

The Grandview

ELEGANT EVENTS

Distinctive Catering on the Hudson
176 Rinaldi Boulevard ♦ Poughkeepsie, NY 12601
Tel (845)486-4700 ♦ Fax (845) 486-4704
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Weeknight Events

With superior quality of food, service excellence, and breathtaking views, an event catered at The Grandview is sure to become an evening to remember.

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Sit-down Weeknight Events at The Grandview include:

### Cocktail Reception

One Hour of Unlimited Soft Drinks  
Your Choice of Butler-Style Hors d'Oeuvres  
Beautiful Display of Chilled Salads and Canapés

### Dinner

Three Additional Hours of Unlimited Soft Drinks  
Baskets of Bakery Selections and Freshly Whipped Butter on Each Table  
Appetizer  
Entrée  
Dessert  
Coffee, Decaffeinated Coffee, and Herbal Teas

Buffet and Cocktail Reception Packages are also available

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The Grandview can customize any package to meet your specific needs

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Please See the Additional Options Page or  
Speak to One of Our Event Specialists for More Information  
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These Weeknight Event Packages and Prices are valid any Monday through Thursday

Dinner Package A

Cocktail Reception

One Hour of Unlimited Soft Drinks

Your Choice of Four Butler-Style Hors d'Oeuvres

Please Select Two Hot Hors d'Oeuvres and Two Cold Hors d'Oeuvres from the attached menu

Beautiful Display of Chilled Salads and Canapés

International and American Cheeses and Meats Garnished with Seasonal Fresh Fruits

Accompanied by Water Crackers and Flatbreads

Herb-Marinated, Fire-Roasted Vegetables ▪ Spinach and Artichoke Dip with Assorted Breads

Chilled Mediterranean Farfalle Primavera ▪ Citrus-Scented Couscous Salad

Grilled Vegetable Orzo ▪ Chef's Selection of Hand-Crafted Canapés

Dinner

Three Hours of Unlimited Soft Drinks

Baskets of Bakery Selections and Freshly Whipped Butter on Each Table

Appetizer

Please Choose One

- Fresh Fruit Martini – Chantilly Crème
- House Salad of Baby Greens, Roma Tomatoes, Shaved Bermuda Onion – Basil Vinaigrette
- Traditional Caesar Salad – Garlic Croutons, Shaved Parmesan

Entrée

Please Choose One

- Chicken Margherita- Pan-Seared Chicken Breast with Kalamata Olives, Artichoke Hearts and Melted Provolone in a Sauvignon Blanc, Butter Sauce
- Traditional Chicken Marsala - Sautéed Boneless Breast of Chicken Topped with a Savory Mushroom Marsala Wine Reduction
- Rosemary Lemon Chicken - Sautéed Boneless Breast of Chicken Topped with Herbed Breadcrumbs, Fresh Lemon Juice and Parsley Butter

Vegetarian Alternative Upon Request

Served with the Chef's Selection of Starch and Fresh Vegetable

Dessert

Please Choose One

- Hudson Valley Apple Crisp ala Mode
- Decadent Chocolate Gateau, Crème Anglaise
- Sampling of Dessert Miniatures

Coffee, Decaffeinated Coffee, and Herbal Teas

Package A Price:

\$29.95 Per Person

Plus 18% Service Charge, Plus Sales Tax at Rate Current to Event Date

Minimum Adult Guest Count of 75 - Package Price is Inclusive of Room Rental

Dinner Package B

Cocktail Reception

One Hour of Unlimited Soft Drinks

Your Choice of Four Butler-Style Hors d'Oeuvres

Please Select Two Hot Hors d'Oeuvres and Two Cold Hors d'Oeuvres from the attached menu

Beautiful Display of Chilled Salads and Canapés

International and American Cheeses and Meats Garnished with Seasonal Fresh Fruits

Accompanied by Water Crackers and Flatbreads

Herb-Marinated, Fire-Roasted Vegetables ▪ Spinach and Artichoke Dip with Assorted Breads

Chilled Mediterranean Farfalle Primavera ▪ Citrus-Scented Couscous Salad

Grilled Vegetable Orzo ▪ Chef's Selection of Hand-Crafted Canapés

Dinner

Three Hours of Unlimited Soft Drinks

Baskets of Bakery Selections and Freshly Whipped Butter on Each Table

Appetizer

Please Choose One

- Fresh Fruit Martini - Chantilly Crème
- House Salad of Baby Greens, Roma Tomatoes, Shaved Bermuda Onion - Basil Vinaigrette
- Traditional Caesar Salad - Garlic Croutons, Shaved Parmesan

