



Winter Catering Menu

Breakfast/Brunch

Continental Breakfast Basics

Freshly baked muffins, scones, croissants,

Danish & tea breads

Small \$32 serves up to 10

Large \$54 serves up to 20

Piper's Buttermilk Pancake Batter

\$9 per quart

½ pint of homemade caramel butter \$9

Smoked Salmon Platter

Samaki smoked salmon with pickled shallots, chopped egg, herbed cream cheese, capers

\$125 Feeds up to 15

Frittata

Oven-baked omelet with GF ingredients;

choice of Tomato, Spinach & Feta;

Mushroom & Cheddar; or

Ham, Cheddar & Leek

\$40 Feeds up to 15

Quiche Lorraine

Bacon, leeks, Gruyere cheese & eggs, pastry shell

\$28 Feeds up to 8

Cheesy Grits

Coarse stone-ground white grits, parmesan & cheddar cheeses

\$18/quart feeds 4; GF

Add sautéed mushrooms, +\$6

Congee

Broken-rice porridge made with veg stock, ginger, tamari, sesame oil, scallions;

vegan, GF ingredients

\$18 per quart Feeds up to 4

Bircher Muesli

Raw oats soaked in milk and cider, with yogurt, shredded apples

\$18 per quart Feeds up to 4

Vegan Coconut Chia Seed Pudding

Chia pudding (coconut & oat milk), dessicated coconut, wee bit of agave syrup & fresh fruit \$22/quart

Coffee Service \$25

96oz box of Partner's Brooklyn Blend coffee (or decaf), paper cups, bamboo stirrers, cream, sugar & sweet & low

Please call 845.915.3088 to pre-order, 2-day notice preferred.

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Starters

Spicy Dry-rubbed Wings

Large wings cured in our dry rub, fried crispy and tossed in our spicy sauce; served with homemade blue cheese dressing \$59 (about 45 wings)

Vegetarian Chopped Liver

lentils, onions, walnuts, egg, rough puree, nice option for vegetarians on crudites or charcuterie boards; gf ingredients, \$12/pint

Mini Crab Cakes

Our crab cakes made into cocktail party size – trayed, ready to cook = with malt vinegar aioli; \$70/24

Asian Chicken Meatballs

ground chicken, ginger, garlic, soy, sesame, onion, bit of bread crumb; honey/soy glaze; \$48/30

Buttermilk Fried Chicken Strips Made with GF rice flour. Buttermilk-brined boneless/skinless chicken & homemade ranch dressing; \$40/tray

Maryland Crab Dip

Crab meat, cream cheese, parm cheese, scallions, Old Bay; \$18/pint

Spinach Dip

Creamy spinach, spices, cream cheese, veg; \$15/pint

Jumbo Shrimp Cocktail

Chilled shrimp, homemade cocktail sauce, 4 pieces per guest

\$10.95 per person minimum of 10

Salmon & Shrimp Balls

fresh salmon, shrimp, scallions, leeks, sesame oil, soy sauce, ginger, bit of bread crumb & egg, ready to reheat; \$70/30

Homemade Soup & Stews

Quarts, \$14.95

Sides

Molded Cranberry Salad: with diced apples, oranges, celery, walnuts, cranberries & Jello; \$32/64oz

Garlic Mashed Potatoes

russets, roasted garlic, cream, butter, spices - \$12 per quart; vegetarian

Potato & Onion Kugel

Savory pan of shredded russets, shallots, leeks and onion, herbs and spices \$35 per tray (vegetarian)

Apple & Citrus Glazed Carrots

Orange & apple cider reduction, herbs; \$32 per pan

Chicken Gravy

pan-drippings, nip of bourbon & house stock - \$10 per quart

5-Cheese Mac & Cheese

Homemade bechamel cheese sauce (contains nutmeg), gemelli pasta - \$40 per tray - bacon +\$10, mushrooms +\$4, chicken & spicy pimiento cheese +\$14

Savory Roasted Squash Polenta Torta

Vegan polenta made with roasted acorn or butternut squash, brushed with salsa verde and baked - \$48 per tray

Potato & Cheese Pierogies

(about 40), with sautéed onions, butter & seasonings - \$54 per tray; vegetarian

Creamed Spinach

cream, parmesan cheese, spices - \$18 per quart; vegetarian, contains nutmeg

Sandwich Platters

Mini Croissant Tray: 24 mini croissant sandwiches: 8 tuna salad, 8 chicken salad, and 8 herbed egg salad, fresh leaf lettuce - \$75/tray

Tea Sandwiches: 24 tea sandwiches made on our homemade bread – Tomato, Basil & Mozzarella on Sourdough Country White, Ham & Swiss on Rye with mustard, Chicken Salad on Granary with vinaigrette, dressed with fresh greens - \$58

