

The Grandview

Distinctive Catering on the Hudson

Elegant Event Package

Our elegant event package begins with a gift for the organizers of the event:

Six Complimentary Guest Rooms at the Poughkeepsie Grand Hotel

Your elegant event experience at The Grandview includes much more:

Personal Maître d' Service throughout the day, beginning upon arrival at our facility

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Elegantly Appointed Suite with Private Facilities for your ease and comfort  
throughout the event

~~~~~  
Complimentary Valet Parking

~~~~~  
Escort Cards and Directional Maps

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Sparkling Wine, Mineral Water, and a Themed 'Signature' Cocktail
Butler-Served Upon Guest Arrival

~~~~~  
Elegant Champagne Floor-Length Table Linens with  
Satin-Stripe Overlays and Napkins

~~~~~  
Personalized Menus for Entrée Choices

~~~~~  
Unmatched Event Setting with our Panoramic Views of the Hudson River and our  
Unique Position in the Shadow of the Mid-Hudson Bridge

~~~~~  
A 'To-Go' Beverage Station featuring Coffee, Decaffeinated Coffee, and Bottled Water is
Our way of Saying Goodbye and Thank You
To All of Your Guests Upon Their Departure

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Special Rates and Complimentary Shuttle Service for all Guests with  
Overnight Accommodations at The Poughkeepsie Grand Hotel

## The Grandview

176 Rinaldi Boulevard ▪ Poughkeepsie, NY 12601

Tel: (845) 486-4700 ▪ Email: [sales@grandviewevents.com](mailto:sales@grandviewevents.com)

# Elegant Event Package

## Cocktail Reception

One Hour of Top-Shelf Open Bar

Your Selection of Eight Butler-Style Hors d'Oeuvres,  
Grandview Garde Manger Creations *Plus* Three Additional Cocktail Reception Stations

## Dinner

Four Hours of Top-Shelf Open Bar

Champagne Toast

Baskets of Bakery Selections and Freshly Whipped Butter on Each Table

Two Courses Prior to the Entrée

Select from Appetizer, Soup, Pasta, Salad, or Intermezzo

Tableside Choice of Entrée

Select Four Choices for Your Guests: Meat, Fish, Chicken, and Vegetarian

Dessert

Select One of Our Delicious Dessert Samplers

Cappuccino, Espresso, Coffee, Decaffeinated Coffee, and Herbal Teas

## The Grandview Ballroom Package Prices

|                                    |                                            |                                      |
|------------------------------------|--------------------------------------------|--------------------------------------|
| Monday through Thursday            | \$79.50 Per Person                         | Guarantee of 100                     |
| Friday Anytime:                    | \$94.50 Per Person<br>\$104.50 Per Person  | Guarantee of 150<br>Guarantee of 125 |
| Saturday Afternoon [12:00 – 5:00]: | \$89.50 Per Person                         | Guarantee of 100                     |
| Saturday Evening [6:00 or Later]:  | \$109.50 Per Person<br>\$119.50 Per Person | Guarantee of 200<br>Guarantee of 175 |
| Sunday Anytime:                    | \$94.50 Per Person<br>\$104.50 Per Person  | Guarantee of 150<br>Guarantee of 125 |

## The Grandview Outdoor Package Prices

*Due to Municipal Ordinance All Outdoor Events Must End No Later Than 10:30 PM and  
All DJs and Bands Must Use Grandview Amplification System*

|                                                       |                                            |                                      |
|-------------------------------------------------------|--------------------------------------------|--------------------------------------|
| Monday through Thursday                               | \$79.50 Per Person                         | Guarantee of 100                     |
| Friday<br>[Event must begin before 5:30]:             | \$94.50 Per Person<br>\$104.50 Per Person  | Guarantee of 125<br>Guarantee of 100 |
| Saturday [Event must begin<br>between 1:00 and 5:00]: | \$109.50 Per Person<br>\$119.50 Per Person | Guarantee of 150<br>Guarantee of 125 |
| Sunday<br>[Event must begin before 5:30]:             | \$94.50 Per Person<br>\$104.50 Per Person  | Guarantee of 125<br>Guarantee of 100 |

*Prices Do Not Include 18% House Service Charge nor Sales Tax at Rate Current to Event Date  
(Prices For Weekday Holidays are subject to Sunday Pricing)*

