



# 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  
\$24 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](http://www.dottieaudreys.com)

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## Starters

### Deviled Eggs

Made with Coleman's English Mustard  
\$34 (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 Spicy Turkey Chili, subject to change

## Sides

### Sausage Stuffing

Our bread & sausage with dried fruit, nuts  
\$15 per quart

### Beef Gravy

Pan drippings, nip of bourbon, stock  
\$9 per quart

### Cider-Glazed Carrots

w/maple, herbs, spices  
\$25 per pan

### Garlic-mashed Potatoes

russsets, roasted garlic, cream, butter, spices  
\$10 per quart

### Cranberry Chutney

Made with whole cranberries, brown sugar, spices  
\$10 per pint

### Roasted Brussels Sprouts

Spices, balsamic vinaigrette  
\$15 per quart

### Steakhouse-style Creamed Spinach

w/cream, parmesan, spices  
\$15 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; \$135;  
wrapped in bacon, +\$18

### Ancient Grains

Mix of sautéed veggies, farro, quinoa,  
splash of vinaigrette, seasoned  
ricotta, scallions (vegetarian)  
\$52 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

### Key Lime Pie \$26

Fresh lime custard, graham cracker  
crust, fresh whipped cream

### 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.