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<u>STARTERS</u> (FOR PASSING OR TO BE SERVED FROM FOOD TRUCK WINDOW)

GRILLED RICOTTA BRUSCHETTA W/ SWEET & SOUR TOMATOES CHICKEN NUGGZ – PEACH BUFFALO, HONEY SRIRACHA, "OG" BBQ, HOME MADE BLEU THAI CHICKEN SATAY. COCONUT PEANUT SAUCE DATES STUFFED WITH GOAT CHEESE, WRAPPED WITH BACON, BALSAMIC DRIZZLE SESAME ENCRUSTED AHI, SCALLION-WASABI AIOLI, RICE CRACKER **OVEN ROASTED TOMATO & GARLIC CONFIT BRUSCHETTA** GRILLED SHRIMP SKEWERS, MARINATED WITH CITRUS & FRESH HERBS, CHARRED LEMON AIOLI MINI POTATO LATKES. CHIVE CREMA. CARAMELIZED APPLE JAM DUH-LISH MEATBALLS (BEEF. PORK & VEAL) HOUSE TOMATO GRAVY. WHIPPED RICOTTA. FRESH BASIL HOUSE MADE PIGGIES IN BLANKETS. EVERYTHING SPICE AND HOUSE MUSTARD BLISTERED SHISHITO PEPPERS. SOY BBQ GLAZED WITH A WASABI/GINGER AIOLI SHRIMP CEVICHE COCKTAIL. FRESH MANGO. JALAPENO. AVOCADO. LOTS OF FRESH CILANTRO AND LIME SMOKED BBQ PORK BELLY, GOCHUJANG, HONEY, SOY, KIMCHEE CRISPY CRAB CAKES. "OLD BAY" AND CORNICHON REMOULADE BANG BANG STICKY SHRIMP. SWEET CHILI SAUCE. WASABI-SCALLION AIOLI SMOKED CHICKEN WINGS. HONEY-HABANERO RUB WITH RASPBERRY BBQ OR TANDORI-MASALA RUB WITH SPICED YOGURT



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STATIONARY PLATTERS & STARTERS FOR GRAZING

LOCAL CHEESE & CHARCUTERIE BOARD FRESH & DRIED FRUIT, AGRODOLCE, LOCAL HONEY, SPICED NUTS, AND THE WORX

SEASONAL LOCAL VEGGIES WITH A VARIETY OF DIPS

HOUSE PICKLED VEGGIES, ARTICHOKES, MIXED OLIVES, JUMBO WHITE BEANS, PICKLED GREEN TOMATOES

GRILLED FLATBREAD & DIPS TOASTED CARROT N' BROWN BUTTER / CHARRED EGGPLANT BABA GHANOUSH / GARLIC CONFIT N' HERB HUMMUS / SPICED YOGURT DIP / HOUSE BOURSIN SPREAD

ROASTED EGGPLANT CAPONATA, PINE NUTS, BASIL, ROAST PEPPERS, FRESH MOZZARELLA, CRISPY BAGUETTE

WHIPPED GOAT CHEESE DIP WITH BACON, ROSEMARY AND DATES SERVED WITH GRILLED FLATBREAD

HOUSE MADE AVOCADO GUACAMOLE WITH FRESH WARM TORTILLA CHIPS

RAW OYSTER BAR AND OR SHRIMP COCKTAIL BAR





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FROM THE SMOKER

BABY BACK RIBS – BRINED, RUBBED AND SMOKED, "OG" BBQ STICKY (NOT SAUCY) Hudson Valley Cattle Co.

SMOKED N' SEARED SAUSAGES - (BRATS, SWEET, HOT) MUSTARDS & RED ONION JAM North Wind Farms

> PORK BUTT - LIGHTLY PULLED & TOSSED IN "OG" BBQ Hudson Valley Cattle Co.

TURKEY BREAST – CIDER BRINED, CHARRED PEACH/BOURBON BBQ North Wind Farms

NASHVILLE HOT CHICKEN LEG ¼'S – lil sweet-lil heat, "OG" BBQ, FINISHED ON GRILL Quattro Farms

SLOW SMOKED BEEF BRISKET, ESPRESSO/CHILI RUB, "OG" BBQ FINISHED Hudson Valley Cattle Co

