



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 four salads

Includes the classics and our chef’s creations

Fruit Station

Seasonal melons and fruits in glass martinis

CLASSIC: SELF-SERVE SODA BAR

CLASSIC PLUS: DOUBLE STANDARD 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

PREMIUM BAR UPGRADE:

ADDITIONAL \$12 PER GUEST

Only available for Classic Plus and Prestige Packages

Package to consist of

Soft beverages

Assorted Better wines

Mix of better hard liquor, scotch and Bourbon

Basic Mixes and Crafted 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 AND CLASSIC PLUS

CHOSSON’S TISCH: *Choose two chicken, 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. Beef Lo Mein
- 9. Pepper Steak
- 10. Beef And Broccoli
- 11. Beef And Mushrooms
- 12. BBQ Beef Tidbits

PRESTIGE

CHOSSON’S TISCH: *Choose two chicken, two beef, two sides*

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

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 AND CLASSIC PLUS *Choose two*

PRESTIGE *Choose four*

- 1. Carving Station
- 2. Bistro Station
- 3. Middle Eastern Station
- 4. Soup Station
- 5. Charcuterie Display
- 6. Pasta & Gnocchi Station
- 7. Chicken Nugget Bar
- 8. Kebab Station
- 9. Mongolian Station
- 10. Crispy Tacos Station: Chili infused spicy tuna/salmon, avocado mousse, Asian aioli
- 11. Taco Station: Pulled brisket, pico de gallo, pickled red onion
- 12. Mini Pizza Station: Pulled BBQ cheek meat

AVAILABLE RECEPTION UPDGRADES:

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

BASED ON 350 GUESTS

Additional price per guest: \$5

Petite Beef Sliders

Everything Pretzel Dogs

Vegetable Crudie and Dip

Petite Chicken Lollipops

Dinner Menu

CLASSIC AND CLASSIC PLUS

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

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

- 1. Chef's house salad with juicy grilled chicken strips*
- 2. Pesto grilled baby chicken over a creamy mushroom risotto*
- 3. Turkey zucchini egg roll over tricolor quinoa with a honey mustard drizzle and a salad
- 4. Texas ground beef spring roll over Israeli couscous with BBQ sauce and a salad
- 5. Salmon or Tilapia any style
- 6. Chef's special pastrami rounds

****Change to beef \$5 per person***

PRESTIGE

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

AVAILABLE APPETIZER UPGRADES

- Chef's salad with London broil topped with a teriyaki wine reduction • **\$8**
- Pulled beef or pastrami gnocchi • **\$5**
- Pulled beef cigar • **\$5**

Choice of Soups

Served with Garlic Toast

- 1. House Split Pea Vegetable Soup
- 2. Spring Garden Vegetable Soup
- 3. Cream of Zucchini
- 4. Cream of Chicken
- 5. Cream of Broccoli
- 6. Cream of Mushroom
- 7. Wild Mushroom
- 8. Butternut Squash Soup
- 9. Mushroom Barley
- 10. Split Pea Soup with Nuketlach (house dumplings)

Entrée Chicken

CLASSIC AND CLASSIC PLUS *Choose one chicken**

PRESTIGE *Choose one beef and one chicken*

- 1. Grilled or Breaded Cutlets
- 2. Grilled or Breaded Baby Chicken
- 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
- 8. Chicken Steak**

****Classic and Classic Plus: Add a meat for an Entree duet at \$12 per person***

*****Additional \$3 per person***

Entrée Beef

1. Braised French Roast
2. Butchers Cut Steak



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. Sweet Potato Mash
7. Two-Tone Mash
8. Fingerling Potatoes*
9. Quinoa
10. Mushroom Risotto

****Additional \$1.50 per person***

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
7. Bundles of Carrots and Green Beans*

****Additional \$2 per person***



Dessert Menu

Classic and Classic Plus Sweets Table on Wheels

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

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, Tropical Fruit Display

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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