

# come gather at the table



**EVENT MENUS**

# LET US HOST



## THE RESTAURANT

The Table Restaurant is a perfect option for your next special even. The Restaurant has rustic Adirondack Pine tables and a modern decor. Max seating is 45

## THE NATIONAL ROOM

The National Room is home to an original fireplace from the Historic National Hotel and it a great backdrop for any event wanting Historic Hudson Valley charm. This room has round tables that can accommodate anywhere from 5 to 7 guest and are adorned with black floor length linens. Max seating is 60

## THE SUN ROOM

The Sun Room is a perfect option for a small group. Menu offering for the Sun Room with run parallel to the Restaurant but in a condensed version. The Sun Room has an additional \$300 Room Charge. Max seating is

\*\*This room is not temperature controlled and can run hot or cold depending on the time of the year.\*\*

# FOOD & BEVERAGE MINIMUMS

Monday - Thursday LUNCH \$1200, DINNER \$2000  
Friday and Saturday LUNCH \$1800, DINNER \$2500  
Sunday BRUNCH/LUNCH \$2000, DINNER \$2000

New York State Tax and Service Charges do not contribute towards your food & beverage minimums.

## OUR EVENT POLICIES

- **Event Space will be available for a duration of 4 hours in total, this starts when the first person arrives to decorate and ends when the last guest leaves.**  
Additional hours are \$500 per hour
- **We have a NO CONFETTI policy, \$250 cleaning fee if used, this includes balloons filled with confetti.**
- **All decoration that are brought into the event space must be take at the duration of your event.**
- **Special request for allergies and dietary restrictions needs to be disclosed at time of booking event**
- **We request a non-refundable deposit of 10% of the total of your event to reserve your event date with a signed contract.**
- **Prices reflect a cash or check payment, a 4% processing fee will be asses for credit and debit tenders**
- **Guaranteed guest count must be given 7 days prior to your event. Your guarantee is the minimum number of guests.**
- **Final payment including additional guest and bar tab will be due at the duration of your event.**





## Craft Lunch

# Lunch Menus

### EGGPLANT ROLLATINI

ricotta filled breaded eggplant roulades  
Tomato puree | asiago cheese

### PENNE FLORENTINE

penne pasta | creamy blush sauce  
baby spinach | asiago cheese

### HEIRLOOM TOMATO CHICKEN

crispy chicken breast | summer heirloom tomato salsa | kale chimichurri

### CAESER SALAD

romain lettuce | caesar vinaigrette | shaved asiago

### FRESH FRUIT

melons | pineapple | grapes | berries

### CHEESY GARLIC BREAD

**\$38 Per person**

plus nys tax and 20% service charge  
included soft drinks and black table linen

# Table Talk

## STRAWBERRY TURKEY WRAP

sliced turkey | strawberry jam | bacon | cheddar cheese | mayo

## APPLE CHICKEN FLAT BREAD

crispy chicken | apple butter | cheddar cheese

## CAPRESE GNOCCHI

crispy gnocchi | cherry tomatoes | basil | asiago cheese  
garlic aioli | balsamic glaze

## FRESH FRUIT

melons | pineapple | grapes | berries

## FIELD GREENS SALAD

field greens | sliced apples | asiago cheese  
pickled onions | balsamic vinaigrette

## TABLE PASTA SALAD

penne | broccoli | cranberry  
honey balsamic aioli

**\$32 Per person**

plus nys tax and 20% service charge  
included soft drinks and black table linen

# Local Lunch

## BLT PASTA SALAD

applewood bacon | spinach | tomatoes  
penne pasta | pesto aioli

## MANGO TERIYEKI CHICKEN

tempura chicken chunks | steamed broccoli  
teriyeki glaze

## KOREAN STEAK

braised beef brisket | jasmine rice | mango salsa  
cur signature Korean barbecue sauce

## FIELD GREENS SALAD

field greens | sliced apples | asiago cheese  
pickled onions | balsamic vinaigrette

## FRESH FRUIT

melons | pineapple | grapes | berries

## PRETZEL BITES

**\$42 Per person**

plus nys tax and 20% service charge  
included soft drinks and black table linen



## Brunch Stations

### WAFFLE STATION

pearl sugar waffles  
season fruit | whipped cream | granola  
chocolate sauce | caramel sauce

### CAPRESE PANINI

prosciutto | tomato | basil | asiago cheese

### MAPLE BACON CHILI CHICKEN

tempura chicken | zesty maple chili glaze  
jasmine rice | bacon pieces

### SPINACH AND CHEESE QUICHE

### FIELD GREENS SALAD

field greens | sliced apples | asiago cheese  
pickled onions | balsamic vinaigrette

