

PORTIONED FOR 10 PEOPLE
PLATES, NAPKINS AND UTENSILS INCLUDED

LARGE GROUP CATERING MENU

GREENS & SALADS

ADD CHICKEN \$60 | ADD SHRIMP \$80

JAMON IBERICO **230**

“22-Month-Cured” Jamon, Endive Salad,
Honey Crisp Apple, Balsamic Glaze

CAESAR SALAD **160**

Classic Caesar with Spicy Maple Crouton, Classic
Caesar Dressing, Anchovies

HUDSON WEDGE **210**

Baby Iceberg, Grape Tomato,
Baker’s Bacon, Smoked Blue Cheese,
Hearts of Palm, Candied Walnuts

TOSSED GREEK **220**

Baby Spinach, Red Onion, Feta Cheese,
Kalamata Olives, Grape Tomato,
Pepperoncini, Preserved Lemon Vinaigrette

GOLDEN APPLE KALE **220**

Parmesan Cheese, Pomegranate,
Garlic Parmesan Vinaigrette, Raisins

HOUSE GREENS **130**

Mixed Greens, Candied Beets,
Rosemary Vinaigrette

SANDWICHES

BEYOND BURGER **170**

Beyond Meat, Avocado, Roasted Veggies,
Romesco Spread, Chipotle Aioli

PESTO MARINATED CHICKEN **200**

Grilled Chicken Breast, Asian Slaw,
Spicy Aioli, Heirloom Tomatoes,
Caramelized Onion, Toasted Bun

PRIME VERMONT BURGER **200**

Grilled ½ lb. Prime Beef, Aged Cheddar,
Bakers Bacon, Grilled Onions, Tomato, Pickles,
Red Leaf Lettuce, Toasted Bun

GRILLED CHICKEN CEASAR WRAP **190**

Grilled Chicken, Classic Caesar
with Crispy Parmesan Crostini

ITALIAN SUB WRAP **190**

Salami, Peperoni, Ham, Mortadella, Provolone,
Lettuce, Tomato, Red Onion, Olives,
Pepperoncini, Rosemary Vinaigrette

GRILLED VEGGIE WRAP **190**

Avocado, Roasted Veggies, Lettuce, Tomato,
Red Onion, Romesco Spread, Chipotle Aioli

DRY AGED BURGER **220**

Grilled ½ lb. 32 Day Dry Aged Beef, Steak Tomato,
Burrata Cheese, Caramelized Onion, Toasted Bun

DESSERTS

ASSORTED COOKIES **120**

Chefs Assortment of Seasonal Cookies

CRÈME BRULÉ PAN **140**

Signature House Crème Brulé Family Style

COOKIE PAN **140**

Signature House Cookie Skillet Recipe
served Family Style

LAVA CAKE **160**

Signature Lava Cakes, individually portioned

FRUIT PLATTER **150**

Assorted seasonal fruit

BRICK OVEN PIZZA

GF Cauliflower Dough Available

ADD PROSCIUTTO \$50

MARGHERITA CLASSICO **220**

Margherita Sauce, Mozzarella,
Basil, EVOO, Oregano

PEPPERONI PRINCIPE **250**

Pizza Sauce, Shredded Mozzarella,
Basil, EVOO, Oregano

ARUGULA **240**

Mozzarella, Baby Arugula,
Shaved Parmesan, Pickled Red Onions,
Champagne Vinaigrette

CHICKEN BACON RANCH **250**

Mozzarella, Grilled Chicken, Bakers Bacon,
Confit Cherry Tomato, Ranch, Parsley, EVOO

BLACK TRUFFLE **280**

Robiola, Buffalo Mozzarella, Black Truffle Purée

CHEESE **200**

Pizza Sauce, Shredded Mozzarella, EVOO

PIZZA PARTY **300**

2 of each of our Brick Oven Pizza (12 pies)

SPECIALTIES

BRAISED ROCKEFELLER SIRLOIN **240**

Herbed Ricotta, Sweet Peppers, Brussels Sprouts, Side of Popovers

GRILLED SHRIMP COCKTAIL **260**

Preserved Lemon, Celery, Cocktail Sauce, Parmesan Crostini

BEYOND MEATBALLS **190**

Beyond Meat, Sweet Mini Peppers, Caramelized Onions,
Tzatziki Sauce, Crispy Shrimp Bao Buns

OXTAIL CROQUETTE **210**

House Made Oxtail Croquette, Pickled Shallot,
Roasted Piquillo Peppers, Truffle Aioli

MAC'N'CHEESE **170**

4 Cheese Mornay Sauce, Applewood Smoked Bacon

BEVERAGES

ASSORTED SODAS (12oz CAN) **30**

Coke, Diet Coke, Ginger Ale, Sprite, Seltzer

ASSORTED ICED TEAS (12oz CAN) **30**

Sweetened, Unsweetened

BOTTLED WATER **20**

Still

MINERAL WATER **30**

Still, Sparkling



ORDER NOW!

SUSHI

CRAZY TUNA **230**

Searched Pepper Tuna, Ponzu Citrus,
Spicy Tuna, Jalapeño

HUDSON & CO **240**

Salmon, Mango, Masago, Shrimp,
Cucumber, Crabmeat, Avocado

RAINBOW **230**

Tuna, Salmon, Yellowtail, White Tuna,
Avocado, Wasabi Tobiko,
Spicy Salmon, Cucumber

HELLFIRE **240**

Spicy Crabmeat, Crispy Onions,
Tempura Shrimp, Eel Sauce, Spicy Mayo

SUSHI OR SASHIMI ASSORTED **330**

Tuna, Salmon, Yellowtail, White Tuna

SEASONAL VEGETARIAN or VEGAN ROLL **210**

Cucumber, Avocado, Mango, Shiso Leaf

SPECIALTY COMBO PLATTER **300**

2 of each of our specialty rolls assorted
and 1 set of sushi, 1 set of sashimi

CUT ROLLS **160**

CALIFORNIA

SALMON AVOCADO 

ALASKA

PHILADELPHIA 

TUNA AVOCADO 

SPICY TUNA - SPICY SALMON

SHRIMP TEMPURA

YELLOWTAIL SCALLION 

VEGETARIAN - VEGAN  

SIDES

TRUFFLE TATER TOTS **130**

Crispy Golden Tots, Parmesan, Fine Herbs, Truffle Oil

GARLIC SPINACH **130**

Baby Spinach, Sautéed Onion, Garlic

POTATO PURÉE **130**

Yukon Gold Potato, Cream, Butter

SHISHITO PEPPERS **140**

Char Grilled, Salt Pepper

HUDSON CO. FRIES **120**

Golden Fried, Salt Pepper, Fine Herbs

ASPARAGUS **160**

Char Grilled, Garlic

ROASTED BRUSSEL SPROUTS **140**

Caramelized Onions, Bacon Lardon,
Pecorino Romano Cheese

LUNCH BOX PROGRAM

10 BOX MINIMUM

\$20 PER LUNCH BOX

YOUR CHOICE

- 1 SANDWICH
- 1 SIDE
- 1 BEVERAGE
- FRESH FRUIT