

Hudson Table

Catered Events

Hudson Table is a culinary event and catering company with a decade of experience supported by industry leading chefs. We have a food-first focus through thoughtfully crafted menus using seasonally inspired ingredients.

We believe that unique, fully customized menus are important for your event. We offer buffet, family-style and plated menu packages which consist of chef created dishes designed exclusively for your taste, preferences, and dietary restrictions.

Private Catering

Hudson Table offers a broad range of menu options that are customizable and based on your vision for your event with us. Our chefs are trained to thoughtfully craft menus using seasonal ingredients with your direction.



As we begin to plan your menu, please provide us with any:

- Dietary restrictions
- Allergies
- Preferences on cuisine

Based on your initial menu input, your chef will present a well-balanced seasonal menu for your review which can be further edited and customized as needed.

Menu Formats

Buffet Style Menus

base rental + per person starting at \$20

Family Style Menus (groups of up to 24 only)

starting at \$25 per person + additional cost in base rental

Chef's Table & Multi-Course Plated Menus (groups of up to 20)

starting at \$25 per person + additional cost in base rental

Buffet Style

All food is served via large format platters and displayed artfully at one of our chef's counters or buffet table so that your guests may serve themselves at their convenience. Appetizers are served upon guests' arrival, entrees are served about 1 hour into the event, and dessert is served in the final hour along with coffee and tea.

Our chefs will create a menu that is well balanced and seasonal. We generally create a menu with 3 appetizers, 5 main course items (2 proteins, a vegetable, salad, and starch), and a dessert.

Ideal for larger groups and cocktail-style events



Family Style

Each course is served on large family-style platters directly to each of the guest tables.

****This format is available for small groups of up to 24 only****



Chef's Table & Multi Course Plated Dinners

All courses will be individually plated and served to each guest in our most formal dining format, while sitting around our chef's counter or at tables in our dining space. Our chefs suggest 4-7 courses in total.

****This format is available for small groups of up to 20 only****

Dessert

Dessert for our buffet and family style events is chosen from a list of our seasonal dessert offerings which your event coordinator will send to you prior to your event. Below are examples of desserts that have been available:

Cheesecake

Carrot Cake

Key Lime Pie

Fudge Brownie

Strawberry Shortcake

Nutella Cheesecake

Creme Brulee

You are welcome to bring in additional desserts, however a per person dessert fee may apply. Please consult your coordinator if you wish to do so.



Private Event FAQs

How many dishes will we have for a buffet style event?

We recommend 3 appetizers (1 with a protein), 5 main dishes (2 proteins, 1 starch/grain, 1 vegetable dish, and 1 salad), and a dessert. However, we are flexible! We can adjust the format of your meal to fit with your vision, though adding additional proteins or dishes to this standard menu format may result in an upcharge.



How do you accommodate guests with allergies / dietary restrictions?

We certainly want all of your guests to enjoy their experience at hT. When we begin the menu planning process, please let your coordinator know if you are expecting guests with restrictions or allergies. The sooner we know, the better! Once we have an idea of these restrictions, your chef can curate your menu with these restrictions in mind. We understand that RSVPs can come in at the last minute and things happen -- if you are notified of a restriction or allergy after the menu is finalized please let your coordinator know so we can ensure that guest can be accommodated.



Are we allowed to decorate?

Please do! We provide votive candles, but you are permitted to bring in additional decorations. We allow for 1 hour of set-up / decorating prior to the event and a grace period of 30 minutes after each event for clean up and departure. We do not permit anything to be attached or fastened to our walls in anyway.

Menu Inspiration

The following pages contain examples that are simply ideas to help provide general menu inspiration. Your chef will curate a customized menu for you based on the season, your tastes and budget.



LIGHTER FARE

Endive Bites with Citrus Ricotta,
Pomegranate, Almonds
Ahi Tuna Poke Bites

MAIN DISHES

Baby Romaine with Radish, Cucumber, Fennel, Lemon
Poppy Dressing
Grilled Skirt Steak with Three Pepper Relish
Tandoori Salmon with Arugula & Cucumber Mango
Salsa
Miso Glazed Cod or Eggplant with Sesame, Bok Choy,
Pickled Daikon
Maple-Cumin Roasted Carrots with Avocado Crema,
Pumpkin Seeds

BRUNCH

Mini Acai Bowls with Seasonal Berries
Fresh Berries with Granola and Yogurt
Seasonal Crostini
Crispy Chicken and Waffle Bites with Hot Honey
Crème Brûlée French Toast Bites
Buttermilk Biscuit, Crispy Chicken & Slaw

MAIN DISHES

Grilled Chicken with Bruschetta Tomatoes and Basil Pesto
Eggs Benedict with Sautéed Spinach and Hollandaise
Breakfast Tostada, Soft Scramble, Cotija, Pickled Onion,
Sofrito Seasonal Vegetable and Potato Hash with Sous Vide Eggs
Arugula Salad with Basil and Shaved Parmesan
Crispy Bacon and Sausage
Crepes with Prosciutto, Egg and Swiss
Lemon Ricotta Pancakes with Macerated Berries and Toasted Almonds
French Toast with Whipped Mascarpone and Seasonal Fruit





