

DAY MEETING PACKAGE

Continental Breakfast

Freshly Squeezed Juices, an assortment of Breakfast Breads and Rolls, Croissants, Brioche and Danish. Preserves, Marmalades, Honey and Sweet Butter. Bagels & Cream Cheese. Fresh Sliced Fruits & Berries. Freshly, Brewed Coffee, Decaf, Tea, Cocoa and Milk. Sodas upon request.

Morning Coffee Service

Brewed Coffee, Decaf, Tea and Cocoa. Soft Drinks, Bottled Waters, Juices & Granola Bars

Lunch

Choice of One of the Following Attached Menus:

The General Howard Carroll Lunch
The Contessa Buffet (Additional Charge)
The Arthur Litt Sandwich Lunch
The Kilburn Deli Buffet
The Caroline Working Lunch
Three Course Lunch in Equus Restaurant (Maximum of 12 Guests)

Afternoon Coffee Service

Brewed Coffee, Decaf, Tea and Cocoa. Soft Drinks, Bottled Waters and Juices. Platters of Homemade Cookies and Basket of Whole Fruit. Individual Bags of Pretzels, Chips & Vegetable Chips.

Per person Price of \$160.00

All prices subject to 21% service charge (15% gratuity – 6% Service Charge) and applicable tax, currently 7.375%.

**ENHANCEMENTS
TO THE DAY MEETING PACKAGE**

BUFFET BREAKFASTS

The Westchester

In addition to The Continental:
Yogurt, Dried Cereals and Granola Bars.

\$6.00 pp upgrade

The American

In addition to The Continental:
Farm Fresh Scrambled Eggs, Canadian Bacon and Hash Browns.

\$10.00 pp upgrade

The above menus require an attendant @ \$75.00

MEETING BREAKS AND COFFEE SERVICE

A La Carte Pricing

Private Function Room Rental Additional

The Continental

Freshly Squeezed Orange and Grapefruit Juices, an assortment of Breakfast Breads and Rolls, Croissants, Brioche and Danish. Preserves, Marmalades, Honey and Sweet Butter. Brewed Coffee, Decaf, Tea, Cocoa and Milk.

\$16.00 pp

The American Breakfast can be served plated, a la Carte pricing is @\$27.00 pp

Coffee Service

Fresh Brewed Coffee, Decaf, Tea and Cocoa, Soft Drinks, Bottled Waters and Juices.

\$9.00 pp

Afternoon Service

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Cocoa. Soft Drinks, Bottled Waters and Juices. Baskets of Seasonal Fresh Fruits and Berries. Cookies, Brownies, Miniature Fruit Tarts and Biscotti.

\$15.00 pp

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Cocoa. Soft Drinks, Bottled Waters and Juices. A Selection of Finger Sandwiches: Smoked Salmon, Cucumber, Blackforest Ham and Gruyere, Curried Chicken. Dilled Shrimp Salad, Watercress and Chevre.

\$20.00 pp

Service Charge: a 21% Service Charge will be assessed to all your bills from Castle on the Hudson to offset administrative expenses for Supervisory, Sales and other Banquet Personnel All prices are subject to applicable tax, currently 7.375%

GENERAL HOWARD CARROLL LUNCH

APPETIZERS (Choice of One)

Frisee with Pears, Pecorino and Aged Balsamic Vinaigrette

Organic Baby Lettuces with Champagne Vinaigrette

Red and Green Romaine with Citrus-Chervil Vinaigrette

Gazpacho with Shrimp and Cilantro Salad

Roasted Vegetable Terrine with Tomato Fondue and Black Pepper Cracker

Golden Beets and Roasted Asparagus with Warm Coach Farm Goat Cheese
And 10-Year-Old Balsamic Vinegar

MAIN COURSES (Choice of Two)

Grilled Tuna with Stir-Fried Barley Salad and Wasabi Aioli

Grilled Atlantic Salmon with Warm French Lentils, Black Truffle-Sherry Vinaigrette

Pan-Seared Snapper with Asparagus, Morels, Fingerling Potatoes and Lemon-Caper Buerre Blanc

Applewood Smoked Bacon Wrapped Filet of Beef with Whipped Yukon Gold Potatoes,
Sauce Espagnole and Fried Onions

Asian Marinated Pork Loin with Gingered Sweet Potatoes and Spiced Apple Chutney

Pan-Seared Pekin Duck Breast with a Corn Fritter, Bok Choy,
Orange Compote and Orange-Coriander Glaze

DESSERTS (Choice of One)

Vanilla Crème Brûlée

Fruit Plate with Apple Sorbet

Praline Cheesecake with Strawberry Coulis

Individual Bittersweet Chocolate Dome filled with Pistachio Brûlée

Advanced notice requested for vegetarian entrées.

