100 Brotherhood Plaza Dr, Washingtonville, New York 10992
turner.billy1975@gmail.com ~ Cell 845-702-2110

Molly's Creekside Catering Wedding Experience

We are thrilled that you are considering our catering services to be a part of your special day. At Molly's Creekside Catering, we understand the significance of this moment and are dedicated to ensuring that your wedding is a memorable and delightful experience for you and your guests.

To complement our Wedding Package, we'll be sending over our curated bar packages for your consideration. We believe that a well-crafted menu, combined with exceptional beverage options, will add that perfect touch to your celebration.

Once you've had a chance to review the bar packages and finalize your venue and menu selections, we will gladly provide you with a detailed rental estimate. Our team is committed to working closely with you to create a custom experience that reflects your unique style and vision for your wedding day.

Thank you for considering Molly's Creekside Catering for this joyous occasion. We look forward to the opportunity to contribute to the success of your wedding and to create lasting memories for you and your guests.

~Wedding Package~

Please choose from 8 passed Hors d' oeuvres/ Canapé
3 Course Reception Meal
(Choice of 3 Entrées $85.00 per person)
****Pricing does not include sales tax, 22% administrative fee, staffing, bar or rentals***

Hors D' Oeuvres

Cold Canapé
Spicy Peanut Noodle Chop Chop
Shrimp & Asparagus Phyllo Cups w/ Tarragon Aioli
Crab & Avocado Salad Cornets
Mango & Crab Salad in Tortilla Cups
Smoked Salmon on Toast Point w/Tomato & Caper Relish
Smoked Salmon, Red Onion Marmalade on Black Bread
Roasted Chicken Salad in Profiteroles
Cranberry Chicken Salad Canapé
Chicken, Corn & Black Bean Salad in Phyllo Cups
Jumbo Gulf Shrimp Cocktail
Ahi Tuna/Mini Cones/Seaweed/Wasabi Crème
Smoked Trout Cucumber Canapé
Prosciutto Wrapped Melon
Arugula Wrapped in Prosciutto
Petit Steak Frites w/ Béarnaise Aioli
Petit Filet of Beef w/ Apple Horseradish Cream
Roasted Tomato on Baguette w/ Parmesan Curl
Assorted Bruschetta
Thai Vegetable Summer Rolls w/ Sweet Chili Sauce
Watermelon, Feta & Grecian Honey Vinaigrette
Marinated Bocconcini Mozzarella, Tomato & Red Pepper
Seafood Ceviche Margarita
Classic Deviled Eggs Caviar
Avocado Toast/Lime/Micro Cilantro

Hot Canape

Pulled Pork Sliders
Miniature Kobe Beef Sliders
Miniature Kobe Franks in Pastry
Grilled Polenta w/ Sun Dried Tomato Pesto
White Truffle Potato Croquettes
Spanakopita
Mini Cuban Pork Sandwiches
Prosciutto Wrapped Shrimp w/ Arrabbiata Sauce
Petite Crab Cakes with Chili Aioli
Quince & Manchego Tarts
Grilled Flat Crust Pizza w/ Roasted Pepper, Tomato & Basil
Country Chicken & Waffles/Maple Aioli
Fontina Risotto Balls
Duck Breast & Sweet Potato Hash Canapé
Shitake & Leek Spring Rolls
Asian Edamame Pot Stickers w/ Ponzu sauce
Asian Pork Pot Stickers with Chili Soy Dipping Sauce
Chicken & Lemongrass Dumplings
Japanese Eggplant Parmesan
Curried Vegetable Samosas
Assorted Stuffed Mushrooms
Wild Mushroom Garlic Toast
Miniature Beef Wellington
Smoked Swiss & Bacon Quiche
Crispy Sesame Chicken Bites w/ Pineapple Bourbon Dip
Potato Cakes with Pickled Red Onion and Apples
Roasted Butternut Soup Cappuccino
Vegetable Spring Rolls
Curried Coconut Chicken Skewers
Lamb Kofta Skewers w/ Tzatziki Sauce
Scallop Wrapped in Apple Wood Bacon
Monkfish, Rosemary & Bacon Skewers
Pork Belly Bao Buns/Pickled Carrot & Cucumber
Coconut Shrimp Lollipops w/ Pineapple Ginger Marmalade
Chicken or Beef Satay w/ Peanut Sauce
Mini Grilled Cheese/Tomato Soup Bisque Shots
Caribbean Jerk Chicken & Pineapple Skewers

