

AMBOS

CELEBRATORY GATHERINGS MENU

POCKETBOOK HUDSON, HOTEL AND BATHS
549 WASHINGTON STREET, HUDSON, NY 12534



CONTENTS

| | |
|-------------------------|----|
| AMBOS CULINARY PROGRAM | 2 |
| COCKTAIL HOUR | 3 |
| TABLESCAPES | 4 |
| ELEMENTAL FAMILY DINNER | 5 |
| ELEVATED PLATED DINNER | 6 |
| LIVE FIRE ASADO | 7 |
| LUNCH AND AFTERNOON TEA | 8 |
| LATE NIGHT BITES | 9 |
| CELEBRATION CAKES | 10 |
| BEVERAGES | 11 |

CULINARY PROGRAM

All culinary programming at Pocketbook Hudson is led by Chef Norberto Piattoni, with a beverage program by Arley Marks. Rooted in seasonal, ingredient-driven cooking and centered around live-fire techniques, our menus are designed to be thoughtful, flexible, and tailored for bountiful breakfasts, multi-course dinners, or celebratory gatherings.

Our team provides in-house catering for all events, paired with curated beverage offerings including craft cocktails, wine, and beer. The beverage menu weaves together a collection of classic and original cocktails alongside a selection of tonics and non-alcoholic drinks. Our wine list primarily focuses on Argentine, Italian, and Spanish producers, served alongside a selection of local Hudson Valley and Eastern seaboard makers.

Event management support and menu planning are provided throughout the planning process. All offerings are seasonally curated and customizable based on availability and your unique vision.

COCKTAIL HOUR

PASSED HORS D'OEUVRES

Selection of three passed hors d'oeuvres

Selection of five passed hors d'oeuvres

For each extra selection, an additional

SPRING / SUMMER

Peas toast, ricotta, chili flakes

Grilled asparagus skewer, aioli

Sungold tomato bruschetta, straciatella, basil oil

Oysters, smoked olive oil, hot sauce

Smoked fish croquette, spicy aioli

Fluke crudo tostada, plum, shiso

Spinach and ricotta empanada, caramelized onions

Beef tartare, croustade, pickled aji dulce

Slow roasted lamb lettuce cup, chili oi

Fried chicken empanada

AUTUMN / WINTER

Chicken liver mousse, toast, pickle cipollini onion

Scallop crudo, pickled golden beets, smoked olive oil

Kabocha squash bite, tamari, sesame, furikake

Fried fish empanada

Spinach and ricotta empanada, caramelized onions

Mushroom mousse, pickled mushroom, puff pastry

Grilled oyster, confit garlic and herbs butter

Chicken liver mousse, toast, pickle cipollini onion

Wood fire baked beef empanada, yasgua

Grilled chicken skewer, onion, chili oil

*All offerings are seasonally curated and customizable based on availability and your vision.
We are happy to accommodate dietary needs with advance notice.*

TABLESCAPES

A thoughtfully curated spread of cheeses, charcuterie, seasonal fruit, and accompaniments, designed for guests to enjoy at their leisure. Ideal for a mid morning break or a late afternoon snack.

SEASONAL GATHERING PLATTERS

SPRING / SUMMER

Bread, butter, honey
Marinated olives
Pickles plate
Seasonal crudite
Cheese plate, jam, seed crackers
Charcuterie plate, dijon, crostini
Speck, melon
Watermelon, chili salt

AUTUMN / WINTER

Bread, butter, honey
Marinated olives
Marinated mushrooms
Escabeche vegetables plate
Chicken liver mousse, toast
Golden beet dip, crudite
Cheese plate, jam, seed crackers
Charcuterie plate, dijon, crostini
Grapes, Apple & Pear

ELEMENTAL FAMILY DINNER

An abundant, shared, and impressive family-style dining experience.
Perfect for celebratory and convivial gatherings.

STARTERS - SELECT 3

Mixed green salad, snap peas, ricotta, preserved lemon vinaigrette
Roasted sweet potatoes, crème fraîche, chili crisp, herbs
Bonito crudo, plum, preserved plum, olive oil, shiso
Grass-fed beef carpaccio, tonnato, capers

MAINS - SELECT 2

Grilled bavette, chimichurri
Roasted whole chicken, sweet peppers, criolla sauce
Grilled fish, browned butter, capers
Grains porridge, grilled mushrooms, duxelle, pesto

SIDES - SELECT 2

Crispy broken potatoes, clarified butter, sage
Mixed greens, apples, maple vinaigrette, parmesan, pepitas
Grilled corn & tomato salad, humita, chili, basil
Green beans, gribiche sauce, breadcrumbs

DESSERT - SELECT 1

Panqueque, dulce de leche, whipped crème fraîche
Panna cotta, charred berries, maple gastric
Strawberry Carrot Pavlova, carrot, vanilla macerated strawberries, candied carrots
Olive Oil Cake, charred rhubarb jam, cardamom Chantilly

Seasonal sample menus provided upon request.

