



Sugarhouse

Wedding

Brouchure

January 2025 | December 2026

940 CRAIGVILLE RD, CHESTER, NY 10918

(845)202-0101

EVENTS@SUGARHOUSENY.COM



H O R S D ' O E U V R E S

SPINACH PIE

BAKED BREE & BLACKBERRY

MEATBALLS-

(SWEEDISH,SWEET CHILL, BBQ SRIRACHA)

STUFFED MUSHROOMS

FRIED GYOZA

BUFFALO CHICKEN SKEWERS

BACON WRAPPED DATES

COCONUT SHRIMP

TORTELLINI SKEWERS

CAPRESE SKEWER

WATERMELON & FETA

WATERMELON, GOAT CHEESE, PISTACHIOS

COCKTAIL SHRIMP SHOOTER

ROASTED BEETS W. GORGONZOLA & WALNUTS

PRETZLE BITES W. BEER MUSTARD SAUCE

PEACH & RICOTTA COSTINI

SMOKED SALMON W. CAPERS

DOGS IN PUFF PASTRY

CUCUMBER CHICKEN SALAD

SLIDERS

HOT HONEY CHICKEN & WAFFLES, PULLED PORK, CHICKEN

PARM, CHEESEBURGER

MUSHROOM TARTLETTE

CHICKEN SATAY & PEANUT SAUCE

BAO BUNS

PROSCIUTTO WRAPPED MELON

CEVICHE CUPS

TOMATO PESTO TARTLETTE

CRAB CAKE W. CITRUS AIOLI

FILET & HORSERADISH COSTINI

LAMB CHOP W. MINTED SAUCE

TUNA TAR TAR

AHI TUNA TATAKI

MINIATURE LOBSTER ROLLS

CHARCUTERIE CUPS

DUCK TACOS

OYSTERS ON THE HALF SHELL

CAVIAR BLINIS

TEMPURA ROCK SHRIMP

PLATED MENUS

CHICKEN DISHES

HERB ROASTED CHICKEN

HERB MARINATED OVEN ROASTED FRENCHED CHICKEN BREAST, CHEFS VEGETABLES, GARLIC MASHED POTATOES

CHICKEN PARMESAN

HERB PANKO PAN FRIED CHICKEN CUTLET, HOUSE MARINARA, PARMESAN AND MOZZARELLA, CHEFS VEGETABLES, PASTA OF CHOICE

CHICKEN MARSALA

SAUTÉED CHICKEN BREAST, MUSHROOM DEMI, CHEFS VEGETABLES, GARLIC MASHED POTATOES

CHICKEN PICCATA

SAUTÉED HERBED CHICKEN BREAST, LEMON CAPER SAUCE, CHEFS VEGETABLES, PASTA OF CHOICE

WILD MUSHROOM STUFFED CHICKEN BREAST

WILD RICE AND SAUTÉED MUSHROOM BLEND STUFFED CHICKEN BREAST, SEARED AND ROASTED, FINE HERBS BURRITO BLANC, CHEFS VEGETABLE.

DOUBLE BATTERED FRIED CHICKEN

WHITE AND DARK MEAT CHICKEN ON THE BONE, BATTERED TWICE, FRIED, WHITE CHEDDAR MAC AND CHEESE, HOT HONEY BISCUITS

BBQ CHICKEN

SWEET AND TANGY BBQ BONE IN CHICKEN, WHITE CHEDDAR MAC AND CHEESE, HOT HONEY BISCUITS

ORANGE CHICKEN

HAND BATTERED AND FRIED CHICKEN BREAST, SWEET AND SOUR ORANGE SAUCE, CHEFS VEGETABLES, STEAMED RICE

CHICKEN ENCHILADAS

ROASTED AND HAND PULLED CHICKEN, CREAM CHEESE, GREEN TOMATILLO SALSA, MEXICAN CHEDDAR BLEND, CILANTRO LIME RICE, CHILI IN ADOBO BLACK BEANS

