

MENU CREATIONS

Fall/Winter 2014-2015

What excites us is the process of creating. We have created these menus in the hope that they speak to your preferences, needs and maybe even your whims!

By taking this approach we strive to build a deeper relationship with our guests, while delivering dining experiences that are a meaningful and fulfilling extension of your meeting.

These suggestions are simply a starting point to planning your event. While they have proven to be our most popular, we will be thrilled to create a menu, concept or dish that you may have in mind.

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breakfast:

<p><u>BREAKFAST FROM THE MAIN BUFFET IN A PRIVATE ROOM</u> Offered During Breakfast Buffet Hours Monday – Friday 7am – 10am, Saturday & Sunday 7am – 10:30am</p>	<p>14- per cmp</p>
<p><u>PRIVATE BREAKFAST BUFFET</u> Chef's Selection of a Full Breakfast Buffet in a Private Room Monday – Friday 7am – 10am, Saturday & Sunday 7am – 10:30am</p>	<p>21- per cmp</p>
<p><u>EXTENSION OF MAIN DINING ROOM BREAKFAST HOURS</u> Early Open or Late Close (1/2 Hour or Less) Early Open or Late Close (1/2 Hour-1 Hour)</p>	<p>12- per cmp 20- per cmp</p>
<p><u>WORKING BREAKFAST</u> Set Outside Main Meeting Room, 1 ½ Hour Event Oatmeal & Toppings, Breakfast Wraps & Sandwiches Fresh Fruit Skewers</p>	<p>16- per cmp</p>

- o Minimum of 20 Guests Required For All Breakfast Events & Enhancements

lunch:

LUNCH FROM THE MAIN BUFFET IN A PRIVATE ROOM 22- per cmp
Offered During Lunch Buffet Hours from 12pm – 1:30pm

PRIVATE LUNCH BUFFET 32- per cmp
Chef's Selection of a Full Lunch Buffet in a Private Room from 12pm – 1:30pm

EXTENSION OF MAIN DINING ROOM LUNCH HOURS
Early Open or Late Close: ½ Hour or Less 12- per cmp
Early Open or Late Close: 1 ½ Hour -1 Hour 20- per cmp

BAGGED LUNCH TO GO 14- per cmp
Set Outside Main Meeting Room
Chef's Selection of Sandwiches, Individual Bag of Chips
Seasonal Fruit, Composed Salad
Fresh Baked Cookie & Bottled Water

COLD WORKING LUNCH BUFFET 24- per cmp
Set Outside Main Meeting Room for 1½ Hours 100- set fee
Soup of the Day, 2 Composed Salads
Deli Board Featuring Boar's Head® Cold Cuts, Fresh Baked Breads
Tomatoes, Onions, Pickles, Pepperoncini, Cheeses, Salad Bar, Chips
Condiments, Spreads & Assorted Desserts

HOT & COLD WORKING LUNCH BUFFET 29- per cmp
Set Outside Main Meeting Room for 1½ Hours 100- set fee
Soup of the Day, 2 Featured Hot Entrees, Three Composed Salads
Deli Board Featuring Boar's Head® Cold Cuts, Fresh Baked Breads
Lettuce, Tomatoes, Onions, Pickles, Pepperoncini, Salad Bar
Chips, Condiments, Spreads & Assorted Desserts

GRAB & GO LUNCH 22- per cmp
Set Outside Main Meeting Room for 1½ Hours 100- set fee
Build Your Own Lunch to Go, Selections Set, Wrapped & Labeled
Chef's Selection of Sandwiches, Individual Bag of Chips
Seasonal Whole Fruits, Composed Salad, Cookies, Brownies
Sodas & Bottled Waters

- o Minimum of 20 Guests Required for All Lunch Events (excluding bagged)

Menu Pricing & Private Room Tariff Subject To NY State Sales Tax, 12% Admin Fee & 12% Gratuity
MENU OFFERINGS PRICED AS OF OCTOBER 2014 & SUBJECT TO CHANGE

meeting room enhancements:
(set in main meeting room)

