




CURRY ESTATE



ANNIVERSARIES | BABY SHOWERS | BIRTHDAYS |
BRIDAL SHOWERS | CHRISTENINGS | CONFIRMATIONS |
ENGAGEMENTS | FIRST COMMUNIONS | GRADUATIONS |
RETIREMENTS | BAR/BAT MITZVAHS | REUNIONS |
CORPORATE FUNCTIONS

luncheon gatherings

11:00AM-2:00PM STARTING TIME



CURRY ESTATE | HOPEWELL JUNCTION, NY | 845-221-1941



plated
\$45 per person

appetizer select one

Potato Leek Soup | gruyère
Aged Cheddar Soup | guinness stout
Field Green Salad | apples | almonds | goat cheese | sherry vinaigrette
Baby Spinach Salad | strawberries | feta | sesame dressing
Classic Caesar Salad | herb croutons | parmesan
Penne alla Vodka | fresh parmesan
Grilled Vegetable Strudel | puff pastry | gruyère | herb aioli

entrée select two (\$5 for third option)

Seared Norwegian Salmon | citrus beurre blanc sauce
Chicken Française | breaded chicken | lemon | white wine
Chicken Provençal | green olives | tomatoes | shallots | fresh thyme | white wine
Chicken Florentine | spinach | parmesan | cream sauce
Cumin Rubbed Grilled Chicken Breast | chimichurri sauce
Chopped Beef Steak | mushrooms | brandy sauce
Mesclun Greens Salad | grilled chicken | cranberries | almonds | goat cheese | choice of dressing
Shrimp Scampi | linguine | white wine butter garlic sauce
Risotto Stuffed Peppers | pesto | sun-dried tomatoes
Eggplant Rollatini | ricotta | parmesan | fresh basil

served with chef's choice of potatoes and seasonal grilled vegetables

dessert select one

Celebratory Cake from Pastry Garden or Katie Rose
Chocolate Mousse | whipped cream | fresh berries
New York Style Cheesecake | raspberries
Flourless Chocolate Cake
Raspberry Lemon Curd Tart

20% service charge and 8.125% sales tax added to all packages | Ballroom minimum \$2500 | Pavilion minimum \$1600



buffet \$47 per person

salad select two

Mixed Green Salad | ranch and balsamic dressings
 Red Bliss Potato Salad | alfalfa sprouts | olives | eggs
 Antipasto Salad | orecchiette | imported meat & cheese
 Greek Salad | feta | olives | tomatoes | cucumbers | oregano
 Caesar Salad | herb croutons | parmesan
 Tortellini Salad | parmesan | marinated vegetables
 Asian Noodle Salad | peanut dressing
 Roasted Corn & Black Bean Salad

pasta select one

Baked Stuffed Shells | ricotta | mozzarella | marinara
 Penne alla Vodka | fresh parmesan
 Cheese Tortellini | spinach | light cream sauce
 Tri-Color Fusilli | roasted vegetables | fresh basil | tomato sauce
 Farfalle | sweet italian sausage | broccoli rabe
pastas are all accompanied by garlic bread

entrée select two

Bistro Bone-In Chicken | lemon | herbs | roasted garlic
 Moroccan Roasted Chicken | almonds | raisins
 Chicken Française | breaded chicken | lemon | white wine
 Chicken Marsala | mushrooms | marsala sauce
 Baked Norwegian Salmon | fresh herb sauce
 Pan Seared Norwegian Salmon | tomato caper relish
 Thai Chili Roasted Cod | lime | fresh oregano
 Shrimp Stuffed Sole Filet | beurre blanc
 Grilled Flank Steak | chimichurri
 Roast Pork Loin | dijonaise sauce
 Pork Loin | bacon | sauerkraut
 Bacon Wrapped Meatloaf | mushroom sauce
 Beef Bourguignon | burgundy wine sauce
served with chef's choice of potatoes and seasonal grilled vegetables

carving station select one (additional \$5 per person)

*Choice New York Strip Steak | bordelaise sauce *\$2/person
 Roast Vermont Turkey Breast | gravy | cranberry sauce (seasonal)
 Baked Virginia Ham | pineapple glaze | apple sauce

dessert select one

Celebratory Cake from Pastry Garden or Katie Rose
 Cakes, Cookies, Brownies and Miniature Pastries

20% service charge and 8.125% sales tax added to all packages | Ballroom minimum \$2500 | Pavilion minimum \$1600



garden party \$45 per person

The garden party 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 select four

Crudités | fresh vegetables | hummus | bruschetta | guacamole | assortment of local cheeses
Caprese Skewers | mozzarella | cherry tomato | basil
Cucumber Salad
Baby Spinach Salad | strawberries | feta | sesame dressing
Fruit Skewers | seasonal fresh fruit
Caesar Salad | herb croutons | parmesan
Tortellini Salad | parmesan | marinated vegetables
Farfalle Salad | roasted seasonal vegetables | red wine vinaigrette

finger sandwiches select four

Smoked Salmon	Select Bread for Each Sandwich:
Egg Salad	Croissant
Chicken Salad	Marble Rye
Grilled Vegetable	White Bread
Turkey and Swiss	Ciabatta
Ham and Brie	Brioche Bun
Thai Chili Roasted Salmon	Spinach Wrap
Chilled Shrimp with Guacamole	Lettuce Cup
Curry Chicken Salad	
Grilled Chicken with Feta	

dessert select one

Celebratory Cake from Pastry Garden or Katie Rose
Viennese Sampler

20% service charge and 8.125% sales tax added to all packages | Ballroom minimum \$2500 | Pavilion minimum \$1600



bar

All packages include soft drinks, ice tea, and coffee

open bar

Wine & Beer: \$20 per person (two hours)

\$30 per person (four hours)

House Wine:

White: Pinot Grigio, Chardonnay, Sauvignon Blanc, White Zinfandel

Red: Pinot Noir, Merlot, Cabernet Sauvignon

Sparkling: Brut

Beer: Samuel Adams, Heineken, Goose Island IPA, Guinness, Stella Artois, Corona, Corona Light, Coors Light, Budweiser, Bud Light, O'Douls NA, White Claw

Top Shelf Bar: \$30 per person (two hours)

\$45 per person (four hours)

Vodka: Absolut, Tito's, Smirnoff (regular, citrus, orange, and vanilla)

Gin: Beefeater, Tanqueray

Rum: Myers's, Captain Morgan, Malibu

Bourbon: Jim Beam

Whiskey: Jack Daniel's, Canadian Club, Seagram's VO, Jameson

Scotch: Johnnie Walker Red Label, Dewar's

Tequila: Jose Cuervo Silver and Gold

with any additional cordials and aperitifs

by consumption

Wine & Beer: \$20 per bottle of house wine

\$25 per bottle of sparkling wine

\$7 per bottle of beer

does not require a staffed bartender

Mimosa Bar: \$25 per bottle of sparkling wine

Served with three juice options and fruit garnish

does not require a staffed bartender

Full Bar: \$100 per hour for a staffed bartender

Drinks paid based on consumption

20% service charge and 8.125% sales tax added to all packages