CHICKEN SOUVLAKI

LEMON, GARLIC, WHITE WINE AND OREGANO MARINAATED CHICKEN SKEWERS GRILLED, CHEFS VEGETABLES, WARM COUS COUS SALAD

PANZANELLA CHICKEN

LEMON HERBED PAN SEARED FRENCHED CHICKEN BREAST, VINAGRETTE TOSSED GARDEN VEGETABLES, THICK CUT CRISPY HERBED CROUTONS, ARUGULA SALAD

*Consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness, especially if you have certain medical conditions

PLATED MENUS

PASTA DISHES

FETTUCINI ALFREDO

FETTUCINI, CREAMY PARMESAN ALFREDO SAUCE, FRESH HERBS, CHOICE OF PROTEIN

PASTA FRA DIAVLO

HOUSE PASTA, SPICY TOMATO BROTH, BLISTERED CHERRY TOMATOES, GARLIC, SHALLOTS AND ASSORTMENT OF SEAFOOD

TUSCAN PASTA

RIGATONI RIGATE, ROASTED SUNDRIED TOMATO SAUCE, FRESH HERBS, PARMESAN CHOICE OF PROTEIN

PASTA POMODORO

HOUSE PASTA, GARLIC, SHALLOT, WHITE WINE CREAM SAUCE, SAUTEED VEGETABLES, CHOICE OF PROTEIN

WILD MUSHROOM RISOTTO

CREAMY ARBORIO RISOTTO, SAUTEED MUSHROOM BLEND, CRISPY SHALLOTS, HERB OIL

CACIO DI PEPPE

HOUSE SPAGHETTI, BLACK PEPPER CREAM SAUCE, CHEFS VEGETABLES, CHOICE OF PROTEIN

BROWN BUTTER GNOCCHI

SAUTEED BROWN BUTTER AND NUTMEG GNOCCHI, WHITE TRUFFLE CREAM SAUCE, PARMESAN

SEASONAL GNOCCHI

SAUTEED GNOCCHI, ROASTED BUTTERNUT SQUASH (IN SEASON VEG), MUSHROOM DEMI, PULLED SHORT RIB

PASTA ALLA VODKA

TOMATO CREAM VODKA SAUCE, CRISPY PANCETTA, FRESH GARDEN PEAS, HERBS, CHOICE OF PROTEIN

BUFFALO MACARONI AND CHEESE

HOUSE BUFFALO CHEESE SAUCE, PASTA, FRIED BONELESS CHICKEN BREAST, BLUE CHEESE CRUMBLES

CHICKEN-STEAK-SHRIMP-SALMON-ADDITIONAL COST

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PLATED MENUS

BEEF DISHES

MAYTAG CRUSTED FILET MIGNON

USDA PRIME OR HIGHER BEEF TENDERLOIN, MAYTAG BLUE CHEESE AND PANKO CRUST, CHEFS VEGETABLES, GARLIC MASHED POTATOES

BACON WRAPPED FILET MIGNON

USDA PRIME OF HIGHER BEEF TENDERLOIN WRAPPED IN THICK CUT BACON, SEARED TO MEDIUM, AU POIVE PEPPERCORN BRANDY SAUCE, CHEFS VEGETABLES, GARLIC MASHED POTATOES

LATIN CHIMICHURRI STEAK

USDA PRIME OR HIGHER FLANK STEAK, VIBRANT AND ACIDIC CHIMICHURRI, GRILLED VEGETABLES, LEMON HERBED ROASTED POTATOES

BEEF TENDERLOIN STEAK TIDBITS

USDA PRIME OR HIGHER BEEF TENDERLOIN TIDBITS, SAUTEED TO MEDIUM, SERVED WITH CHIPOTLE IN ADOBO CREAM SAUCE, CHEFS VEGETABLES, GARLIC MASHED POTATOES

