



Cocktail Reception Menu



We Make Your Dream a Reality



Wine and Bottled Beer

- Vast Selection of Premium California Wines
- Modelo • Corona • Heineken • Sam Adams
- Miller • Budweiser • Coors Light • Michelob Ultra

Top Shelf Open Bar

- Champagne Toast for all your Guests
- Rum • Dewar's • Canadian Club • Maker's Mark
- Absolut • Tanqueray • Johnnie Walker Red & Black • Bacardi
- Titos • Grey Goose • Jack Daniels • Malibu
- Jose Cuervo • Captain Morgan
- Fruit Juices • Assorted Sodas • San Pellegrino

*We are happy to accommodate special requests on Alcohol, Wine or Bottle beers - Additional fee



Where First Impression Counts

Cocktail Reception

Hors D'oeuvres

A deluxe selection of Hors D'oeuvres to be passed butler style

Some Examples Are:

Raspberry & Brie Cheese in Filo Dough
Filet Mignon on Garlic Crostini
Melon Wrapped In Prosciutto
Scallops wrapped with bacon
Variety selections Wraps
Jumbo Coconut Shrimp
Jumbo Shrimp Cocktail
Rack of Lamb Chops
Mozzarella Caprese

Captain's Stations

Salumeria Station

Imported Prosciutto, Sopressata, Capicola, Mortadella, Genoa Salami Turkey, olives

International Wine and Cheese Station

Fine Imported and Domestic Cheeses such as
Parmigiana, Bel Pease Cheddar, Fontina, Swiss Lorraine and Brie
Garnished with assorted crackers
Along with a Red and White Wine

Fresh Mozzarella Station

Fresh Mozzarella Cheese with Sliced Roma Tomatoes,
Prosciutto and Roasted Peppers with Basil and Virgin Olive Oil

Bruschetta Station

Freshly Baked Italian Bread, Sliced, Toasted and Topped with
Chopped Tomato, Garlic, Spices and Virgin Olive Oil

Fresh Fruit Station

Beautifully Carved Melons Overflowing with Fresh Fruits

Hot Display

Oriental Station

Our famous Asian fusion for everyone to enjoy
Fried & steamed dumplings - Chicken, pork or vegetables
Oriental rice or oriental noodles
Sesame Chicken

Pasta Station

(Select 1)

Orecchiette - With broccoli rabe, Italian sausage, garlic & oil
Wild Mushroom Ravioli - In a white truffle cream sauce
Short Ribs of Beef Ravioli - in a demi-glace sauce
Cheese Ravioli - In a brandy cream sauce
Cavatelli and Broccoli - With garlic & oil
Penne alla vodka - Tomato cream sauce
Farfalle Primavera
Farfalle Bolognese

Carving Station

(Select 2)

Roasted Boneless Turkey Breast
New York Shell Steak
Roasted Loin of Pork
Roasted Leg of Lamb
Baked Virginia ham
Rack of Lamb
Corned Beef
Pastrami

Little Havana Station

(Select 1)

Rabo Encendido (Oxtail Stew)
Cuban sandwich
Roasted Pork
Ropa Vieja
Maduros

Pizza Station

Variety of Homemade Thin & Crust Pizzas

Latin Fusion Station

(Select 1)

Chicharron de Pollo
Arroz con Pollo
Seafood Paella



Silver Chafing Dishes

(Select 2)

Broccoli Rabe, Cannellini Beans & Italian Sausage
Fried Calamari with Spicy Marinara Sauce
Stuffed Mushrooms with Crab meat
Eggplant Rollatini
Braised Short Ribs
Shrimp Marinara
Chicken Caprese
Sesame Chicken
Shrimp Scampi
Beef Teriyaki

Starch and Vegetables

(Select 2)

Green beans with Almonds & fresh garlic olive oil
Mixed Vegetables with fresh garlic & olive oil
Roasted Potatoes • Mashed Potatoes
Fresh Broccoli with Garlic & olive oil
Yellow Rice • White rice

Cordials

A Full Selection of After Dinner Cordials and Liqueurs,
International Coffee, Decaffeinated Coffee and a Selection of Herbal Teas

Dessert

Elegant Custom Designed sheet Cake - from Lakeview Bakery

Mini Assorted Italian Cookies & Pastries
Always freshly baked, served in platters on each table

Cocktail Package Includes

Coat Check Attendant/Weather Permitting
Valet Parking (minimum 100 guests)
Sound System for Background Music (minimum 100 guests)
Choice of Linen Colors

*PLEASE NOTIFY YOUR SERVER OF ANY FOOD SENSITIVITIES

*Gluten free & Vegetarian options - Additional fee

*Facility Charge 20% - Plus 8.375% NY Sales Tax *

Gratuity is appreciated

We Make Dreams Become Reality

Visit Our Website

www.terrace-on-the-hudson.com
