

**Our Menus** 

Keepsake is delighted to present to you our Events Menus for the 2023-2024 season. Our menus have been carefully curated to appeal to every taste and style. Led by our Culinary Director, Chef Rachael Potts, our team sources the finest ingredients from our vast partnership of purveyors to provide you with an unparalleled guest experience.

#### OUR PASSED SEATED MENU

Our packages start at \$150 per person consisting of a five hour open bar and the following:

Cocktail hour: 6 passed hors d'oeuvres 1 hot station 1 cold station Dinner Service: Table side wine pour Seasonal salad 1 Starter selection 3 Entree selections Dessert Service: Tableside petite sweets Coffee and tea If you would like to enhance your menu with additional selections we are happy to explore this with you.

## PASSED HORS D'OEUVRES [Select Six]

#### HOT

Crab Cake | sweet corn remoulade + Roasted Cauliflower | aleppo pepper Herbs De Provence Roasted Potato | creme fraiche, chive Sesame Shrimp Toast | sweet chili glaze All Beef Slider | lettuce, tomato, ketchup Arancini | spring pea, mozzarella Cornmeal Dusted Crispy Oyster | tarragon aioli + Caramelized Onion, Brie & Apple Tartlet Classic Tomato Soup Shooter | gruyere grilled cheese Potato Pancakes | apple chutney Cajun Shrimp & Grits Coconut Shrimp | hot mustard Truffled Mac & Cheese Bites Mini Empanadas Individual Pot Pies | chicken or vegetable Chicken Parmesan Slider | pomodoro | mozzarella Chicken Sate | peanut dipping sauce Chicken Meatball | pomodoro | pecorino Pretzel Bites | bier cheese sauce Scallops wrapped in Bacon | ginger dipping sauce Lamb Lollipops + Pressed Prosciutto Panini | mozzarella | focaccia

House Smoked Pastrami | grain mustard, caraway toast

#### COCKTAIL HOUR

#### PASSED HORS D'OEUVRES | CHILLED

Salmon Rillette | roe, cucumber Shrimp Ceviche Shooter + Mini Crab Roll | citrus + Mini Lobster Roll | potato bun + Star Anise Crusted Pork Loin Mushroom Thyme Crostini Tomato Bruschetta Tortellini Antipasto Skewer Shrimp Cocktail + Watermelon & Feta | honey drizzle | mint Whipped Ricotta Crostini | peach | maple syrup Gazpacho Shooter Smoked Corn Bisque Almond & Blue Cheese stuffed Dates Deviled Eggs | mustard | chive Thick Cut Chocolate covered Bacon Tuna Tartare Crisp | house made potato chip + Prime Beef Crostini | whipped horseradish cream + Prosciutto Wrapped Melon | balsamic drizzle

#### STATIONS

Keepsake offers a variety of stationary displays. Cocktail hour consists of your choice of two displays, one hot and one chilled.

Each display has been designed by our culinary team to provide you with cohesive options that pair well with one another. Any combination will result in a thoughtful, balanced menu.

#### STATIONS | [CHILLED]

Crudite | seasonal farm vegetables, hummus & buttermilk dressing

Assorted Mezze | charred eggplant purée, hummus, red harissa carrot & feta salad, charred broccoli salad, spiced pita chips

Cheese | selection of four cheeses red and green grapes, Local DuBois Farm fig jam quince paste and country bread

**Charcuterie** | selection of cured meats, mustard pickled vegetables and country bread

Raw Bar | shrimp cocktail, oysters, clams, bay scallop ceviche
 crab salad +

++ Add chilled lobster for an additional fee

#### STATIONS

STATIONS [HOT]
Taste of Italy [choose 2]
Rigatoni | | sage, walnut pesto
Trofe Pomodoro | homemade tomato sauce
Lumache | short rib bolognese
Orecchiette | italian sausage, rosemary, cream

#### STATIONS

[++] Notes additional price per person fee of \$10 per person per selection

[+] Notes additional price per person fee of \$6 per person per selection

#### [HOT] STATIONS

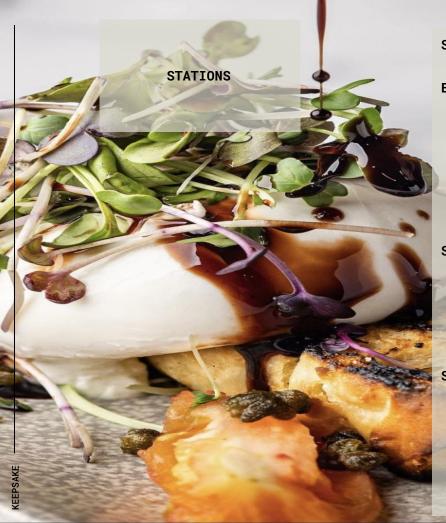
**Carving** | choose two meats and two accompaniments

Brown Sugar Ham Pork Tenderloin **Roasted Turkey Breast** Prime Rib ++ Filet Mignon ++ Accompaniments Horseradish Aioli Shallot Bordelaise

> Chimichurri **Green Peppercorn**

BBQ

Selection of Fresh Smoked Meats Brisket Sliders Saint Louis Pork Rib Tender Pulled Pork Sliders Macaroni & cheese Cornbread



#### STATIONS | [HOT]

#### East Meets West

Bao Buns | Beef | Chicken | Impossible [Choose 2] Dumplings | Chicken | Pork | Edamame [Choose 2] Sesame Noodles | Homemade Peanut Sauce & Seasonal Vegetable Crispy Shishito Peppers Spicy Pickles Edamame

#### Sliders [includes house cut french fries]

Choose two of the following:

Beef Slider |cheddar | lettuce | tomato | secret sauce Crispy Hot Chicken | honey sriracha | house coleslaw Caprese | mozzarella | Tomato | Basil | balsamic glaze

#### South of the Border

Nacho Bar | chips, guacamole, sour cream,cheddar cheese Tacos [Choose two]

> Tequila Chicken |cilantro | citrus crema Smoked Chipotle Brisket | cilantro | mango pico Carnitas | pork shoulder | smoked chipotle bbq Shrimp | pickled cucumber | fresno chile



OUR PASSED & SEATED MENU

We begin our plated service with your choice of salad and starter influenced by the bountiful offerings of the Hudson Valley. SALAD | Please select one salad

Caesar Salad

Seasonal Salad

Petite Burrata Caprese | cherub tomato, aged balsamic, focaccia crumb Smoked Heirloom Carrot | citrus honey glaze, spiced yogurt, fennel pollen [fall/winter]

#### STARTER | Please select one starter

Soup or Gazpacho (seasonal) Penne Pomodoro Rigatoni Bolognese | Whipped Ricotta Duck Confit | herbed lentil salad, pickled pink peppercorn toasted almond, cherry, local goat cheese Meatball Trio | tomato, basil, lemon pecorino polenta Crab Cake | citrus beurre blanc, shaved fennel + Tuna Carpaccio | citrus, chives, leek vinaigrette + OUR MENU

As you select the main entrees for your event, you can be confident that our culinary expertise delivers unique and composed dishes leaving your guests delighted and satisfied.

#### MAIN | [Select Three]

Red Wine Braised Short Rib | seasonal vegetables, creamy polenta Balsamic & Wine Glazed Chicken Breast | arugula, cherry tomato Pork Chop | caramelized onion & apple, sauteed spinach, celery root purée Pan Seared Salmon | Seasonal side selection Seared Scallop | sweet corn, tomato, shallot, basil New York Strip | roasted heirloom rainbow carrot, mashed potato, rosemary Filet Mignon haricot vert, garlic mashed potato + Roasted Beet & Kale | farro, goat cheese, pistachio rice pilaf Grilled Portobello Mushroom | creamy polenta, sauteed spinach & garlic Spring Pea & Mushroom Risotto | arborio rice, pea tendril

#### CHILDREN'S MENU

KEEPSAKE

#### Select up to Two

Classic Rigatoni | Pomodoro Sauce or Butter Lemon & Herb Roasted Chicken Breast Chicken Tenders Cheddar Mac & Cheese Kid's Cheeseburger

\* All include choice of french fries or carrot sticks

#### **DESSERT ENHANCEMENTS +**

Sweet Lover's Dream Dessert Bar- Fresh Fruit & Whipped Cream and a selection of bite size fresh baked favorites, including: Gooey Fudge brownies & blondies Selection of Cookies NY Cheesecake Squares Chocolate covered rice crispy treats

Hudson Valley Pie Bar- A selection of fruit pies served with with fresh whipped cream and creamy vanilla ice cream

Ice Cream Sundae Bar - Vanilla, Chocolate & Strawberry Ice Cream with a selection of toppings, including Hot Fudge, Whipped Cream, Caramel Sauce, Maraschino cherries, diced strawberries, sprinkles, M&Ms, crushed Oreo cookies, Gummy Bears and much more

**Confection Connection Bar -** A selection of our favorites from our Sweet Lover's Dream Dessert Bar, Hudson Valley Pie Bar and Fresh Baked Cakes.

DESSERT

Our package includes a selection of French and Italian mignardise served tableside, along with coffee and tea. You may choose to enhance your package with the following options for an additional fee.

Please see our preferred vendor list for wedding cake options.

#### FAREWELL DISPLAYS

Your dream wedding includes a departure station filled with fresh brewed coffee and bottled water for your guests to enjoy on the ride home. You may also choose to add one or more of our enhanced departure bars option for an additional fee

#### Enhanced Farewell Displays +

Hudson Valley Apple Bar Candied Apples Warm Apple Cider Fresh Cider Donuts Mini Apple Hand Pies

### The Early Riser Individually Wrapped Bacon Egg & Cheese Tater Tots Eastdale Bagels with Cream Cheese

The Carnival Chicken Tenders French Fries Zeppoles Deep fried Oreos Deep fried Twinkies



Our Beverage Menu

Keepsake offers an open House Bar package at no additional charge for your guest to enjoy, which is comprised of the following:

Soda & unsweetened iced tea House red wine House white wine Selection of domestic draft beers Stillhouse vodka Bombay gin Castillo rum Cazadores Blanco tequila Stillhouse bourbon Dewars Scotch whisky Enhanced Beverage Menu +

You may choose to enhance your beverage menu with our premium open bar, which includes the following

Soda & unsweetened iced tea Selection of one premium red wine Selection of one premium white wine Selection of premium draft beers Grey Goose Vodka Bombay Sapphire Gin Bacardi Superior Patron Silver Patron Reposado Angel's Envy Bourbon Jack Daniels Dewars 12

Hudson Valley Craft Beer Bar

#### Tequila Bar

Selection of premium tequila served straight or on the rocks. Accoutrements include grapefruit juice, agave leaves and nectar, ginger beer, chocolate mole bitters, angostura

• Margarita flavors by request for additional fee Bourbon Bar

Selection of premium bourbon served straight or on the rocks. Accoutrements include demarara sugar, absinthe rinse, simple syrup, honey, maple syrup, selection of bitters, gourmet cherries

#### Cordial Bar

Selection of cordials served straight or on the rocks. Accoutrements include espresso, drip coffee and coffee beans

#### Martini Bar

Selection of premium gin and vodka served up or on the rocks. Accoutrements include olives, lemon twists, sweet and dry vermouth

# LET'S CONNECT

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