



The
HUDSON GRAND

AT SLEEPY HOLLOW HOTEL

WEDDING MENU

Reception | Dinner | Dessert



Chosson's Tish

Chef's selection popular hot food dishes

Bundt Cakes

Tropical fruit platters

Assorted Soft Drinks

Tequila, vodka, bourbon and whisky

Reception/Shmorg

Beverage Station

Assorted soft drinks, sparkling and still water

Salad Station

Selection of seven salads

Includes the classics and our chef's creations

Fruit Station

Seasonal melons and fruits in glass martinis

CLASSIC: SELF-SERVE SODA BAR

PRESTIGE: DOUBLE STANDARD BAR

(Men and ladies)



BAR PRICING

\$700 surcharge for 2 bartenders, includes up to 4 hours • **\$1,050** surcharge on legal holidays • **\$130** per additional hour • **\$196** per additional hour legal holidays

STANDARD BAR: \$18 PER GUEST

Package to consist of

Soft beverages

Assorted Standard wines

Basic hard liquor, scotch and Bourbon

Basic Mixed beverages

PREMIUM BAR: \$25 PER GUEST

Package to consist of

Soft beverages

Assorted Better wines

Mix of better hard liquor, scotch and Bourbon

Basic Mixes and Crafted Cocktails

GRAND MIXOLOGY: \$35 PER GUEST

Package to consist of

Soft beverages

Assorted Signature aged wines

Signature Class hard liquor, scotch and Bourbon

Signature Mixes and Cocktails

WINE SELECTION AVAILABLE PER TABLE

Baron Herzog Cabernet • \$18

Baron Herzog Merlot • \$18

Baron Herzog Pinot Grigio • \$16

Baron Herzog Chardonnay • \$16

Bartenura Moscato • \$22

Bartenurah Rosé • \$24

Reach out for our premium wine selection*

Reception Menu

CLASSIC

CHOSSON'S TISCH: Choose two chicken, two sides

SHMORG/RECEPTION: Choose two chicken, two beef, four sides

PRESTIGE

CHOSSON'S TISCH: Choose two chicken, two beef, two sides

SHMORG/RECEPTION: Choose two chicken, two beef, four sides

Hot Buffet

1. Sesame Chicken
2. Chicken Lo Mein
3. Chicken and Broccoli
4. BBQ Chicken
5. Chicken with Vegetables
6. Chinese Chicken
7. Sweet and Sour Chicken
8. Chicken Wings
9. Beef Lo Mein
10. Pepper Steak
11. Beef And Broccoli

12. Beef And Mushrooms
13. BBQ Beef Tidbits
14. Beef Stroganoff
15. Beef and Potatoes
16. Asian Beef
17. Crispy Beef
18. Chef's Special Pastrami Rounds

Sides Hot Buffet

1. Vegetable Rice
2. Fried Rice

3. Cabbage and Noodles
4. Couscous
5. Vegetable Lo Mein
6. Breaded Gnocchi
7. Sauteed Forest Mushrooms
8. Julian/Roasted Vegetables
9. Mini Egg Rolls
10. Mini Knishes
11. Mushroom Orzo
12. Fingerling Potatoes

Action Station

CLASSIC Choose two

PRESTIGE Choose three

1. Carving Station
2. Bistro Station
3. Shawarma Station
4. Soup Station
5. Cholent Bar
6. Kugel Carving
7. Pasta Station
8. Handmade Gnocchi Station
9. Hot Sauteed Liver Station
10. Syrian Mazza Station
11. Herring Bar
12. Chicken Nugget Bar
13. Kebab Station
14. Mongolian Station

Tapas Action Station

Chef-prepared plates

PRESTIGE Choose one

1. Crispy Tacos Station: Chili infused spicy tuna/salmon, avocado mousse, Asian aioli
2. Taco Station: Pulled brisket, pico de gallo, pickled red onion
3. Mini Pizza Station: Pulled BBQ cheek meat

AVAILABLE RECEPTION UPDGRADES:

**Butlered Hors d'oeuvres:
Starting at \$1,800**

Petite Beef Sliders

Everything Pretzel Dogs

Nuggets and Fries

Sweet Potato Fries

Petite Chicken Lollipops

Dinner Menu

CLASSIC Choose one appetizer, two soups, two chicken, one vegetable side, one starch side

PRESTIGE Choose one appetizer, two soups, one chicken, one beef, one vegetables side, one starch side

Tables Preset: Artisinal assorted bread rolls, cracked olives, coleslaw, spicy pickles

1. Chef's portobello mushroom salad with grilled chicken strips and garlic caesar dressing
2. Turkey zucchini egg roll over tricolor quinoa with a honey mustard drizzle and a salad
3. Texas ground beef spring roll over Israeli couscous with BBQ sauce and a salad
4. Mock sweetbreads
5. Salmon any style
6. Tilapia any style
7. Chef's special pastrami rounds
8. Customize your appetizer

AVAILABLE APPETIZER UPGRADES

- Chef's salad with London broil topped with a teriyaki wine reduction • **\$10**
- Pulled beef or pastrami gnocchi • **\$10**
- Pulled beef cigar • **\$8**
- Tongue gnocchi • **\$10**
- Chef's BBQ beef riblets over basmati rice • **\$15**
- Baby Lamb chop appetizer • **\$19**

Choice of Soups

Served with Garlic Toast

1. House Split Pea Vegetable Soup
2. Spring Garden Vegetable Soup
3. Cream of Zucchini
4. Squash and Potato
5. Cream of Chicken
6. Cream of Broccoli
7. Cream of Cauliflower
8. Cream of Mushroom
9. Wild Mushroom
10. Butternut Squash Soup
11. Corn Chowder
12. Onion Soup
13. Mushroom Barley
14. Split Pea Soup with Nuketlach (house dumplings)

Entrée Chicken

CLASSIC Choose one chicken

PRESTIGE Choose one beef and one chicken

1. Grilled or Breaded Cutlets
 2. Grilled or Breaded Baby Chicken
- Breading options for chicken: bread crumbs, cornflake crumbs, pretzel, sesame, batter*
3. Chicken Cutlet Pocket with Stuffing
 4. French Cut (Airline Breast)
 5. Capons with Stuffing of your Choice
 6. Rolled Cutlets with Broccoli Breaded and Sliced
 7. Chicken Marsala or Sesame

AVAILABLE ENTRÉE CHICKEN UPGRADE:

Chicken Steak • **\$3 per person**

Entrée Beef

1. Minute Steak
2. Square-Cut Mock Short Ribs
3. Chuck Eye

AVAILABLE BEEF UPGRADES:

- Sliced Brisket • **\$12**
- Pepper-Crusted Beef Medallions • **\$12**
- Boneless Short Ribs • **\$20**
- Bone-In Short Ribs • **\$28**
- Square-Cut Brisket • **\$12**
- Rolled Brisket • **\$10**

We also offer baby lamb chops, rib steaks, veal chops, and other high-end cuts of meat.

Sides: Starches

CLASSIC & PRESTIGE Choose one

1. Garlic Mashed Potatoes
2. Potato Stack or Two-Tone
3. Sweet Potato Stack
4. Honey Glazed Sweet Potatoes
5. Roasted Potato Red Or White
6. Scalloped Potatoes
7. Sweet Potato Mash
8. Two-Tone Mash
9. Fingerling Potatoes
10. Quinoa
11. Mushroom Risotto
12. Hassleback Potato

Sides: Vegetables

CLASSIC & PRESTIGE Choose one

1. Julian Vegetables
2. Vegetable Skewers
3. Vegetable Medley
4. Carrots And Green Beans
5. Thai Or Sesame Green Beans
6. Green Beans With Zucchini

