING POLICIES

ALL PRICES LISTED ARE PER PERSON AND DO NOT INCLUDE TAX OR GRATUITY

NEW YORK SALES TAX WILL BE CHARGED AT RATE CURRENT TO DATE OF EVENT
18% GRATUITY WILL BE ADDED TO ALL EVENTS

ALL CATERED EVENTS AT SHADOWS ON THE HUDSON ARE SEMI-PRIVATE

THE EVENT WILL TAKE PLACE AT PRIVATE RESERVED TABLES WITHIN AN OPEN-TO-THE-PUBLIC DINING ROOM, UNLESS OTHER ARRANGEMENTS ARE MADE IN WRITING IN ADVANCE

NO AUDIO EQUIPMENT IS PERMITTED AT SHADOWS ON THE HUDSON. NO EXCEPTIONS.

SHADOWS ON THE HUDSON WILL GENERATE A TAB FOR ALCOHOLIC BEVERAGES ORDERED PAYABLE AS A PORTION OF THE FINAL PAYMENT – UNLESS OTHERWISE DIRECTED IN ADVANCE

EVENT DURATION IS LIMITED TO 2 1/2 HOURS (THREE HOURS FOR SHOWER PACKAGE ONLY)

UNLESS A LONGER DURATION IS AGREED UPON IN WRITING IN ADVANCE. EACH ADDITIONAL HALF HOUR WILL INCUR A CHARGE OF \$10.00 PER PERSON.

FINAL GUEST COUNT IS REQUIRED FIVE DAYS PRIOR TO EVENT

THE HIGHER OF EITHER THIS COUNT OR THE ACTUAL COUNT AT THE EVENT CONSTITUTES THE NUMBER OF GUESTS FOR WHICH PAYMENT IS DUE

A 25% DEPOSIT IS REQUIRED AT THE TIME OF BOOKING BY CASH OR CREDIT CARD

DEPOSIT IS REFUNDABLE IF NOTIFICATION OF CANCELLATION IS WITHIN 72 HOURS OF BOOKING

A CASH DEPOSIT, CHECK DEPOSIT, OR CREDIT CARD AUTHORIZATION IN THE AMOUNT OF THE MINIMUM FINAL BALANCE DUE IS REQUIRED PRIOR TO THE BEGINNING OF THE EVENT

FINAL PAYMENT IS DUE AT THE CONCLUSION OF THE EVENT BY CASH OR CREDIT CARD