



Catering Menu

Breakfast/Brunch

Continental Breakfast Basics

An assortment of our freshly baked
muffins, scones, croissants,
danish and tea breads
Small \$32 serves up to 10
Large \$54 serves up to 20

Piper's Buttermilk Pancake Batter

\$9 per quart

½ pint of homemade caramel butter \$9

Smoked Salmon Platter

Samaki smoked salmon with pickled
shallots, chopped egg, herbed cream
cheese, capers
\$130 Feeds up to 15

GF Frittata

Oven-baked omelet made with GF
ingredients; choice of Mediterranean
(vegetarian) or Ham, Cheddar & Leek
\$40 Feeds up to 15

Breakfast Meats

Smoked streaky bacon,
housemade Irish Bacon,
homemade sausage patties
\$4pp, minimum 10 ppl

Quiche Lorraine

Bacon, leeks, Gruyere cheese &
eggs, pastry shell
\$28 Feeds up to 8

Cheesy Grits

Coarse stone-ground white grits,
parmesan & cheddar cheeses
\$18/quart feeds 4

Add sautéed mushrooms, +\$6

Bircher Muesli

Raw oats & barley soaked in milk and
cider, with yogurt, shredded apples,
walnuts, dried fruit
\$18 per quart Feeds up to 8

Vegan Coconut Chia Seed Pudding

Chia pudding (coconut & oat milk),
dissipated coconut, wee bit of agave syrup
& fresh fruit \$22/quart

Coffee Service \$25

96oz box of Partner's Brooklyn Blend
coffee (or decaf), paper cups, bamboo
stirrers, cream, sugar & sweet & low

Please call 845.915.3088 to pre-
order, 2-day notice preferred.

www.dottieaudreys.com

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Starters

Spicy Dry-rubbed Wings

Large wings cured in our dry rub, fried
crispy and tossed in our spicy sauce;
\$59 (about 50 wings)

Mini Crab Cakes

Our crab cakes made into cocktail party
size – trayed, ready to cook = with malt
vinegar aioli; \$70/24

Pierogies & Onions

Pan-fried potato & cheese pierogies
sauteed in butter and onions; \$54/40

Asian Chicken Meatballs

ground chicken, ginger, garlic, soy,
sesame, onion, bit of bread crumb;
honey/soy glaze; \$48/30

Sticky Sesame Chickpeas \$46

warm chickpeas in a sweet & tangy sauce
with sesame seeds & scallions; vegan; tray

Buttermilk Fried Chicken Strips Made
with GF rice flour. Buttermilk-brined
boneless/skinless chicken & homemade
ranch dressing; \$40/tray

Maryland Crab Dip

Crab meat, cream cheese, parm cheese,
scallions, Old Bay; ready to eat or heat
\$18/pint

Spinach Dip

Creamy spinach, spices, cream
cheese; ready to eat or heat; \$15/pint

Spicy Buffalo Chicken Dip

Cream cheese, cheddar, blue cheese &
Romano, shredded chicken, our Buffalo
sauce – ready to eat or heat; \$15/pint

Jumbo Shrimp Cocktail

Chilled shrimp, homemade cocktail sauce,
4 pieces per guest

\$10.95 per person minimum of 10

Homemade Soup & Stews

Quarts, \$14.95

Sides

Garlic Mashed Potatoes

russets, roasted garlic, cream, butter,
spices - \$12 per quart; vegetarian

Potato & Onion Kugel

Savory pan of shredded russets, shallots,
leeks and onion, herbs and spices
\$28 per tray (vegetarian)

Roasted Seasonal Veg

w/balsamic glaze;
\$18 per quart; vegan

Apple & Citrus Glazed Carrots

Orange & apple cider reduction, herbs;
\$32 per pan

Chicken Gravy

pan-drippings, nip of bourbon & house
stock - \$10 per quart

5-Cheese Mac & Cheese

Homemade bechamel cheese sauce
(contains nutmeg), gemelli pasta - \$40 per
tray - add bacon +\$10, add mushrooms
+\$4, add chicken & spicy pimiento cheese
+\$14

Creamed Spinach

cream, parmesan cheese, spices - \$18 per
quart; vegetarian, contains nutmeg

Sandwich Platters

Mini Croissant Tray: 24 mini croissant
sandwiches: 8 tuna salad, 8 chicken salad,
and 8 herbed egg salad, fresh leaf lettuce -
\$75/tray

Tea Sandwiches: 24 tea sandwiches made
on our homemade bread – Tomato, Basil &
Mozzarella on Sourdough Country White,
Ham & Swiss on Rye with mustard,
Chicken Salad on Granary with vinaigrette,
dressed with fresh greens - \$58

Vegetarian Tartine Platter

Triangles of seasoned ricotta/apricot &
egg salad/capers; 32 pieces
\$69 (16" platter)

