



# 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

\$120 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

\$25 Feeds up to 8

### Toad in the Hole

Irish sausages baked in pancake batter, served with homemade caramel butter & syrup

\$48 Feeds up to 8

### Cheesy Grits

Coarse stone-ground white grits, parmesan & cheddar cheeses

\$35 Feeds up to 20

Add sautéed mushrooms, +\$12

### Overnight Oats

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

\$18 per quart Feeds up to 8

### Probiotic Chia Pudding

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

\$22 per quart Feeds up to 8

### 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](http://www.dottieaudreys.com)

@dottieaudreys

#dottieaudreysbakery

## 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; \$15/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

## Sides

### Garlic Mashed Potatoes

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

### Potato & Onion Kugel

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

### Roasted Brussels Sprouts

w/balsamic glaze;

\$18 per quart; vegan

### Apple & Citrus Glazed Carrots

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

### Chicken Gravy

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

### Potato & Cheese Pierogies

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

### Creamed Spinach

cream, parmesan cheese, spices - \$17 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

**Grinder Tray** Polish Hammer, Chicken Parm, Cheesesteak - cut into quarters, side of homemade pickles; 32 pieces, \$135



# 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 \$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

## 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

### Pasta, Chicken & Sausage

pasta with homemade sausage,  
pepperoncini, chicken, sautéed  
onions, spinach, tomatoes, parmesan  
\$52 per pan

### Korean Shrimp Stack

fried shrimp, on seasoned farro,  
sesame seeds, cilantro, pickles, hoisin  
glaze, spicy mayo, homemade pickles  
\$60 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) \$49  
Full (approx. 8in raw weight) \$95

### 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  
\$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 sautéed 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

\$45homemade 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.