**20% Per Person, Off-Season Discount Applied to All Elegant Events  
in January, February and March, Excluding Holidays.**

# Butler-Style Hors d'Oeuvres

## Select Four Hot Hors d'Oeuvres

Creole Chicken Skewer – Smoked Tomato Sauce  
Marinated Beef & Scallion Kebob – Teriyaki Glaze  
Thai Spiced Skewered Shrimp with Fresh Mint and Orange Zest  
Scallops in Smoked Bacon Blankets – Honey Teriyaki Glaze  
Mushroom Caps Crowned with Lump Crabmeat [*\$2.00 Per Person Additional*]  
Seared Brochette of Chicken – Spicy Honey Dijonaise  
Tempura Vegetable Assortment with Soy Ginger Sauce  
Miniature Crab Cakes, Sauce Remoulade [*\$2.00 Per Person Additional*]  
Portobello Mushroom Steak Fries – Roasted Garlic Aioli  
Coconut Chicken Bites with Pineapple Salsa  
Classic Aranchini- Golden Risotto Balls Stuffed with Prosciutto and Mozzarella  
Brie & Pecan Tartlets – Raspberry Coulis Drizzle  
Demi Prime Rib Sandwiches with Horseradish & Caramelized Onions [*\$2.00 Per Person Additional*]  
Baby Lamb Chops – Grandview Tomato-Mint Relish [*\$5.00 Per Person Additional*]  
Lime-Infused Chicken Quesadilla – Fresh Guacamole  
Fried Calamari – Fra Diavolo Dipping Sauce  
Cocktail Franks in Puff Pastry – Stone Ground Mustard  
Miniature Potato Pancakes – Savory Applesauce  
Gulf Shrimp Brochettes – Scampi Compound Butter  
Truffled Potato Croquettes – Cabernet Reduction  
Crispy Crab Wontons – Tangy Plum Sauce  
Marinated Vegetable Bundles in Flaky Pastry  
Asian Meatballs on Snow Pea Picks  
Gorgonzola and Herb Filled Mushrooms  
Asparagus, Crab and Fontina Tartlet [*\$2.00 Per Person Additional*]  
Andouille Sausage in Puff Pastry  
Smoked Salmon and Spinach Phyllo Cups

## Select Four Cold Hors d'Oeuvres

Shaved Pork with Onion Marmalade on Crostini  
Tuna Tartare on Gaufrette Potato Crisps [*\$2.00 Per Person Additional*]  
Beef Carpaccio on a Focaccia Crisp, Dijon Caper Dressing [*\$2.00 Per Person Additional*]  
Endive Petals Filled with Gorgonzola, Candied Walnuts, and Roasted Bosc Pear  
Salmon Cerviche on a Tortilla Crisp  
Poached Jumbo Gulf Shrimp – Tangy Cocktail Sauce, Lemon Crescents [*\$5.00 Per Person Additional*]  
Nori Maki Rolls with Wasabi Soy Dipping Sauce  
Kim Chi (Spicy Pickled Korean Vegetables) on Crispy Wonton  
Bruchetta – Mediterranean Tapenade; Ratatouille; & Tomato Basil Parmesan  
Skewered Salad Caprice – Pesto Drizzle  
Frisée Salad with Bleu Cheese, Walnut and Cranberry Crostini  
Seasonal Fresh Fruit Skewers, Minted Yogurt Dip  
Gorgonzola-Stuffed Baby Tomatoes with Fresh Herbs  
Seasonal Fruit Granita  
Belgium Endive with a North Atlantic Salmon Mousse and Domestic Caviar  
Asparagus Wrapped in Shaved Beef – Whole Grain Mustard  
Tortilla Cups with Southwestern Chicken Salad  
Seared Beef Tenderloin on a Rosemary Garlic Crouton – Horseradish Crème  
Gorgonzola on Grilled Pear  
Pastrami Smoked Salmon with Dill Crème Fraiche on a French Baguette Round

## Cocktail Reception Stations

Each Additional Station \$3.00 Per Person

[Plus Up-Charge Where Applicable]

