

Catering Menus



Where Everybody Meets

*1955 Rte. 52
Hopewell Junction, NY 12533
845.765.0723*

Lunch menus

The old fashioned deli 11.95

Assorted breads, sliced turkey, roast beef, ham, Swiss & American cheeses, lettuce, tomato, onion, pickles & potato chips -- with assorted condiments & your choice of two salads – tossed garden, fresh fruit, potato, tomato & cucumber or macaroni salad; assorted cookies and brownies, soda, coffee & tea.

The executive deli 13.95

Assorted breads, sliced turkey, roast beef, ham, Swiss & American cheeses, lettuce, tomato, onion, pickles & potato chips -- with assorted condiments & your choice of two salads – tossed garden, fresh fruit, potato, tomato & cucumber or macaroni salad; assorted cookies and brownies, soda, coffee & tea.

Your choice of one hot entrée—

Paul's Italian country chicken

Macaroni & cheese

Chicken pot pie

Hudson Valley chicken

Penne ala vodka

Lunch buffet 19.95

Served with hot rolls & butter, soda, coffee, tea, cookies & brownies

Chef's choice of starch & vegetable

Your choice of two salads – tossed garden, fresh fruit, potato, tomato & cucumber, Greek, mozzarella & tomato, mixed bean or macaroni salad.

Your choice of two hot entrées—

Paul's Italian country chicken

Macaroni & cheese

Chicken pot pie

Hudson Valley chicken

Penne ala vodka

Pulled pork

Stuffed flank steak

House sirloin with caramelized onions & mushrooms

Sit-down luncheon 19.95

Tableside choice of two entrees served with soup or salad, hot rolls & butter, chef's choice of starch vegetable & homemade dessert.

Entrée choices –

Braised BBQ short ribs – boneless short ribs slow-roasted in our signature BBQ sauce & served with garlic mashed potatoes & our own baked beans.

Roast pork tenderloin – cumin dry-rubbed pork tenderloin served with our famous cranberry chutney.

House sirloin – sliced & marinated with sautéed onions & mushrooms, garnished with fried onion straws.

Stuffed flank steak – stuffed with bacon, spinach & roasted red peppers, served with a fresh rosemary demi glaze.

Pulled pork – tex-mex seasoned & slow cooked, served with our homemade baked beans.

Grilled pork chop – served with braised red cabbage & potato pancakes.

Chicken grand mere – boneless breast sautéed with bacon, onions, mushrooms & artichoke hearts, in a brown sauce.

Paul's Italian country chicken – strips of chicken sautéed with roasted garlic, sun-dried tomatoes & white wine, tossed with pasta & finished with goat cheese.

Salmon Allison – pistachio crusted filet of salmon served on a lentil cous cous with flashed baby spinach & a fresh dill cream sauce.

Linguine Angelina – jumbo shrimp & sea scallops in a white baby clam sauce, over linguine.

Chicken pot pie – chunks of chicken & vegetables in a creamy chicken sauce, baked with a flaky crust.

Vegetarian plate – an assortment of vegetarian entrees developed & created by our chef together with you.

Hors d'ouvres

Your choice of five hors d'ouvres & two platters 10.95 per hour

Hors d'ouvres – hot & cold

Scallops wrapped in bacon

Miniature crab cakes

Crab ragoons

Stuffed mushrooms

Bruschetta

Buffalo wings

Assorted mini quiches

Pigs in blankets

Pork tenderloin crostini

Curried chicken salad canapé

Pulled pork crostini

Platters –

Domestic & imported cheeses garnished with fresh berries

Assorted vegetable crudités

Fresh fruit

Italian antipasto

Dinner Menus

Sit-down dinner 21.95

Tableside choice of two entrees served with hot rolls & butter, soup or salad , soda, coffee, tea and dessert.

Entrees –

Braised BBQ short ribs – boneless short ribs slow roasted in our signature BBQ sauce & served with garlic mashed potatoes & our own baked beans.

Roast pork tenderloin – cumin dry-rubbed pork tenderloin served with our famous cranberry chutney

House sirloin – sliced & marinated with sautéed onions & mushrooms, garnished with fried onion straws.

Stuffed flank steak – stuffed with bacon, spinach & roasted red peppers, served with a fresh rosemary demi glaze.

Pulled pork – tex-mex seasoned & slow cooked, served with our homemade baked beans.

Grilled pork chop – served with braised red cabbage & potato pancakes.

Chicken grand mere – boneless breast sautéed with bacon, onions, mushrooms & artichoke hearts, in a brown sauce.

Paul's Italian country chicken – strips of chicken sautéed with roasted garlic, sun-dried tomatoes & white wine, tossed with pasta & finished with goat cheese.

Salmon Allison – pistachio crusted filet of salmon served on a lentil cous cous with flashed baby spinach & a fresh dill cream sauce.

Linguine Angelina – jumbo shrimp & sea scallops in a white baby clam sauce, over linguine.

Chicken pot pie – chunks of chicken & vegetables in a creamy chicken sauce, baked with a flaky crust.

Buffet 24.95

Served with hot rolls & butter, chef's choice of starch & vegetable, soda, coffee, tea & assorted desserts.

Your choice of two salads – tossed garden, Greek, tomato & fresh mozzarella, arugula & baked goat cheese, oriental chicken, chicken Caesar or pasta salad.

Your choice of three entrees –

Paul's Italian country chicken

Macaroni & cheese

Chicken pot pie

Hudson Valley chicken

Stuffed flank steak

House sirloin with caramelized onion & mushrooms

Pulled pork with baked beans

Roast pork tenderloin

Salmon Allison

Pan-seared tilapia

To add a special touch to your function add any of the following:

Chef's carving station – prime rib, turkey & roast beef

Seafood bar

Omelet station

Bananas Foster flambé station

Open or consumption bar