<p><u>BREAKFAST BREAK</u></p> <hr/> <p>Choose 1:</p> <ul style="list-style-type: none"> o Pecan Wood Smoked Bacon, Fried Egg, Sprout Creek Farms Cheddar, Freshly Baked Croissant o Duck Sausage, Scrambled Egg, Smoked Gouda, Freshly Baked Biscuit o Mini Egg White Frittata, Caramelized Tomato, Coach Farms Goat Cheese o Savory Muffins: Ham, Swiss, & Mushroom; Cheddar Bacon; Florentine 	<p>12- per cmp</p>
<p><u>BUILD YOUR OWN TRAIL MIX</u></p> <hr/> <p>Recommended For the Morning Portion of Your Meeting Granola, Dried Fruit, Nuts & Marshmallows</p>	<p>6- per cmp</p>
<p><u>SMOOTHIES</u></p> <hr/> <p>Recommended For the Morning Portion of Your Meeting Green Goddess, Peanut Butter & Banana & Blueberry Acai</p>	<p>10- per cmp</p>
<p><u>ENERGIZE</u></p> <hr/> <p>Recommended For Either the Afternoon or Morning Portion of Your Meeting Marcona Almonds, Dark Chocolate Clusters & Pomegranate Acai Shooter</p>	<p>10- per cmp</p>
<p><u>MILK & COOKIES</u></p> <hr/> <p>Chocolate, Strawberry, Soy & Almond Milk with a Selection of Cookies</p>	<p>10- per cmp</p>

reception displays:

MEDITERRANEAN TABLE

24- per cmp

Sopprasata, Genoa Salami, Prosciutto, Spicy Capicola
Parmigiano- Reggiano, Marinated Mozzarella, Mushrooms
Greek Olives, Marinated Artichokes, Baba Ghanoush, Lavash Zatar
Assorted Ficelle & Breadsticks

NEW YORK STATE ARTISAN CHEESES

22- per cmp

Sprout Creek Farms Eden, Old Chatham Ewe's Bleu & Camembert
Hawthorne Valley Farm Raw Milk Organic Cheddar
Hudson Valley Apple Slices, Berries, Figs, Nuts, Breads & Crackers

FROM THE GARDEN

17- per cmp

Grilled: Zucchini, Squash, Bell Peppers, Mushrooms, Eggplant & Asparagus
Raw: Celery, Cucumber, Carrots, Cauliflower & Broccoli
Dips: Roasted Pepper & House Made Ranch

FROM THE SEA

market

Chef's Selection of East/West Coast Oysters & Clams on the Half Shell
Jumbo Shrimp, Jonah Crab Claws, Pastrami Salmon
Smoked Fish Dip with Saltine Crackers & Appropriate Condiments

SNACKS

16- per cmp

House Made Chips featuring Beet Root, Lotus Root, Parsnip & Potato
Chili Roasted Garbanzo Beans, Wasabi Peas, Spiced Nuts
Pretzels Sticks with Assorted Mustards

- o Minimum of 20 Guests Required for Displays, Pricing Based on 1 Hour Reception

passed:

HOT

Panko Crusted Quinoa, Smoked Tomato (Vegetarian)
Mini Grilled Cheese on Brioche (Vegetarian)
Crab Cake, Papaya Mustard
Herb Marinated Grilled Chicken (Skewer)
Mini Reuben, Thousand Island
Korean BBQ Beef (Skewer)
Short Rib Pot Sticker
Baby Lamb Chop, Mustard Sauce

COLD

Caprese Bite, Aged Balsamic (Vegetarian)
Roasted Pepper Bruschetta, Red Wine Gastrique (Vegan)
Tuna Tartar
Soy Cured Salmon, Crème Fraîche & Pear
Crab Salad with Meyer Lemon
Sesame Crusted Tuna, Micro Wasabi
Scallop Ceviche

CHOOSE 6

½ Hour	19- per cmp
1 Hour	29- per cmp
2 Hours	39- per cmp

- o Minimum of 20 Guests Required for Passed Items

dinner buffets:

DINNER FROM THE MAIN BUFFET IN A PRIVATE ROOM

39- per cmp

Offered During Dinner Buffet Hours from 6pm – 9pm

A TASTE OF NEW YORK

89- per cmp

Choose 3 Stations:

- Chinatown
Pan Seared Chicken with Garlic Sauce, Beef & Broccoli, Fried Rice
Stir Fried Vegetables & Tofu, Green Tea Cake, Yuzu Mousse
- Street Food
Dirty Water Hot Dogs with Sauerkraut, Lamb Gyros, Eggplant Parm Heroes
Carnitas Tacos, Warm Pretzels with Mustard,
Red Velvet Cupcakes, Black and White Cookies
- Manhattan Steakhouse
Carved Slow Roasted Rib Eye, Horseradish Cream, Roasted Mushrooms
Bordelaise Sauce, Grilled Asparagus, Roasted Baby Potatoes
Creamed Spinach, Coconut Panna Cotta, Oreo Bread Pudding
- Arthur Avenue
Cavatappi with Rapini, Roasted Tomatoes, Sausage, Artichokes & Pesto
Mussels & Clams Fra Diavlo, Chicken Saltimbocca
Fresh Baked Focaccia & Crusty Breads, Cannolis, Italian Cookies

- Minimum of 20 Guests Required For Buffet Dinner Events
- All Buffet Dinner Events Are 2 Hours

buffet dinners continued

A TASTE OF THE HUDSON VALLEY

59- per cmp

- Maple Roasted Carrots with Radicchio, Tarragon
- Petite Greens with Enoki Mushrooms, Roasted Pears, Dried Cranberries
Sprout Creek Farm Goat Cheese, Apple Cider & Brown Butter Vinaigrette

- Pumpkin Bisque
- Herb Crusted Pork Loin, Braised Squash
- Grass Fed Flank Steak, Oyster Mushrooms
- Slow Braised Chicken, Pancetta, Brussel Sprouts, Root Vegetables
- Butternut Squash Ravioli, Brown Butter, Fried Sage

- Apple & Rhubarb Crisp
- Mixed Berry Tarts
- Warm Chocolate Ganache Cake

EPICUREAN TABLE

69- per cmp

- White Bean Grilled Artichoke Heart, Roma Tomato, Aged Balsamic EVOO
- Mizuna & Lola Rossa Salad, Pickled Yellow Waxed Beans, Seasonal Apples
Gorgonzola, Macadamia Nut, Roasted Shallot/Verjus Vinaigrette
- Peruvian Style Seafood Ceviche

- Coconut & Lemongrass Brined Breast of Chicken, Green Curry Sauce
- Miso Marinated Striped Bass, Orange Champagne Beurre Blanc
- Brazilian Churrascaria Styled Skirt Steak
- Whole Wheat Penne Pasta, Puttanesca
- Pomme Dauphinoise
- Ragout of Root Vegetables

- Apple Tarte Tatin
- Kaffir Lime Panna Cotta
- New York Style Cheesecake

family style dinners:

MULBERRY STREET _____ 49- per cmp

1st Course:

Bruschetta
Grilled Baby Romaine Hearts, White Anchovy Vinaigrette

2nd Course:

Cioppino with Clams, Mussels & Bay Scallops
Chicken Milanese
House Made Potato Gnocchi, Roasted Root Vegetables
Lamb & Pork Meatballs, Oven Roasted Tomato Ragu, Mascarpone Cheese
Sautéed Rapini with Black Garlic

3rd Course:

Tiramisu, Limoncello Panna Cotta, Italian Cheesecake, Cannolis, Macerated Berries

HUDSON BOUNTY _____ 69- per cmp

1st Course:

Crab Brandade, Grilled Ciabatta

2nd Course:

Beef Carpaccio, Arugula Lemon, Olive Oil, Pecorino Romano
Spinach Salad, Quail Egg, Stracchino-Crescenza Cheese, Warm Bacon Vinaigrette

3rd Course:

Grilled Flat Iron Steak, Red Onion Marmalade
Honey Vanilla Brined Pork Tenderloin, Charred Pear Mostarda
Grilled Salmon, Port Wine Reduction
Smashed Red Bliss Potato
Sautéed Spinach

4th Course:

Pastry Chef's Selection of Desserts

- o Minimum of 20 Guests Required for Family Style Dinners
- o Family Style Dinner Events are 2 Hours

dinner:

THREE COURSE SERVED

59- per cmp

1ST Course

Choose 1:

- Tarrytown House Salad
Scarlett Butter Lettuce, Arugula, Pickled Red Onion, French Radish
Heirloom Cherry Tomato, Maytag Bleu Cheese, Basil Vinaigrette
- Estate Salad
Green Oak, Red Tango, Pea Shoots, White Cheddar, Roasted Pecans
Dried Pear, Pancetta Crisp, Pomegranate Vinaigrette

2nd Course

Choose 3:

- Portobello Giardino, Root Vegetable Ragout, Pepper Coulis, Tumeric Oil
- Vegetable Risotto, Roasted Chanterelle Mushrooms, Candied Squash
- Maple & Mustard Glazed Salmon, Himalayan Red Rice, Bok Choy
- Pecan Crusted Monk Fish, Jasmine Rice, Baby Carrots
- Apple Cider & Lager Brined Breast of Chicken, Baby Potatoes, Haricot Vert
- Honey & Vanilla Marinated Pork Tenderloin, Potato & Parsnip Purée, Asparagus
- Grilled Hangar Steak, Sauce Au Poivre, Whipped Potato, Sautéed Spinach

3rd Course

Choose 1:

- Pumpkin Cheesecake
- Chocolate Mint Semifreddo

- Minimum of 20 Guests Required for Served Dinners
- 3 Course Dinner Events are 1 ½ Hours

interactive dinners:

At Tarrytown House, we believe that teambuilding continues beyond the meeting space. Our Executive Chef has created a variety of culinary events to expand upon this mission.

RESTAURANT WARS

130- per cmp
750- chef fee

In Restaurant Wars, a designated number of teams & stations which are pre-determined by the Chef, will compete against each other to create a functional restaurant.

We have developed the concepts of these restaurants to assist the process which is scheduled to last for approximately 1 hour, followed by a 2 hour dinner inspired by the dishes your attendees have created.

Station 1:

Arthur Avenue: Traditional Italian Favorites

Station 2:

Manhattan Steakhouse: Carved Prime Rib with Traditional Steakhouse Sides

Station 3:

Chinatown: Classic Asian Fare

Station 4:

A Taste of Hudson Valley: Locally Sourced Produce

Station 5:

Patisserie/Bakery: Our Pastry Chef's Favorites.

Station 6:

Ice Cream Shop: Ice Creams, Gelatos & Sorbets
Syrups, Toppings & Cones for Custom Made Sundaes

- o Minimum of 40, Maximum of 180 Guests Required For Restaurant Wars
- o Restaurant Wars Event is 2 Hours.
- o For Safety, We Ask All Participants to Refrain From Alcohol Consumption Until Team Building is Complete.

interactive dinners:

IRON CHEF™

130- per cmp

750- chef fee

This is our interpretation of the popular television show. Your dining space is converted into kitchen stadium complete with the culinary tools needed to compete like your favorite celebrity chef. Your group will be broken into 3 teams & then battle against each other utilizing the components of a market table set along with the pre-chosen secret ingredient

Following your competition we will serve a 3 course plated dinner incorporating our take on the secret ingredient throughout the menu

Choose 1 Secret Ingredient:

- o Avocado
 - o Watermelon
 - o Chocolate
 - o Spinach
 - o Tofu
 - o Orange
 - o Long Grain Rice
 - o Potato
 - o Plantains
 - o Peanuts
-
- o Minimum of 20 Guests Required for Iron Chef Event
 - o Iron Chef Event is 2 ½ Hours. For Safety, We Ask All Participants to Refrain From Alcohol Consumption Until Team Building is Complete.

interactive events:

BARTENDER BATTLE

69- per cmp

500- fac. fee

Your group will be broken into teams and each team will be assigned a different spirit to be used to craft unique & creative cocktails. Reference sheets will provided as a resource along with assistance from our resident mixologists. A market table with mixers, herbs, juices, equipment & garnishes will aid in the activity. Upon conclusion, each team will be judged, a winner declared and all will partake in sampling the creations. This event will last 1 hour and is appropriate for a pre-dinner reception.