Cocktail Hour Enhancements

International & Local Cheese Display $10pp

A Chef's selection of imported & local cheese displayed w/ table grapes, fresh berries and Served with assorted table crackers

Baked Brie en Croute $6pp

Imported brie blanketed in puff pastry, served with poached pears & sliced baguette

Fresh Seasonal Crudité Tower Display $8pp

Our Chef's selection of the season's finest vegetables & Choice of Dip

Double Hot Dip $8pp

Choose Two

Cheddar & Ale Fondue, Spinach & Artichoke, Crab Rangoon OR Mexican

Served with appropriate Accoutrements, Flat Breads, Crackers & Baguettes

Chips & Dips $8pp

Tri- Color Tortilla Chips & Mediterranean Pita Triangles

Please Choose 3 dips - Sundried Tomato & Roasted Pepper, Spicy Crack Corn, Lemon Artichoke Parmesan, Roasted Garlic Hummus, Edamame Hummus, Babaganoush, Greek Yogurt Tzatziki, Roasted Eggplant Sesame, Pico de Gallo, Salsa Verde, Guacamole, Roasted Corn Salsa or Mango Salsa

Cocktail Meatball Station $10pp

Please choose 2

Your choice of Buffalo Chicken, Chipotle B.B.Q, Sweet 'n Sour, Swedish or Marinara

Flat Bread Station - $10pp

Margarita/Meat lovers/Whipped Ricotta & Veggie

Tapas Table $13pp

Chicken & Chorizo Saffron Paella, Smoked Paprika Salted Almonds, Manchego Cheese, Chickpea Salad, Marinated Olives, Serrano Ham, Dried Chorizo & White Anchovies

Antipasto Display $14pp

Imported selection of Italian Meats served with Olives, Roasted Peppers, Gardiner Vegetables, Marinated Artichokes, Fresh Mozzarella, Parmesan Reggiano, Asiago, Grissini & Assorted Artesian Crusty Breads

Sushi Bar $20pp

Our Chef's selection of the finest sushi, sashimi and maki rolls served with wasabi, soy sauce & pickled ginger

Raw Bar (Market Price)

Littleneck Clams, Blue point Oysters, Prince Edward Island Mussels, Jumbo Gulf Shrimp, Alaskan King Crab Legs, & Florida Stone Crab Claws, Sliced Lemons, Wasabi Cocktail Sauce, Mignonette & Drawn Butter

Charcuterie Board $20pp

Assorted Pâté, Smoked Venison & Pheasant Sausages, Smoked Salmon & Trout
Served w/ assorted mustards, Cornichon, Sliced baguettes & Mini Toasts

Mashed Potato OR Baked Potato Bar $8pp

Please choose from Yukon Golden whipped potatoes served in Martini Glasses or
Mini Baked & Sweet Potatoes Served with a Grand selection of toppings

Macaroni & Cheese Bar $9pp

Our Gourmet Creamy Four Cheese Mac & Cheese Served in Martini Glasses
Accompanied with Diced Ham, Bacon, Sundried Tomatoes, Crab Meat, Broccoli Florets & Pulled Chicken

Taco Bar $10pp

Crispy Corn & Soft Flour Tortillas
Please choose two
Classic Beef, Classic Chicken, Pork Carnitas OR Blackened Mahi Mahi
Accompanied with Lettuce, Red Onions, Cilantro, limes, sour cream, hot sauce & Pico De Gallo

Southern Barbecue Station $18pp

Please choose three
Pulled Pork, Smoked Chicken Wings, Baby Back Ribs, Chopped Brisket or Assorted Sausage
Served with Corn Bread, Buttermilk Biscuits, Cole Slaw & assorted House Made B.B.Q Sauces

Pasta Station $9pp

Farfalle, Tortellini, Fusilli or Penne
Sauces: Puttanesca, Pink Vodka, Primavera, Pesto Alfredo, Creamy Garlic & Marinara