Entrée

Either

Duet Presentation:

Baked Salmon Fillet and Grandview Chicken Madiera

Or

Tableside Choice of Steak or Chicken:

Steak: USDA Choice or Higher Delmonico Steak

Chicken: Chicken Margherita or Traditional Chicken Marsala or Rosemary Lemon Chicken

Vegetarian Alternative Upon Request

Served with the Chef's Selection of Starch and Fresh Vegetable

Dessert

Please Choose One

- Hudson Valley Apple Crisp ala Mode
- Decadent Chocolate Gateau, Crème Anglaise
- Sampling of Dessert Miniatures

Coffee, Decaffeinated Coffee, and Herbal Teas

Package B Price:

\$35.95 Per Person

Plus 18% Service Charge, Plus Sales Tax at Rate Current to Event Date

Minimum Adult Guest Count of 75 - Package Price is Inclusive of Room Rental

Dinner Package C

Cocktail Reception

One Hour of Unlimited Soft Drinks

Your Choice of Four Butler-Style Hors d'Oeuvres

Please Select Two Hot Hors d'Oeuvres and Two Cold Hors d'Oeuvres from the attached menu

Beautiful Display of Chilled Salads and Canapés

International and American Cheeses and Meats Garnished with Seasonal Fresh Fruits

Accompanied by Water Crackers and Flatbreads

Herb-Marinated, Fire-Roasted Vegetables ▪ Spinach and Artichoke Dip with Assorted Breads

Chilled Mediterranean Farfalle Primavera ▪ Citrus-Scented Couscous Salad

Grilled Vegetable Orzo ▪ Chef's Selection of Hand-Crafted Canapés

Dinner

Three Additional Hours of Unlimited Soft Drinks

Baskets of Bakery Selections and Freshly Whipped Butter on Each Table

Appetizer

Please Choose One

- Fresh Fruit Martini - Chantilly Crème
- Grilled Vegetable Napoleon - Pesto Drizzle
- House Salad of Baby Greens, Roma Tomatoes, Shaved Bermuda Onion - Basil Vinaigrette
- Traditional Caesar Salad - Garlic Croutons, Shaved Parmesan

Entrée

Tableside Choice of Steak, Fish, or Chicken

Steak: USDA Choice or Higher Delmonico Steak

Fish: Grouper Provencale or Stuffed Jumbo Gulf Shrimp or Baked Salmon

Chicken: Chicken Margherita or Traditional Chicken Marsala or Rosemary Lemon Chicken

Vegetarian Alternative Upon Request

Served with the Chef's Selection of Starch and Fresh Vegetable

Dessert

Please Choose One

- Hudson Valley Apple Crisp ala Mode
- Decadent Chocolate Marquis, Crème Anglaise
- Sampling of Dessert Miniatures
- Rich Tiramisu, Whipped Espresso Cream
- New York Style Cheesecake, Raspberry Coulis

Coffee, Decaffeinated Coffee, and Herbal Teas

Package C Price:

\$39.95 Per Person

Plus 18% Service Charge, Plus Sales Tax at Rate Current to Event Date

Minimum Adult Guest Count of 75 - Package Price is Inclusive of Room Rental

GV Weeknight- 4

Dinner Buffet Package

Cocktail Reception

One Hour of Unlimited Soft Drinks

Your Choice of Four Butler-Style Hors d'Oeuvres

Please Select Two Hot Hors d'Oeuvres and Two Cold Hors d'Oeuvres from the attached menu

Beautiful Display of Chilled Salads and Canapés

International and American Cheeses and Meats Garnished with Seasonal Fresh Fruits

Accompanied by Water Crackers and Flatbreads

Herb-Marinated, Fire-Roasted Vegetables ▪ Spinach and Artichoke Dip with Assorted Breads

Chilled Mediterranean Farfalle Primavera ▪ Citrus-Scented Couscous Salad

Grilled Vegetable Orzo ▪ Chef's Selection of Hand-Crafted Canapés

Dinner

Buffet

Choose a Salad to be Served on the Buffet

Field and Baby Greens with Basil Vinaigrette ▪ Traditional Caesar with Garlic Croutons