Hoagie Box Turkey Club, Italian Market, Yinzer Hoagies - cut into quarters, side of homemade pickles; 32 pieces \$120



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Salads

Add grilled chicken, \$5pp, min 4 ppl,
grilled salmon, \$11pp, min 4 ppl
small feed 4-6, large 10-12

Simply Greens

With champagne vinaigrette

Small \$35 Large \$55

Signature

Mixed greens, grapes, diced pear, dried
cranberries, walnuts and blue cheese with
our house

poppy seed vinaigrette

Small \$50 Large \$85

Cobb

Spring mix, hard-cooked egg, roasted
turkey, diced tomato, fresh avocado,
chopped bacon, crumbled bleu cheese
with our housemade bleu cheese dressing

Small \$60 Large \$110

Ginger-Soy Chicken

Napa cabbage, kale and veg with red
peppers, mandarin oranges, roasted
almonds, poached chicken, scallions and
sesame seeds with our housemade ginger-
soy vinaigrette

Small \$60 Large \$110

Kale/Cabbage Caesar

Mix of shredded kale, Napa cabbage,
shredded Brussels sprouts, carrot,
parmesan, house-made croutons,
anchovies, our Caesar dressing

Small \$55 Large \$85

Cold Mains

Carved Turkey Breast Platter

Hand-carved slices of tender, oven-roasted
turkey with homemade gravy. Fully
cooked, served at room temperature or
reheated

Serves 12-14, \$145

Lemon-Garlic Chicken Breasts

House-brined boneless, skinless breasts of
ABF chicken, grilled and ready to reheat.

Serves 10-12, \$89

Everything Bagel Salmon Fillet

Side of North Atlantic salmon fillet,
skinned, trimmed, seasoned, cooked to
medium, served at room temperature or
reheated; \$130



Hot Mains

Happy Seth Bowl (GF)

vegan, crispy tofu, rice, quinoa, zhug hot
sauce, veg, sesame, cilantro, peanut
sauce; \$68, vegan

Kielbasa & Pierogies

smoked kielbasa, sauerkraut, a dozen
pierogies, mustard duo; \$55 per tray

Chicken Riggies

chicken in a creamy tomato sauce with
onion, garlic, diced spicy Calabrese
peppers, olives, rigatoni pasta, spinach,
chickpeas, bit of basil, parmesan &
romano cheeses;

(Can be made over rice for a GF version as well)

\$68 per pan

Korean Shrimp Stack

fried shrimp, on seasoned farro, sesame
seeds, cilantro, pickles, hoisin glaze, spicy
mayo, homemade pickles

\$88 per pan

Shrimp & Grits (GF)

Fried shrimp in a smother sauce with
tomatoes, onions, leeks, sour cream and
scallions on a bed of cheesy grits

\$75 per pan

Italian Roast Pork

Raw boneless pork roast rubbed with
roasted garlic, housemade rub &
rosemary, tied, **ready to cook**

½ loin (approx. 4lb raw weight) \$54

Full (approx. 8lb raw weight) \$100

Ancient Grains

Mix of sautéed veggies, farro, quinoa,
brown rice, splash of vinaigrette, seasoned
ricotta, scallions (vegetarian)

\$52 per pan

BBQ Pulled Pork

Pork butt dry-rubbed, cured, slow-roasted,
fork-tender meat in a

spicy bbq sauce

\$59 per tray

Desserts

Homemade Tea Breads

Seasonal, check for availability

\$24 (10")

Cookie Box

\$30/dozen, \$58/2 dozen, \$85/3 dozen

Chocolate Mousse Cake

\$48 homemade whipped cream

NY Cheesecake

\$60 homemade strawberry sauce

Brownies, Blondies & Berries

\$60 Homemade chocolate brownies,
walnut blondies & beautiful berries

GF Chocolate Layer Cake \$42

GF Lemon Ricotta Cake \$40 with
chocolate chips

French Apple Cake

\$38 Layers of soft Granny Smith apples in
custardy genoise

We apply a standard 12% admin charge on all
catering and special orders. Depending on the
complexity of your order, early morning pickup,
equipment requirements, etc., additional charges
may apply.

Our trays are 10" X 12" deep trays, serving
approximately 10 people.

Quarts feed 3-4 people.

We charge a \$5 deposit on reusable gallon jars
with lids, refunded upon return in good
condition.

We understand that plans change. If you need to
cancel your event or order, kindly let us know 24-
hours in advance. Last-minute cancellations may
result in deposit forfeiture or a cancellation fee.

We have a lovely private room to accommodate
private parties up to 60 people, with some a/v
available. 3- 4- and 5- course meal packages are
available. Fees for the room (when available) are
\$100 per hour during our normal weekday
business hours, \$200 per hour after hours, \$1500 per
hour weekends, 4-hour maximum, available in 2-hour
increments.