



Spring Catering Menu

Breakfast/Brunch

Continental Breakfast Basics

An assortment of our freshly baked muffins, scones, croissants, danish and tea breads

Small \$29 serves up to 10

Large \$48 serves up to 20

Smoked Salmon Platter

Samaki smoked salmon with pickled shallots, chopped egg, herbed cream cheese, capers, baguette

\$125 Feeds up to 15

Add 1 pound of our homemade

Smoked Whitefish Salad, +\$28

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

Shakshuka

Eggs poached in a spicy sauce of tomatoes, garlic, onions, peppers and warm spices with chickpeas, spinach, Feta & Romano cheeses, scallions

\$57 Feeds up to 8

Cheesy Grits

Coarse stone-ground white grits, parmesan & cheddar cheeses

\$18/quart Feeds up to 6

Add sautéed mushrooms, +\$12

Overnight Oats

Raw oats soaked in milk and cider, with yogurt, shredded apples, walnuts, dried fruit

\$18 per quart Feeds 4-6

Probiotic Chia Pudding

Mix of Greek yogurt and vegan Chia pudding (almond milk) & fresh fruit

\$22 per quart Feeds 4-6

Coffee Service \$25

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

Cold Beverage Service, Gallons

from \$18 to \$25 + deposit

Choose iced tea – either black, green, raspberry hibiscus or chamomile mint, fresh lemonade or ginger-limeade; fruit garnish, recyclable cups – ice, lids or straws are not provided.

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

www.dottieaudreys.com

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Sides

Garlic Mashed Potatoes

russets, roasted garlic, cream, butter, spices - \$11/quart; vegetarian

Roasted Brussels Sprouts

w/balsamic glaze;

\$18/quart; vegan

Apple & Citrus Glazed Carrots

Orange & apple cider reduction, herbs; \$26 per pan

Chicken Gravy

pan-drippings, nip of bourbon & house stock - \$9/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

Potato & Cheese Pierogies

(about 40), with sautéed onions, butter & seasonings - \$52 per tray; vegetarian

Creamed Spinach

cream, parmesan cheese, spices, vegetarian, contains nutmeg

\$17/quart

Starters

Deviled Eggs

Made with Colman's English Mustard

\$38 (40 pieces)

Spicy Dry-rubbed Wings

Large wings cured in our dry rub, fried crispy and tossed in our spicy sauce; served with homemade blue cheese dressing \$50 (about 45 wings)

Vegan Hummus Duo

Variety of fresh veg, classic chickpea & beetroot hummus \$55 (16" platter)

Mini Crab Cakes

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

Asian Chicken Meatballs

ground chicken, ginger, garlic, soy, sesame, onion, bit of bread crumb; honey/soy glaze; \$45/30

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; \$18/pint

Spinach Dip

Creamy spinach, spices, cream cheese, veg; \$13/pint

Jumbo Shrimp Cocktail

Chilled shrimp, homemade cocktail sauce, 4 pieces per guest

\$10.95 per person minimum of 10

Salmon & Shrimp Balls

fresh salmon, shrimp, scallions, leeks, sesame oil, soy sauce, ginger, bit of bread crumb & egg, ready to reheat; \$70/30

Homemade Soup & Stews

Quarts, \$14.95

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

Grinder Tray Polish Hammer,

Chicken Parm, Cheesesteak - cut into quarters, side of homemade pickles; 32 pieces, \$135



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Full (approx. 8lb raw weight) \$95

Salads

Add grilled chicken, \$5pp,
grilled salmon, \$11pp
Small feeds 8-12
Large feeds 15-20

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 \$50 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, \$85

Everything Bagel Salmon Fillet

Side of North Atlantic salmon fillet,
skinned, trimmed, seasoned, cooked
to medium, served at room
temperature or reheated; \$125

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

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; \$48 per tray

Chicken Parmesan

Breaded chicken breasts fried, topped
with our homemade red sauce,
mozzarella, parmesan & romano
cheeses, broiled until brown & bubbly
\$52 per pan

Korean Shrimp Stack

fried shrimp, on seasoned farro,
sesame seeds, cilantro, pickles, hoisin
glaze, spicy mayo, homemade pickles
\$88 per pan

Spicy Chipotle Beef

Slow-braised, generously seasoned
shredded beef in chipotle pepper &
beef broth served with
pineapple-mango salsa
\$57 per pan

Ancient Grains Bowl

Mix of sautéed veggies, farro, quinoa,
brown rice, splash of vinaigrette,
whipped & 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
\$49 per tray

Chicken Shepherd's Pie

Creamy chunks of chicken, carrots,
leeks, quinoa, herbs and spices,
topped with mashed potatoes,
gravy & dressed arugula
\$42 per tray

Shrimp Scampi

Shrimp sauteed with tomatoes,
arugula & gemelli pasta in garlicky
buttered breadcrumbs.
topped with feta and arugula
\$92 per pan



Desserts

Homemade Tea Breads

Seasonal, check for availability
\$21 (10")

Cookie Box

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

Belgian Chocolate Mousse

\$45 homemade whipped cream

NY Cheesecake

\$52 homemade strawberry sauce

Brownies, Blondies & Berries

\$58 Homemade Belgian chocolate
brownies, walnut blondies and
beautiful berries to share

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.