

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





plated
\$49 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 (*vegan*)
- EGGPLANT ROLLATINI | ricotta | parmesan | fresh basil (*vegetarian*)

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 | raspberry sauce
- FLOURLESS CHOCOLATE CAKE
- RASPBERRY LEMON CURD TART

20% SERVICE CHARGE AND 8.125% SALES TAX ADDED TO ALL PACKAGES | BALLROOM MINIMUM \$2,700 | PAVILION MINIMUM \$1,800

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



buffet
\$52 PER PERSON

CHEF'S TABLE (+\$10/pp) | tuscan antipasto | cheese board | crudités | bruschetta | hummus & pita | fresh fruit | ciliegine salad
CHEESE BOARD (+\$3/pp) | assortment of cheese | crackers | fruit | nuts

salad select two

MIXED GREEN SALAD | ranch or balsamic dressings
RED POTATO SALAD | alfalfa sprouts | olives | eggs
ANTIPASTO SALAD | orecchiette | meat & cheese
GREEK SALAD | feta | olives | tomatoes | cucumbers
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 | 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 | dijonnaise 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 \$5 per person

*CHOICE NEW YORK STRIP STEAK | bordelaise *\$5/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
VIENNESE SAMPLER display of miniature pastries, cookies, brownies and chocolate covered strawberries

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garden party \$50 PER PERSON

chef's table

TUSCAN ANTIPASTO | ARTISAN CHEESE BOARD | CRUDITÉS |
TOMATO & BASIL BRUSCHETTA | HUMMUS & HOUSEMADE PITA |
FRESH FRUIT | CILIEGINE SALAD

salads select four

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	<i>select bread for each sandwich:</i>
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 & GUACAMOLE	LETTUCE CUP
CURRY CHICKEN SALAD	
GRILLED CHICKEN WITH FETA	

dessert select one

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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, NUTRL

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: \$30 per bottle of house wine
\$25 per bottle of sparkling wine
\$8 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

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