Choose Two Meats to be Carved

Prime Ribs of Beef ▪ Honey-Baked Ham ▪ Oven Roasted Turkey Breast ▪ Bavarian Loin of Pork

Choose a Chicken Dish

Margherita Chicken

Traditional Chicken Marsala

Chicken Piccata

Choose a Vegetarian Dish

Traditional Eggplant Rollatini

Vegetable Paella

Four Cheese Polenta Cakes with Fresh Herbs

Choose a Seafood Dish

Grouper Provencale

Baked Salmon

Grandview Seafood Gratiné

Served with the Chef's Selection of Starch and Fresh Vegetables

Choose a Pasta Dish

Pasta Pomodoro ▪ Pasta ala Vodka

Pasta with Italian Sausage, Sweet Peas, and

Tomato Cream Sauce

Dessert

Please Choose One

- Hudson Valley Apple Crisp ala Mode
- Decadent Chocolate Gateau, Crème Anglaise
- Sampling of Dessert Miniatures

Coffee, Decaffeinated Coffee, and Herbal Teas

Buffet Package Price:

\$37.95 Per Person

Plus 18% Service Charge, Plus Sales Tax at Rate Current to Event Date

Minimum Adult Guest Count of 75 - Package Price is Inclusive of Room Rental

Cocktail Reception

Three Hours of Unlimited Soft Drinks
- Cash Bar Available -

Your Choice of Four Butler-Style Hors d'Oeuvres
Please Select Two Hot Hors d'Oeuvres and Two Cold Hors d'Oeuvres from the attached menu

Beautiful Display of Chilled Salads and Canapés
International and American Cheeses and Meats Garnished with Seasonal Fresh Fruits
Accompanied by Water Crackers and Flatbreads
Herb-Marinaded, Fire-Roasted Vegetables ▪ Spinach and Artichoke Dip with Assorted Breads
Chilled Mediterranean Farfalle Primavera ▪ Citrus-Scented Couscous Salad
Grilled Vegetable Orzo ▪ Chef's Selection of Hand-Crafted Canapés

Choose Three Additional Cocktail Reception Stations
Please Select Three Additional Stations from the attached menu

Cocktail Reception Package Price: **\$29.95 Per Person**

*Plus 18% Service Charge, Plus Sales Tax at Rate Current to Event Date
Minimum Adult Guest Count of 75 - Package Price is Inclusive of Room Rental*

Cocktail Reception, Sit-Down Dessert Package

Cocktail Reception

Two Hours of Top-Shelf Open Bar

Your Choice of Eight Butler-Style Hors d'Oeuvres

Please Select Four Hot Hors d'Oeuvres and Four Cold Hors d'Oeuvres from the Attached Menu

Beautiful Display of Chilled Salads and Canapés

International and American Cheeses Garnished with Seasonal Fresh Fruits

Accompanied by Water Crackers and Flatbreads

Herb-Marinated, Fire-Roasted Vegetables ▪ Spinach and Artichoke Dip with Assorted Breads

Chilled Mediterranean Farfalle Primavera ▪ Citrus-Scented Couscous Salad

Grilled Vegetable Orzo ▪ Chef's Selection of Hand-Crafted Canapés

Choose Three Additional Cocktail Reception Stations

Please Select Three Additional Stations from the attached menu

Dessert

Upon entering the ballroom, your guests will be seated at banquet tables where they will enjoy a delicious dessert sampler and coffee during your program.

One Hour of Coffee, Decaffeinated Coffee, Herbal Teas Served Tableside

Please Choose One

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

Cocktail Reception, Sit-Down Dessert Price: \$47.95 Per Person

Plus 18% Service Charge, Plus Sales Tax at Rate Current to Event Date

Minimum Adult Guest Count of 75 - Package Price is Inclusive of Room Rental

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Butler-Style Hors d'Oeuvres

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
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
Crispy Crab Wontons – Tangy Plum Sauce
Marinated Vegetable Bundles in Flaky Pastry
Asian Meatballs on Snow Pea Picks