### FRESH FRUIT

melons | pineapple | grapes | berries

### BUTTER CROSSANTS

**\$42 Per person**

plus nys tax and 20% service charge  
included soft drinks and black table linen

Brunch Menus



# Brunch Showers

## CINNAMON BUN FRENCH TOAST

creme brûlée soaked challah bread  
cinnamon caramel sauce

## APPLE PANCAKES

cinnamon apple filled pancakes

## FRESH FRUIT

melons | pineapple | grapes | berries

## CASHEW CHICKEN

tempura chicken | zesty ginger orange glaze  
jasmine rice | cashews

## BUTTER CROSSANTS

## SPINACH AND CHEESE QUICHE

## BREAKFAST POTATOES

## CAESER SALAD

romain lettuce | caesar vinaigrette | shaved asiago

**\$38 Per person**

plus nys tax and 20% service charge  
included soft drinks and black table linen

# Village Gatherings

## CHICKEN MILAN

chicken breast | roasted tomatoes  
asiago cheese | chardonnay butter reduction

## PENNE FLORENTINE

penne pasta | creamy blush sauce | baby spinach | asiago cheese  
creamy tomato sauce | basil | penne pasta

## ROOT BEER BBQ OSSO BUCCO

fall off the bone braised min pork shank  
house made root beer BBQ

## MANGO TERIYEKI SHRIMP

tempura chicken chunks | steamed broccoli  
teriyeki glaze

## FIELD GREENS SALAD

sliced apples | asiago cheese | pickled onions  
balsamic vinaigrette

## SIDES

seasonal vegetable | roasted potato

**\$65 Per person**

plus nys tax and 20% service charge  
included soft drinks and black table linen

Dinner Menus



# Supper Club

## CHICKEN SALTIMBOCCA

buttermilk crusted chicken thighs | prosciutto  
spinach | mozzarella cheese | lemon sage sauce

## EGGPLANT ROLLATINI

ricotta filled breaded eggplant roulades  
Tomato puree | asiago cheese

## HONEY SOY SALMON

Seared salmon | Korean honey soy glaze | pineapple salsa

## WHISKY SHORT RIBS

slices braised beef short ribs | whiskey glazed  
roasted potatoes

## CAESER SALAD

romain lettuce | caesar vinaigrette | shaved asiago

## SIDES

roasted potatoes | seasonal vegetable

**\$75 Per person**

plus nys tax and 20% service charge  
included soft drinks and black table linen

# Conversation Tables

## STATIONARY APPETIZERS

### TRUFFLE GNOCCHI

crispy gnocchi | baby spinach | asiago cheese  
truffle brown sugar butter

### VEGETABLE CRUDITE

garden vegetables | spinach sour cream dip

### SPINACH ARTICHOKE RANGOONS

Spinach, artichoke and cheese filled crispy wonton

### MANGO CHILI DUCK WINGS

crispy duck wings | chili mango glaze

### KOREAN CHICKEN TACO

braised Korean chicken | pineapple mango salsa  
lettuce | lime sour cream

### MEDITERRANEAN BRUSCHETTA STATION

toasted ciabatta | hummus | marinated olives  
tomato caprese salsa | grilled sausage

**\$50 Per person**

plus nys tax and 20% service charge  
included soft drinks and black table linen

Cocktail Parties

# Talk of the Town

## **STATIONARY APPETIZERS**

### VEGETABLE CRUDITE

garden vegetables | spinach sour cream dip

### FRESH FRUIT

melons | pineapple | grapes | berries

### ANTIPASTO DISPLAY

sliced Italian meats | marinated olives | grilled sausage  
sliced and cubbed cheese | crackers

## **PASSED APPETIZERS**

NATIONAL SLIDER

TEMPURA SHRIMP

BUFFALO CHICKEN WONTONS

STEAK AND CILANTRO EMPANADA

**\$45 Per person**

plus nys tax and 20% service charge  
included soft drinks and black table linen

# Beverages

## CASH BAR

drinks are made to order and guest pay at the time of service

## CONSUMPTION BAR

Drinks are made to order and a tab is to be paid at the duration your event. A tab will run for the duration the event for all alcohol consumed or until the dollar amount contracted has been reached.

## CORKS & CAPS

beer and wine package includes unlimited house wines and draft beer  
\$10 per person per hour

## BRUNCH COCKTAILS

Mimosa Bar | \$10 per person, per hour  
Bloody Mary bar | \$11 per person, per hour

## SIGNATURE BAR

package includes draft beer, house wine and house liquors  
\$12 per person per hour

upgrade to top shelf liquor | additional \$8 per person per hour  
add Personalized cocktails | additional \$6 per person per hour



# Desserts

## COOKIES | \$4 PER PERSON

chocolate chip | raspberry | oatmeal raisin

## CUPCAKES | \$24 PER DOZ

oreo | peanut butter | coconut | pistachio

## BROWNIES | \$4 PER PERSON

fudge | cheesecake | walnut

## MINI CHEESECAKES | \$7 PER PERSON

Chocolate mousse | fresh fruit | cannoli

## MINI CANNOLIS | \$4 PER PERSON



## Contact Us

73 Clinton Street  
Montgomery, New York 12549  
845.769.5625

THETABLENY@YAHOO.COM  
THETABLENY.COM