Soft Pretzel Station - $8pp

Salted Pretzels & Pretzel Bites
Spicy Mustard/Cheese Sauce/Salt Caramel

Slider Station$15pp

Please choose three
Kobe Beef, Teriyaki Turkey, Pulled Pork, Crab Cake, Seared Ahi Tuna, Portobello OR Roasted Corn & Black Bean

NY State of Mind $10pp

Chef Carved Corned Beef Brisket & Plate Pastrami Served with

Cocktail Rye & Pumpernickel, Assorted Pickles, Mustards & Cole Slaw

Greek Islands $15pp

Grilled Butterflied Leg of Lamb, Grape Leaves, Pita Bread, Yogurt Tzatziki Sauce, Eggplant Sesame Dip, Marinated Feta Cheese, Assorted Olives & Zucchini- Feta Fritters

Carving Station $16pp

Choose from Leg of Lamb, Salmon en Croute, Stuffed Loin of Pork, Maple Glazed Ham, Organic Whole Turkey, Porcini Crusted Tenderloin of Beef served with cocktail dinner rolls and appropriate sauces

Plated Salads

Please choose one:

Arugula, Toasted Hazel Nuts, Golden Raisins, Carrot, Pickled Red Onions and Preserved Lemon Vinaigrette

Field Greens, Julienne Apples, Crispy Pancetta, Goat Cheese and Whole Grain Mustard & Maple Dressing

Farmhouse Stilton, Candy Can Beets, Candid Walnuts, Grape Tomatoes, Mixed Field Greens and Blood Orange Vinaigrette

Mediterranean - Featuring Chiffonade Romaine Hearts, Crumbled Feta, Fresh Dill, Cucumbers, and Scallions Tossed w/ Cabernet Vinaigrette

Frisée, Dried Cranberries, Bermuda Onions, Orange Segments, Toasted Pecans w/ Dried Cherry White Balsamic Vinaigrette

Baby Arugula, Local Goat Cheese, Focaccia Croutons, Carrot and Pickled Pearl Onions w/ Tupelo Honey White Balsamic Vinaigrette

Red Leaf with Goat Cheese, Candied Walnuts, Strawberries, Mandarin Oranges, and White Cherry Balsamic Vinaigrette

Kale Caesar Salad -Parmesan Crisp & Lemon Zest
Caesar Stack – Parmesan Crisp & Lemon Zest

Green Leaf, Caramelized Apples, Gorgonzola, Candied Pecans w/ Maple Balsamic Vinaigrette

Pasta Course in Lieu of Salad

****Pesto Alfredo*Marinara* Arrabbiata*Ala Vodka****

** Primavera* Garlic & Oil W/ Broccolini & White Beans***

Additional Courses

Supplement $10 per person

Pumpkin OR Butternut Ravioli in
Roasted Apple Cream OR Brown Butter & Sage

Risotto- A Chefs Selection of Seasonal Ingredients

Caprese salad
Heirloom Tomatoes, Local Mozzarella,
Aged Balsamic Reduction & Basil Oil

Maryland Crab Cake
Roasted Corn Salsa, Spicy Slaw & Herb Remoulade

Crab Claw Cocktail Martini
With Bloody Mary Cocktail Sauce

Jumbo Shrimp Cocktail Martini

Antipasto
Prosciutto, Soppressata, Olives, Artichoke, Roasted Peppers &
Sesame Bread Sticks

Locale Cheese Plate & Pâte

Entrée selections

Please choose two - three selections:

Pan Seared Frenched Chicken Breast
Herbs de Provence with Roasted Pepper Coulis

Mediterranean Rubbed with Plum Tomato Mojo Jam
Pan Roasted with Local Apples & Cider Jus
Wild Mushroom/Leeks/ Marsala Wine

Stuffed Frenched Chicken Breast
Sage, Sausage, and Wild Mushroom
Crabmeat/ Artichoke/Sherry Cream Sauce
Fresh Mozzarella Stuffed, Prosciutto Wrapped with Balsamic
Stuffed with Wild Rice and Brie with Chambord Raspberry Sauce
Spinach and Goat Cheese Florentine Stuffed with Roasted Garlic
Lemon Thyme Scented

Lamb Osso Bucco
Braised w/ Fennel, Shallot & Sambuca
Shiraz Wine Braised, Currants/Heirloom Carrots

