

POUGHKEEPSIE
ICE HOUSE
ON THE HUDSON

(845) 232-5783 · PKICEHOUSE.COM
1 MAIN STREET · POUGHKEEPSIE, NY

Catering Packages - Plated Dinner

Package 1

For Parties of 20 or more

\$45 per person plus tax and gratuity

(Soda, coffee, and tea included)

Freshly Baked Bread Service with Whipped Sweet Cream Butter

Appetizers

(Family Style)

(choose 2 for all)

Rosemary Calamari, Steamed Clams, Le Cast Mac n Cheese, Hummus and Crudite, Chicken Wings

Add \$2 per person: Moroccan Lamb Sliders

Salad Course

(choose 2 for all)

Baby Field Green Salad or Classic Caesar

Add \$5 per person: Seafood Bisque, French Onion or Soup of the Day

Entrée Course

(choose 5 for all)

Creekstone Farms NY Strip Steak

shallot mashed, seasonal vegetables, red wine demi

Murray Farms Roasted Chicken

shallot mashed potato, lemon thyme pan au jus, haricot vert

Vegetable Lasagna

spinach and portobello with house made mozzarella and ricotta cheeses

Pan Seared Atlantic Salmon

roasted potatoes, zucchini, summer squash, baby arugula, dijon mustard vinaigrette

Sesame Crusted Ahi Tuna

teriyaki glaze, sesame lo mein noodles, sauteed bok choy

Classic Seafood Mac & Cheese

lobster, shrimp, scallops, cavatelli pasta, smoked gouda, cheddar cheese

Pasta Lucia

grilled chicken, prosciutto, sautéed spinach, sun dried tomatoes, penne pasta, basil cream sauce

Pasta Sophia (Vegetarian)

fresh peas, grilled asparagus, wild mushrooms, tomato cream sauce, baby arugula

Dessert Course

(choice of)

NY Cheesecake, Chocolate Lave Cake, or Toffee Blondie

FOR MORE INFORMATION, CONTACT: MICHAEL LUND
CATERING@MIKELUNDENTERPRISES.COM | (845) 232-5783

POUGHKEEPSIE
ICE HOUSE
ON THE HUDSON

(845) 232-5783 · PKICEHOUSE.COM
1 MAIN STREET · POUGHKEEPSIE, NY

Catering Packages - Plated Dinner

Package 2

\$55 person plus tax and gratuity

(soda, coffee, cappuccino, espresso and tea included)

Freshly Baked Bread Service with Whipped Sweet Cream Butter

Appetizers

(Family Style, Choose 3 for all)

Rosemary Calamari - Chipotle Aioli, Marinara

Littleneck Steamed Clams - White Wine, Butter, Garlic

Chicken Wings - Spicy Rum, Traditional Buffalo

Grilled Vegetable Kabobs - Smokey Eggplant Dip

Moroccan Spiced Lamb Slider - Feta, Mint Cucumber Tzatziki, Shredded Lettuce, Tomato

Asian Ginger Chicken Meatballs - Soy Honey Glaze

Soup Course

Seafood Bisque, French Onion, or Soup Of The Day

Salad Course

Baby Field Green Salad or Classic Caesar

Entrée Course

(choose 5 for all)

Creekstone Farms NY Strip Steak

shallot mashed, seasonal vegetables, red wine demi

Murray Farms Roasted Chicken

shallot mashed potato, lemon thyme pan au jus, haricot vert

Vegetable Lasagna

spinach and portobello with house made mozzarella and ricotta cheeses

Pan Seared Atlantic Salmon

roasted potatoes, zucchini, summer squash, baby arugula, dijon mustard vinaigrette

Sesame Crusted Ahi Tuna

teriyaki glaze, sesame lo mein noodles, sauteed bok choy

Classic Seafood Mac & Cheese

lobster, shrimp, scallops, cavatelli pasta, smoked gouda, cheddar cheese

Pasta Lucia

grilled chicken, prosciutto, sautéed spinach, sun dried tomatoes, penne pasta, basil cream sauce

Pasta Sophia (Vegetarian)

fresh peas, grilled asparagus, wild mushrooms, tomato cream sauce, baby arugula

Dessert Course

(choose 2 for all)

NY Cheesecake, Chocolate Lava Cake, Toffee Blondie, or Hudson Valley Apple or Peach Fritters

FOR MORE INFORMATION, CONTACT: MICHAEL LUND
CATERING@MIKELUNDENTERPRISES.COM | (845) 232-5783