



Mini Chicken & Waffles
Truffled Arancini
Bacon Wrapped Meatballs
Stuffed Mushrooms
Bacon Wrapped Dates with
Gorgonzola

Melon, Blue Cheese & Proscuitto Skewers

★ SKEWER GRILL★

Choose from Chicken, Lamb, Beef & Vegetables with themed flavors or customized dipping sauces cooked on our tabletop charcoal grill

Don't see what you want? Let us know and we can customize





Mezze

Smoked Cashew Hummus; Tzatziki, Artichokes, Feta, Olives, Roasted Peppers, Grilled Pita, Sun Dried Tomato Pesto

<u>Italian</u>

Bruschetta, Pesto, Tapenade, Cured Meats, Cheeses, Olives, Vinegar Peppers, Grilled Crostini

<u>Harvest</u>

Crudite, Fruit, Homemade Blue Cheese, Mustard, Pickles

★ SEAFOOD ★

Mini Ahi Tuna Tacos
Tuscan Grilled Shrimp on Polenta
Tuna Poke in Chinese Spoons
Salmon Ceviche Shooters
Scallop & Chorizo Skewers
Wasabi Tuna in Wonton Cones

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Watermelon & Pork Belly Skewers
Steamed Buns with Asian Pork Belly
Mini Meatballs with Basil Walnut
Pesto

Mini Pork Carnita Tacos

Mini Pulled Pork Sliders with Slaw

and Pickles



Baked Brie with Agave & Almonds
Fondue Pots
Artisan Cheese Tray

★ NON MEAT ★

Beet & Goat Cheese Bites

Mac N Cheese Balls

Vegetable Gyoza Dumplings

Mini Grilled Cheese with Tomato

Soup Shooters

Black Bean Guacamole Bites

Caprese Skewers

★ CHICKEN ★

Smoked Chicken Lollipops

MIni Chicken Cordon Bleu Bites

General Tso Chicken Bites

Ask us how to make any appetizer Non Meat. Vegan. or Gluten Free





Customized Mini Flatbreads grilled right in front of your guests





Cavatelli with Pesto
Ragu Bolognese with Tagliatelle
Spaghetti with Marinara &
Meatballs
Carbonara with Fettuccini
Penne Ala Vodka
Butternut Squash Gnocchi

Lobster Ravioli

★ PIG ROAST ★

From 40 People to 400 people, a pig roast will be the star of the party

Let's talk details

★ FAMILY STYLE ★

Sliced Brisket over Chedder Smashed Potatoes

Tuscan Chicken with Olives & Artichokes over Cheesy Polenta

Smoked Short Ribs over Garlic Herb Roasted Baby Potatoes

Grilled Chicken Thighs over Balsamic Roasted Brussel Sprouts

Cedar Plank Salmon over Herbed Farro

Gluten Free. Vegetarian. Vegan? Let's chat about special menu needs!

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Prime Rib
Flank Steak
Whole Heirloom Chickens
Cedar Plank Salmon
Whole Snapper
Whole Lamb
Lamb Chops



Feel like something more formal?
Let us customized a plated meal for you

★ PLATTERS ★

Mezze

Smoked Cashew Hummus; Tzatziki, Artichokes, Feta, Olives, Roasted Peppers, Grilled Pita, Sun Dried Tomato Pesto

<u>Italian</u>

Bruschetta, Pesto, Tapenade, Cured Meats, Cheeses, Olives, Vinegar Peppers, Grilled Crostini

<u>Harvest</u>

Crudite, Fruit, Homemade Blue Cheese, Mustard, Pickles





Build Your Own...

Taco Bar

Waffle Bar

Slider Bar

Clam/Crawfish Boil

How they work...

We iron out some ingredients & our chefs make the food in small batches and your guests build their own





★ FAVORITES ★

Mexican Street Corn

Roasted Brussels Sprouts with Gorgonzola, Almonds, and Balsamic

Mediterranean Farro Salad with Mint and Pine Nuts

Fire Roasted Peppers & Onions tossed with Chipotle Vinagrette

★ BBQ STYLE ★

Baked Beans, Potato Salad, Pasta Salad, Classic Slaw

🖈 RAW SALADS 🖈

Kale & Romaine Caesar
Beet, Goat Cheese, Arugula
Shaved Brussels, Kale, Gorgonzola,
Almonds, Lemon Vinaigrette
Field Greens with fresh vegetables
Customized Dressings

🖈 HUDSON VALLEY BBQ CO. 🖈



Drunken Brussels Sprouts - Bourbon,
Pancetta & Maple Syrup
Garlic Cheddar Smashed Potatoes
Farmer's Market Risotto
Fire Roasted Baby Potatoes with Garlic
& Fresh Herbs
Roasted Carrots w/Agave & Thyme

★ GRILLED ★

Asparagus with Lemon & Pepper

Vegetable Skewers

Green Beans with Parmesan & Almonds

Don't see what you want?

Let us customize something for you





S'Mores
Reese's Peanut Butter Cup
Almond Joy
Apple Crisp
Peach Cobbler
Rhubarb

* S'MORES BAR *

Choose from Chicken, Lamb, Beef & Vegetables with themed flavors or customizied dipping sauces cooked on our tabletop charcoal grill

* RETRO STATION *

Milkshake Bar
Build Your Own Banana Splits
Brownie Bites

★ STATIONS ★

Waffle Cups

Ice Cream, Bourbon Caramel, Chocolate Ganache, Whipped Cream, Peanut Butter, Fruit

Italian

Mini Hand Filled Cannoli, Berry & Pistachio Panna Cotta, Zeppole



Homemade Chocolate Chip Cookies

Made to order for your guest with all the
fixins

Need help getting your cake lined up?

We can help





1 Tray Feeds 25-30 People \$60/Tray

Smoked Ham, Baked Beans, Pasta Salad, German Style Potato Salad, Grilled Corn, Cucumber, Tomato, Fresh Berry

🖈 NEED IT DELIVERED? 🖈

Let us know When & Where You sit back and relax

★ DONT FORGET ★

Sauces - \$5/Pint

Soda - \$8/6 Pack

Corn Bread - \$30/Half Tray

Spring Greens Salad - \$45/Tray

Dressing Included

★ MEATS ★

Brisket - \$160
Pulled Pork - \$90
Bone In Chicken - \$90
Smoked Salmon - \$150
Chicken Lollipops - \$120
St. Louis Ribs - \$180
Wings - \$150/Buffalo, Classic, Thai



Plates, Napkins, Silverware, Warming Racks, and Sternos

Delivery or Pickup

Don't see what you want? We can customize a drop off menu just for you

