

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 perspective, food samples are available on select days throughout the year.

Tasting Date: Sunday, February 25 2018 12:30-3:00pm

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, November 12, 2017
1:00pm-3:00pm

Menu

Cocktail Hour

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.)

Carving Station:

Smoked Beef Brisket with Chipotle BBQ and Corn Bread.
Served with Cole Slaw

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.

Hot Chafing Dishes:

Oysters Rockefeller

Spinach, Smoked Bacon & Gruyere

Roasted Breast of Duck

Port Wine, Frizzled Leeks, Dried Cherries

Shrimp and Andouille Macaroni & Cheese

Ritz Cracker & Parmesan Crust

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

Sesame Crusted Rare Tuna

Fried Won Ton, Ginger Soy Glaze

Portobello Mushroom Fries

Cucumber Wasabi Aioli

Moroccan Lamb Meatball

Spicy Plum Glaze and Tzatziki Sauce

Cajun Filet Mignon

Avocado Toast, Baby Sweet Peppadew

Vegan Chili Cup

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

Shrimp Thai Marsala

Chili Sauce & Marsala Reduction, Scallions

Dinner
Served at Stations:

Appetizer Station:

Tuscan Panzanella and Burrata Salad

Tri-Color Tomatoes, Baby Cucumbers, Homemade Croutons, Grilled Summer Squash,
Chickpeas, Sliced Red Onion, Extra Virgin Olive Oil, White Balsamic

Carving Board:

Sliced Chateaubriand

Port Wine Demi

“Prime” Top Sirloin Filet “au Poivre”

Cracked Green Peppercorn Cognac Cream Sauce

Fish:

Roasted Atlantic Salmon

Lemon Dill Béchamel

Red Snapper Puttanesca

San Marzano Tomato,
Black Olives, Parsley

Chicken:

French Herb Crusted Chicken Breast

Sweet Potato Puree

Chicken Picatta

Lemon, Parsley, Capers