### Included in Every Package

#### Grandview Garde Manger Creations

International and American Cheeses presented with Pepperoni, Ham, and Salami

*Accompanied by Water Crackers and Flatbreads*

Farmers Crudités of Baby Carrots, Celery Battonettes, Broccoli & Cauliflower Florets,

Spears of Market-Fresh Bell Peppers with Sun-Dried Tomato Ranch Dip

Marinated Black and Green Olives, Herb-Marinated, Fire-Roasted Vegetables,

Spinach and Artichoke Dip with Assorted Breads

Artfully Displayed Seasonal Fruits and Berries

Chef's Selection of Hand-Crafted Canapés

### Select Three Additional Cocktail Reception Stations

#### Carving Table

Choose Two Items Carved to Order in the Cocktail Reception

*Presented with a Variety of Hearth-Baked Breads*

- Herb-Crusted NY Strip Loin of Beef, Pinot Noir Demi Reduction [*\$1.50 Per Person Additional*]
- Corned Brisket of Beef Glazed with Brown Sugar and Spicy Grain Mustard
- Roast Fresh Breast of Turkey, Orange Cranberry Chutney
- Bavarian Loin of Pork – Braised Red Cabbage, Gourmet Mustards
- Fire Roasted Sirloin of Beef – Merlot Pan Jus
- Whole Roasted Suckling Pig [*\$2.00 Per Person Additional*]
- Cracked Peppercorn Rubbed Tenderloin of Beef – Porcini Demi Glace [*\$2.50 Per Person Additional*]
- Honey-Baked Country Ham, Tangy Mustard Dips
- Mediterranean Roasted Leg of Lamb – Crusted with Kosher Salt, Peppercorns, Mustard, and Herbs – Tomato-Mint Chutney [*\$1.50 Per Person Additional*]

#### A Taste of Mulberry Street

Traditional Eggplant Rollatini – Stuffed with Herbed Ricotta, Marinara Sauce

Chicken ala Rustica – Tender Chicken Breast Slices, Grilled Italian Sausage, Oven Roasted Potatoes, Sautéed Peppers & Onions, Fresh Herbs

*Accompanied by Crusty Hearth-Baked Breads and EVOO with House-Made Caponata*

#### Chilled Seafood Display - \$12.00 Per Person Up-Charge

Colossal Poached Shrimp – Hand Peeled, Tangy Tomato Horseradish and Sauce Louie

Freshly Shucked Littlenecks

Ocean-Fresh Oyster Shooters – Sauce Mignonette

Seafood Martinis – Calamari, Mussels, Scallops, Shrimp

Alaskan King Crab Legs [*\$3.00 Per Person Additional*]

Maine Lobster Tails & Claws [*\$15.00 Per Person Additional*]

### **Continental Cuisine**

Herb-Baked Littleneck Clams

Vegetarian Stuffed Mushrooms, Topped with Melted Provolone

Lemon-Infused Chicken Bites – Sauvignon Blanc Citrus Reduction

### **The Bistro**

Julienne Chicken Breast with Crimini Mushrooms in a light Cognac Sauce

Seafood, Chorizo Sausage, and Short-Grain Rice with Peas, Tomatoes, and Scallions, Saffron-Tomato Broth

*Accompanied by Crisp Grilled Flatbreads Topped with Basil Goat Cheese, Caramelized Onions, Aegean Olives, and Roasted Red Peppers*

### **The Grandview Sauté** - \$7.50 Per Person Up-Charge

Sautéed Beef Tenderloin Tips, Pinot Noir Demi Reduction

Gulf Shrimp Sautéed with Fresh Garlic, Lemon Essence and EVOO, Finished with Chardonnay and Compound Butter

A Mélange of Wild Mushrooms, Asparagus Tips, and Snow Peas Sautéed with Balsamic Caramelized Red Onions

### **Pasta, Pasta, Pasta**

*Choose Two Items*

- Imported Penne Tossed with Tomato-Cream Sauce Laced with Russian Vodka
- Bow-Tie Pasta Filetti di Pomidori – Tossed with Fresh Tomato Sauce, Basil Chiffonade
- Imported Penne ala Puttanesca – Fresh Tomatoes, Onions, and Capers, Anchovy Essence
- Orecchiette with Cannelini Beans, Olives, Roasted Garlic, Roma Tomatoes, and Basil
- House-Made Herbed Ricotta-Stuffed Manicotti [*\$2.00 Per Person Additional*]
- Imported Penne, Grilled Arthur Avenue Sausage, Broccoli Rabe, Roasted Garlic, Sun-Dried Tomatoes, & EVOO [*\$2.00 Per Person Additional*]