- o Minimum of 20 Guests, Maximum of 50 Guests Required For Bartender Battle

Menu Pricing & Private Room Tariff Subject To NY State Sales Tax, 12% Admin Fee & 12% Gratuity
MENU OFFERINGS PRICED AS OF OCTOBER 2014 & SUBJECT TO CHANGE

odds & ends:

SWEET & SAVORY BITES

29- per cmp

An Ideal Way to Conclude a Dinner or Host an Arrival for 1 Hour

Milk Shake Shooters, Mini Cupcakes, Spiced Nuts
Mini Cheesecakes, Chocolate Dipped Strawberries
Flavored Popcorns, House Made Potato Chips

- o Minimum of 20 guests

HARVEST MOON

29- per cmp

A Fitting End to a Dinner, Set Outdoors. This is a 1 Hour Event and Can be Scheduled Any Time of Evening Up Until 11pm.

Toasted S'Mores Sticks, Chocolate Truffles, Macaroons
Candied Nuts, Hot Chocolate & Flavored Coffee

Suggested Drink Enhancement:

After Dinner Offerings

24- per cmp
per hour

- o Minimum of 20 guests

KOSHER DINING

We Have Partnered with Local Kosher Caterers to Fullfill your Kosher Needs. Kindly ask For Options & Pricing.

GLUTEN FREE OFFERINGS

Though We Incorporate Gluten Free Options Into Our Food Program, We Can Also Create Full Menus Utilizing Gluten Free Products at an Additional Surcharge.

to drink:

BEER, WINE & SODA BAR

Available On a Consumption or Open Basis

Heineken, Budweiser, Coors Light, House Wines & Sodas

PREMIUM TIER 1 BAR

Tito's, Bacardi, Beefeater, Dewar's, Seagram's VO, Wild Turkey, Sauza Gold
Heineken, Budweiser, Coors Light, House Wines, Sodas & Mixers

PREMIUM TIER 2 BAR

Ketel One, Bacardi, Captain Morgan, Bombay, Johnnie Walker Red, Dewar's,
Canadian Club, Jack Daniels, Jose Cuervo, Southern Comfort, Kahlúa, Campari,
Heineken, Budweiser, Coors Light, House Wines, Sodas & Mixers

SUPER PREMIUM BAR

Grey Goose, Bacardi, Captain Morgan, Bombay Sapphire, Dewar's, Johnnie Walker
Black, Crown Royal, Maker's Mark, Patrón, Jack Daniel's, Southern Comfort, Campari
Heineken, Budweiser, Coors Light, Amstel Light, Sam Adams, Stella Artois
House Wines, Sodas & Mixers

CONSUMPTION BAR PRICING

Available with Standard or Premium Liquors

Premium Tier 1 Cocktails	12-	Domestic Beer	9-
Premium Tier 2 Cocktails	14-	Imported Beer	10-
Super Premium Cocktails	16-	House Wine	10-
Mineral Water	5-	Soda	5-
Cordials	14-	Set-Up Fee	400-
Bartender Fee Per Hour	200-		

OPEN BAR PRICING

	BW&S	Tier 1	Tier 2	Super Premium
Half Hour: per cmp	21-	27-	30-	34-
One Hour: per cmp	27-	33-	36-	40-
Two Hours: per cmp	37-	43-	46-	50-
Three Hours: per cmp	45-	51-	54-	58-
Four Hours: per cmp	51-	57-	60-	64-

AFTER DINNER OFFERINGS

Maison Surrene Cognac, Macallan 10 Year, Laproig
Breckenridge Bourbon, Avion Resposado Tequilla, Grand Marnier
Drambuie, Amaretto, Di Sarrono, Kahlúa, Frangelico, Dow's Port
Averna Amaro

24- per cmp
per hour

- o Minimum of 20 Guests, 1 Bartender Per 50 Guests

Menu Pricing & Private Room Tariff Subject To NY State Sales Tax, 12% Admin Fee & 12% Gratuity
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wines:

We understand that selecting wines for a group is quite an undertaking. With this in mind, we have chosen a selection of our personal favorites which will work well with many menu concepts. We'll be happy to guide you should you need additional recommendations.