AVAILABLE SIDES UPGRADES

Bundles Of Carrots And Green Beans
\$2 per person



Dessert Menu

Classic Sweets Table on Wheels

HOT DESSERT: Hot Cinnamon Buns, Chocolate Lava Cake, and Apple crumble

COLD DESSERT: Ice Cream and Sorbet Carving

OR

Prestige Sweets Table on Wheels

HOT DESSERT: Hot Cinnamon Buns, Chocolate Lava cake, Apple Crumble, Gourmet Nut Wok Station

COLD DESSERT: Ice Cream Carving, Seasonal Cubed Fruit

Lobby To-Go Station

Coffee & tea service

Cookies

Bottled Spring Water

Dessert Station Upgrade

CANDY BAR • ³⁵⁰ \$1,450 | ³⁵⁰⁻⁵⁰⁰ \$1,800

Variety of 10 premium candies displayed in a beautiful arrangement.

CHURRO STATION • ³⁵⁰ \$950 | ³⁵⁰⁻⁵⁰⁰ \$1,350

Under heat lamp: Churros in mini 4oz shot glasses

Accompanied by caramel, chocolate, and strawberry sauces in squeeze bottles, and crushed oreos and shaved chocolate toppings

S'MORES FONDUE STATION • ³⁵⁰ \$950 | ³⁵⁰⁻⁵⁰⁰ \$1,350

Graham crackers, skewered melons, skewered marshmallows, chocolate fondue

ICE CREAM BAR • ³⁵⁰ \$950 | ³⁵⁰⁻⁵⁰⁰ \$1,350

Attendant to serve premium assorted gelato, accompanied with 5 toppings and sugar cones

POPCORN STATION • ³⁵⁰ \$525 | ³⁵⁰⁻⁵⁰⁰ \$650

Fresh popcorn served by an attendant in popcorn themed holders

HOT PRETZEL STATION • ¹⁵⁰⁻³⁵⁰ \$875 | ³⁵⁰⁻⁵⁰⁰ \$1,100

New York-style hot soft pretzels served with dijon mustard

POPSANITY POPCORN BAR • ³⁵⁰ \$950 | ³⁵⁰⁻⁵⁰⁰ \$1,200

5 premium artisan popcorn flavors

MINIATURE CAKE ROLLING TABLE • ³⁵⁰ \$3,750 | ³⁵⁰⁻⁵⁰⁰ \$4,600

Magnificent gourmet miniature cakes in a gorgeous display

Station Upgrades

**PACKAGE PRICING FOR 350 GUESTS
AND 350-500 GUESTS**

HOT BUFFET STATION • ³⁵⁰ \$2,150 | ³⁵⁰⁻⁵⁰⁰ \$2,750

Choose 2 chicken, 1 beef, 1 side dish

CARVING STATION • ³⁵⁰ \$2,100 | ³⁵⁰⁻⁵⁰⁰ \$2,800

Chefs to carve pastrami, honey glazed turkey, pickled honey mustard corned beef and roasted kielbasa

Accompanied by BBQ sauce, honey mustard, chefs house sweet sauce, pickled red onions ketchup, mustard & sliced club rounds

Add Ribeye Roast, Tongue, and London Broil: \$750/\$950/\$1,400

BISTRO STATION • ³⁵⁰ \$1,450 | ³⁵⁰⁻⁵⁰⁰ \$1,800

Beef & chicken sliders, mini size hot dogs slider and hot dog buns

Accompanied by ketchup, mustard, coleslaw, sauerkraut, tomatoes, pickles & onions

SHAWARMA STATION • ³⁵⁰ \$1,650 | ³⁵⁰⁻⁵⁰⁰ \$2,150

Savory baby chicken shawarma

Accompanied by mini pita breads, red cabbage slaw, pickles, caramelized onions, fried eggplant, hummus & techina

CHOLENT BAR • ³⁵⁰ \$950 | ³⁵⁰⁻⁵⁰⁰ \$1,350

Cholent flavors: house, barley, and spicy Mexican

Accompanied by relish & coleslaw

KUGEL CARVING BAR • ³⁵⁰ \$1,150 | ³⁵⁰⁻⁵⁰⁰ \$1,450

Chefs to carve potato, yerushalmi, salt n' pepper, and beef yapchick kugels

LIVER STATION • ³⁵⁰ \$975 | ³⁵⁰⁻⁵⁰⁰ \$1,350

Sauteed liver, pastrami sauteed liver, jalapeno liver chopped liver

Accompanied by assorted crackers, angle sliced baguettes, herbed crostini, hard salami and baby gherkins