ELEVATED PLATED DINNER

An individually plated multi-course dining experience. Perfect for refined dining experiences showcasing the talent of Chef Negro, and the bounty of the Hudson Valley

SALAD - SELECT 1

Snap pea salad, charred chilies, pickled cipollini onion, mint, sheep yogurt
Summer squash carpaccio, aged gouda, maple cream vinaigrette, pepitas
Caraflex cabbage, sauerkraut, apple, horseradish crème fraîche, trout roe
Mixed greens salad, maple cream vinaigrette, blue cheese, asian pears, pumpkin seed

APPETIZER - SELECT 1

Scallop crudo, preserved strawberry, smoked olive oil, pickled aji dulce
Snap pea salad, peas, charred chilies, pickled cipollini onion, mint, sheep yogurt
Heirloom tomato carpaccio, cherry tomato, maple, basil
Grass fed beef tartar, charred onion, bottarga, beef fat toasted sourdough
Charred Boston mackerel, sourdough toast, macerated red onions
Confit & grilled chicken wings, fermented serrano & jalapeño glaze, cilantro

ENTRÉE - SELECT 1

Prime rib, domino potatoes, beef jus, chimichurri
Grilled halibut, browned butter, pickled leeks
Roasted pork chop, plum sauce
Peas farroto, green garlic, pea shoots
Smoked mushroom, brown rice, celeriac, pickled mushrooms

DESSERT - SELECT 1

Panqueque, dulce de leche, berries, whipped creme fraiche
Grilled peaches, mascarpone, honey gastric, garrapiñada
Panacotta, charred berries, maple gastric
Chocolate cake, dulce de leche ice cream, whipped crème fraîche
Pavlova, apple cider curd, berries
Charred sweet potatoes, vanilla ice cream, chili crisp
Chocolate cake, dulce de leche ice cream, whipped creme fraiche
Pavlova, carrot curd, carrot chip, lovage pate a bombe

*All menu options are approximations that will be informed by seasonal availability.
We are happy to help tailor your menu based on your selections.*

LIVE FIRE ASADO

An immersive shared dining experience featuring Chef Negro's signature open-fire cooking, where smoke and flame bring depth, flavor, and a sense of occasion to the meal.

PLATED SALAD - SELECT 1

Summer squash carpaccio, aged gouda, maple cream vinaigrette
Mixed greens, blue cheese, Asian pear, pumpkin seeds
Rescoldo squash, arugula, parmesan, almonds
Charred peaches, burrata, salsa vered, pinenuts
Mixed chicories, apple, anchovy vinaigrette, bloomsday cheese

STARTERS - SELECT 3

Heirloom tomatoes, burrata, maple gastric, basil
Snap pea salad, chilies, pickled onion, sheep yogurt
Charred mackerel, sourdough, macerated onion
Beef tartare, charred onion, mustard, sourdough
Grilled chicken wings, fermented chili glaze

ENTRÉE - SELECT 2

Ribeye, chimichurri
Beef ribs, spicy chimichurri
Roasted halibut, browned butter, capers
Grilled chicken, charred scallion sauce
Whole roasted lamb or pig (supplement may apply)

SIDES - SELECT 2

Crispy potatoes, ghee, rosemary
Beet & carrot, pickled onion, crème fraîche
Tomato & corn salad, chili, aioli
Mixed greens, apricot, feta
Rescoldo sweet potato & squash, salsa verde
Roasted cabbage, sauerkraut, horseradish

DESSERT - SELECT 2

Panqueque, dulce de leche, berries
Grilled peaches, mascarpone, honey
Charred sweet potato, vanilla ice cream
Panna cotta, charred berries

Seasonal sample menus may be provided upon request.

LUNCH & AFTERNOON TEA

A relaxed, leisurely lunch and afternoon tea offering. Available in either buffet or family-style dining format.

SALADS - SELECT 2

Mixed greens, maple vinaigrette, feta, pepitas
Tomato, burrata, basil
Cabbage, carrot, peanut, miso
Grains, roasted squash, herbs

SANDWICHES - SELECT 2

Tomato & gouda
Roasted eggplant, yogurt, arugula
Ham & cheese, caramelized onion
Chicken, roasted pepper, arugula

MAINS - SELECT 2

Roasted chicken, potato salad, salsa verde
Roasted mushrooms, rice, caramelized onions
Braised beef, polenta, gremolata
Roasted hake, tartar sauce, steam vegetables

AFTERNOON TEA - SELECT 2

Seasonal cake
Fruit tart
Muffin
Cookie plate - everything cookie, honey buckwheat cookie, lemon thyme shortbread

Coffee & Tea service included

LATE NIGHT BITES

To keep the celebration going, we offer handheld comforts, buffet style, for your late night event or celebratory gathering.

