



Oriole9 Event Menu sample package

Oriole9 events menu works very simply.

All dishes are available for a buffet-style party, family-style party or a traditional sit down dinner, or a mix of all three.

Prices start at \$50 off-premise and \$35 inside Oriole9.

Beverage packages are available on request.

The menu ideas below are just samples. Many more dishes are possible on request. Call our catering director Michelle Boye for more information; she will be happy to answer all your questions and give ideas for any occasion.

Michelle Boye 845-750-7096

Examples of past hors d'oeuvres items

Heirloom tomato and fresh mozzarella and basil crostini

Truffled polenta squares with local goats cheese mousse and chives

Mini Indonesian chicken sate

Prosciutto di parma with honeydew melon wraps

Candied red onion and gorgonzola cups

Grilled eggplant and taleggio rolls

Italian chicken liver bruchetta

Vegetable sushi rolls

Tuna sushi rolls

Falafel and tzatziki

Bleu cheese and broccoli rabe crostinis

Watermelon squares with jalepeño salt

Poached pear and domestic prosciutto bruschetta

House-smoked salmon salad cups

Cracked pepper and chive dusted tuna

Old-fashioned Waldorf salad cups

Thai crabcakes with avocado mousse
Mini falafels with tzatziki
Crostoni caprese

Antipasti items

Grilled eggplant romana
Mint marinated zucchini
Crushed rosemary tiger prawns
Roasted red pepper
Oven roasted beets, balsamic and oregano
Chicken and sage meatballs
Thinly sliced prosciutto with olive oil
Quail eggs in spicy tomato salsa
Lamb meatballs in saffron sauce
Marinated cauliflower
Rosemary mushrooms
Charcuterie platter
House smoked chicken filet and lentil salad

Starters

Mixed Project Roots greens with house made chèvre, raspberry vinaigrette and honey toasted walnuts
Tuna tartare with chives, white pepper, crostoni and extra-virgin olive oil
Gazpacho with a crispy cucumber salsa
Tomato carpaccio with herb salad, olive oil and white balsamic
Salad Savoyarde: Mixed lettuce tossed with goat cheese, pancetta, garlic croutons and curly endive
French lentil soup
Heirloom tomato salad with olive oil and sea salt
Tossed raw kale salad with parmesan curls
Stuffed artichokes
Roasted spring lamb roulade with salsa verde
Asparagus and truffle butter crème
Winter squash soup
Roasted root vegetable salad
Charcuterie platter (some house-cured)
Sea scallop carpaccio
Stuffed squid bruschettas

Main courses

Grilled tilapia filet with heirloom tomato salsa
Trout with lemon and dill butter
Tuscan chicken stew
Stripsteak with beurre parisienne
Baked tilapia with pesto and organic lemons
Beef Wellington
Chilean sea bass with marinated shitakes
Chicken filet piccata
Vegetable lasagna
Roasted leg of lamb with baby white onions
Moroccan chicken with preserved lemons and cinnamon
Apricot stewed chicken with Armagnac
Grilled red snapper with mango salsa
Gateau di patate
French beef stew
Indonesian brisket
Saffron and preserved lemon grilled chicken
Salmon filet with dill velouté

Sides

Couscous with pomegranate and mint
Project Roots roasted vegetable platters
Potato and green bean salad
Broccoli rabe braised with white wine, lemon and garlic
Chick pea salad with sage and parsley
Mashed potatoes with roasted garlic
Seasonal Project Roots grown vegetables
Warm barley salad with fresh herbs and truffles
Quinoa salad with red onion, toasted walnuts, and orange
Parsley boiled potatoes with Stony Brook butter
Spaghetti squash roasted with caramelized garlic and honey

Desserts:

Seasonal berry pies

Bittersweet chocolate mousse

Lemon pie

Fresh fruit salad

Crème Catalana – Spanish-style crème brûlée

Dulce de leche mousse with cranberry coulis and brandy snaps

Passion fruit bavarois with pie crumble

Dutch apple pie with cinnamon sugar

Crêpes with chocolate and banana

Winter cobbler with whipped cream

Semifreddo with ladyfingers

Fresh-cut seasonal fruits with shredded mint

Poached pear with soft whipped cream and prosecco



Sample menu of past hors d'oeuvres

Heirloom tomato and fresh mozzarella and basil crostini
Truffled polenta squares with local goats cheese mousse and chives
Mini Indonesian chicken sate
Prosciutto di parma with honeydew melon wraps
Candied red onion and gorgonzola cups
Grilled eggplant and taleggio rolls
Italian chicken liver pate bruchetta
Vegetable sushi rolls
Tuna sushi rolls
Falafel and tzatziki
Bleu cheese and broccoli rabe crostinis
Watermelon squares with jalepeño salt
Poached pear and domestic prosciutto bruschetta
House-smoked salmon salad cups
Cracked pepper and chive dusted tuna
Old-fashioned Waldorf salad cups
Thai crabcakes with avocado mousse

This is just a sample of our most commonly requested hors d'oeuvres. Many others are available on request.

Pricing:

Pick any 3 hors d'oeuvres \$ 6.5 p.p

Pick any 5 hors d'oeuvres \$ 10 p.p

Pick any 7 hors d'oeuvres \$ 12.5 p.p

Price does not include tax or service charge.





What some people say about Oriole9 Catering & Events

Doreen Singer, CEO of BMI:

"I love hosting BMI's dinners for the creative community at Oriole9 because they have great taste and instinctively understand the vibe and aesthetic we're going for. We form a creative partnership with them and boy do they make us look good! Luc and his staff are brilliant, detail-oriented, and just wonderful fun to work with. They take excellent care of our guests making them all feel at home and cared for. Their food is inventive, delicious and healthy. The restaurant is beautiful and inspiring, comfortable, filled with colorful art, candlelight, and incredible music. I can't wait to go back!"

Meira Blaustein, founder of the Woodstock Film Festival:

"I would like to recommend the catering services of Oriole9 Restaurant based in Woodstock, NY. They provided a wonderful meal as well as top-notch service during the 12th Annual Woodstock Film Festival's exclusive Pre-Award Dinner on Saturday, September 24. This dinner was attended by film industry heavyweights and celebrities including Mark Ruffalo, Vincent D'Onofrio, Ellen Barkin, Timothy Hutton, Fisher Stevens, Tim Blake Nelson, Lori Singer and Tony Kaye, to name a few. Luc, Nina and their staff handled themselves with the utmost professionalism, class and aplomb. Meanwhile Oriole 9's usual outstanding fare was delivered with perfection and each bite was delicious. They were able to cater to each of our needs including vegetarian and gluten-free options. I am a huge fan and could not recommend Oriole9 highly enough for any of your catering needs."

Eric Weiss, service consultant:

"It isn't often one finds a restaurant with soul."

New York Times:

"The "garden platter" consists of whatever was picked fresh that morning. On a recent visit, the greens, snap peas, tomatoes and squash tossed in a white wine vinaigrette tasted like summer in a bowl"

David K:

We had my wife's 30th birthday party there. Absolutely amazing food with great, attentive service. I could go on forever, but let me just say that it was phenomenal. Go to Oriole9, plain and simple...