Hoagie Box Turkey Club, Italian Market,
Yinzer Hoagies - cut into quarters, side of
homemade pickles; 32 pieces \$120



Catering Menu

Salads

Add grilled chicken, \$5pp,
grilled salmon, \$11pp

Simply Greens

With champagne vinaigrette

Small \$35 Large \$55

Signature

Mixed greens, grapes, diced pear, dried
cranberries, walnuts and blue cheese with
our house

poppy seed vinaigrette

Small \$50 Large \$85

Cobb

Spring mix, hard-cooked egg, house-
roasted turkey, diced tomato, fresh
avocado, chopped bacon, crumbled bleu
cheese with our

housemade bleu cheese dressing

Small \$60 Large \$110

Ginger-Soy Chicken

Napa cabbage, kale and veg with red
peppers, mandarin oranges, roasted
almonds, poached chicken, scallions and
sesame seeds with our housemade ginger-
soy vinaigrette

Small \$60 Large \$110

Kale/Cabbage Caesar

Mix of shredded kale, Napa cabbage,
shredded Brussels sprouts, carrot,
parmesan, house-made croutons,
anchovies, our Caesar dressing

Small \$55 Large \$85

Cold Mains

Carved Turkey Breast Platter

Hand-carved slices of tender, oven-roasted
turkey with homemade gravy. Fully
cooked, served at room temperature or
reheated

Serves 12-14, \$145

Lemon-Garlic Chicken Breasts

House-brined boneless, skinless breasts of
ABF chicken, grilled and ready to reheat.

Serves 10-12, \$89

Everything Bagel Salmon Fillet

Side of North Atlantic salmon fillet,
skinned, trimmed, seasoned, cooked to
medium, served at room temperature or
reheated; \$130



Hot Mains

Happy Seth Bowl (GF)

vegan, crispy tofu, rice, quinoa, zhug hot
sauce, veg, sesame, cilantro, peanut
sauce; \$72, vegan

Kielbasa & Pierogies

smoked kielbasa, sauerkraut, a dozen
pierogies, mustard duo; \$52 per tray

Chicken Riggies

chicken in a creamy tomato sauce with
onion, garlic, diced spicy Calabrese
peppers, olives, rigatoni pasta, spinach,
chickpeas, bit of basil, parmesan &
romano cheeses;

(Can be made over rice for a GF version as well)

\$68 per pan

Korean Shrimp Stack

fried shrimp, on seasoned farro, sesame
seeds, cilantro, pickles, hoisin glaze, spicy
mayo, homemade pickles

\$88 per pan

Shrimp & Grits (GF)

Fried shrimp in a smother sauce with
tomatoes, onions, leeks, sour cream and
scallions on a bed of cheesy grits

\$75 per pan

Italian Roast Pork

Raw boneless pork roast rubbed with
roasted garlic, housemade rub &
rosemary, tied, **ready to cook**

½ loin (approx. 4lb raw weight) \$59

Full (approx. 8in raw weight) \$100

Ancient Grains

Mix of sautéed veggies, farro, quinoa,
splash of vinaigrette, seasoned ricotta,
scallions (vegetarian)

\$52 per pan

BBQ Pulled Pork

Pork butt dry-rubbed, cured, slow-roasted,
fork-tender meat in a
spicy bbq sauce

\$69 per tray

Desserts

Homemade Tea Breads

Seasonal, check for availability
\$24 (10")

Cookie Box

\$30/dozen, \$58/2 dozen, \$85/3 dozen

Chocolate Mousse Cake

\$45 homemade whipped cream

Brownies, Blondies & Berries

\$60 Homemade chocolate brownies,
walnut blondies & beautiful berries

Key Lime Pie

\$30 Fresh lime custard, graham cracker
crust, fresh whipped cream

GF Lemon Ricotta Cake

\$35 with chocolate chips

French Apple Cake

\$38 Layers of soft Granny Smith apples in
custardy genoise

We apply a standard 12% admin charge on all
catering and special orders. Depending on the
complexity of your order, early morning pickup,
equipment requirements, etc., additional charges
may apply.

Our trays are 10" X 12" deep trays, serving
approximately 10 people.

Quarts feed 3-4 people.

We charge a \$5 deposit on reusable gallon jars
with lids, refunded upon return in good
condition.

We understand that plans change. If you need to
cancel your event or order, kindly let us know 24-
hours in advance. Last-minute cancellations may
result in deposit forfeiture or a cancellation fee.

We have a lovely private room to accommodate
private parties up to 60 people, with some a/v
available. 3- 4- and 5- course meal packages are
available. Fees for the room (when available) are
\$100 per hour during our normal weekday
business hours, \$200 per hour after hours, \$1500 per
hour weekends, 4-hour maximum, available in 2-hour
increments.