NEW AMERICAN

Seasonal Endive Bites

Buffalo Cauliflower with Blue Cheese

Mushroom Toast with Sherry Cream, Garlic, Shallot, Watercress

Smoked Salmon Crostini with Crème Fraîche, Dill, Egg and Capers

Crab Toast with Garlic Saffron Aioli

French Onion Soup Beef Sliders

MAIN DISHES

Seasonal Farm Fresh Salad with Herb Vinaigrette

Tuscan Kale Salad with Quinoa, Parmesan, Lemon Vinaigrette Grilled Corn Salad,

Cherry Tomatoes, Basil, Feta

Warm Green Bean Salad with Red Pepper Romesco

Steamed Mussels in Green Sauce

Braised Short Ribs

Polenta with Taleggio

Marinated Hanger Steak with Onion Jam

Honey and Chili Roasted Heirloom Carrots with Toasted Almonds Honey and

Sherry Roasted Summer Vegetables

Smoky Roasted Fingerling Potatoes



HOMESTYLE ITALIAN

Fontina Stuffed Saffron Arancini with Marinara

Prosciutto Arancini with Pomodoro Sauce

Focaccia with Tomato Mozzarella & Onion Marmalade

Chicken Parmesan Sliders

Seasonal Flatbreads

Antipasto Platter

MAIN DISHES

Linguine with Roasted Lemon, Garlic, Parmesan, Jumbo Shrimp

Fresh Pasta with Spicy Sausage, Kale, Pecorino

Penne Vodka

Cacio e Pepe

Roasted Chicken Breast Puttanesca

Broccoli Rabe with Garlic & Chili

Creamed Polenta

THE CLASSICS

Bloody Mary Shrimp Cocktail

Seasonal Farm Fresh Bruschetta

Caesar Salad Wedges

Meatball Sliders

MAIN DISHES

Mixed Greens Salad with Champagne Vinaigrette

Rosemary and Thyme Roast Chicken

Mashed Potatoes

Butter Basted NY Strip Steak with Pepper Jam

Grilled Skirt Steak with Chimichurri

Roasted Broccoli with Lemon, Pecorino, and Hot Chili

Balsamic Glazed Salmon





LATIN INSPIRED

Fresh Fish Ceviche with Tostadas

Shrimp Ceviche with Cassava Chips

Patatas Bravas with Smoky Tomato Aioli

Crispy Chorizo Skewer with Manchego Cheese

Fondue Arepas with Crispy Chorizo and Avocado Crema

Potato Cakes with Aji Mushroom Saffron Crema

Choripan Sliders with Spanish Chorizo, Chimichurri, Pickled Onion

BLT Tostadas with Pork Belly, Tomato Jam, Pickled Mustard Seed, Aioli

MAIN DISHES

Grilled Skirt Steak with Spanish Rice and Salsa Verde Gambas Al Ajillo (Shrimp with Garlic, Sherry, Parsley, Grilled Bread)

Chicken a la Veracruzana with Tomato, Olive, and Caper Sauce

Peruvian Roast Chicken with Spicy Green Sauce

Garlic Mojo Braised Pork with Tostones

Skirt Steak with Chimichurri





MEDITERRANEAN INSPIRED

Cheese Boat Flat Bread with Turkish Beef Sucuk (Sausage)

Seasonal Mediterranean Flatbreads

Roasted Carrot Hummus with Dukkah,

Everything Seed Flatbread

Mezze Platter

MAIN DISHES

Lamb Kebab Skewers with Pita & Tomato-Sumac Salsa Verde

Herby Quinoa Salad with Pomegranate, Feta, Lemon Vinaigrette

Spiced Eggplant with Green Olive Bulgur, Greek Yogurt Chickpea,

Lentil, and Swiss Chard Curry Stew

Cauliflower Tabbouleh

VEGAN INSPIRATION

Golden Hummus with Crackers and Crudite

Avocado Crostini with Lemon, Radish, and Sesame Seeds

Roasted Mushroom Dumplings with Scallion-Soy Dipping Sauce

MAIN DISHES

Roasted Cauliflower Salad with Golden Raisins, Kale, and

Lemon Turmeric Vinaigrette

Falafel Platter with Smokey Dips, Cucumber Salad, and Pickled Chilis

ASIAN INSPIRED

Shrimp Shumai with Ponzu

Scallion Pancakes

Crispy Pork and Cabbage Egg Rolls

Hoisin-Glazed Meatball Skewers

Ginger Chicken Satay with Spicy Peanut Sauce

MAIN DISHES

Korean Fried Chicken with Sweet Chili Sauce

Steam Buns with Grilled Shrimp and Sriracha Mayonnaise

Traditional Pad Thai

Bo SSam Platter with Roasted Pork, Lettuce Wraps, Rice, and

Ginger Scallion Sauce

Black Pepper Tofu and Eggplant with Shiitake Mushrooms and Cabbage



Kids Activity Add-Ons

Add on a fun activity for the kids while you enjoy the party!

Cupcake Decorating

Kids decorate their cupcakes with fondant, icing, and sprinkles! They decorate their cupcake boxes to take their goodies home.

- Can choose 2 types of cupcakes between vanilla, chocolate, red velvet, or funfetti cupcakes
- Each child gets 6 cupcakes
- We'll provide fondant, icing in piping bags, sprinkles, and the tools needed



Cookie Decorating

Kids decorate cookies with some instruction and some creativity!

They decorate cookie boxes to take their goodies home.

- Each child gets 10 cookies to decorate including 4 instructional cookies.
- You can choose the 4 instructional cookies from this [list](#).
- We'll provide the cookies, colored icing in piping bags, sprinkles and decorations.



Pricing

\$500 for up to 10 kids . Pricing includes an hour activity with a chef instructor and all materials needed. Each additional child above 10 kids is an additional \$10