*Accompanied by Long-Stemmed Caesar Salads*

### **Sushi and Sashimi** - \$10.00 Per Person Up-Charge

Freshly Prepared Selections of the Finest Sashimi Grade Fish and Seafood

Artfully Displayed as Sushi, Sashimi, and Hand Rolls

*Served with Pickled Ginger, Wasabi, and Soy Sauce, Accompanied by Soba Noodle Salad*

### **Tuscan Table**

Chicken Tenderloin with Roast Garlic, Wilted Baby Tomatoes, and Gaeta Olives

Tuscan Pepper Steak – Tender Steak Tips, Tri-Colored Peppers, Traditional Tuscan Spices

*Accompanied by Wedges of Tomato and Olive Focaccia & Spice Marinated Fresh Bocconcini*

### **Mediterranean Seafood**

Calamari Fra Diavolo

Clams and Mussels Possilippo

Linguini all'Aglio é Olio

### **Asian Fusion**

General Tso's Tangy Chicken with Tender-crisp Broccoli Florets and Steamed Rice  
Hosin Orange Beef and Straw Mushrooms  
Vegetable Fried Rice, Soba Noodles, and Wonton Nachos

### **Antipasti Abbondanza** - \$6.50 Per Person Up-Charge

Prosciutto di Parma, Imported Sweet and Hot Soppresata, Imported Dry Capicola, Dried Cured Sausages;  
Reggiano, Provolone, and Peppato Cheeses,  
Vine-Ripened Tomatoes (In Season) with House-Made Fresh Mozzarella – Fresh Basil, EVOO  
Balsamic Glazed Portobello with Cipollini  
Tuscan White Bean Salad with Shaved Radicchio  
Marinated Olives, Sweet and Hot Peppers, Caponata  
Focaccia and Crusty Hearth-Baked Breads

### **Demitasse Station**

*Choose Three Items Offered to Your Guests in the Cocktail Reception*

- Cream of Mushroom Soup
- Cream of Asparagus Soup
- Corn & Crab Chowder
- Beef Barley Soup
- Roasted Tomato & Basil Soup
- Vegetarian Gumbo

### **Athenian Delights**

Traditional Moussaka and Pasticcio  
Imported Sliced Feta Cheese with Fresh Oregano and Lemon  
Grilled Baby Octopus and Calamari, Mediterranean Oregano, Lemon Essence [*\$2.00 Per Person*]  
Stuffed Grape Leaves and Olives

### **Smoked Fish and Caviar** - \$10.00 Per Person Up-Charge

Lake Sturgeon, Cured Pastrami Salmon, Gravlox and Nova Scotia Lox - Sliced Paper-Thin  
Fresh American Caviar, Minced Bermuda Onion, Chopped Egg, Capers, Crème Fraiche  
Assorted Flatbreads, Pumpernickel Points, Crisp Miniature Potato Latkes, and Blini

### **New Orleans Revival**

Blackened Seafood Jambalaya  
Hearty Vegetarian Gumbo  
Cajun-Spiced Slaw

**Contemporary Crepes** - \$3.00 Per Person Up-Charge

Assorted Herbed Crepes of the Chef's Selection Filled with your Guest's Choice of:  
Smoked Salmon and Salmon Roe  
Creamy Chicken Tenderloin with Wild Mushroom Ragout  
Savory Caramelized Seasonal Fruit

**South Asian Sensation**

Curried Chicken with Couscous  
Assorted Vegetable Samosas  
Basmati Rice Pilaf with Indian Spices and Chilled Mango Lassi

**Southwestern Sunset**

Agave and Lime Infused Chicken Quesadillas  
Sliced Steak Fajitas with all of the Traditional Accompaniments  
House-Made Tri-Color Chips with Fresh Guacamole, Pico de Gallo, and Jalapeno Crème

