

HUDSON

SMALL PLATE HORS D'OEUVRES

Cold

"Deviled" Organic Brown Egg

Bacon Lardons, Petite Frisee Salad and Fried Shallots

Tiny Tuna Nicoise

Purple Peanut Potato, Roasted Red Pepper, Thin Green Beans and Egg

Mozzarella Panzanella

Baby Cucumber, Heirloom Tomato, Olive Oil Focaccia

Chips & Dip

Fingerling Gaulfrette, Cipollini-Ranch Dip

Lug Nutz

Flavored Nuts and Crunchy Things

Crispy Pork Jerky

Homemade Peanut Butter

Shrimp "Cocktail"

Wasabi-Tomatoe Nectar, Little Celery Leaves

"Corn on the Cob"

Sweet Creamery Butter, Shoots & Kernels

Blackened Tuna Crudo

Heirloom Melon, Yuzu Emulsion Petite Cucumber Flower

Artichoke "Roll"

Faro, Tahini, Sweet Cherry Peppers and Fava Bean

Chiffonade of Asian Chicken Salad

Wonton Cracker, Sweet Ginger Dressing

Prices are based on a minimum of 10 guests

All costs subject to 20% service charge and 8.375% local sales tax

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Hot

“Eggs Benny”

Quail Egg, Spicy Pork Belly, Homemade English Muffin

Shrimp & Grits

Anson Mills Stone Ground Grits, Laughing Bird Shrimp, Nantua Reduction

Curried Chicken “Char Sui Bao”

Korean Chili

Steak & Frites

Kobe Steak on a Stick, Bleu Cheese Maitre d’ Butter, Little French Fries

Grilled Cheese and Tomato Soup

Rustic White Cheddar and Country Bread with Preserved Tomato Soup

Hudson’s Shepard’s Pie

Confit of Chicken, Chicken Veloute, Crispy Langoustine and Potato Puree

The Crunchy Gentlemen

Brioche Bread, Sopressata, Dried Chorizo, Speck Prosciutto, Fig, Gruyere and Fried Egg

Jalapeno Cheddar Hushpuppies

Creole Remoulade

BBQ Pulled Pork Taquitos

Jalapeno Ranch Crema, Chipotle

Falafel Sliders

Ground Chic Pea Patty, Petite Arugula-Tabouli Salad, Cucumber, Beets and Feta-Yogurt Spread

Mini Queso Fundido

Chorizo, Green Chili Raja and Warm Tortilla

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