

Inn Credible Caterers has earned an unsurpassed reputation regarding the quality of our cuisine for over 27 years. Please feel free to review our wonderful reviews on - line. It is not our policy to offer a food tasting as a pre-requisite to booking your wedding with us, however, as a courtesy to our valued customers, both booked and prospective, food samples are available on select days throughout the year.

Food Tasting Pricing and Policies

All food-tasting events are \$40 per person inclusive. This pricing includes all food and unlimited beer, wine and soft drinks for 2 hours.

Each couple may bring a maximum of 4 additional people at \$40 per person.

Reservations are required as all tasting events will sell out at a maximum of 85 guests

Payment must be made in the form of cash, check or credit card to confirm the reservation

Tastings are separated by division: The Clubhouse at Patriot Hills, Chalet on the Hudson, and Off Premise Full Service Events.

Important Note

It is impossible for us to ever serve our entire menu at a tasting event; it is just way too vast. Therefore, it is not feasible to plan on choosing your menu from any particular tasting. Nowadays so many different styles exist in the food world. What you may not think is a great choice for your wedding, someone else may think differently: A Chicken and Waffle is desired to some but to others, may be not their cup of tea. It's because of this that we do our best to provide the best blend of different styles and ethnic items as possible but it is unlikely that we will be able to satisfy everyone with 100% of the type of items on the menu. This would take a major stroke of luck on both of our parts!

Also, tasting menus is not part of any particular package. The menu consists simply of cuisine prepared for the day. You can refer to an event coordinator to get information on what is included in your prospective package.

ENJOY!

The Clubhouse at Patriot Hills
19 Clubhouse Lane, Stony Point, NY 10980
Sunday, April 30, 2017
2:00pm-4:00pm

Menu

Cocktail Hour

Cold Displays:

Hudson Valley Farm to Table:

Our chefs will hand select the freshest local products available at our favorite Hudson Valley markets. We will turn these gems into a wonderful expression of the fine quality the Hudson Valley has to offer. (The actual items on the station are customized and change weekly; therefore it will be the chef's choice on the specific items.)

The Hills of Tuscany

Fresh Mozzarella and Vine Ripe Tomato with Tuscan Olive Oil and Fresh Basil, Marinated Artichokes, Fire Roasted Red Peppers, Prosciutto wrapped Breadsticks, Roasted Plum Tomato and Asiago Focaccia, Roasted Garlic Ciabatta, Salami.

Hudson Valley Bacon Station

Scrumptious variety of local artisan bacon, cooked perfectly and served with Wonderful dipping sauces: *Tzatziki Sauce, Wasabi Aioli, Sweet Maple Syrup, Chocolate fondue, That's right ...Chocolate!*

Taste of Asia

Sesame Marinated Breast of Chicken Stir Fried with Oriental Vegetables and Ginger Soy Glaze. Accompanied with Thai Peanut accented Undo Noodles. Cooked to order in a classic Wok. Served in white Chinese Take Out containers with Chop Sticks.

The French Sauté

Two Classic French dishes sautéed to order:
Gulf Shrimp with Sundried Tomato and Sherry Cream Sauce
Loin of Chicken Provencal: Garlic, Tomato & Parsley
Both served onto a Brown Butter Crostini

Carving Station

Carved Brisket with Jicama Slaw
Chipotle Molasses BBQ Sauce
Brioche Slider Buns & Pickled Vidalia onion

8 Passed Hors d' Oeuvres
Sirloin & Guinness "Shepard's Pie"
Truffle Mashed Potato

Demi-Cup

Chicken “Waffles”

Savory Waffle Cone, Crispy Chicken, Honey Maple Mascarpone

Long Island Fried Oyster

Cajun Lemon Remoulade

Mac & Cheese Bites

Roasted Garlic Cream Sauce

Sesame Crusted Rare Tuna

Fried Won Ton, Ginger Soy Glaze

Cajun Filet Mignon

Avocado Toast and Sweetie Drop Pepper

Vegan Chili Cup

Poblano, White Bean, Market Vegetable, Corn and Fennel Stock

Portobello Mushroom Fries

Cucumber Wasabi Aioli

Dinner
Served at Stations:

Carving Board:
Sliced Chateaubriand
Port Wine Demi
Petite Tenderloin of Beef
Jameson's Irish Whiskey Sauce and Crispy Shallots

Fish:
Sesame Seared Salmon
Ginger Soy Butter Sauce
Wild Caught Alaskan Cod
Herb Pesto Crust & Tomato Fennel Broth

Chicken:
French Herb Crusted Chicken Breast
Sweet Potato Puree
Frenched Spinach & Asiago Stuffed Chicken Breast
Chasseur Sauce and Thyme