**Panini Press Station**

*Choice Of Two - Pressed To Toasty Perfection:*

- Prosciutto, Fresh Mozzarella & Arugula
  - Pastrami Rye With Swiss Cheese & Kraut, House-made Russian Dressing
  - Italian Combo- Salami, Fresh Ham, Pepperoni, Roasted Peppers and Provolone
  - Chicken Milanese Topped With Gruyere Cheese, Balsamic Caramelized Onions
  - The Cuban- Smoked Ham, Roasted Pork, Pickles, Gruyere Cheese, Mustard and Mayonnaise
- Accompanied by Gourmet Macaroni and Cheese, Italian Potato Salad, Tomato-Olive Salad*

**The "Chic" Martini Bar**

Your Choice Of Ice Luge And An Array Of Martini-Style Concoctions Created  
By Our Mixologists Before Your Guest's Eyes

1 Hour Service During Cocktail Hour- \$5.00 Per Person-Up Charge

5 Hour Service Throughout Entire Reception- \$10.00 Per Person-Up Charge

## Select Two Courses Prior to the Entrée

### Appetizer

*Please Choose One*

- Fresh Fruit Martini – Chantilly Crème
- Grilled Vegetable Napoleon – Pesto Drizzle
- Herbed Crepe Stuffed with a Brandied Wild Mushroom Ragout
- House-Made Fresh Mozzarella, Roma Tomatoes, Roasted Bell Peppers – Balsamic Reduction
- Jumbo Lump Crab Cakes – Sauce Remoulade [*\$8.00 Per Person Additional*]
- Colossal Shrimp Cocktail – Cocktail Sauce, Lemon Crescents [*\$5.00 Per Person Additional*]
- Seafood Crepe, Sauce Normandy [*\$4.00 Per Person Additional*]
- Chilled Poached Salmon on a bed of Baby Greens – Dill Vinaigrette [*\$5.00 Per Person Additional*]
- Tuscan Antipasto Salad – Shaved Prosciutto di Parma, Sweet Capicola, Fresh Mozzarella, Roasted Red Peppers, Marinated Artichokes, Grilled Eggplant and Zucchini, and Sicilian Olives over a Mound of Baby Greens with Fresh Basil Vinaigrette [*\$5.00 Per Person Additional*]

### Soup of Your Choice

*French-Served to Each Guest*

### Pasta

*Please Choose One*

- Imported Pasta al Dente with your choice of pomodoro, ala vodka, or ala puttanesca sauces
- Imported Penne Pasta tossed with sun-dried tomatoes, fresh roma tomatoes, and arugula
- Imported Bow-Tie Pasta, Sautéed Mushrooms, Diced Tomatoes, Crisp Pancetta, Peas, and Caramelized Onions in a Roasted-Garlic-Parmesan Cream Sauce
- House-Made Herbed Ricotta-Stuffed Manicotti [*\$4.00 Per Person Additional*]
- Tender Crab & Ricotta Cannelloni with Tomato-Garlic Ragout [*\$6.00 Per Person Additional*]

### Salad

*Please Choose One*

- House Salad of Baby Greens, Roma Tomatoes, Shaved Bermuda Onion - Basil Vinaigrette
- Traditional Caesar Salad – Garlic Croutons, Shaved Parmesan
- Pear Salad – Butter Lettuce with Sliced Gorgonzola, Grilled Pear, and Caramelized Walnuts – Champagne Vinaigrette [*\$2.00 Per Person Additional*]
- Salad of Baby Greens, Crumbled Ricotta Salata, Dried Cranberries and Spiced Walnuts, Toasted Walnut Vinaigrette [*\$2.00 Per Person Additional*]
- Gorgonzola Salad – Mesclun Lettuce, Candied Walnuts, Caramelized Figs (In Season) and Gorgonzola with a Port Balsamic Vinaigrette [*\$2.00 Per Person Additional*]

### Intermezzo

*A Refreshing Duet of Lemon and Raspberry Sorbet*

### You May Instead Choose a Pre-Entrée Duet Course Presentation

*On a Large Glass Platter, Each Guest Will Receive an Artfully Displayed Combination of a Cold Appetizer and a Salad*

*Grilled Vegetable Napoleon or House-Made Fresh Mozzarella, Roma Tomatoes, Roasted Bell Peppers  
- Accompanied by -*

