



# 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.

[www.dottieaudreys.com](http://www.dottieaudreys.com)

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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 Soups & 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.*