

POUGHKEEPSIE
ICE HOUSE
ON THE HUDSON

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

Catering Packages - Plated Lunch

Package 1

*For parties of 20 or more
\$20 per person plus tax and gratuity
Soda, Coffee, and Tea Included*

First Course

Baby Field Green Salad with Balsamic Dressing or Soup of the Day

Lunch Options

(choose 4 for all)

(all sandwiches served with French Fries)

Grilled Chicken Caesar Salad

Romaine, Parmesan, Olive Tapenade Crostini

Grilled Shrimp & Strawberry Baby Spinach Salad

Coach farms goat cheese, strawberries, candied walnuts, strawberry vanilla bean vinaigrette

Captains Fish and Chips

Mothers Milk Battered Cod, French Fries, Tartar Sauce

Bridge Music Burger

8oz Creekstone Farms Beef, Cajun Bacon, Cheddar Cheese, Garlic Aioli

Reuben

Corned Beef, Melted Swiss, Sauerkraut, Thousand Island, Grilled Marble Rye

Pasta Sophia

Fresh Peas, Grilled Asparagus, Wild Mushrooms, Tomatoes, White Wine Garlic Cream Sauce

Dessert Course

(add \$5 per person)

(choose 1 for all)

NY Cheesecake, Chocolate Lava Cake, or Toffee Blondie

Served with House made Vanilla Ice Cream

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

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Catering Packages - Plated Lunch

Package 2

\$30 per person plus tax and gratuity

Soda, coffee, and tea included

Appetizer course

(choice 2 for all)

Rosemary Calamari, Steamed Clams, Edamame, Hummus and Crudite or Chicken Wings

Salad Course

Choice of Classic Caesar or Baby Field Green or Soup of the Day

Lunch Options

(choose 4 for all)

(all sandwiches served with French Fries)

Grilled Chicken Caesar Salad

Romaine, Parmesan, Olive Tapenade Crostini

Grilled Shrimp & Strawberry Baby Spinach Salad

Coach farms goat cheese, strawberries, candied walnuts, strawberry vanilla bean vinaigrette

Captains Fish and Chips

Mothers Milk Battered Cod, French Fries, Tartar Sauce

Bridge Music Burger

8oz Creekstone Farms Beef, Cajun Bacon, Cheddar Cheese, Garlic Aioli

Reuben

Corned Beef, Melted Swiss, Sauerkraut, Thousand Island, Grilled Marble Rye

Black Bean Vegetable Burger

Roasted Garlic Cucumber Cream, Mixed Greens, Tomato, Summer Slaw, Dill Havarti Cheese

Pasta Sophia

Fresh Peas, Grilled Asparagus, Wild Mushrooms, Tomatoes, White Wine Garlic Cream Sauce

Dessert Course

(choose 1 for all)

NY Cheesecake, Chocolate Lava Cake, or Toffee Blondie

Served with House made Vanilla Ice Cream

Beverage Packages

2 Domestic Beers, 2 Select Draught Beers, 4 House Wines \$10 per person, per hour

1 Domestic and 1 Imported Beers, 3 Select Draught Beers, 4 Premium Wines \$15 per person, per hour

Complete Open Bar \$18 per person, per hour

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