KABOB STATION • ³⁵⁰ \$1,750 | ³⁵⁰⁻⁵⁰⁰ \$2,250

Kabobs – kufta, bbq chicken, pepper crusted beef, seasoned roasted vegetables accompanied by jalapeno mayo, sweet chili, and BBQ sauce

CHICKEN NUGGET BAR • ³⁵⁰ \$2,100 | ³⁵⁰⁻⁵⁰⁰ \$2,800

Pretzel, cornflake, American style, and grilled

Accompanied by creamy garlic, ketchup, creamy French, sweet apricot, spicy Asian and honey mustard

MONGOLIAN STATION • ³⁵⁰ \$1,650 | ³⁵⁰⁻⁵⁰⁰ \$2,150

Chefs to prepare in woks at station

Shredded Beef and Chicken

Jullienne sliced carrots, zucchini, peppers, mushrooms, onions, baby corn, green beans, bamboo shoots and bean sprouts

Accompanied by soy, teriyaki, sweet, hoisin sauces and spices

TACO STATION • ³⁵⁰ \$1,950 | ³⁵⁰⁻⁵⁰⁰ \$2,500

Attendants to serve pulled brisket and pulled chicken

Accompanied by sautéed onions, pico de gallo, pickled red onion and guacamole

Creamy garlic and BBQ drizzle

BEEF PIZZA STATION • ³⁵⁰ \$2,100 | ³⁵⁰⁻⁵⁰⁰ \$2,800

Prepared pizzas, pulled cheek meat, candied facon or pastrami, chicken with a sautéed tricolor peppers and onions

Accompanied by a BBQ and garlic aioli drizzle

SYRIAN MAZZA STATION • ³⁵⁰ \$1,950 | ³⁵⁰⁻⁵⁰⁰ \$2,500

Lachmagine, empanadas, beef cigars and kibbeh

Accompanied by pickles, chummus, tahini, matbucha, babaganush

CRISPY FISH TACO STATION • ³⁵⁰ \$1,450 | ³⁵⁰⁻⁵⁰⁰ \$1,800

Attendants to serve taco shells , crispy tilapia and salmon crispy onions, pickled red onions, BBQ sauce , garlic mayo

PULLED BEEF NACHO TAPAS STATION • ³⁵⁰ \$1,400 | ³⁵⁰⁻⁵⁰⁰ \$1,800

Chef prepared mini plates: nacho chips, jalapenos, pico de galo, chunky guacamole, black beans. corn, pickled red onions, creamy garlic drizzle, BBQ sauce

PASTA STATION • ³⁵⁰ \$1,650 | ³⁵⁰⁻⁵⁰⁰ \$2,150

Attendants to serve fettuccini, spiral & penne (tri color or blanc tortellini or raviolis)

Accompanied by sautee onions, mushrooms, peppers

Pesto, pink vodka sauce and “white cream sauce”

GNOCCHI STATION • ³⁵⁰ \$1,750 | ³⁵⁰⁻⁵⁰⁰ \$2,250

Attendants to serve potato and spinach gnocchi

Accompanied by a wild mushroom onion & pepper medley and a jalapeno-blend chutney

Creamy white wine sauce and brown beef gravy

SUSHI BAR • ³⁵⁰ \$2,900 | ³⁵⁰⁻⁵⁰⁰ \$3,850

Assorted fish and vegetable roll options, ginger, wasabi, sushi sauce, soy sauce and spicy mayo

SALAD STATION • ³⁵⁰ \$1,650 | ³⁵⁰⁻⁵⁰⁰ \$2,100

Create your own salad: farm fresh mixed greens and assorted lettuce, cabbages, vegetables, nuts, salad toppings, and dressings



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