



All Day Meeting Package

(Served Family Style)

~ Breakfast ~

Breakfast Breads & Pastries Jams, Preserves & Butter
Sliced Seasonal Fruits & Berries, Fresh Juices, Coffee & Tea
Soft Scrambled Eggs, Maple Smoked Bacon, Crispy Breakfast Potatoes

AM Snack Break

Drip Coffee, Tea, Creamers, Sugar, Assorted Snack Bars, Bottled Water, Sodas,
Flavored Spa Water

~ Lunch ~

Salad

(Pre-Select Two)

Baby Kale Caesar: Ortiz Anchovy, 2-year Parmesan, Garlic Crouton
Valley Green Salad: Westchester County Vegetables, Charred Lemon Vinaigrette
Spiced Multicolored Beet Salad: Whipped Goat Cheese, Baby Arugula, Chervil
Fresh Mozzarella Caprese: Marinated Tomato, Basil, Fresh Mozzarella, Shallots
Grilled Fennel Salad: Smoked Ham, Herb, Blood Orange

Sandwiches

(Pre-Select Two)

Italian Cold Cut: Parmacotto, Speck, Mortadella, Roasted Peppers, Hot Pepper Jam,
Aged Provolone, Arugula, Balsamic, Olive Oil
Smoked Roast Beef: Salt Cured Ribeye, Smoked Mozzarella, Caramelized Onion
Grilled Local Vegetables: Basil Pesto, Goat Cheese, Saba, Arugula
Turkey Club: Marble Rye, Maple Smoked Bacon, Avocado, Lettuce, Tomato, Garlic Aioli
Warm Caprese Melt: Sliced Beefsteak Tomato, Mozzarella, Basil Spread

PM Snack Break

Assorted Flavored Popcorn, House made Old Bay Potato Chips, Pretzels, Stone Ground and Deli
Mustard, Roasted Spiced Mix Nuts, Assorted Snack Bars, Chocolate Covered Pretzels,
Chefs Assortment of Freshly Baked Cookies

~ Dinner ~

First Course

(Pre-Select Two)

Baby Kale Caesar Salad, Parmesan, Anchovies
Valley Green Salad, Westchester County Vegetables, Charred Lemon Vinaigrette
Burrata, Roasted Cherry Tomato, Caramelized Cipolini, Arugula
Ancient Grain Salad, - Emmer, Almonds, Season Vegetables, Parmesan
Stewed Meatballs, Fontina Polenta, Tomato Sugo
Whole Rosemary Grilled Prawns, Stewed Lentils, Pancetta
Spanish Octopus, Paprika, Frisee, Ceci Beans

Entrée

(Pre-select 2)

Heritage Roasted Chicken, Heirloom Legumes, Smoked Pepper, Salsa Verde
Petite Filet, Jumbo Asparagus, Hollandaise, Fingerling Potatoes
Barolo Braised Short Rib, Pomme Purée, Roasted Root Vegetables, Natural Jus
Monkfish "Ossobuco" – Taranga Polenta, Parsley Gremolata
Domestic Red Snapper, Sourdough Crust, Warm Ceci Bean "Sicilian Style"
Pan Seared North East Striped Bass, Marcona Almond Romesco Sauce, Grilled Haricots Vert

Dessert

(Pre-select 1)

Moscato Panna Cotta & Basil
Sweet Cultured Yogurt, Fresh Berries & Aged Balsamic
Specialty Cake
Coffee & Tea Service

Tax & Service Charge: All Food and Beverage related charges are subject to a combined state & local tax of 8.375%. A Taxable Service Charge of 23% will be added to all banquet and conference food and beverage charges and will be retained by the hotel. This Service Charge is not a gratuity and does not represent a tip or gratuity for any wait staff employees, service employees, or service bartenders. Please note that State & Local Taxes are subject to change and that the prevailing tax rates will be imposed when the event occurs.



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**All prices are subject to a 23% service surcharge & 8.375 Peekskill, NY State Tax.
 Explanation is on page 2.**

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