



Temple Hill Tavern *and* Catering

171 Temple Hill Road • Vails Gate, NY 12553
845-563-9044 • TempleHillCatering.com

Private Catering Facility

Reunions ~ Sweet 16's ~ Bridal Showers
Weddings ~ Baby Showers ~ Business/Sports
Luncheons & Dinners

Temple Hill Tavern and Catering

Cocktail Party Menu

ANTIPASTO SKEWERS

Fresh Mozzarella, Straw Mushroom, Black olive and Sun-dried Tomato on a skewer

COCONUT SHRIMP

Shrimp coated with crispy coconut served with a sweet thai dripping sauce

CRISPY CALAMARI

Squid coated in our own seasoned flour served with a spicy tomato sauce

BEEF SHORT RIB SLIDERS

Braised beef served on a mini roll

MINI REUBEN

Thinly sliced pastrami layered Russian dressing sauerkraut and swiss

MINI CRAB CAKES

A blend of lump crab meat and herbs served with a sriracha remoulade

SWEDISH MEATBALLS

Bit size meatballs in a light mushroom tarragon brown sauce

WINGS

Tossed in our Temple Hill Style Sauce

CHICKEN POT STICKERS

Chicken in a crispy wonton served with a teriyaki honey sesame oil sauce

BEER BATTER MOZZARELLA STICKS

Six whole milk mozzarella cheese sticks in a beer batter served with tomato sauce

ASSORTED QUICHE

An assortment of cheese, vegetables and bacon

MAC AND CHEESE BITES

A blend of cheese and macaroni in a crispy shell

STUFFED MUSHROOMS

Medium-sized mushrooms filled with a bread and herb stuffing

ASSORTED CHEESE BOARD

A blend of Swiss, Cheddar and Jalapeno Jack

FRANKS IN A BLANKET

Mini frankfurter baked in a puff pastry

BRUSCHETTA

Garlic Herb toast points served with diced tomato, red onion, capers and parmigiana cheese blended with 100% EVOO

Choose (7) items from the list above, for (2) hours
\$24 per person (includes tax and gratuity)

Bar Packages

Coffee, Tea and Soft Drinks included

CASH BAR

All guests pay for own drinks

TAB BAR

All drinks will be put on a master tab

BEER AND WINE PACKAGE

Unlimited Beer and House Wine for (2) hours
\$19 per person

Open Bar

(2) Hours \$25 per person
(3) Hours \$32 per person

Temple Hill Tavern and Catering

Entrees

Includes Garden Salad with (2) Dressings, Bread and Butter on table Please select one entree from each category

CHICKEN ENTREES

CHICKEN CORDON BLEU

Breast of chicken layered with ham and swiss cheese then baked, topped with a rosemary cream sauce

CHICKEN PICCATA

Breast of chicken sauteed in a white wine lemon sauce with artichoke and capers

CHICKEN FRANCESCA

Chicken sauteed in a egg and parmesan cheese batter finished with a light white wine lemon sauce

CHICKEN PARMIGIANA

Breaded chicken breast topped with a plum tomato sauce and melted mozzarella cheese served with side of linguine

CHICKEN MARSALA

Breast of chicken sauteed in a Marsala wine sauce with mushrooms

PASTA ENTREES

TRI-COLORED TORTELLINI PESTO

Cheese filled tri-colored tortellini tossed in a light pesto cream sauce

EGGPLANT ROLLATINI

Eggplant with ricotta cheese, tomato sauce and with melted mozzarella cheese

STUFFED SHELLS

Jumbo pasta shells filled with ricotta cheese then bake in tomato sauce with melted mozzarella cheese

PENNE BOLOGNESE

Sweet Italian sausage sauteed with filet mignon tips and wild mushrooms simmered plum tomato sauce served over penne pasta

PENNE ALA VODKA

Penne pasta tossed in a tomato cream sauce

SEAFOOD ENTREES

STUFFED FILLET OF SOLE

Fillet of sole filled with crab meat. Stuffing finished with a lemon Beurre Blanc

GRILLED FILLET OF SALMON

Fresh fillet of salmon grilled then topped with a tomato bruschetta

SHRIMP PARMIGIANA

Breaded shrimp topped with tomato sauce and topped with melted mozzarella cheese

PARMESAN ENCRUSTED TILAPIA

Fillet of tilapia broiled with a Parmesan herb topping then finished with a lemon cream sauce

MEAT ENTREES

ROAST LOIN OF PORK

Loin of pork roasted with herbs and spices sliced and finished with a pork gravy

MARINATED FLANK STEAK

Flank steak marinated in a blend of fresh herbs, grilled then sliced thin finished with a beef au jus

SAUSAGE AND PEPPERS

Sweet Italian sausage sauteed with fresh onions and peppers in a plum tomato sauce

SLICED TURKEY

with homemade gravy and cranberry sauce

VEGETABLE AND STARCH

Herb Roasted Potato or Garden Blend Rice & Vegetable

Includes Soft Drinks, Coffee and Tea.

Cash bar or Tab Bar

\$29.50 per person

Includes tax and gratuity

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Brunch Menu

Fresh Fruit Platter

Assorted Muffins and Rolls

Pasta Salad

Tomato and Red Onion Salad

Garden Salad with (2) Dressings

Scrambled Eggs

French Toast

Hickory Smoked Bacon

Sausage Links

Home Fries

Choice of (1) Chicken Entree from Buffet Menu

Choice of (1) Pasta Entree from Buffet Menu

(includes soft drinks, coffee and tea)

\$27 per person

(includes tax and gratuity)

Ask about our Bloody Mary and Mimosa Bar