

COCKTAIL PARTY

Available Anytime

All Packages Include Unlimited
Coffee, Tea, and Soft Drinks

View additional beverage options at
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

PACKAGE A

Two and a Half Hour Cocktail Party
In Your Choice of our Sunset Room
or True River Dining Room

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 right

\$50 Per Person

PACKAGE B

Two and a Half Hour Cocktail Party
In Your Choice of our Sunset Room
or True River Dining Room

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 right

Three Butler-passed Desserts
Choose from the menu options on the right

\$60 Per Person

HOT HORS D'OEUVRES

MARINATED BEEF & SCALLION KEBOB, TERIYAKI GLAZE	LIME-INFUSED CHICKEN QUESADILLA, FRESH GUACAMOLE
CRISPY CORDON BLEU CHICKEN, DIJON HONEY GLAZE	COCKTAIL FRANKS IN PUFF PASTRY, STONE GROUND MUSTARD
SCALLOPS IN SMOKED BACON BLANKETS, HONEY TERIYAKI GLAZE	TRUFFLED POTATO CROQUETTES, CABERNET REDUCTION
TEMPURA VEGETABLE ASSORTMENT, SOY GINGER SAUCE	CRISPY CRAB WONTONS, TANGY PLUM SAUCE
MINIATURE CRAB CAKES, SAUCE REMOULADE	ASIAN MEATBALLS, SNOW PEA PICKS
COCONUT SHRIMP WITH MANGO	GORGONZOLA AND HERB FILLED MUSHROOMS
CLASSIC ARANCHINI, GOLDEN RISOTTO BALLS STUFFED WITH PROSCIUTTO AND MOZZARELLA	PULLED PORK EMPANADA, CHIMICHURRI SAUCE
BRIE & PECAN TARTLETS, RASPBERRY COULIS DRIZZLE	MINIATURE MAC & CHEESE BITES

COLD HORS D'OEUVRES

SHAVED PORK WITH ONION MARMALADE ON CROSTINI	FRISÉE SALAD WITH BLEU CHEESE, WALNUT AND CRANBERRY CROSTINI
ENDIVE PETALS, FILLED WITH GORGONZOLA, CANDIED WALNUTS, AND ROASTED BOSCH PEAR	SEASONAL FRESH FRUIT SKEWERS, MINTED YOGURT DIP
MINI SURF & TURF	ASPARAGUS WRAPPED IN SHAVED BEEF, WHOLE GRAIN MUSTARD
KIM CHI (SPICY PICKLED KOREAN VEGETABLES), CRISPY WONTON	TORTILLA CUPS, SOUTHWESTERN CHICKEN SALAD
BRUCHETTA, MEDITERRANEAN TAPENADE; RATATOUILLE; TOMATO BASIL PARMESAN	SEARED BEEF TENDERLOIN, ROSEMARY GARLIC CROUTON HORSERADISH CRÈME
SKEWERED SALAD CAPRICE, PESTO DRIZZLE	

BUTLER-PASSED DESSERTS

NY STYLE CHEESECAKE BITES	MINI TRIFLE DESSERTS
VANILLA BEAN CRÈME BRÛLÉE	KEY LIME CHEESECAKE
FRESH BERRY SHORTCAKE	COOKIE BUTTER MOUSSE
PECAN TARTLETS, CARAMEL SAUCE	NUTELLA CHEESECAKE
CARROT CAKE	STRAWBERRY SHORTCAKE
TRIPLE CHOCOLATE CAKE BITES	TROPICAL PANNA COTTA
	CARROT CAKE
	TRIPLE CHOCOLATE CAKE
	LEMON BLUEBERRY POSSET

ADDITIONAL DESSERTS

SUBSTITUTE YOUR DESSERT FOR A DECORATED OCCASION CAKE - N/C	CAKE CUTTING FEE - 2.50 PP IF YOU CHOOSE TO BRING YOUR OWN CAKE
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