



*The*  
HUDSON GRAND

AT SLEEPY HOLLOW HOTEL

**MENU**

*Reception | Dinner | Dessert*



# Chosson's Tish

Chef's selection popular hot food dishes

Bundt Cakes

Tropical fruit platters

Assorted Soft Drinks

Tequila, vodka, bourbon and whisky

## Reception/Shmorg

### Beverage Station

Assorted soft drinks, sparkling and still water

### Salad Station

*Selection of seven salads*

Includes the classics and our chef's creations

### Fruit Carving Station

chefs to carve Seasonal tropical fruit and melons

**CLASSIC: SELF-SERVE SODA BAR**

**PRESTIGE: DOUBLE STANDARD BAR**

(Men and ladies)



## **BAR PRICING**

### **STANDARD BAR: \$18 PER GUEST**

Package to consist of

BarTenders

Soft beverages

Assorted Standard wines

Basic hard liquor, scotch and Bourbon

Basic Mixed beverages

### **PREMIUM BAR: \$25 PER GUEST**

Package to consist of

Bar Tenders

Soft beverages

Assorted Better wines

Mix of better hard liquor, scotch and Bourbon

Basic Mixes and Crafted Cocktails

### **GRAND MIXOLOGY: \$35 PER GUEST**

Package to consist of

Bartenders with a Flair

Soft beverages

Assorted Signature aged wines

Signature Class hard liquor, scotch and Bourbon

Signature Mixes and Cocktails

# Reception Menu

## CLASSIC

**CHOSSON'S TISCH:** Choose two chicken, two sides

**SHMORG/RECEPTION:** Choose two chicken, one beef, three sides

## PRESTIGE

**CHOSSON'S TISCH:** Choose two chicken, two beef, two sides

**SHMORG/RECEPTION:** Choose three chicken, two beef, five sides

## Hot Buffet

- |                            |                                    |                              |
|----------------------------|------------------------------------|------------------------------|
| 1. Sesame Chicken          | 12. Beef And Mushrooms             | 3. Cabbage and Noodles       |
| 2. Chicken Lo Mein         | 13. BBQ Beef Tidbits               | 4. Couscous                  |
| 3. Chicken and Broccoli    | 14. Beef Stroganoff                | 5. Vegetable Lo Mein         |
| 4. BBQ Chicken             | 15. Beef and Potatoes              | 6. Breaded Gnocchi           |
| 5. Chicken with Vegetables | 16. Asian Beef                     | 7. Sauteed Forest Mushrooms  |
| 6. Chinese Chicken         | 17. Crispy Beef                    | 8. Julian/Roasted Vegetables |
| 7. Sweet and Sour Chicken  | 18. Chef's Special Pastrami Rounds | 9. Mini Egg Rolls            |
| 8. Chicken Wings           |                                    | 10. Mini Knishes             |
| 9. Beef Lo Mein            |                                    | 11. Mushroom Orzo            |
| 10. Pepper Steak           |                                    | 12. Fingerling Potatoes      |
| 11. Beef And Broccoli      |                                    |                              |

## Sides Hot Buffet

1. Vegetable Rice
2. Fried Rice

## Action Stations

**CLASSIC** Choose two

**PRESTIGE** Choose two

1. Carving Stations
2. Bistro Stations
3. Shawarma Station
4. Soup Station
5. Cholent Bar
6. Kugel Carving
7. Pasta Stations
8. Handmade Gnocchi Station
9. Hot Sauteed Liver Station
10. Syrian Mazza Station
11. Herring Bar
12. Hibachi Grill Station
13. Chicken Nugget Bar
14. Kebab Station
15. Mongolian Station

## Tapas Action Station

Chef-prepared plates

**PRESTIGE** Choose one

1. Ocean-Fresh Ceviche
2. Deluxe Carving Station
3. Crispy Tacos Station: Chili infused spicy tuna/salmon, avocado mousse, Asian aioli
4. Taco Station: Pulled brisket, pico de gallo, pickled red onion
5. Mini Pizza Station: Pulled BBQ cheek meat
6. Carne Beef Station: *(Additional fee)*
7. Carpaccio/Tartare Station *(Additional fee)*

## AVAILABLE RECEPTION UPDGRADES:

**Exotic Sushi bar:**  
**Starting at \$2,600**  
*(Pricing varies)*

**Butlered Hors d'oeuvres:**  
**Starting at \$1,800**

Petite Beef Sliders

Everything Pretzel Dogs

Nuggets and Fries

Sweet Potato Fries

Petite Chicken Lollipops

# Dinner Menu

**CLASSIC** Choose one appetizer, two soups, two chicken, one vegetable side, one starch side

**PRESTIGE** Choose one appetizer, two soups, one chicken, one beef, one vegetables side, one starch side

Tables Preset: Artisinal assorted bread rolls, cracked olives, coleslaw, spicy pickles

