Summer Catering Menu

Please call 845.915.3088 to pre-order, 2-day notice preferred.
www.dottieaudreys.com
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Breakfast/Brunch

Continental Breakfast Basics
An assortment of our freshly baked muffins, scones, croissants, danish and 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
$130 *Feeds up to 15*

GF Frittata
Oven-baked omelet made with GF ingredients; choice of Mediterranean (vegetarian) or Ham, Cheddar & Leek
$40 *Feeds up to 15*

Breakfast Meats
Smoked streaky bacon, housemade Irish Bacon, homemade sausage patties
$4pp, minimum 10 ppl

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*
Add sautéed mushrooms, +$6

Bircher Muesli
Raw oats & barley soaked in milk and cider, with yogurt, shredded apples, walnuts, dried fruit
$18 per quart *Feeds up to 8*

Vegan Coconut Chia Seed Pudding
Chia pudding (coconut & oat milk), desiccated 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

Starters

Spicy Dry-rubbed Wings
Large wings cured in our dry rub, fried crispy and tossed in our spicy sauce;
$59 (about 50 wings)

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

Pierogies & Onions
Pan-fried potato & cheese pierogies sauteed in butter and onions; $54/40

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

Sticky Sesame Chickpeas $46
warm chickpeas in a sweet & tangy sauce with sesame seeds & scallions; vegan; tray

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; ready to eat or heat $18/pint

Spinach Dip
Creamy spinach, spices, cream cheese; ready to eat or heat; $15/pint

Spicy Buffalo Chicken Dip
Cream cheese, cheddar, blue cheese & Romano, shredded chicken, our Buffalo sauce – ready to eat or heat; $15/pint

Jumbo Shrimp Cocktail
Chilled shrimp, homemade cocktail sauce, 4 pieces per guest
$10.95 per person *minimum of 10*

Homemade Soup & Stews
Quarts, $14.95

Sides

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 $28 per tray (vegetarian)

Roasted Seasonal Veg
w/balsamic glaze; $18 per quart; vegan

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 - add bacon +$10, add mushrooms +$4, add chicken & spicy pimiento cheese +$14

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*

Vegetarian Tartine Platter
Triangles of seasoned ricotta/apricot & egg salad/capers; 32 pieces
$69 *(16" platter)*

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,
grilled salmon, $11pp

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, house-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; $72, vegan

Kielbasa & Pierogies
smoked kielbasa, sauerkraut, a dozen pierogies, mustard duo; $52 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) $59
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
$69 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
$45 *homemade whipped cream*

Brownies, Blondies & Berries
$60 *Homemade chocolate brownies, walnut blondies & beautiful berries*

Key Lime Pie
$30 *Fresh lime custard, graham cracker crust, fresh whipped cream*

GF Lemon Ricotta Cake
$35 *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.

Dottie Audrey's Bakery/Kitchen & Keystone Hoagies 549 Rt 17 Tuxedo Park NY 10987 845.915.3088
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