



CATERING MENU

NEW PALTZ

5pm Tuesday cutoff for weekend pickup.

Starters

Sides

HALF TRAYS

A half tray feeds 8-12 people. Some guests may consume more than one portion.

	PRICE	HALF TRAYS
SEASONAL SALAD Heritage lettuce, shredded carrot, diced tomato, red onion tossed in Clemson house dressing.	\$60.00	
SPINACH SALAD Fresh spinach served with roasted red pepper, fresh mozzarella, mushroom, bacon tossed in a white balsamic vinaigrette.	\$60.00	
CHARCUTERIE BOARD FULL BOARD (30-50 PPL) A delicious offering of imported cheeses, sliced meats and served with an assortment of crackers.	\$150.00	
CHICKEN WINGS Your choice of sauce: Stout, BBQ, Buffalo, Sesame Thai, Honey Sracha, Garlic Parmesan & Mango Habanero.	\$55.00	
CHICKEN VEGETABLE POTSTICKERS Chicken and vegetable filled dumplings seasoned with authentic Asian spices.	\$60.00	
PORK POTSTICKERS Pan fried pork filled dumplings, seasoned with authentic Asian spices.	\$60.00	
VEGETABLE EGG ROLLS Assortment of vegetables in an egg noodle wrapper and a medley of light spices.	\$60.00	
SHRIMP COCKTAIL CHILLED Jumbo shrimp served by the pound, cooked to perfection. 16-20 ct. per pound, Feeds 5-6 people.	\$25.00/ LB.	

	PRICE	HALF TRAYS
COCKTAIL MEATBALLS Your choice of Turkey, Ground Beef, Veal or Pork. Served with sweet & sour or classic marinara sauce.	\$60.00	
BEER STUFFED MUSHROOMS Button mushroom with stout stuffing consisting of fresh scallion and bread crumbs. (Can be Gluten free upon request for a \$10 upcharge)	\$60.00	
BRUSCHETTA Tomato blend tossed in a house made champaign vinaigrette. Light and sweet with a touch of Thyme, placed on a toasted crostini.	\$60.00	
ROASTED POTATOES Red potatoes oven roasted. Sprinkled with salt, pepper and garlic then drizzled with virgin olive oil and tossed with a blend of house spices upon finish.	\$60.00	
TRUFFLED MASHED POTATOES Yukon gold potatoes, mashed in a cream sauce with goat cheese, white truffle and topped with fresh scallions.	\$60.00	
MASHED SWEET POTATOES Freshly peeled sweet potatoes, steamed then mashed with salt and pepper then drizzled with maple syrup.	\$60.00	
RICE PILAF Long grain rice, medium style sprinkled with light spice and steamed in vegetable broth, then tossed with fresh mixed vegetables.	\$60.00	
ROASTED GARLIC GREEN BEANS Steamed garlic and green beans, lightly dusted in salt, pepper then oven roasted for a crispy finish.	\$60.00	
ROASTED GARLIC BROCCOLI Steamed garlic and broccoli, lightly dusted in salt, pepper then oven roasted for a crispy finish.	\$60.00	