SHORT RIB

COFFEE DUSTED, COLA BRAISED BEEF SHORT RIB, MUSHROOM DEMI GLACE, CHEFS VEGETABLES, CREAMY MASHED POTATOES

PRIME RIB

GARLIC-CRUSTED PRIME RIB SERVED MEDIUM, HORSERADISH CREAM SAUCE, CHEFS VEGETABLES ROASTED FINGERLING POTATOES

OSSO BUCO

BRAISED OSSO BUCO BRAISED HEARTY GARDEN VEGETABLES, WHITE CHEDDAR POLENTA

SHEPARDS PIE

INDIVIDUALLY PLATED MINIATURE SHEPPARDS PIE, SEASONED BEEF, FRESH PEAS, CARROTS, BAKED GARLIC MASHED POTATOES, PAN GRAVY

GRILLED BEEF SATAY

MARINATED AND SKEWERED BEEF, GRILLED AND SERVED OVER PAYAYA FRUIT SALAD OVER SEASONED HERBED RICE PILAF W. PEANUT DIPPING SAUCE

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PLATED MENUS

SEAFOOD DISHES

APRICOT GLAZED SALMON

CUMIN AND CORIANDER DUSTED SEARED SALMON, APRICOT VEGETABLE CHUTNEY, CHEFS VEGETABLES, CILANTRO LIME RICE PILAF

BBQ SRIRACHA SALMON

SEARED SALMON GLAZED WITH SWEET AND SLIGHTLY SPICY SRIRACHA BBQ GLAZE, CHEFS VEGETABLES, HERBED RICE PILAF

LEMON AND DILL SALMON

SEARED SALMON, LEMON DILL COMPOUND BUTTER, CHEFS VEGETABLES, HERBED RICE PILAF

JUMBO LUMP CRAB CAKES

TWO JUMBO LUMP CRAB CAKES, LEMON ZEST REMOULADE, HERBED RICE PILAF

MISO GLAZED COD

WHITE MISO SOY MARINATED COD, BUTTERED ASIAN SOY SAUCE, SAUTÉED BOK CHOY, SHIITAKE MUSHROOMS, STEAMED SEASONED RICE

TRUFFLED SEA BASS

SEARED AND ROASTED SEA BASS, CHAMPAGNE TRUFFLE VIN BLANC, CHEFS VEGETABLES, GARLIC MASHED POTATOES.

SCALLOP RISOTTO

CREAMY PARMESAN HERBED RISOTTO, FARM SPRING PEAS, SEARED SCALLOPS, PEA SHOOTS

LOBSTER MAC & CHEESE

FRESH SEMOLINA PASTA, A LARGE PORTION OF BUTTER POACHED LOBSTER, GRUYERE AND CHEDDAR

TUNA TATAKI

SESAME DUSTED TUNA LOIN SEARED, SERVED RARE OVER CITRUS VEGETABLE SLAW, SEASONED AND HERBED RICE, WITH DUO OF PEANUT AND WASABI SAUCES

BLACKENED COD

HOUSE BLACKENING SEASONED COD SEARED AND SERVED OVER SEASONED AND HERBED RICE WITH MANGO TROPICAL SALSA

FISH AND CHIPS

BEER BATTERED FRIED COD FILET SERVED WITH TWICE FRIED POTATO FRITES, MUSHY PEAS, AND TARTAR SAUCE

GARLIC PARMESAN CRUSTED TILAPIA

PANKO, PARMESAN, AND GARLIC BUTTER CRUSTED TILAPIA SERVED OVER COCONUT TOASTED RICE PILAF AND CHEFS VEGETABLES, AND CITRUS CILANTRO AIOLI

