

WEEKEND LUNCH  
**SHADOWS**  
*on the hudson*

Available Saturdays for events beginning from 11:30am - 2pm.

Available Sundays for events beginning 1:30 or 2pm.

All Packages Include Unlimited Coffee, Tea, and Soft Drinks

**PACKAGE A || \$27** Per Person

**Shadows House Salad**

House Trimmed Lettuce, Purple Onion Ribbons, Cucumbers, Tomatoes, Fresh Herb Vinaigrette

– Choice of the following –

**Mediterranean Chicken**

Sautéed with Lemon, Capers, Roasted Red Peppers, and Artichokes in a Lemon, White Wine Sauce

**Penne a la Vodka**

Imported Penne Pasta tossed in a Parmesan Cheese Tomato Cream Sauce Laced with Russian Vodka

– Dessert –

**Dark Chocolate Hazelnut Mousse**

Layers of Chocolate Mousse, Hazelnut Chantilly Cream, Brownie, and Fresh Raspberries

**PACKAGE B || \$32** Per Person

**Shadows House Salad**

House Trimmed Lettuce, Purple Onion Ribbons, Cucumbers, Tomatoes, Fresh Herb Vinaigrette

– Choice of the following –

**Chicken Madeira**

Sautéed Boneless Breast of Chicken, Asparagus Spears and Fresh Mozzarella. Finished with Madeira Wine Reduction. Served with Mashed Potatoes and Seasonal Vegetables

**Gratin of Sole**

Filet of Sole Topped with Gratin of Seafood in a Citrus Beurre Blanc Sauce

**Pasta Primavera**

Imported Penne pasta tossed with seasonal vegetables sautéed with garlic, Italian Herbs and extra virgin olive oil

– Dessert –

**Occasion Cake**

Choice of Cake Flavor, Filling, and Icing Color. Created and Personalized by our In-House Pastry Chef

**PACKAGE C || \$46** Per Person

*Not eligible for package upgrade*

**Complimentary Mimosas, Peach Bellinis, Bloody Mary's**

– Family-Style Appetizers –

**Fried Calamari • House-Made Fresh Bocconcini**

**Shadows House Salad**

House Trimmed Lettuce, Purple Onion Ribbons, Cucumbers, Tomatoes, Fresh Herb Vinaigrette

– Choice of the following –

**French-Cut Breast of Chicken**

Pan Roasted with Caramelized Onion Pan Jus and Sautéed Spinach

**Citrus Grilled Salmon**

with Roasted Fennel and a Citrus Slaw

**Roasted Vegetable Lasagna**

Stuffed with Herbed Ricotta & Roasted Vegetables, Topped with a Tomato Coulis and Fresh Mozzarella

– Dessert –

**Occasion Cake**

Choice of Cake Flavor, Filling, and Icing Color. Created and Personalized by our In-House Pastry Chef

Tax & Gratuity Additional

845.486.9500 || SHADOWSONTHEHUDSON.COM