

BLACK-EYED SUZIE'S

UPSTATE

Party Platters for Fall & Winter

Please order at least 1 week in advance

Party Platters

Hudson Valley Cheese Platter

A selection of four Hudson Valley Cheeses with House Made Fruit & Nut Crackers, Crostini, Roasted Nuts, Marinated Olives & Seasonal Preserves \$85, serves up to 25



Party Platters

Crudité Platter

An assortment of crisp vegetables with your choice of dip

Sm \$45, with 1 dip, serves up to 15

Lg, \$95 with 3 dips, serves up to 40

Country Pate (1 lb) with Dijon Mustard, Pickles & Crostini

\$40, serves 12-15

House Made Beet-Cured Salmon Gravlax (1lb) with Red Onion, Capers, Dill & Crostini

\$40, serves 12-15

Dips & Spreads

1 pt of dip or spread with 18 pc crostini & 18 pc house made fruit & nut crackers

*substitute gluten free crackers +\$6

White Bean, Garlic & Rosemary Dip \$ 20

Black Olive Tapenade with Thyme & Rosemary \$26

Chicken Liver Pâté with Apple Brandy \$30

Salmon Rillettes with Pernod \$60

Smoked Trout & Horseradish Dip \$60

Pork Rillettes \$30

Lentil-Mushroom Pâté with Caramelized Onion Jam & Thyme (vegetarian) \$20

Hors d'oeuvres

Ready to serve or reheat | \$18 for 6 doz

Soft Pretzel Bites with Sea Salt & Mustard

Heat & Serve | \$48 for 2 doz

Mushroom Arancini with Roasted Red Pepper Sauce

Fig & Chevre Tartlets with Fresh Thyme

Mini Quiche - asst flavors

Heat & Serve | \$60 for 2 doz

Mediterranean Lamb Meatballs with Cilantro-Mint Yogurt Sauce

Salmon-Dill Croquettes with Lemon-Caper Sauce

Smoked Chicken & Caramelized Onion Phyllo Cigars

Ready to serve | \$60 for 2 doz

Prosciutto with Honeycrisp Apple, Blue Cheese & Arugula

Sauces & Salad Dressings

Herb Aioli \$8/pt
Fresh Dill Dip \$8/pt
Buttermilk-Blue Cheese Dip \$12/pt
Cilantro-Mint Yogurt Sauce \$8/pt
Creamy Horseradish Sauce \$8/pt
Lemon-Caper Sauce \$8/pt
Cilantro-Lime Dressing \$8/pt
Sesame-Ginger Dressing \$8/pt
Fresh Herb Chimichurri \$12/pt

Snacks

House Made Fruit & Nut Crackers \$8 for 36 pc
Cherry-Almond or Fig Walnut

Crostini \$6 for 36 pc
Salted Marcona Almonds \$12 for 8oz
Marinated Olives with Fresh Herbs \$12/pt
Roasted Nuts with Sea Salt \$16/pt
Rosemary, Olive Oil & Sea Salt Popcorn \$12, serves 12
comes with individual glassine bags

Dinner for a crowd

Mac & Cheese
*specify ready to bake or ready to serve
Half pan, \$50, serves 9-12 | Full pan, \$95, serves 18-24

Chicken Pot Pie with Herb Crust
8" round pie, \$32, serves 4-6 | Half pan, \$72, serves 9-12

Beef & Bean Chili with Sour Cream & Scallions
Half pan \$60, serves 9-12

Frittata or Quiche
Goat Cheese, Shallot & Arugula | Applewood Smoked Bacon, Cheddar & Scallion | Kale, Fennel & Parmesan
\$ 32, serves 6-8

Autumn Lasagna with Butternut Squash, Greens & Sage Bechamel
Half pan, \$65, serves 9-12 | Full pan, \$125, serves 18-24

Main Dishes

The following items have an 8 person minimum:

- Lemon-Thyme Roast Chicken \$12 pp
- Roast Salmon with Creamy Horseradish Sauce \$12 pp
- Fennel Crusted Roast Pork Loin Au Jus \$12 pp
- Rustic Cider-Braised Pork Shoulder \$12 pp
- Hearty Beef Stew with Root Vegetables \$12 pp
- Red Wine-Braised Beef Short Ribs \$16 pp
- Grilled Portobello Mushrooms with Chimichurri \$12 pp

Sides & Vegetables

Half pan, \$45, serves 9-12

- Creamy Mashed Potatoes with Chive Butter
- Domino Potatoes with Olive Oil & Sea Salt
- Smash Roasted Fingerling Potatoes with Sea Salt & Fresh Thyme
- Yukon Gold Potato Gratin
- Maple Sweet Potato Mash
- Jeweled Rice with Apricots, Dates, Almonds & Orange Zest
- Wild Mushroom Bread Pudding
- Grilled Parmesan Polenta
- Butter Braised Radishes & Baby Turnips with Chive
- Sautéed Green Beans with Shallots
- Maple-Butter Braised Rainbow Carrots
- Roasted Cauliflower
- Roasted Brussel Sprouts
- Roasted Root Vegetables with Rosemary
- Broccoli Rabe with Oven Roasted Tomato & Garlic
- Kale & Collards Greens with Olive Oil & Garlic

Green Salads

Full pan, serves 9-12

- Baby Lettuces with Fresh Herb Vinaigrette \$50
- Arugula with Shaved Fennel, Toussaint & Lemon Vinaigrette \$72
- Arugula with Roasted Squash, Goat Cheese & Pepitas \$72
- Mixed Greens with Dried Tart Cherry & Apple, Hazelnuts & Toussaint \$80
- Baby Kale with Carrot, Radish & Sesame-Ginger Dressing \$72
- Baby Kale Caesar Salad \$72
- Romaine with Apple, Bacon, Walnuts & Blue Cheese \$90

Grain & Bean Salads

Half pan, \$72, serves 16-20

Chickpeas with Preserved Lemon, Radish, Parsley & Harissa Vinaigrette
Farro Salad with Roasted Squash, Caramelized Onion, Hazelnuts & Baby Kale
French Lentils & Cous Cous with Roasted Rainbow Carrots, Baby Spinach & Feta
(substitute quinoa +\$20)

Sweets

Pear-Ginger Johnnycake with Maple Whipped Cream \$20, 8-12 slices

Earl Grey Tea Cake with Concord Grape Icing \$20, 8-12 slices

Apple-Cinnamon Coffee Cake \$20, 8-12 slices

Pumpkin Spice Loaf with Candied Ginger Icing \$10 loaf, 8 slices

Rainbow Fresh Fruit Skewers with Orange Zest & Mint \$30/doz

Chocolate-Walnut Brownies \$36/doz

Assorted Cookies \$24/ 2 doz

(Chocolate chip, Snickerdoodles, German Chocolate, Oatmeal Cranberry)

Individual sweets served in Mason Jars

Dark Chocolate Mousse with Maple Whipped Cream \$72/doz

Apple-Cranberry Fruit Crisp with Ginger Crème Anglaise \$72/doz

Delivery available

Delivery within 30 miles +\$30 (\$300 minimum)

Drop off & set up service \$30 delivery fee +10% (\$500 minimum)

includes loan and pick up of platters & serving utensils

contact: info@blackeyesuziesupstate.com