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PLATED MENUS

P O R K D I S H E S

BALSAMIC GLAZED PORK CHOP

CREAMY BALSAMIC MARINATED THICK CUT BERKSHIRE PORK CHOP, GRILLED AND ROASTED, CHEFS VEGETABLES, GARLIC MASHED POTATOES

MUSTARD CRUSTED PORK TENDERLOIN

WHOLE GRAIN, DIJON, PANKO CRUSTED PORK TENDERLOIN ROASTED, GOLDEN BEETS, GARLIC MASHED POTATOES

APPLE CIDER BONE IN PORK CHOP

THICK-CUT BERKSHIRE PORK CHOP MARINATED IN APPLE CIDER REDUCTION, CHEFS COLLARDS, FALL COUS COUS SALAD

ASIAN PAN FRIED PORK CHOP

BONELESS PORK CHOP POUNDED AND BREADED, PAN FRIED TO GOLDEN BROWN, TANGY SWEET AND SOUR ORANGE MARMELADE DUCK SAUCE, CHEFS VEGETABLES, GARLIC MASHED POTATOES

PORK PORTERHOUSE

THICK CUT BONE IN BERKSHIRE PORK CHOP GRILLED AND ROASTED, HERBED COMPOUND BUTTER, SAUTEED MUSTARD GREENS, WHOLEGRAIN MUSTARD JUS, GARLIC MASHED POTATOES

THAI GRILLED PORK SKEWERS

SWEET SOY MARINATED PORK SHOULDER SKEWERED AND GRILLED SERVED OVER SEASONED WHITE RICE WITH BOK CHOY AND SWEET CHILI DIPPING SAUCE

PORK MEDALLIONS WITH MUSHROOM GRAVY

SEARED PORK MEDALLIONS SERVED IN MUSHROOM CREAM DEMI SAUCE OVER GARLIC MASHED POTATOES AND CHEFS VEGETABLES

STUFFED TUSCAN PORK TENDERLOIN

PORK TENDERLOIN STUFFED WITH SPINACH, SUN DRIED TOMATOES, AND CHEESE MEDLEY, SERVED OVER GARLIC MASHED POTATOES WITH CHEF VEGETABLES AND HERBED CREAM PAN SAUCE

BRAISED ITALIAN PORK

HERBED BRAISED PORK SERVED OVER CREAMY POLENTA WITH SAGE GRAVY AND CHEFS VEGETABLES

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BUFFET MENU

BASE PRICE \$65

BUILD YOUR OWN BUFFET PACKAGES SELECT TWO MAINS, ONE VEGETABLE, ONE STARCH, AND ONE SALAD.

PRICING IS INCLUSIVE OF DINNER ROLLS, DRESSINGS, ELEVATED DISPOSABLES, STAFFING* BASIC LINEN & NA BEVERAGES

MAINS - PICK 2

MENU CHARGE BASED OFF HIGHEST PRICED SELECTION

PASTA

- FETTUCINI ALFREDO
- PASTA POMODORO
- TUSCAN PASTA
- CACIO DI PEPE
- BROWN BUTTER GNOCCHI
- SEASONAL GNOCCHI
- PARMESAN RISOTTO
- WILD MUSHROOM RISOTTO
- BUFFALO MACARONI AND CHEESE
- +\$5 CHICKEN +\$10 BEEF
- +\$12 SHRIMP +\$15 SALMON

LAMB

- DIJON CRUSTED 1/2 RACK OF LAMB
- ROASTED LEG OF LAMB
- LAMB KEBAB
- RED WINE BRAISED LAMB SHANK

CHICKEN

- CHICKEN PARMESAN
- CHICKEN MARSALA
- CHICKEN PICCATA
- CHICKEN MILANESE
- HERB ROASTED BONE IN CHICKEN
- FRIED CHICKEN
- BBQ CHICKEN
- ORANGE CHICKEN
- TERIYAKI CHICKEN
- CHICKEN ENCHILADAS
- CHICKEN SOUVLAKI
- PANZANELLA CHICKEN
- STUFFED AIRLINE CHICKEN BREAST

STAFFING*

- PER STAFF MEMBER ABOVE TYPICAL RATIO

BEEF

- BEEF FILET
- MAYTAG CRUSTED BEEF FILET
- BEEF TENDERLOIN STEAK TIDBITS
- LATIN CHIMICURRI
- COLA BRAISED SHORT RIBS
- PRIME RIB
- OSSO BUCO
- SHEPARD'S PIE
- BEEF STROGANOFF
- BEEF SATAY

