



Spring Catering Menu

Breakfast/Brunch

Continental Breakfast Basics

An assortment of our freshly baked muffins, scones, croissants, danish and tea breads
Small \$28 serves up to 10
Large \$44 serves up to 20

Smoked Salmon Platter

Samaki smoked salmon with pickled shallots, chopped egg, herbed cream cheese, capers, baguette
\$96 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 Sausage/Onion/Swiss, Spinach & Feta or Kale/Mushroom/Cheddar
\$40 Feeds up to 15

Breakfast Meats

Smoked streaky bacon, housemade Irish Bacon, homemade sausage patties
\$4pp, minimum 10 ppl

Tarte Lyonnaise

Bacon, leeks, Gruyere cheese & eggs, pastry shell
\$19 Feeds up to 8

Quiche Sardou

Spinach, leeks, artichoke, Gruyere cheese & eggs, pastry shell
\$19 Feeds up to 8

Cheesy Grits

Coarse stone-ground white grits, parmesan & cheddar cheeses
\$35 Feeds up to 20
Add sautéed mushrooms, +\$12

Bircher Muesli

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

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Starters

Deviled Eggs

Made with Coleman's English Mustard
\$30 (40 pieces)

Spicy Dry-rubbed Wings

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

Mini Crab Cakes

Our crab cakes made into cocktail party size – trayed and ready to cook. Served with malt vinegar aioli
\$2 each minimum of 20

Buttermilk Fried Chicken Strips

Made with GF rice flour. Buttermilk-brined boneless/skinless chicken & homemade ranch dressing pan, \$40

Smoked Fish Tartine Platter

Triangles of smoked salmon, herbed cream cheese, capers and our whitefish salad with pickled shallots; 32 pieces
\$89 (18" platter)

Vegetarian Tartine Platter

Triangles of seasoned ricotta/apricot & egg salad/capers; 32 pieces
\$69 (18" platter)

Jumbo Shrimp Cocktail

Chilled shrimp, homemade cocktail sauce, 4 pieces per guest
\$10.95 per person minimum of 10

Homemade Soup & Stews

Quarts, \$14.95, Award-winning Clam Chowder, Vegan Soup of the Day, GF Beef & Bean Chili

Sides

Sausage Stuffing

Our bread & sausage with dried fruit, nuts
\$14.95 per quart

Beef Gravy

Pan drippings, nip of bourbon, stock
\$7.95 per quart

Cider-Glazed Carrots

w/maple, herbs, spices
\$8.95 per quart

Garlic-mashed Potatoes

russsets, roasted garlic, cream, butter, spices
\$9.95 per quart

Cranberry Chutney

Made with whole cranberries, brown sugar, spices
\$8 per pint

Roasted Brussels Sprouts

Spices, balsamic vinaigrette
\$13 per quart

Steakhouse-style Creamed Spinach

w/cream, parmesan, spices
\$14.95 per quart

Squash Risotto

Roasted squash, leeks, garlic, arborio rice, veg stock (vegan)
\$16 per quart

Potato & Cheese Pierogies

(About 40), with sautéed onions, butter & seasonings
\$45 per pan

Sandwich Platters

Tea Sandwiches

Choice of three varieties of Dottie Audrey's cold sandwiches on our freshly baked bread, cut into quarters
\$10.95 per person *min 10 people*

Hoagie Box

Choice of cold footlong hoagies from Keystone Hoagies on our freshly baked semolina baguette, cut into quarters, side of homemade pickles
\$11.95 per foot *Minimum of 8 feet*

Grinder Tray

Choice of warm footlong grinders from Keystone Hoagies on our freshly baked semolina baguette, cut into quarters, side of homemade pickles
\$13.95 per foot *Minimum of 8 feet*



Spring Catering Menu

Salads

Add grilled chicken, \$3pp,
grilled salmon, \$9pp

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 \$37 Large \$75

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 \$55 Large \$90

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 \$55 Large \$90

Kale/Cabbage Caesar

Mix of shredded kale, Napa cabbage,
shredded Brussels sprouts, carrot,
parmesan, house-made croutons,
anchovies, our Caesar dressing
Small \$40 Large \$85

Mains

Mac & Cheese

Contains nutmeg
\$35 per pan

Baked Pasta & Cheese (Vegetarian)

Gemelli, homemade béchamel cheese
sauce, homemade red sauce,
mozzarella & parm cheese
\$35 per pan

Baked Pasta with meat sauce

Gemelli, homemade béchamel cheese
sauce, homemade Bolognese red
sauce with meat, mozzarella & parm
\$45 per pan

Housemade Meatballs

All beef, house-blend, ground in-house
meatballs, homemade red sauce,
parm and mozzarella cheese
\$45 per pan

Bacon Mac & Cheese

Gemelli, homemade béchamel cheese
sauce, bacon, parm/cheddar cheeses
\$45 per pan

Sausage & Peppers (GF)

Mix of sausages, link and loose,
tomatoes, peppers and onions
\$50 per pan

Mains (CONT'D)

Black Bean Veggie Bowl

Vegan blend of farro, spinach,
scallions, carrot, edamame, shredded
Brussels, black beans, herb sauce
\$52 per pan

Gemelli with 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,
three sauces
(hoisin, gochujang, mango chutney)
\$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
\$65 per pan

Shrimp & Chorizo (GF)

Sauteed shrimp, spicy chorizo,
scallions, spicy compound butter on
seasoned red quinoa
\$68 per pan

Italian Roast Pork

Boneless pork roast rubbed with
roasted garlic, housemade rub &
rosemary, tied, ready to cook
½ loin (approx. 4lb raw weight) \$39
Full (approx. 8in raw weight) \$75
Tenderloin of Beef Whole choice
tenderloin, cleaned, trimmed, tied,
seasoned – ready to cook; \$125;
wrapped in bacon, +\$18

Ancient Grains

Mix of sautéed veggies, farro, quinoa,
splash of vinaigrette, seasoned
ricotta, scallions (vegetarian)
\$49 per pan



Desserts

Homemade Tea Breads

Seasonal, check for availability
\$17 (10")

Pecan Sour Cream Coffee Cake

\$24

Cookie Box

\$24/dozen, \$46/2 dozen, \$70/3 dozen

Belgian Chocolate Mousse Cake

\$35 homemade whipped cream

NY Cheesecake

\$49 homemade strawberry sauce

Brownies, Blondies & Berries

\$50 Homemade Belgian chocolate
brownies, walnut blondies and
beautiful berries to share

Sticky Toffee Pudding

\$35 Moist sponge bundt, toffee sauce
on the side

GF Fallen Chocolate Cake

\$35 Flourless chocolate cake,
homemade whipped cream

Coconut Cake \$35

Double-layer cake, moist sponge,
buttercream frosting

Carrot Cake \$35

Double-layer cake, cream cheese
frosting

Double-Layer Devil's Food Cake

\$35 chocolate cake, chocolate
buttercream icing

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 which include the room fee. Fees for the room (when available) are \$60 per hour during our normal business hours, \$200 per hour after hours, 4-hour maximum, available in hour increments.