



LE CHAMBORD AT CURRY ESTATE

Private Dinner Parties

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



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845-221-1941



Deluxe Dinner - \$59 per person

First Course (Select One)

Potato Leek Soup With Gruyere Cheese

Roasted Portobello Mushroom Soup With Truffle Oil

Caprese House Made Mozzarella, Ripe Tomatoes, Fresh Basil & Vinaigrette Dressing

Penne Pasta Bolognese With Portobello Mushroom, Basil & Plum Tomatoes

Penne Ala Vodka

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

Main Course (Select Two)

Ny Strip Steak With Bordelaise Sauce Or Peppercorn Sauce

Seared Norwegian Salmon With Citrus Beurre Blanc Sauce

Chicken Francaise Or Marsala

Stuffed Chicken With Spinach, Fontina Cheese & Provençal Sauce

Penne Ala Vodka Or Primavera With Grilled Chicken

Duet Choose 2 of The Above Options to be Served on The Same Plate

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 Mouse Topped With Fresh Berries

Cheese Cake With Seasonal Berries

French Apple Torte With Homemade Ice Cream

Creme Brulee

Celebratory Cake From The Pastry Garden



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



Premium Dinner - \$65 per person

Appetizer (Select One)

Lobster Bisque Soup With Essence Of Brandy

Potato Leek Soup With Gruyere Cheese

Roasted Portobello Mushroom Soup With Truffle Oil

Caprese House Made Mozzarella, Ripe Tomatoes, Fresh Basil, Olive Oil & a Balsamic reduction

Portobello Mushroom Tapenade

Shrimp Provençal In A Puff Pastry

Baked Brie In A Puff Pastry With Cranberry Chutney

Salad (Select One)

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

Mesclun Greens With Candied Walnuts, Gorgonzola Cheese In A Balsamic Vinaigrette

Baby Spinach With Strawberries, Feta Cheese And Sesame Dressing

Entree (Select Three) **additional \$\$

Filet Mignon With Bordelaise Sauce ** (\$12/pp)

Oven Roasted Prime Rib With Natural Ajuus ** (\$12/pp)

NY Strip Steak With A Bordelaise Sauce

Seared Norwegian Salmon With Lemon Caper Sauce

Pistachio Crusted Lamb Chops ** (\$8/pp)

Crab Meat Stuffed Shrimp With Scampi Sauce

Chicken Francaise

Stuffed Chicken With Spinach, Fontina Cheese & Provençal Sauce

Risotto With Wild Mushrooms & Vegetables

Duet Choose 2 of The Above Options to be Served on The Same Plate

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)

French Apple Torte With Homemade Ice Cream

Chocolate Mousse Topped With Fresh Berries

Crème Brulee With Seasonal Berries

Celebratory Cake From The Pastry Garden



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Dinner Buffet - \$65 per person

Salad

(Select one)

Caprese

House Made Mozzarella, Ripe Tomatoes, Fresh Basil & Vinaigrette Dressing

Alfalfa Sprouts Red Onions, Sliced Cucumbers, Black Olives And Chopped Eggs

Seasonal Grilled Vegetable Platter

Italian Sausage Broccoli Rabe And Sun-Dried Tomatoes With Vinaigrette Dressing

Mediterranean Couscous Salad

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

Baby Spinach Salad With Strawberries, Feta Cheese And Sesame Dressing

Hot Pasta Entrée

(Select One)

Cheese Tortellini With Arugula In A Light Cream Sauce

Farfalle With Sweet Italian Sausage And Broccoli Rabe

Penne Pasta With Roasted Vegetables, Fresh Basil And Plum Tomato

Penne Pasta With Bolognese Sauce

(Pasta Entrées Are Accompanied By Parmesan Cheese And Crispy Garlic Bread)

Entrées (Select Two)

Chicken Francaise

Marsala

Stuffed Sole Florentine

Pork Loin With Portuguese Sauce

Seared Norwegian Salmon With Lemon Caper Sauce Or Citrus Beurre Blanc Sauce

Dessert (Select One)

Viennese Sampler

Celebration Cake From Pastry Garden

Carved Entrées (Select One) additional \$10

Roast Breast Of Vermont Turkey With Gravy And Cranberry Sauce

Baked Virginia Ham With Pineapple Glaze And Mustards

***New York Sirloin Steak (+2pp)** With Bordelaise Sauce

Glazed Pork Loin With Dijonaise Sauce

Grilled Marinated Flank Steak With Mushroom Demi Glaze

Includes Roasted Red Potatoes & Vegetable Medley



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