PORK

- BALSAMIC GLAZED PORK CHOPS
- MUSTARD CRUSTED PORK TENDERLOIN
- APPLE CIDER BONI IN PORK CHOP
- ASIAN PAN FRIED PORK CHOP
- PORK PORTERHOUSE
- BRAISED ITALIAN PORK
- STUFFED TUSCAN PORK TENDERLOIN
- PORK MEDALLIONS MUSHROOM GRAVY
- THAI GRILLED PORK SKEWERS

SEAFOOD

- APRICOT GLAZED SALMON
- BBQ SRIRACHA SALMON
- LEMON DILL SALMON
- BLACKENED COD
- GARLIC PARMESAN CRUSTED TILAPIA
- FISH AND CHIPS
- SCALLOP RISOTTO
- LOBSTER MAC AND CHEESE
- TUNA TATAKI
- TRUFFLED SEA BASS
- MISO GLAZED COD
- LOBSTER RAVIOLI

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BUFFET MENU

CONTINUED

SALAD - PICK 1

IF YOU WOULD LIKE A SECOND OPTION, PLEASE DISCUSS WITH CHEF FOR PRICING

- HOUSE SALAD ICEBERG
- HOUSE SALAD MIXED GREENS
- CRANBERRY WALNUT
- CAESAR
- KALE CAESAR CRUNCH
- COBB
- WEDGE
- STRAWBERRY GOAT CHEESE
- ARUGULA AND BLACKBERRY
- MEDITERRANEAN VEGETABLE SALAD

VEGETABLES - PICK 1

IF YOU WOULD LIKE A SECOND OPTION, PLEASE DISCUSS WITH CHEF FOR PRICING

- CHEFS VEGETABLES
- GRILLED VEGETABLES
- GRILLED ELEVATED VEGETABLES
- ROASTED ROOT VEGETABLES
- BOK CHOI
- ZOODELS (VEGETABLE NOODLES)
- CORN ON THE COB
- SAUTEED MUSHROOMS AND ONIONS
- RATATOULLI
- INDIVIDUAL ROASTED SQUASH
- ROASTED CAULIFLOWER
- STUFFED PEPPERS (WILD GRAINS)
- ASPARAGUS
- VEGETABLE SKEWERS

STARCH - PICK 1

IF YOU WOULD LIKE A SECOND OPTION, PLEASE DISCUSS WITH CHEF FOR PRICING

POTATOES

- MASHED POTATOES
- ROASTED POTATOES
- ROASTED GARLIC MASHED POTATOES
- ROASTED FINGERLING POTATOES
- DUCHESS POTATOES
- POTATO AU GRATIN
- BAKED POTATOES
- LOADED BAKED POTATOES
- SMASHED POTATOES
- LEMON EVOO POACHED POTATOES
- CREAMY MASHED SWEET POTATOES
- BUTTERNUT SQUASH PUREE

NOODLES

- LOMEIN (NO PROTIEN)
- STIR FRY NOODLES
- ORZO
- COUS COUS

RICE & GRAINS

- HERBED RICE PILAF
- VEGETABLE RICE PILAF
- MEXICAN STYLE RICE
- BROWN RICE
- WILD RICE
- ANCIENT GRAIN VARIETIES
- DIRTY SOUTHERN RICE
- BASIC RISOTTOS
- ELEVATED RISOTTOS
- STIR FRIED RICE

- BASIC PASTA
- ELEVATED PASTA
- GF PASTA

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CHEFS CURRATED BUFFET MENUS

MEXICAN FAJITAS

MARINATED CHICKEN, STEAK, AND VEGETABLES SAUTÉED, CILANTRO LIME RICE PILAF, CHIPOTLE LIME BLACK BEANS, FLOUR TORTILLAS SOUR CREAM, SALSAS, SHREDDED CHEDDAR, TOMATOES, LETTUCE, CHEFS SALAD

