the table
bistro & events

EVENTS
73 CLINTON STREET
MONTGOMERY, NEW YORK
845.769-5625
**BUFFET**

**sandwiches sliders**
- eggplant wrap | chicken salad wrap
- turkey waldorf

**Gourmet Quiche**
- ham florentine

**Fresh Fruit**
- melons | pineapple | grapes | berries

**Field Greens Salad**
- field greens | sliced apples | goat cheese
- pickled onions | pecans | balsamic vinaigrette

**Table Pasta Salad**
- penne | broccoli | raisins
- honey balsamic aioli

**Dessert Cupcakes**
- cookie and cream | peanut butter | coconut

---

**TO START**

**Field Green Salad**
- field greens | sliced apples | goat cheese
- pickled onions | pecans | balsamic vinaigrette

**LUNCH**

**Your Choice**
- served with house made potato chips

**Waldorf Turkey Sandwich**
- oven roasted turkey | sliced apples | greens
- creamy brie | honey walnut aioli

**Cranberry Chicken Salad Wrap**
- diced chicken | cranberry clementine aioli
- mixed greens | sliced tomatoes

**DESSERT**

**Your Choice**
- key lime or peanut butter mousse

---

**$27 Per person**
- plus NYS tax and 20% service charge
- included soft drinks and black table linen

**$29 Per person**
- plus NYS tax and 20% service charge
- included soft drinks and black table linen

**$35 Per person**
- plus NYS tax and 20% service charge
- included soft drinks and black table linen
**Village Gathering**

**SUPPER CLUB BUFFET**

**BUFFET**

**Chicken Milan**
- Chicken breast | roasted tomatoes
- Asiago cheese | chardonnay butter reduction

**Maple Chili Shrimp**
- Jumbo shrimp | jasmine rice
- Zesty maple and chili marmalade

**Puttanesca**
- Penne pasta | plum tomato sauce
- Capers | kalamata olives
- Fresh mozzarella cheese

**Whisky Short Ribs**
- Slices braised beef short ribs | whiskey glazed
- Roasted potatoes

**Field Greens Salad**
- Sliced apples | goat cheese
- Pickled onions | pecans | balsamic vinaigrette

**SIDES**
- Seasonal vegetable | artisan breads

**DESSERT**
- Apple cobbler

**SALAD**

**Field Green Salad**
- Field greens | sliced apples | goat cheese
- Pickled onions | pecans | balsamic vinaigrette

**ENTREE**

**Your Choice**
- Served with garlic mashed potatoes and seasonal vegetable

**Maple Chili Chicken**
- Pan seared chicken breast | maple chili glaze

**Honey Soy Salmon**
- Grilled salmon | honey soy reduction

**Oak Barrel Steak**
- Oak barrel marinated sirloin | balsamic caramel

**DESSERT**

**Turtle Cheesecake**

**TO START**

- International cheese | vegetable crudite
- Fresh fruit

**BUFFET**

**Chicken Salimbocca**
- Buttermilk crusted chicken thighs | prosciutto
- Spinach | mozzarella cheese | lemon sage sauce

**Crimini Filet Tips**
- Cast iron seared filet mignon tips | caramelized
- Onions | crimini mushrooms | balsamic a jus

**Mushroom Sacchetti**
- Porcini mushroom and mascarpone purses
- Wilted spinach | shaved asiago | herb butter

**Field Greens Salad**
- Sliced apples | goat cheese | pickled onions
- Pecans | balsamic vinaigrette

**SIDES**
- Garlic mashed potatoes | seasonal vegetable
- Artisan breads

**DESSERT**
- Celebration cake

---

$62 Per person
- Plus NY State tax and 20% service charge
- Included soft drinks and black table linen

$69 Per person
- Plus NY State tax and 20% service charge
- Included soft drinks and black table linen

$76 Per person
- Plus NY State tax and 20% service charge
- Included soft drinks and black table linen
### The Table Plated

