

Hudson Street Café Dinner Parties To Go

During these challenging times, Donna has come up with a wonderful way for you to be with family and friends safely while enjoying delicious and healthy foods. Below find the makings of a special meal for you and yours that can be enjoyed while social distancing and without cross person contamination.

- ✓ For parties of 10-25 (or larger as per NY State Guidelines)
- ✓ Pick up Thursday-Saturday during Open Hours (special arrangements *may be considered* for other days)
- ✓ Order 1 week or more in advance
- ✓ Pricing is per person
- ✓ 10 person minimum
- ✓ 1 menu per 10 guests
- ✓ Price includes paper plates, wrapped utensils, napkins, disposable platters, disposable serving utensils, latex gloves, hand sanitizer

Chicken Kabobs \$12 (2 skewers – 7 oz.)

- ❖ Chicken Breast and Thighs Italian Style
- ❖ Yogurt Marinated Chicken with harissa
- ❖ Hoisin Glazed Chicken

Fresh Gulf Shrimp Kabobs \$15 (2 skewers – 8 shrimp)

- ❖ Herbed with Lemon Slices
- ❖ Sweet Chile and Garlic
- ❖ Louisiana Style – dry rub, lemon, Worcestershire

Faroe Island Salmon Kabobs \$16.50 (2 skewers – 7 oz.)

- ❖ Lemon Herbed
- ❖ Miso-Orange Glazed
- ❖ With Sauce Verte

Beef Kabobs – Tri-tip or Sirloin Market Price (2 skewers – 10 oz.)

- ❖ Soy-Ginger Glazed
- ❖ BBQ Rub with bourbon BBQ sauce
- ❖ Spicy Beer Marinade

Vegetable Kabobs \$5 (2 skewers) - glaze coordinated with protein choice

\$8 – 3 skewers as vegetarian entree

- ❖ Zucchini, yellow squash, grape tomatoes, onions, eggplant

Additional Protein Options

Cold Poached or Slow Roasted Faroe Island Salmon – Market Price – Approximately 4 pounds per side

- ❖ With cucumber scales and cucumber-dill sauce
- ❖ With sauce verte
- ❖ With lemony-yogurt sauce
- ❖ With mustard-lime sauce

Whole Grilled Filet of Beef – Market Price and subject to availability

- ❖ With fresh corn and tomato salsa
- ❖ With fresh horseradish sauce and crispy shallots

Grilled Spicy Beer Marinated Hanger or Flank Steak with grilled vegetable salsa - \$16 per person

Chile-Lime Chicken Breasts and Thighs (boneless) \$12 per person

- ❖ With soy-ginger glaze
- ❖ Coffee barbeque rubbed with bourbon BBQ sauce

Grilled Pork Tenderloin Medallions \$13 per person

- ❖ With molasses and mustard glaze
- ❖ Ancho rubbed with BBQ aioli

Sides

- ❖ Pasta and Noodle Salads \$2.50
 - Orzo, sun dried tomato, corn with basil dressing
 - Peanut Noodles
 - Classic Macaroni
- ❖ Macaroni and Cheese with crispy panko crust \$4.00
- ❖ Vegetable Salads \$2.50
 - Chickpeas with celery, cucumbers, tomatoes, lemon-oregano vinaigrette
 - White bean, haricot vertes, kidney beans; red wine vinaigrette
 - Classic potato
 - French lentil with red wine vinaigrette
 - Asian or Classic Slaw
 - Indian spiced potato and pea with chilies and ginger
- ❖ Panzanella \$5
- ❖ Grain Salads \$3.50
 - Bulger with grapes, feta, toasted almonds
 - Tabbouleh
 - Wheat berries with dried cranberries, honey-thyme vinaigrette
 - Quinoa and black bean with fresh corn; lime vinaigrette

- Quinoa Crunch with brown rice, nuts and seeds, seasonal vegetables, miso-carrot dressing
- Farmers Market Quinoa Salad with herbs and white wine vinaigrette

Desserts

- ❖ Cubed Watermelon with Walden mint - \$6 per person
- ❖ Summer Melon and Berry Salad - \$6 per person

In Individual Mason Jars - \$7 per person

- ❖ Fruit Crisps
 - ❖ Key Lime Pie
 - ❖ Butterscotch Pudding
 - ❖ Lemon-Blueberry Cheesecakes
 - ❖ Salted Caramel Trifle
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- ❖ Café Brownies - \$ 4 per person, individually wrapped
 - ❖ Café Cookies - \$2.50 each, individually wrapped
 - ❖ ½ Pan Café Lemon Icebox Cake – \$60, serves 12-16