

COCKTAIL PARTY
SHADOWS
on the hudson

AVAILABLE ANYTIME

All Packages Include Unlimited Coffee, Tea, And Soft Drinks

PACKAGE A || \$35 Per Person

Two and a Half Hour Cocktail Party

In Your Choice of our Sunset Room
or True River Dining Room

– *Includes* –

Unlimited Soft Drinks

A tab will be run for alcoholic beverages
based on consumption, unless other
arrangements are agreed upon in writing
in advance

Six Butler-Passed Hors d'oeuvres

Choose from the Menu Options
on the Next Page

PACKAGE B || \$40 Per Person

Two and a Half Hour Cocktail Party

In Your Choice of our Sunset Room
or True River Dining Room

– *Includes* –

Unlimited Soft Drinks

A tab will be run for alcoholic beverages
based on consumption, unless other
arrangements are agreed upon in writing
in advance

Six Butler-Passed Hors d'oeuvres

Choose from the Menu Options Below

Three Butler-passed Desserts

Choose from the Menu Options
on the Next Page

View additional beverage options by visiting our website at
www.shadowsonthehudson.com/plan-an-event or ask your event coordinator.

*Cocktail Parties To Be Held In Our Sunset Room and/or True River Dining Room Only.
Tax & Gratuity Additional | A Minimum Count of 40 Guests Required*

MENU OPTIONS

SHADOWS

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Hot Hors d'Oeuvres

Package A Select Four

Marinated Beef & Scallion Kebob - Teriyaki Glaze
Crispy Cordon Bleu Chicken - Dijon Honey Glaze
Scallops in Smoked Bacon Blankets - Honey Teriyaki Glaze
Tempura Vegetable Assortment - Soy Ginger Sauce
Miniature Crab Cakes - Sauce Remoulade
Coconut Shrimp with Mango
Classic Aranchini - Golden Risotto Balls
Stuffed with Prosciutto and Mozzarella
Brie & Pecan Tartlets - Raspberry Coulis Drizzle
Lime-Infused Chicken Quesadilla - Fresh Guacamole
Cocktail Franks in Puff Pastry - Stone Ground Mustard
Truffled Potato Croquettes - Cabernet Reduction
Crispy Crab Wontons - Tangy Plum Sauce
Asian Meatballs - Snow Pea Picks
Gorgonzola and Herb Filled Mushrooms
Pulled Pork Empanada - Chimichurri Sauce
Miniature Mac & Cheese Bites

Cold Hors d'Oeuvres

Package A Select Two

Shaved Pork with Onion Marmalade on Crostini
Endive Petals - Filled with Gorgonzola,
Candied Walnuts, and Roasted Bosc Pear
Mini Surf & Turf
Kim Chi (Spicy Pickled Korean Vegetables) - Crispy Wonton
Bruchetta - Mediterranean Tapenade;
Ratatouille; Tomato Basil Parmesan
Skewered Salad Caprice - Pesto Drizzle
Frisée Salad with Bleu Cheese - Walnut and Cranberry Crostini
Seasonal Fresh Fruit Skewers - Minted Yogurt Dip
Asparagus Wrapped in Shaved Beef - Whole Grain Mustard
Tortilla Cups - Southwestern Chicken Salad
Seared Beef Tenderloin - Rosemary Garlic Crouton
Horseradish Crème

Butler-Passed Desserts

NY Style Cheesecake Bites
Vanilla Bean Crème Brûlée
Fresh Berry Shortcake
Pecan Tartlets with Caramel Sauce
Carrot Cake
Triple Chocolate Cake Bites

Additional Desserts

Substitute Your Dessert For a Decorated Occasion Cake - N/C

Add a Decorated Occasion Cake - 5.00 Per Person

Cake Cutting Fee - 2.50 Per Person
If you choose to bring your own cake

Tax & Gratuity Additional