Additional Charge for Choice of Three Entrées

The Contessa Buffet Lunch

*Minimum 20 guests required
For groups of less than 20, please select from the alternate menus.*

*The following is a sample of our Buffet Lunch.
Some dishes may change due to seasonal ingredients.*

Please inquire about Pasta Dish alternatives

Roasted Filet of Beef, Root Vegetables with Mustard Sauce
Cold Poached Salmon with Red Lentil Salad
Wild Rice Salad and Walnuts
Arugula, Radicchio, Endive with Balsamic Vinaigrette
Pesto and Roasted Vegetable Pizza
Fusilli Pasta with Cherry Tomatoes, Frisée and Sherry Vinaigrette
Salad of Red Beets, Coach Farm Goat Cheese and Red Onion
Black Bean Salad with Cider Vinaigrette

OR

Roasted Lamb with Rosemary Jus
Seared Red Snapper with Wild Mushrooms, Fingerling Potato Salad
Duck Confit, Balsamic Red Onions, and Oven Roasted Tomato Pizza
Roasted Vegetables with Herbed Aioli
Mustard-Glazed Baby Carrots
Watercress and Frisee with Lardons and Dijon Dressing
Penne Pasta with Baby Spinach and Bleu Cheese Dressing
Chick Pea Salad with Garlic Confit and Cucumbers

OR

Roasted Pork Loin with Braised Savoy Cabbage
Grilled Tuna with Glazed Sushi Cake and Wasabi Aioli
Shrimp and Jicama Salad
Cucumber and Toasted Peanuts with Yogurt and Sesame Sauce
Soba Noodles and Vegetables with Ginger Dressing
Baby Spinach with Pineapple-Thyme Vinaigrette
Stir-Fried Rice
Steamed Vegetables

A served dessert will follow the buffet, as well as coffee and tea. We recommend something light and palate cleansing after experiencing all of the flavors of the luncheon. Castle made Ice Creams and Sorbet or Panache of Fresh Fruits and Berries are all fitting finales to the meal.

Arthur Litt Sandwich Lunch

*Maximum 20 guests
Only Served Plated
(No Buffet Available)*

Please Select Three of the Following Selections

*Sandwich orders will be taken during the morning coffee break
and delivered at requested time.*

Smoked Scottish Salmon Club

Applewood Smoked Bacon, Beefsteak Tomato and Green Leaf Lettuce on Toasted Seven Grain Bread

Prosciutto Ham

Brie and Apple Panini, Seasonal Melon and Fresh Figs

Grilled Chicken Paillard

Haricot Vert, Arugula, Teardrop Tomatoes, Crumbled Goat Cheese on Focaccia Bread
Shoe String Potatoes

Grilled Black Angus Sirloin Sandwich

Sliced Beefsteak Tomatoes, Caramelized Sweet Onions and Aged Provolone

Tomato and Baby Spinach Quiche

Petite Greens and Tomato Salad

Chilled Shrimp and Mango Roll

Cucumber and Mango Spears Tossed with Mint and Cilantro, accompanied with Asian Slaw Salad

Turkey Club

Toasted White Bread with Applewood Smoked Bacon, Lettuce, Tomato and Swiss Cheese

Tuna Salad and Garden Vegetable Wrap

Cucumber, Beef Steak Tomatoes and Romaine Lettuce, Wrapped with Flat Bread

Asparagus and Lemon Risotto

Shaved Reggiano and Extra Virgin Lemon Oil

Dessert Selections

(Choice of One)

Vanilla Crème Brûlée

Fruit Plate with Apple Sorbet

Praline Cheesecake with Strawberry Coulis

Individual Bittersweet Chocolate Dome filled with Pistachio Brûlée

Chef's Choice: Assorted Mini Pastries

The Kilburn Deli Buffet Menu

Assortment of Sliced Charcuterie, Smoked and Cured Meats and Cheeses served with Artisan Breads and Rolls.

(All Meats Accompanied by Homemade Aioli, Chutney and Mustards.)

**Tender Greens and Seasonal Vegetables with Herbal Vinaigrette and
Maytag Bleu Cheese Dressing**

Black Barley Tabouli Salad

Panzanella Salad with Feta Cheese

Grilled Vegetable Antipasto and Cured Olives

Table Set with Castle made Sweet Delights

The Caroline Working Lunch
(Select Two)

Herbal Marinated Stone Church Farm Chicken Breast

Harissa and Currant Couscous, Orchard Chutney with Petite Greens and Curry Vinaigrette.

Tuscan Grilled Rack of Lamb, Nestled over Strozzapreti Pasta

Grape Tomatoes, Zucchini, Calamata Olives and Rosemary

Steamed Sea Bass, Rice Scallion Cake.

Diakon, Sesame and Cilantro Salad with Shiitake Mushroom Miso Broth.

Serrano Ham Wrapped Loin of Berkshire Pork

Roast Hudson Valley Apple, Petite Arugula with Shaved Manchengo Cheese and Cider Froth

Grilled Angus Sirloin of Beef

Crispy Garlic Fingerling Potatoes with Roast Forest Mushroom and Petite Green Salad Drizzled with Roasted Garlic and Chive Vinaigrette

Wok Seared Peking Duck Breast

Asian Greens Tossed in a Warm Anise Vinaigrette

Crispy Wild Salmon Tartare Roll

Diakon Sprouts with Ponzu Ginger Noodle Salad

Dessert

Chef's Selection of Petite Fours and Mini Pastries