#### Brunch

<table>
<thead>
<tr>
<th>Buffet</th>
<th>Amuse</th>
<th>Entree</th>
<th>Sides</th>
<th>Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cinnamon Bun French Toast</td>
<td>Honey Yogurt Parfait</td>
<td>Cinnamon Bun French Toast</td>
<td>Field Green Salad</td>
<td>Dessert Cupcakes</td>
</tr>
<tr>
<td>Creme brulée soaked challah bread</td>
<td>Whipped Greek Yogurt</td>
<td>Creme brulée soaked challah bread</td>
<td>Artichoke Rangoons</td>
<td>Cookie and Cream</td>
</tr>
<tr>
<td>Cinnamon caramel sauce</td>
<td>Fresh Berries</td>
<td>Cinnamon caramel sauce</td>
<td>Cheesy Spinach and Artichoke Filled Wonton</td>
<td>Peanut Butter</td>
</tr>
<tr>
<td>Pecans</td>
<td>Raw Honey</td>
<td>Pecans</td>
<td>Peruvian Pear Pepper Salad</td>
<td>Coconut</td>
</tr>
<tr>
<td>Honey Brûlée Soaked Challah Bread</td>
<td>Baked Oat Granola</td>
<td>Pecans</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pecans</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Breakfast

<table>
<thead>
<tr>
<th>Buffet</th>
<th>Amuse</th>
<th>Entree</th>
<th>Sides</th>
<th>Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cinnamon Bun French Toast</td>
<td>Honey Yogurt Parfait</td>
<td>Cinnamon Bun French Toast</td>
<td>Field Green Salad</td>
<td>Dessert Cupcakes</td>
</tr>
<tr>
<td>Creme brulée soaked challah bread</td>
<td>Whipped Greek Yogurt</td>
<td>Creme brulée soaked challah bread</td>
<td>Artichoke Rangoons</td>
<td>Cookie and Cream</td>
</tr>
<tr>
<td>Cinnamon caramel sauce</td>
<td>Fresh Berries</td>
<td>Cinnamon caramel sauce</td>
<td>Cheesy Spinach and Artichoke Filled Wonton</td>
<td>Peanut Butter</td>
</tr>
<tr>
<td>Pecans</td>
<td>Raw Honey</td>
<td>Pecans</td>
<td>Peruvian Pear Pepper Salad</td>
<td>Coconut</td>
</tr>
<tr>
<td>Honey Brûlée Soaked Challah Bread</td>
<td>Baked Oat Granola</td>
<td>Pecans</td>
<td>Pecans</td>
<td>Pecans</td>
</tr>
<tr>
<td>Pecans</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Pricing

- **Afternoon Breakfast**: $28 Per person (plus NYS tax and 20% service charge; included soft drinks and black table linen)
- **Brunch Showers**: $32 Per person (plus NYS tax and 20% service charge; included soft drinks and black table linen)
CELEBRATE WITH A COCKTAIL

CORKS & CAPS
beer and wine package includes unlimited house wines and draft beer
two hours | $17 per person
three hours | $22 per person
additional hour | $8 per person

BRUNCH COCKTAILS
mimosa bar | $28 per person, 3 hours
Bloody Mary bar | $28 per person, 3 hours
mimosa & sangria samovar | $175 per container

SIGNATURE BAR
package includes draft beer, house wine and house liquors
two hours | $24 per person
three hours | $29 per person
additional hour | $10 per person
upgrade to top shelf liquor | additional $19 pp
additional hour | $12 per person per hour

ESPRESSO BAR
add espresso drinks to your package | $4 per person

PREMIUM LINENS
add a splash of color to your event linens range from $10-$25 per linen
linen napkins $1
$75 minimum

$39 Per person
plus nys tax and 20% service charge
included soft drinks and black table linen

STATIONARY APPETIZERS

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

VEGETABLE CRUDITE
garden vegetables | spinach sour cream dip

FRIED TOMATO CAPRESE
fried green tomatoes | roasted red peppers
asiago cheese | balsamic glaze

CHILI MANGO CHICKEN
grilled chicken drum sticks | chili mango glaze

ROOT BEER HOG WINGS
braised pork wings | root beer barbecue sauce

MEDITERRANEAN BRUSCHETTA STATION
toasted ciabatta | hummus | marinated olives
mango caprese salsa | grilled sausage

DESSERT
cookies | brownies | cannoli

$36 Per person
plus nys tax and 20% service charge
included soft drinks and black table linen

STATIONARY APPETIZERS

INTERNATIONAL CHEESE
cubed, sliced and whole cheese
brie crackers, grapes and nuts

VEGETABLE CRUDITE
garden vegetables | spinach sour cream dip

FRESH FRUIT
melons | pineapple | grapes | berries

MEDITERRANEAN BRUSCHETTA STATION
toasted ciabatta | hummus | olive tapenade
tomato caprese salsa | grilled sausage

PASSED APPETIZERS

SPINACH ARTICHOKE WONTON
SHRIMP COCKTAIL
RASPBERRY RED HOT CALAMARI

DESSERT
cookies | brownies