LE CHAMBORD AT CURRY ESTATE

Luncheon Gatherings

11-2PM Starting Time

ANNIVERSARIES-BABY SHOWERS-BIRTHDAYS
BRIDAL SHOWERS-CHRISTENINGS-CONFIRMATIONS
ENGAGEMENT CELEBRATIONS-FIRST COMMUNIONS
GRADUATION CELEBRATIONS-RETIREMENTS
REUNIONS-CORPORATE FUNCTIONS

2737 Route 52, Hopewell Jct. NY 12533 info@curryestate.com
845-221-1941

Plated Gathering - $45 per person

First Course (Select One)

Potato Leek Soup with Gruyere Cheese

Carrot Ginger Soup with Cilantro Oil

Mesclun Greens with Candied Walnuts, Gorgonzola Cheese in a Balsamic Vinaigrette

Baby Spinach Salad with Strawberries, Feta Cheese and Sesame Dressing

Classic Caesar Salad with Herb Croûtons, Parmigiana Reggiano & Caesar Dressing

Penne Pasta Bolognese with Calamata Olives, Sun-dried Tomatoes, Broccoli Rabe and Tomato Basil Sauce

Main Course (Select two) additional $5 per person

Seared Norwegian Salmon with Citrus Beurre Blanc Sauce

Chicken Française

Chicken Provençal

Chicken Salad with Grilled Artisian Bread or on a Flaky Croissant

Cobb Salad* with Romaine Mixed Greens, Avocado, Tomato, Boiled Egg, Bacon & Blue Cheese

Baby Spinach Salad* with Red Onion, Boiled Egg and a Warm Schallot and Bacon Dressing

Greek Salad* with Feta cheese, calamata olives, tomatoes, and cucumbers

Classic Caesar Salad* with Herb Croûtons, Parmigiana Reggiano, Caesar Dressing

*Choice Of Chicken, Salmon Or Shrimp

Entree's served with host choice of Roasted Red Bliss Potatoes, Dutchess Potatoes or Whipped Sweet Potatoes and Chef's Choice of Fresh Vegetable

Dessert (Select One)

Chocolate Mousse Topped with Fresh Berries

Raspberry Lemon Curd Tart

Celebratory Cake from the Pastry Garden

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Le Chambord
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20% service charge and 8.125% sales tax added to all packages - Ballroom minimum $2500 Pavilion minimum $1600

Buffet - $45per person

Salads (Select one)

Mixed Green Salad with Roma Tomatoes
Three Bean Salad
Red Bliss Potato Salad with alfalfa sprouts, red onions, cucumbers, black olives & chopped eggs
Antipasto Salad with Imported Meats And Cheeses With Orecchiette Pasta
Greek Salad with feta cheese, calamata olives, Tomatoes, Cucumbers And Fresh Oregano
Caesar Salad with Herb Croûtons, Parmesano Reggiano In Caesar Dressing

Hot Pasta Entrée (Select One)

Tri Color Fusili, Fresh Vegetables, Sun-Dried Tomatoes And Extra Virgin Olive Oil
Farfalle With Sweet Italian Sausage And Broccoli Rabe
Cheese Tortellini With Arugula In A Light Cream Sauce
Penne Pasta With Roasted Vegetables, Fresh Basil And Tomato Sauce
(Pastas Are Accompanied By Parmesan Cheese And Crispy Garlic Bread)

Entrées (Select Two)

Chicken Francaise
Chicken Marsala
Baked Norwegian Salmon with fresh herb sauce
Roast Pork Loin with Dijonnaise sauce
Beef Bourguignon in red Burgundy wine sauce
(Chef's selection of Starch and Vegetable will accompany all Entrées)

Dessert (Select One)

Cakes, Cookies, Brownies
and Miniature Pastries
Celebratory Cake from the Pastry Garden

Carving Entrées (Select One) additional $5 per person

****Choice New York Strip Steak*** With Bordelaise Sauce * +$2
Roast Vermont Turkey Breast With Gravy And Cranberry Sauce
Baked Virginia Ham With Pineapple Glaze And Apple Sauce

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Lite Luncheon

This simple luncheon is ideal for a mid afternoon break after a productive business meeting and ideal for "working" lunch meetings where you can make a plate and bring it back to the table and keep the momentum going.

Side Stations

Chilled Penne Pasta With Broccoli, Onions, Vine Ripened Tomatoes And Portobello Mushrooms

Marinated Vegetable Salad With Homemade Mozzarella, Vinaigrette Dressing

Classic Caesar Salad With Herb Croûtons And Reggiano Parmesan Cheese

Deli Platter $35/person

- A Selection Of Sliced Turkey, Roast Beef, Sliced American And Imported Swiss Cheese
- Sliced Tomatoes, Pickles, Shredded Lettuce, Herb Mayonnaise, Mustard, Russian Dressing
- Basket Of Assorted Breads

OR

Sandwiches $40/person

Chef's Selection Of Pre-Made Sandwiches, Assorted Wraps And BLT's

Wraps

Turkey Wraps, Roast Beef And Muenster Cheese Wrap, Ham And Swiss Cheese

Sandwiches

Grilled Vegetables And BLT's On Homemade Rolls

Dessert

(Select One)

Cookies, Brownies, Fruit Tartlets
Celebration Cake

Coffee, Tea and Soda included

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Station Display - $50 per person

*The **Ladies Who Lunch** menu sets the stage for an elegant gathering with stations throughout the room providing the perfect atmosphere for socializing while enjoying a delicious light lunch. This menu is ideal for bridal showers, baby showers, charity events, or any luncheon that is sure to impress.*

Stations

Crudités– fresh vegetables, hummus, bruschetta, guacamole, and an assortment of local cheeses

Simple Side Salads

- ***Caprese Skewers*** - Mini Mozzarella, Cherry tomato and Basil
- ***Cucumber Salad***
- ***Baby Spinach Salad*** with Strawberries, Feta Cheese and Sesame Dressing

Finger Sandwiches

- Smoked Salmon
- Egg Salad
- Grilled Vegetable
- Turkey & Swiss OR Ham & Brie

Dessert *(select one)*

Viennese Sampler

Celebration Cake from Pastry Garden

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