BACKYARD BBQ

SWEET AND TANGY BBQ CHICKEN, PULLED PORK, GREEN CHILI MAC AND CHEESE, BAKED BEANS, CORNBREAD BBQ SAUCES, COBB SALAD

ITALIAN COURTYARD

TWO KINDS OF PASTA, WHITE WINE PARMESAN PRIMAVERA SAUCE, CALABRIAN MARINARA, CHICKEN PARMESAN, CHEFS VEGETABLES, GARLIC BREAD, CHEFS SALAD

FROM THE SEA

CHOICE OF SALMON DISH (APRICOT, LEMON DILL, OR BBQ SRIRACHA), HERBED RICE PILAF, CHEFS VEGETABLES, DINNER ROLLS, CAESAR SALAD

STREET TACOS

CHOICE OF THREE STYLE TACOS, GRILLED ONIONS, CUT LIMES, CHIPOTLE AIOLI, PICO DE GALLO, HABANERO CARROT SALSA, CILANTRO, CILANTRO LIME RICE PILAF, BLACK BEAN PUREE

MEDETERANNIAN MEDLEY

CHICKEN SOUVLAKI SKEWERS, BEEF SKEWERS, HERBED COUS COUS W FETA CHEESE, GRILLED ELEVATED VEGETABLES, HOUSE TZATZIKI SAUCE, GARLICKY HUMMUS, HOUSE SALAD WITH OREGANO VINAIGRETTE, TOASTED NANN BREAD

FROM THE GARDEN- VEGETARIAN MENU

ROASTED ACORN SQUASH WITH WILD RICE POMEGRANATE SEED STUFFING, ROASTED ROOT VEGETABLES, ASPARAGUS AND BLISTERED CHERRY TOMATO SALAD, WILD MUSHROOM ORZO, LITTLE GEMS SALAD WITH GREEN GODDESS DRESSING, HOUSE ROLLS

CARVING STATION

PRIME RIB WITH CREAMY HORSERADISH SAUCE, ROASTED TURKEY BREAST WITH CRANBERRY PUREE, CHOICE OF ROASTED POTATOES OR GARLIC MASHED POTATOES, ROASTED VEGETABLES, CAESAR SALAD, RUSTIC BREAD SELECTION

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BEVERAGE OPTIONS

S I M P L E

2 DOMESTIC BEERS, 1 IMPORT, 1 CIDER
HOUSE RED WINE, HOUSE WHITE WINE, BASIC CHAMPAGNE
\$35 PP

E L E V A T E D

3 DOMESTIC BEERS, 2 IMPORTS, HOUSE RED WINE, HOUSE WHITE WINE, BASIC PROSECCO,
BACARDI RUM, KETTLE ONE VODKA, TANQUERAY GIN, JIM BEAM BOURBON, DEWARS
\$75 PP

S P E C I A L I T Y C O C K T A I L

WORK WITH OUR TEAM TO CREATE A CUSTOM COCKTAIL OFFERING FOR YOUR EVENT
\$12 PP (1 COCKTAIL) \$18 PP (2 COCKTAILS)

C H A M P A G N E T O A S T U P G R A D E

IF YOU HAVE FINER TASTE, WE WOULD LOVE TO POUR YOU AND YOUR GUESTS THE GOOD STUFF!
MOET AND CHANDON BRUT IMPERIAL ROSE
MOET AND CHANDON YELLOW LABEL
VEUVE CLICQUOT BRUT GOLD

M I X E D S H O T S

SELECTION OF MIXED INGREDIENT SHOTS TO BE MADE AVAILABLE
\$8 PP

I N C L U D E D M I X E R S

CLUB SODA, TONIC, LEMONS, LIMES,
BITTERS, CRANBERRY, ORANGE JUICE, GINGER BEER,
SODA PRODUCTS