Seafood
Branzino/Atlantic Cod Loin/Black Bass/Salmon/Halibut/Mahi Mahi

Chef Choice Applications for your seafood
Herbs De Provence w/ Red Pepper Coulis
Wellington with a Dill Hollandaise
Chili Ginger Glazed
Simply Grilled w/ Seasonal Salas
Oven Roasted, Frizzled Onions & Vanilla Beurre Blanc
Coconut crusted w/ Spicy Green Curry Sauce
Ancho Chili Rubbed w/ Avocado Salsa Verde
Simply Grilled with Seasonal Salsa
Sesame Crusted w/Pineapple Ginger Marmalade, Asian Black Rice & Sweet Plantains
Champagne Citrus Beurre Blanc

Beef
Roasted Tenderloin of Beef w/ Roasted Shallot Red Wine Demi
Garlic Confit and herb Crusted Roasted Tenderloin
Peppercorn Crusted w/ Brandy Demi-Glace
Porcini Crusted w/ Bordelaise Mushroom Sauce

Sirloin

Red Wine Marinated Individual Shell Steak
Rosemary Crusted Roasted Sirloin

Short Ribs (Boneless)

Red Wine Braised
Hoisin and Makers Mark Bourbon Braised
Guinness Stout Braised

Flat Iron or Hanger Steak

Primarily Grilled and Served with Assorted Sauces
Coffee & Ancho Rubbed

Vegetarian Options

Stone Ground Charred Jalapeno Grits with BBQ Tofu and Pickled Red Onions with Cilantro Lime Chipotle Mustard Grilled Tofu with Crispy Onion Straws

Quinoa Falafel Napoleon, Ratatouille Vegetable & Tzatziki Sauce

Black Eyed Pea Cakes with Smoked Tomato and Roasted Corn Salsa with Chipotle "Aioli"

Roasted Vegetable Wellington w/ Roasted Pepper Coulis

Roasted Corn & Black Bean Cake Served with Avocado Crème, & Pico De Gallo

Stuffed tomatoes with Cumin Scented Lentils, Rice & Currants

Mediterranean Zucchini Fritters with Tabbouleh & Tzatziki

Grilled Vegetable Napoleon topped with Smoked Mozzarella and aged Balsamic reduction

Stuffed Eggplant w/ Roasted Vegetables & A blanket of béchamel Sauce

Grilled Corn Arepa Cakes with a Poblano Pepper Slaw & Avocado Crème

Grilled Eggplant Rollatini with Arrabbiata Sauce

Stuffed Acorn Squash with a Fall Roasted Vegetable Ragout

Pumpkin Ravioli/Butternut Squash/Brussel Sprouts/Shitake Mushrooms/Brown Butter/Sage

Desserts

Due to the growing trend in unique wedding cakes, Molly's Creekside Catering would be happy to recommend some local bakeries that could accommodate and deliver to your site location for you.
In lieu of a cake we will be happy to accommodate each table with a Fresh fruit platter OR assorted miniature pastries

Desserts Enhancements

Milk & Cookies $9pp

Local Hudson Valley Milk Three ways
Dutch chocolate, Strawberry & Regular served with a fine selection of house made cookies

S'mores Station $8pp

Get your Guests to part take in this campfire classic,
Baskets of chocolate, graham crackers and skewers marshmallows

Country Viennese $14pp

Assorted Fruit Pies, Gourmet Cookies, Brownies & Fresh Fruit

Grand Viennese $26pp

Please Choose 5 Miniatures
Miniature Crème Brule, Cannoli, Lemon Tarts, Chocolate Mousse Flutes, Petit Fours, Cake Pops, Assorted Cup Cakes, Miniature Assorted Cheesecakes, Cream Puffs, Eclairs, Assorted Biscotti, Chocolate Tuxedo Strawberries, Fresh Fruit Display
Choose 6 Layer Cakes
Fresh Fruit Tarts, Raspberry Almond Tort, Chocolate Mousse, Flourless Chocolate, Salted Carmel Peanut Butter, Lemon Coconut, Chocolate Layer, Various Pies, Carrot Cake, Various Cheesecakes, Red Velvet, Strawberry Shortcake,

Ice Cream Bar $10pp

Choose From Chocolate, Vanilla or Strawberry
Enhanced with Sprinkles, Cherries, Whipped Cream, chocolate Chips Raspberry, Chocolate & Caramel Sauces