## Appetizers

1. Chef's portabella mushroom salad with grilled chicken strips and garlic caesar dressing
2. Turkey zucchini egg roll over tricolor quinoa with a honey mustard drizzle and a salad
3. Texas ground beef spring roll over Israeli couscous with BBQ sauce and a salad
4. Mock sweet breads
5. Salmon any style
6. Tilapia any style
7. Chef's special pastrami rounds
8. Customize your appetizer

### AVAILABLE APPETIZER UPGRADES

- Beggar's purse trio with mushrooms, potatoes, vegetable over salad and Israeli couscous Chef's salad with London broil topped with a teriyaki wine reduction
- Pulled beef or pastrami gnocchi
- Pulled beef cigar
- Tongue gnocchi
- Chef's BBQ beef riblets over basmati rice

## Choice of Soups

Served with Garlic Toast

1. House Split Pea Vegetable Soup
2. Spring Garden Vegetable Soup
3. Cream of Zucchini
4. Squash and Potato
5. Cream of Chicken
6. Cream of Broccoli
7. Cream of Cauliflower
8. Cream of Mushroom
9. Wild Mushroom
10. Butternut Squash Soup
11. Corn Chowder
12. Onion Soup
13. Mushroom Barley
14. Split Pea Soup with Nuketlach (house dumplings)

## Entrée Chicken

**CLASSIC** Choose two chicken

**PRESTIGE** Choose one beef and one chicken

1. Grilled or Breaded Cutlets
2. Grilled or Breaded Baby Chicken
3. Chicken Steaks Breaded or Grilled

Breading options for chicken: bread crumbs, cornflake crumbs, pretzel, sesame, batter

4. Chicken Cutlet Pocket with Stuffing
5. French Cut (Airline Breast)
6. Capons with Stuffing of your Choice
7. Rolled Cutlets with Broccoli Breaded and Sliced
8. Chicken Marsala or Sesame

## Entrée Beef

1. Roast Beef
2. Minute Steak
3. Square-Cut Mock Short Ribs
4. Chuck Eye
5. Butcher's Cut

### AVAILABLE BEEF UPGRADES:

(pricing varies)

- Sliced Brisket
- Pepper-Crusted Beef Medallions
- Boneless Short Ribs
- Bone-In Short Ribs
- Square-Cut Brisket
- Square-Cut Boneless Ribs
- Rolled Brisket

***We also offer baby lamb chops, rib steaks, veal chops, and other high-end cuts of meat.***

## Sides: Starches

### CLASSIC & PRESTIGE Choose one

1. Garlic Mashed Potatoes
2. Potato Stack or Two-Tone
3. Sweet Potato Stack
4. Honey Glazed Sweet Potatoes
5. Roasted Potato Red Or White
6. Scalloped Potatoes
7. Sweet Potato Mash
8. Two-Tone Mash
9. Fingerling Potatoes
10. Quinoa
11. Mushroom Rissoto
12. Hassleback Potato

## Sides: Vegetables

### CLASSIC & PRESTIGE Choose one

1. Julian Vegetables
2. Vegetable Skewers
3. Vegetable Medley
4. Carrots And Green Beans
5. Thai Or Sesame Green Beans
6. Bundles Of Carrots And Green Beans
7. Green Beans With Zucchini
8. White Asparagus

### AVAILABLE SIDES UPGRADES

- Long Stem Broccoli with a Béchamel Sauce
- Tricolor Baby Carrots with Stems
- Patty Pan Squash
- Baby Mini Eggplant, Mini Peppers, and Patty Pan Squash

# Dessert Menu

## Classic Sweets Table on Wheels

**HOT DESSERT:** Your selection of three warm pastry options

**COLD DESSERT:** Ice Cream and Sorbet Carving

**OR**

## Prestige Sweets Table on Wheels

**HOT DESSERT:** Your selection of three warm pastry options

**COLD DESSERT:** Ice Cream and Sorbet Carving

Tropical Fruit Carving

Candy, Chocolate and Nut Display

## Lobby To-Go Station

Coffee & tea service

Cookies

Bottled Spring Water

### AVAILABLE DESSERT UPGRADES:

Popcorn bar

Tart station

Frozen pop bar

Italian gelato bar

Columbian coffee espresso bar

Chocolate carving

Halva carving

Fondue station

Smores station

Cakes and petit fours





455 SOUTH BROADWAY | TARRYTOWN, NY

914.358.8200

[KOSHER@SLEEPYHOLLOWNY.COM](mailto:KOSHER@SLEEPYHOLLOWNY.COM)

[SLEEPYHOLLOWNY.COM](http://SLEEPYHOLLOWNY.COM)