*House Salad of Baby Greens or Traditional Caesar Salad*

*This option eliminates about one half-hour from your guests' sit-down dinner time,  
which allows more time for dancing and celebrating*

## Tableside Choice of Entrée

*Please Select One from Each Category*  
No Advance Notice of Guest Choice Required

### Meat

- Charbroiled Rib-Eye Steak, Cabernet Demi Glaze
- Grilled New York Strip Steak, Sauce Bordelaise
- Tenderloin of Beef au Poivre- Grilled Tenderloin of Beef in a Three Peppercorn-Herb Crust, Brandied Peppercorn Cream Sauce [*\$9.00 Per Person Additional*]
- Filet Mignon Champignon- Seared Tenderloin of Beef, Oven-Roasted Ragout of Leeks and Wild Mushrooms, Rosemary Mustard Sauce [*\$9.00 Per Person Additional*]
- Seared Double-Cut Lamb Chops, Tomato-Mint Relish [*\$6.00 Per Person Additional*]
- Morel-Dusted Veal Porterhouse, Porcini Demi Glaze [*\$9.00 Per Person Additional*]

### Fish

- Pan-Seared Salmon with Fresh Herbs, Port Wine and Roasted Shallot Sauce
- Grouper Provencale - Pan-Seared with White Wine, Lemon, Diced Tomatoes, Olives and Capers
- Oven Roasted Salmon Fillet, Herbed Breadcrumbs, Lemon-Chardonnay Reduction
- Seafood-Stuffed Fillet of Holland Sole, Lemon Caper Butter Sauce
- Crab Meat & Scallop-Stuffed Jumbo Gulf Shrimp, Sherry Scented Lobster Sauce
- Fillet of Salmon Stuffed with Sautéed Spinach, Dilled Shallot Reduction
- Sesame Seared Ahi Tuna, Wasabi Cream [*\$6.00 Per Person Additional*]
- Pan Roasted Chilean Sea Bass ala Puttanesca [*\$6.00 Per Person Additional*]
- Middle Eastern Snapper with Capers, Oven Roasted Tomatoes and Anchovies [*\$5.00 Per Person Additional*]

### Chicken

- Hunter-Style Roast Chicken - Herb-Glazed French Breast of Chicken, Ragout of Wild Mushrooms and Leeks, Pan Roasted Shallot Sauce
- Chicken Tuscany - Pan-Seared Breast of Chicken with Sage and Prosciutto, topped with Fresh Mozzarella, sautéed Portobello slices, Kalamata Olives, and Roasted Red Peppers, Savory Madeira Wine Reduction
- Grandview Chicken Madeira - Sautéed Boneless Breast of Chicken Topped with Asparagus Spears and Fresh Mozzarella, Finished with Madeira Wine Reduction
- French-Cut Breast of Chicken Overstuffed with Sautéed Baby Spinach and Fontina Cheese Ragout, Natural Jus
- Traditional Chicken Marsala - Sautéed Boneless Breast of Chicken Topped with a Savory Mushroom Marsala Wine Reduction

### Vegetarian

- Tower of Oven Roasted Vegetables and Grilled Portobello over an Herbed Polenta Cake
- Spinach and Ricotta Stuffed Lasagna with Fire-Roasted Tomato Sauce
- Eggplant Siciliana -Italian Eggplant, Breaded and Sautéed, Layered Among Slices of Fresh Mozzarella and Grilled Tomatoes, Topped with Béchamel Sauce and Oven-Roasted Tomato Sauce with Fresh Basil

## Dessert

### Chocolate Sampler

Chocolate Cheesecake ▪ Milk Chocolate Crème Brûlée ▪ Chocolate Mousse ▪ Chocolate-Dipped Fruit

### Crème Brûlée Sampler

Decadent Custard with Flamed Sugar Crust in a Trio of Seasonal Flavors

### Italian Sampler

Miniature Tiramisu ▪ Samplings of Italian Cookies ▪ Chocolate Truffle ▪ Chocolate-Dipped Fruit

### French Sampler

Petit Four ▪ Lemon Gateau ▪ Chocolate Truffle ▪ Chocolate-Dipped Fruit

### Seasonal Selections Sampler

Let the flavors of the season determine the tastes involved in your specially created dessert

Or you could always just set up an appointment with our pastry chef to design the perfect dessert for you!

