

HUDSON

2010 WEDDING PACKAGE

Our package includes use of our Apartment which features a magical tented terrace with unparalleled panoramic views of Manhattan and the Hudson River. This space is used to host your guests for your reception and dinner. Your guests will then be invited to our Hudson Room for dancing and desert for the remainder of the evening.

Includes:

- Pre-ceremony Non-Alcoholic Refreshments
- (6) Passed Hot and Cold Hors d'oeuvres
- (3) course Dinner
- (5) Hour Premium Open Bar
- Bartender Fees
- Setup Charges
- A Complimentary Deluxe Studio for the Bride and Groom for their Wedding Night
- Assistance with Florists, Musicians, Photography, Invitations , Marriage Officiates

HUDSON

Champagne and Sparkling Water are served as guests arrive to cocktail hour

Butlered Hors d'oeuvres

Please select four to be passed to your guests during cocktail hour

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

Burata 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-Tomato 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

HUDSON

Butlered Hors d'oeuvres - continued

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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Red and white wines are offered as guests are seated

Three Course Dinner

FIRST COURSE

Please Select One

Introductions

Preserved Tomato Soup - Ricotta Pesto and EVO

Lobster & Morel Bisque - Crème Fraiche

Chicken & Alphabet Soup - Root Vegetables, Pulled Chicken

Hearts of Little Gem - Cucumbers, Red Onion, Little Tomatoes, Olives, Feta Cheese and Sherry Vinaigrette

Collection of Beets - Honey Comb, Toasted Pistachio's, Bleu Vein Goat Cheese and Petite Mesclun

"Wedge of Baby Iceberg" -. Red Onion, Currant Tomatoes, Bleu Cheese, Crispy Bacon, Baby Arugula and Buttermilk Dressing

Lump Crab Cake - Braised Fennel, Kitchen Dried Tomatoes and Lemon Aioli

Lobster Cocktail - Celeriac Panna Cotta, Sauce Romesco

De-constructed Nicoise Vegetables - Black Olive Crema, Petite Celery

ENTRÉES

Please Select One Entree

Sea

Fennel Crusted Salmon

Yukon Gold Potato Puree, Lemon Butter and Garlic Spinach

Day Boat Scallops

Vegetable Cous Cous Sauce Barigoule

Roasted Halibut

Tomato Fennel Broth, Dried Chorizo, Clams and Creamy Polenta

Farm

Chicken "Two Ways"

With Dried Chorizo, Clams and Tomato-Fennel Bouillon

Roasted Kurabuta Pork Belly

Sweet Pea Puree, Caramelized Cauliflower, Balsamic Fig Reduction

Roasted Loin of Lamb

Fava Bean, Pancetta and Porcini and Poached Brown Egg

Field

Braised Short Rib

Kubocha-Brown Sugar Puree, Bacon, Peas, Carrots and Mushrooms

Porcini Crusted Filet of Beef

Fingerling Potatoes, Cipollini Onions Petit Squash Confit

Kobe Striploin

Creamy Polenta, Roasted Chanterelles, Braised Garlic and Port Reduction
(Pricing Subject to surcharge may be substituted with Angus Beef)

Garden

Fava Bean Ravioli

Carrots, Turnips, Parsnips, Rutabagas and Ginger-Soy Reduction

Tamarind Glazed Soy Bean Curd

Autumn Vegetable Salad, Lemon Oil and Cilantro Pesto

Veggie Loaf

Cumin Carrot Puree, Roasted Vegetables and Beet Nectar

DESSERT

Please Select One

Peanut Butter Tart - Preserved Lemon and Crème Fraîche

Chocolate Terrine - Pistachio, Raspberry and Crème

N Y Cheese Cake – Peanut Sable and Macerated Strawberries

Crème Brulée – Rum Soaked Berries

Buttermilk Panna Cotta – Fig, Almond and White Balsamic

Chocolate Polenta Cake – Cashew Caramel Pudding and Pistachio

In addition to selecting a dessert from above, we can also slice and serve the wedding cake you provide for an additional fee of \$8.00 per person

Coffee Service

French Roast Coffee

Brewed Decaffeinated Coffee

A Selection of Black and Herbal Teas

Sweeteners, Whole and Skim Milk

Assorted Soft Drinks and Bottled Water

