



**INK 48**  
—HOTEL—

## Meeting + Conference Menu

*Pricing is subject to tax and administration fee  
Menu items are subject to seasonal market availability.  
GF - Gluten Free. VG - Vegetarian. V-Vegan.*

# Breakfast

*Minimum 15 Guests*

## **Continental Breakfast** - \$30 per person

Assorted pastries  
Seasonal fresh fruit (GF)  
Preserves, butter & cream cheese

## **Countryside Breakfast** - \$48 per person

Chef's selection of cheeses (GF)  
Chef's selection of cured meats (GF)  
Baguette  
Dried fruit (GF)  
Yogurt granola parfaits

## **Light & Bright** - \$50 per person

Free range scrambled egg whites with baby spinach & feta (GF)  
Yogurt granola parfaits  
Seasonal fresh fruit (GF)  
Whole grain toast  
Green juice of kale, green apple, lemon, celery, parsley (GF)

## **Hudson Local Breakfast** - \$55 per person

Assorted pastries  
Farmer's scrambled eggs (GF)  
Applewood smoked bacon or turkey sausage (GF)  
Crispy home fries (GF)  
Yogurt granola parfaits  
Seasonal fresh fruit (GF)

## **Add-Ons: Priced Per Person**

Gluten free bread \$4  
Essa bagels \$5  
Farmer's hard boiled eggs \$6 (GF)  
Steel-cut Irish oatmeal with brown sugar, dried fruit & vanilla cream \$10  
(GF) Yogurt granola parfaits \$10 (GF)  
Green juice of kale, green apple, lemon, celery, parsley \$10 (GF)  
Hand carved Nova Scotia smoked salmon \$14 (GF)  
Cheeses & cured meats \$15 (GF)

# Working Lunch

*Minimum 15 Guests*

3 Sandwiches, 1 Salad, 1 Sweet & Savory - \$55 per person  
(Additional Salad or Sweet & Savory item +\$10)

## **Sandwiches** (approx 4" each):

Muffuletta - mortadella, salami, provolone, black olive tapenade

Smoked Turkey & Swiss Cheese- frisée lettuce, lemon pepper mayo, pickles

Grilled Vegetable Wrap - red pepper hummus, grilled eggplant & zucchini, sun dried tomato

Caprese - fresh mozzarella, heirloom tomatoes, fresh basil, white balsamic vinaigrette, extra virgin olive oil

Roasted Chicken Club Wrap - applewood smoked bacon, cheddar cheese, lettuce, tomato, mayo

## **Salads**

Little gem Caesar salad

Kale blueberry salad with goat cheese and almonds

Cilantro apple salad with Thai vin and peanuts

Mini wedge salads with blue cheese dressing and bacon crumble

## **Sweet & Savory**

Chef's assortment of cookies

Seasonal fresh fruit (GF)

Sea salt potato chips (GF)

Triple chocolate brownies

Vadouvan corn nuts

Cheesecake bites

# The Simple Lunch Menu

*Minimum 15 Guests*

1 Salad, 1 Entree, 1 Side, 1 Sweet & Savory - \$66 per person

(Additional Entree +\$18)

(Additional Salad or Sweet & Savory item +\$10)

## Salads

Little gem Caesar salad

Kale blueberry salad with goat cheese and almonds

Cilantro apple salad with Thai vin and peanuts

Mini wedge salads with blue cheese dressing and bacon crumble

## Entree

Sweet Potato with red eye gravy and braised collard greens

Chicken Breast - broccolini and Calabrian aioli

Roasted Salmon - soy honey glazed or simply grilled

Cavatappi with mushroom cream, shiitake, and rosemary  
+ Hanger Steak with fries (+\$15)

## Sides

Herb roasted yukon potatoes

Jasmine rice

Roasted beets with avocado and shiso sour cream

Roasted carrots with salsa macha and stracietella

Broccoli

## Sweet & Savory

Chef's assortment of cookies

Seasonal fresh fruit (GF)

Sea salt potato chips (GF)

Triple chocolate brownies

Vadouvan corn nuts

Cheesecake bites

# Stationed

*Minimum 15 Guests*

## **'The Fiesta (GF)' - \$66 per person**

Adobo chicken, guacamole, shredded iceberg lettuce, shredded cheddar cheese, red beans & rice, corn ribs, lime crema, pico de gallo, hot sauce, tortilla chips, fruit salad

## **The Classic - \$102 per person**

Mini wedge salads with blue cheese dressing and bacon crumble  
Hanger steak with fries (sub Filet Mignon +\$18pp)  
Salmon with miso beurre blanc  
Roasted potatoes  
Carrots & broccoli  
Cheesecake

## **The Mediterranean - \$90 per person**

Little gem Caesar salad OR Caprese salad  
Cavatappi with mushroom cream, shiitake, and rosemary  
Chicken breast - red beans with Calabrian aioli  
Salmon with tomato curry and romanesco salsa  
Pistachio poundcake with honey cream

Add-Ons: priced per person

Steak chimichurri +\$14

Lime cilantro shrimp +\$10

# Grazing Tables

## **Crudite** - \$22 per person

Assortment of seasonal green-market vegetables and one dip  
(additional dip +\$8)

Dips: tzatziki (GF), sun dried tomato whipped ricotta, black olive tapenade (GF)

## **Mezze** - \$24 per person

Babaganoush, marinated artichokes, mixed olives, stuffed grape leaves, hummus, labna, warm pita bread

## **Fruit (GF)** - \$22 per person

Seasonal fresh & dried fruit, and market berries

## **Antipasti/Charcuterie (GF)** - \$30 per person

## **Cheese (GF)** - \$34 per person

## **Platters** - Small or large

Fruit - selection of three seasonal fruits and market berries \$78, \$156

Crudite - selection of four green-market vegetables, 1 dip \$66, \$132

Charcuterie - ham, prosciutto, soppressata, flatbreads \$90 \$168

Cheese - tumbleweed cheddar, comte, Humboldt fog, breads \$102, \$186

Cookies - chocolate cookies \$51 (10x), \$101 (20x)

# BEVERAGES

## Two Hour Beverage Package (\$35 Per person)

coffee, decaf and varietal teas, orange & cranberry juice (morning) or assorted sodas (afternoon) & premium bottled waters

## Four Hour Beverage Package (\$45 Per person)

coffee, decaf and varietal teas, juices or assorted sodas & premium bottled waters

## Full Eight Hour Beverage Package (\$60 Per person)

coffee, decaf and varietal teas, juices & assorted sodas & premium bottled waters

*Pricing is subject to tax and administration fee  
Menu items are subject to seasonal market availability.  
GF - Gluten Free. VG - Vegetarian. V-Vegan.*