Cold Hors d'Oeuvres

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 and Toasted Pine Nuts
Poached Jumbo Gulf Shrimp – Tangy Cocktail Sauce, Lemon Crescents [*\$5.00 Per Person Additional*]
Nori Maki Rolls with Wasabi Soy Dipping Sauce
Bruchetta – Mediterranean Tapenade; Ratatouille; & Tomato Basil Parmesan
Skewered Salad Caprice – Pesto Drizzle
Asparagus Wrapped in Shaved Beef – Horseradish Crème
Tortilla Cups with Southwestern Chicken Salad
Seared Beef Tenderloin on a Rosemary Garlic Crouton – Horseradish Crème
Gorgonzola on Grilled Pear
Pastrami Smoked Salmon with Dilled Crème Fraiche on a French Baguette Round
Shaved Beef with Onion Marmalade on Crostini
Frisée Salad with Bleu Cheese, Walnut and Cranberry Crostini

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Cocktail Reception Stations

Carving Table

Hand-Carved to order:

Herb-Crusted NY Strip Loin of Beef, Pinot Noir Demi Reduction

Roast Fresh Breast of Turkey, Orange Cranberry Chutney

Presented with a Variety of Hearth-Baked Breads

Neptune's Delights

Grandview Seafood Gratinée – Buttery Shrimp, Scallops, and Salmon – Crispy Crumb Topping

Baked Stuffed Clams – Lemon Essence and Italian Parsley

Miniature Calamari Martinis – Chilled Calamari Salad with Olives in Mini Martini Glasses

Continental Cuisine

Vegetarian Stuffed Mushrooms, Topped with Melted Provolone

Lemon-Infused Chicken Bites – Sauvignon Blanc Citrus Reduction

Pasta, Pasta

Orecchiette with Cannelini Beans, Olives, Roasted Garlic, Roma Tomatoes, and Basil

Imported Penne, Italian Sausage, Sweet Green Peas, Tomato-Cream Sauce

Accompanied by Long-Stemmed Caesar Salads

Second Avenue Deli

Corned Beef Brisket and First Cut Pastrami Slow Cooked to Tender Perfection

Hand Carved onto Assorted Rye Breads with a Selection of the Finest Mustards

Accompanied by House-Made Cole Slaw, Half Sour and Dill Pickles, and Pepperoncini

Schezuan Selections

General Chang's Tangy Chicken with Tender-crisp Broccoli Florets and Steamed Rice

Hoisin-Glazed Beef with a Julienne of Asian Vegetables and House Fried Rice

Accompanied by Snow Pea Slaw, Soba Noodles, and Wonton Nachos

Perfectly Pressed Panini

Oven Roasted Turkey and Gruyere on French Rolls

Sautéed Broccoli Rabe and Fresh Mozzarella on Ciabatta

Spring Potato Salad, Tom-Olives

Tuscan Table

Chicken Tenderloin with Roast Garlic, Wilted Tear Drop 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

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Additional Options

Alcoholic Beverage Service

One Hour of Top-Shelf Open Bar	\$ 9.50 Per Person
Each Additional Hour of Top-Shelf Open Bar	\$ 3.50 Per Person
One Hour of House Beer and Wine Service	\$ 6.50 Per Person
Each Additional Hour of House Beer and Wine Service	\$ 2.50 Per Person
Each Additional Hour of Non-Alcoholic Beverages	\$ 4.00 Per Person

Cocktail Reception

Each Additional Butler-Style Hors d'Oeuvre	\$ 1.00 Per Person*
Each Additional Cocktail Reception Station	\$ 4.00 Per Person*

* Plus Up-Charge Where Applicable

Appetizer Upgrades

Substitute Tomatoes and Fresh Mozzarella for Appetizer	\$ 3.50 Per Person
Substitute Shrimp Cocktail for Appetizer	\$ 5.00 Per Person
Additional Course – Pasta or Soup	\$ 3.50 Per Person

Entrée Upgrades

Substitute NY Strip Steak for Delmonico Steak	\$ 3.00 Per Person
Substitute Filet Mignon for Delmonico Steak	\$ 9.00 Per Person

Dessert Upgrades

Substitute Tableside Temptations	\$ 6.00 Per Person
Substitute Chocolate Fondue Table	\$ 7.00 Per Person
Substitute Gourmet Ice Cream Bar	\$ 7.00 Per Person
Substitute French Dessert Table	\$12.75 Per Person
Substitute Italian Dessert Table	\$15.00 Per Person

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

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