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, homemade 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 hisbiscus or chamomile mint, fresh lemonade or ginger-limeade; fruit garnish, recyclable cups – ice, lids or straws are not provided.

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
russets, 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

Please call 845.915.3088 to pre-order, 2-day notice preferred.
www.dottieaudreys.com
@dottieaudreys
@dottieaudreysbakery

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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 (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)
Sautéed 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 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.

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