SPARKLING, ROSE & WHITE

Cava, Juve Y Camps, Gran Brut, Spain 2007	69-
Blanc de Noir, Cedric Bouchard, Inflorescence, France, Champagne	148-
Rose, Vallin, California, 2012	49-
Pinot Grigio, Boira, Italy, Veneto 2013	49-
Grüner Veltiner, Loimer, Austria 2012	49-
Riesling, Ravines, New York, Finger Lakes 2011	49-
Sancerre, Gerard Boulay, France, Sancerre 2011	79-
Sauvignon Blanc, Sean Minor, California 2012	49-
Chardonnay, Sandhi, California, Central Coast 2011	89-
Chardonnay, Macari, New York, Long Island 2012	49-

REDS

Pinot Noir, Jovino, Oregon 2011	49-
Pinot Noir, Hirsch, Bohan Dillon California, Sonoma 2011	89-
Merlot, Lenz, New York, Long Island 2008	49-
Dolcetto d'Alba, Rogana, Italy, Piedmont 2012	49-
Chianti Riserva, Rodano Viacosta Italy, Tuscany 2007	79-
Cotes du Rhone, La Grange de Piaugier, France, Rhone 2012	49-
Cabernet Sauvignon, Wyatt, California 2012	49-
Cabernet Sauvignon, Snowden, California	125-
Malbec, Susana Balbo, Argentina 2012	69-
Zinfandel, Limerick Lane, California, 2013	99-

tariffs:

PRIVATE ROOMS & GARDENS

	Breakfast & Lunch	Dinner
Music Room Terrace	300-	450-
Music Room	450-	650-
Garden Room	500-	700-
Library & Sun Porch	750-	950-
Winter Palace	1600-	1750-
Linden Room / Ballroom	1600-	1850-
Hudson Terrace	450-	650-
West Terrace	1350-	1600-
West Terrace & Hudson Terrace	1600-	1850-
Statue Garden	2100-	2550-
King House	inquire	inquire

- o All Surcharge Prices Are Reserved Exclusively for Guests Under a Complete Meeting Package & Are Subject to Change.

“Imagination is the beginning of creation. You imagine what you desire, you will what you imagine and at last you create what you will.”

- George Bernard Shaw

PRIVATE DINING

THREE COURSE

choose a salad / choose 4 entrees / chef selection of family style dessert
seventy eight dollars
one hundred dollars / paired wines & beverages



FOUR COURSE

choose 2 appetizers / choose a salad / choose 4 entrees / chef selection of family style dessert
eighty eight dollars
one hundred ten dollars / paired wines & beverages

SIX COURSE TASTING DINNER

customized / market based
one hundred dollars
one hundred fifty dollars / paired wines & beverages

CELLAR PRIVATE BAR

ketel one / bacardi / captain morgan / bombay / jw red / dewar's / canadian club
jack daniel's / jose cuervo / southern comfort / kahlúa / imported & domestic beer

OPEN

one hour / thirty dollars
two hours / forty one dollars
three hours / forty nine dollars
four hours / fifty five dollars



ON CONSUMPTION

cocktails / twelve dollars
house wine / ten dollars
imported beer / ten dollars
domestic beer / nine dollars
soda / five dollars
set up / two hundred dollars
bartender fee / one hundred dollars / hour

contracted minimum revenue requirement
sunday - thursday / 1500 dollars
500 dollar room tariff, 24 % service

ALL SERVED DINNER MENU OPTIONS CAN BE SELECTED
FROM OUR CURRENT TAVERN MENU, [CLICK HERE](#)

[Cellar 49 Menu](#)