ADD "HOME SKILLET" HONEY CORNBREAD & OR

MANGO/CABBAGE SLAW

OTHER ADD ON"S

PICKLED ONION/CUCUMBER & CORN RELISH

MANGO-GINGER CHUTNEY

TOMATO-MINT-JALAPENO RELISH



OTHER IDEAS FOR BUFFET OR FAMILY STYLE SERVICE

MOROCCAN SPICED SALMON, FRESH MANGO-GINGER CHUTNEY, GARBANZO BEAN SALAD AND A LEMONY/MINTED YOGURT

DRY RUBBED HANGER STEAK - SEARED MED RARE, CHIMICHURRI, BABY ARUGULA (mkt availability)

HERB ROASTED PORK TENDERLOIN, APRICOT CHUTNEY, SUMMER SUCCOTASH

MEDITERRANEAN TURKEY MEATBALLS, DILL N' CUCUMBER TZATZIKI, BIBB LETTUCE FOR WRAPS

GRILLED SHRIMP & PINEAPPLE SKEWERS, CITRUS N HERB RUB, CHARRED LEMON AIOLI,

HERB RUBBED BEEF TENDERLOIN - SLICED, MED RARE, FRESH HORSERADISH/ROSEMARY MUSTARD

LEMON, GARLIC & HERB MARINATED CHICKEN KABOBS WITH A FETTA TZATZIKI

CHICKEN MILANESE - POUNDED THIN AND LIGHTLY FRIED, CHARRED LEMON, CAPERS, BLISTERED TOMATOES

HOUSE MADE RICOTTA MEATBALLS (beef, pork, veal) - FRESH TOMATO GRAVY, FRESH BASIL AND WHIPPED RICOTTA

CRISPY GNOCCHI W/ LOCAL SAUSAGE AND BROCCOLINI RAGU, SHAVED REGGIANO

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ADDITIONAL OFFERINGS FOR BUFFET OR FAMILY STYLE SERVICE

PENNE N' PESTO, FRESH MOZZARELLA, OVEN DRIED TOMATOES, SUMMER SQUASH ROASTED VEGETABLES, FRESH HERBS, SHAVED PARMESAN, BALSAMIC (ADD WHIPPED RICOTTA) LOCAL HONEY AND EVOO GLAZED RAINBOW CARROTS, PECANS, DATES, TAMARIND YOGURT 4 CHEESE & MAC W/ CRISPY CORNFLAKE TOP (OPTIONAL ADD ON'S \$\$\$... PULLED PORK, SMOKED BUFFALO CHICKEN, BACON) ROASTED YUKON GOLDS W/ FRESH ROSEMARY & SEA SALT HERB POLENTA CAKES, OVEN ROASTED TOMATOES, SHAVED PARMESAN ROASTED CAULIFLOWER, WALNUT/KALE PESTO, SHAVED PARMESAN ROASTED SWEET POTATOES, LEMON, SUMAC AND FRESH THYME FRIED GREEN TOMATOES, SMOKED CHILI CREMA STEAMED P.E.I. MUSSELS, CURRY COCONUT <u>OR</u> WHITE WINE, FENNEL, TOMATO BROTH SAUTÉED BROCCOLINI, SLIVERED GARLIC, EVOO, LEMON ZEST & SEA SALT, TOASTED BREAD CRUMBS

WHEATBERRY SALAD- CHERRY TOMATOES, CASTLEVETRANO OLIVES, CUCUMBER, CURED RED ONION AND LOTS OF PARSLEY N MINT, LEMON VINAIGRETTE

SEASONAL POLENTA BOARD... (ONLY AVAILABLE FOR CERTAIN SIZED PARTIES) SMOOTH AND CREAMY POLENTA MADE WITH LOTS OF FRESH HERBS, SURROUNDED BY A MIXTURE OF SEASONAL GRILLED AND SAUTÉED VEGGIES (ADD GRILLED SAUSAGE, MARINATED CHICKEN, GRILLED SHRIMP \$\$)

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<u>SALADS</u>

LOCAL TUSCAN KALE CAESAR - ANCHOVIES, PARMESAN, SOURDOUGH CROUTONS

TRI COLOR - TOMATOES, CURED RED ONION, SPICED PECANS, SHAVED PARMESAN, CITRUS-HONEY-CHAMPAGNE VINAIGRETTE

BABY ARUGULA SALAD - LOCAL PEARS, GOAT CHEESE, WALNUTS, BALSAMIC

SHAVED BRUSSEL SPROUT N' SPINACH SALAD - CURRENTS, EWES BLEU, MAPLE VINAIGRETTE

ALL MENUS ARE MADE CUSTOM FOR EACH EVENT. IF THERE ARE ITEMS YOU DON'T SEE, BUT WOULD BE INTERESTED IN, PLEASE DON'T HESITATE TO INQUIRE