Cappuccino, Espresso, Coffee, Decaffeinated Coffee and a Selection of Fine Herbal Teas Served Tableside

# Additional Dessert Options

## Tableside Temptations

*\$6.00 Per Person*

Artfully Created Platters of Miniature Pastries, Cookies, and Chocolate Truffles Placed on Each Guest Table, Accompanied by Tableside Service of International Coffees and Cappuccino

## French Dessert Table

*\$12.75 Per Person*

Crème Caramel with Seasonal Fruit, Miniature Crème Brûlée  
Chocolate Decadence, Lemon Gateau, and French Apple Tortes  
Chocolate-Dipped Strawberries, Chocolate Truffles  
Assorted Mousse Tartlets, French Pastries  
Petit Fours, Seasonal Fruits and Berries  
Cappuccino and Cordials

## Italian Dessert Table

*\$15.00 Per Person*

Assorted Miniature Italian Pastries and Cannolis  
Espresso Laced Tiramisu, Fresh Fruit Cheesecake  
Decadent Cassata Cake, Zuppa Englaise  
Fresh Fruit, Almond, and Pistachio Tartlets  
Chocolate-Dipped Seasonal Fruits, Tartufo  
Sfagliotelle, Arborio Rice Pudding  
Espresso and Cappuccino

## Chocolate Fondue Table

*\$5.75 Per Person*

Warm Dark Chocolate Flowing From an Elegant Fountain for Your Guests Dipping Pleasure  
Strawberries, Bananas, Pineapple, Cookies, Pretzels, Pound Cake, and More will be  
Beautifully Displayed, along with Whipped Cream for your Guests to Enjoy

## Gourmet Ice Cream Bar

*\$5.75 Per Person*

Decadent Vanilla Bean and Chocolate Ice Creams with your Guests Choice of  
Rum Caramelized Bananas with Warm Strawberries  
Blackberry Brandy 'Stir-Fried' Seasonal Berries  
Warm Grand Mariner Chocolate Sauce  
Candied Nuts and Biscotti

## The Grandview Viennese Extravaganza

*\$25.00 Per Person*

An Absolute Abundance of Decadent Sweets  
Selections from Both the French and Italian Dessert Tables, Chocolate Fondue Station,  
Gourmet Ice Cream Station, International Coffee, Cappuccino and Espresso Bar

# The Grandview

*Distinctive Catering on the Hudson*

## Additional Options and Explanations

### Overtime Charges

*Overtime is Available on a Pre-Arranged Basis Only*

*Due to Municipal Ordinance All Outdoor Events Must End No Later Than 10:30 PM*

|                                                           |                   |
|-----------------------------------------------------------|-------------------|
| Half Hour of Overtime with Top-Shelf Open Bar             | \$4.00 Per Person |
| Full Hour of Overtime with Top-Shelf Open Bar             | \$6.00 Per Person |
| Half Hour of Overtime with Non-Alcoholic Beverage Service | \$2.50 Per Person |
| Full Hour of Overtime with Non-Alcoholic Beverage Service | \$4.00 Per Person |

### Linens

*Standard Table Linens at The Grandview include*

Champagne Floor-Length Tablecloth ▪ Champagne Satin Stripe Overlay *and* Napkins

|                                                 |                   |
|-------------------------------------------------|-------------------|
| Alternate Color* Floor-Length Tablecloth        | \$25.00 Per Table |
| Alternate Color* Overlay                        | \$15.00 Per Table |
| Alternate Color* Napkins                        | No Charge         |
| Chair Covers in White or Champagne              | \$5.00 Per Person |
| Chair Covers in White or Champagne Satin Stripe | \$7.50 Per Person |
| Chair Sashes in Your Choice of Color*           | \$2.50 Per Person |

*\*Within the list of standard solid colors provided by your Grandview Wedding Consultant*

### Flowers and Other Decorations

The Grandview does not provide any floral decorations. You are welcome to hire any florist or decorating company you wish, our only requirement for your decorator is that they have liability insurance and are able to provide us with proof of that insurance.

Ice Carvings

From \$350.00

*Prices Do Not Include 18% Service Charge nor Sales Tax at Rate Current to Event Date*