

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.

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
Saturday, July 8, 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.)

Autumn Kettle Station:

Local Sweet Corn Chowder with Applewood Smoked Bacon and Tortilla Straw.
Butternut Squash Bisque with Toasted Almonds and dried Cranberries
Served in Espresso Cups

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!

Macaroni and Cheese Bar:

Our homemade Macaroni and Cheese, your guests can choose from a variety of toppings:
Ritz Cracker and Parmesan Crust, Truffle Oil, Baby Shrimp, Smoked Bacon &
Lobster Sauce

Hot Chafing Dishes:

Oysters Rockefeller

Spinach, Smoked Bacon & Gruyere

Roasted Breast of Duck

Port Wine, Frizzled Leeks, Dried Cherries

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

Pumpkin Risotto

With Toasted Red Curry Pumpkin Seeds.

Porcelain Spoons

Portobello Mushroom Fries

Cucumber Wasabi Aioli

Moroccan Lamb Meatball

Spicy Plum Glaze and Tzatziki Sauce

Pub Slider

Certified Angus Beef, Cheddar,

Dill Pickle & Secret Sauce

Vegan Chili Cup

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

Shrimp Thai Marsala

Chili Sauce & Marsala Reduction, Scallions

Dinner
Served at Stations:

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 Bechamel
Red Snapper Puttanesca
San Marzano Tomato, Black Olives,
Parsley and Capers

Chicken:
French Herb Crusted Chicken Breast
Sweet Potato Puree
Chicken Picatta
Lemon, Parsley, Capers