SNACKS - CHOOSE 4

Potato chips, scallion sour cream
Bottarga & black pepper popcorn
House made pickles-giardiniera, fennel, mushroom
castelvetrano olives-salted kumquat and thai chili
golden beet dip-seed cracker, furikake

SOUP AND SANDWICH

Mini roast beef sandwich, horseradish cream
Grilled mushroom sandwich, braised kale, hummus
Bone broth cup

LATE NIGHT DELIGHT - SELECT 3

Potato focaccia pizza
Mozzarella cheese, marinara focaccia pizza
Pretzels and cheese sauce
Grilled cheese sandwich, caramelized onion
Mini beef burgers, cheddar, mustard & may

DESSERT

Chocolate truffles
Pâte de fruit
Cookie plate- everything cookie, honey buckwheat cookie, lemon thyme shortbread

CELEBRATION CAKES

Collaborate with our talented pastry chef, Paige Beaulieu, to envision and build a beautiful cake to match the flavor and aesthetic of your special celebration.

CAKE SELECTIONS

8" round, serves 8-10

9"x13", serves 20

Shortcake with Seasonal Fruit Vanilla Chantilly

8" round, serves 14

9"x13", serves 20

Whole Olive Oil Cake

8" round, serves 14

9"x13", serves 20

For special cake or dessert requests, please consult your event manager.

We are happy to discuss your preferences.

Please inquire for custom celebratory cake pricing

BEVERAGES

Our generous beverage service is offered per guest and for a five hour period, with continuous service throughout your event, to keep your guests' spirits high, and glasses raised.

WINE & BEER

Includes your choice of one white and one red wine, along with four selections from our beer, cider, and non-alcoholic menu.

WINE, BEER AND SPIRITS

Includes a selection of house spirits, one white and one red pre-selected wine poured table side, four selections from our beer and cider menu, and two signature cocktail selections. non-alcoholic beverages are included throughout.

PREMIUM SELECTIONS

Includes a premium selection of house spirits, vermouth, and amaro, along with one white and one red pre-selected wine poured table side. This tier also features four selections from our beer and cider menu, two signature cocktail selections, non-alcoholic beverages are included throughout.

ENHANCEMENTS

Top Shelf Selections
Additional Hour
Sparkling Wine
Coffee and Tea Station

Regular and decaf coffee, a selection of herbal and black teas, honey, sugar in the raw, stevia, Ronnybrook farms milk, half and half, non dairy options

Selections are subject to seasonality and availability, any wine, spirit or beer may be replaced by a comparable option by our beverage director

HOUSE COCKTAILS

Eleanore

Quattro Gatti olive gin or vodka, sea salt, charred olive, smoked olive oil

Queen of the Valley

Vodka, Combier, cranberry juice, elderflower, lime zest

Negroni Claro

Mezcal, Antica bitter bianco, dry and sweet vermouth, lemon twist

The Hudson

Rye, Cocchi dopo teatro, Angostura bitters, cherry, absinthe whisper

French Sailor

Gin, Salers aperitif, Maraschino liqueur, blanc vermouth, orange bitters, orange twist

Margarita Aji -

Tequila, fermented aji pepper vinegar, passionfruit cordial, orange bitters

Cassis Spritz

Currant Cassis, tawny port, tonic, lemon topped with sparkling wine

NON-ALCOHOLIC COCKTAILS

Golden Hour

Fresh ginger, Fever-Tree ginger beer, honey syrup, lime

Pink Moon

Shiso, cucumber shrub, lime, club soda, mint

Grey Lady

Earl grey infused Lyre's London Dry, lime, grapefruit

Goodwitch Tonic

Goodwitch Lung Honey, lemon, tonic

CIDER AND BEER

Suarez

River (Czech style black lager)

Return Brewing (craft brewery in Hudson and Catskill, NY,)

Bounce Flash (IPA)

Wingback (Brown Ale)

Burnished Amber

Downeast Cider House

Drier Side, Vermont

Hudson Brewing

Cascade Moon (Session Ale)

NON-ALCOHOLIC BEER AND WINE

Athletic Brewing - Upside Dawn, Golden Ale
Athletic Brewing - Run Wild, IPA.
French Bloom Le Rosé, 0.0% Alcohol Sparkling Wine or champagne
Lyres Classico, N/A Sparkling Wine
Tost Sparkling Rose White Tea Ginger & Elderberry
Tost Sparkling White Tea Cranberry & Ginger

NON-ALCOHOLIC BEVERAGES

Sparkling Water
Fever tree tonic
Fever tree ginger beer
Coke
Diet Coke
Sprite
Juice of choice

*Final beverage selections will be confirmed in advance of your event and are based on availability
Please inquire to see our most current wine & spirit offerings*