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Entrees

	PRICE	HALF TRAYS		PRICE	HALF TRAYS
STUFFED SHELLS Fresh pasta shells stuffed with ricotta and parmesan cheese, topped with marinara sauce & melted mozzarella.	\$65.00		ITALIAN STYLE MEATBALLS Your choice of beef, turkey, veal or pork, seasoned with Italian spices then smothered in a house made marinara sauce.	\$65.00	
SAUSAGE AND PEPPERS Sweet Italian sausage sautéed with tri-colored bell peppers & onions.	\$65.00		BAKED MAC AND CHEESE Macaroni smothered in a house made cheese sauce, topped with bread crumbs. A traditional favorite.	\$65.00	
BEER BRAISED PULLED PORK Pork shoulder, pan seared and braised for 10 hours in Clemson Bros. Hochmeister Brown Ale.	\$65.00		CHICKEN PARMESAN House butchered cutlet, baked then smothered in marinara sauce and topped with mozzarella cheese.	\$70.00	
BRATWURST Braised bratwurst served over sauerkraut and onions.	\$65.00		CHICKEN FRANCAISE House butchered chicken breast marinated in a lemon cream sauce, served traditional style.	\$70.00	
BAKED ZITI Traditional Italian pasta tossed in a savory house tomato sauce made with Italian seasoning, red wine, various vegetables then topped with Ricotta and Mozzarella cheese.	\$65.00		CHICKEN MARSALA House butchered cutlet, cooked in a marsala wine sauce with mushrooms and garnished with scallions.	\$70.00	
PENNE ALA VODKA Penne pasta tossed in house made Vodka sauce, topped with pancetta and fresh grated parmesan cheese. (Optional shrimp or chicken upon request for \$25 upcharge)	\$65.00		CHICKEN SALTIMBOCCA Baked chicken breast with prosciutto & mozzarella. Served on a bed of spinach.	\$75.00	
MEAT LASAGNA A sauté of onion, garlic and ground beef simmered with tomato and oregano, then layered with lasagna noodles, Parmesan & mozzarella cheese.	\$65.00		EGGPLANT ROLLATINI Thinly sliced eggplant, filled with house made ricotta, rolled in a traditional breadcrumb topped with marina sauce and fresh mozzarella.	\$70.00	
SEASONAL VEGETABLE LASAGNA Chopped parsley, Parmesan cheese, salt, and pepper. Assembled with locally sourced, in season vegetables and layered with lasagna noodles.	\$65.00		SALMON FILET Pacific salmon, 6oz fillet, pan seared and cooked to medium well. Basted with lemon and herb spices.	\$110.00	
			FRESH BAKED BREAD & BUTTER Both freshly made in house. (20 guest minimum)	\$2.00 ea.	



CATERING EVENT CONTRACT

NEW PALTZ

Upstairs Mezzanine Total Hours _____ Total Price \$ _____
RATE/HOUR (3 hour minimum)

Includes:

Full Service, Linens, Tables, Chairs

40-65 people \$450 for 3 hours, \$150 per additional hour

Pricing subject to change based on party parameters.

BEVERAGE PACKAGES

OPT #1 - OPEN BAR

All craft beer, wine, spirits and non-alcoholic beverages will be tallied at the end of the evening and added to the bill. A minimum of 3 hours is required. Some exceptions may be accepted. Please discuss with your event coordinator. (For large parties an additional labor fee to increase the number of servers may be required.)

OPT #2 - CASH BAR

Guests pay cash, plus gratuity for each beverage ordered. Tabs may be opened with a credit card. (For large parties an additional labor fee to increase the number of servers may be required.)

**Other options may be available. Please ask your coordinator.*



CATERING EVENT CONTRACT

NEW PALTZ

Name (First name/Last name): _____

Host/Hostess: _____

Address: _____

Phone: _____ E-mail: _____

Event Date: _____ Event Start Time: _____ Event End Time: _____

Estimated guest count: _____

(A final count is required 30 days prior to the event.)

PAYMENT REQUIREMENTS

- Payments must be made with cash or check unless otherwise requested. A credit card payment will be subject to \$50 fee.
- A non-refundable 50% deposit reserves your space. No later than 30 days prior to the event, a total guest count, food/menu confirmation and payment for the balance of the room reservation is due. (Menu ingredients are purchased in advance of each event and we cannot accommodate last minute requests. Please plan accordingly.)
- Remaining balance due for: food, beverages, additional equipment requested, and special requests are due at the end of the event.
- Taxes and gratuity: NYS/Ulster County tax: 8%, plus a 20% gratuity will be added.

**No outside food or beverage permitted*

***Party is liable for any damages that occur during event.*

Agreed: (Please print name) _____

Signature: _____ Date: _____