

# HALO & HORNS CATERING

## AT UNION ARTS CENTER

### *The Art of the Perfect Event*



Union Arts Center, a beautifully restored 19th century firehouse turned gallery and concert hall, nestled in the quaint town of Sparkill at the base of the Hudson Valley region of New York. Just 20 miles outside of Manhattan and a short ride over the George Washington or Tappan Zee bridges. This magnificent gem recently underwent a 2-million-dollar renovation providing unrivaled elegance and versatility for your special day.

Quincy hall radiates modern elegance with its sprawling wood floors, high vaulted ceilings and plenty of natural light. The floor plan is versatile and open so you can transform your vision into reality. Gallery One offers a rustic, industrial feel with a trendy vibe. Large glass garage doors open to bring the outdoors in creating an al fresco seating area. Our bridal suite offers a tranquil setting complete with working fireplace, ideal for photos and a private setting for the bride and her attendants. Union Arts Center only hosts one wedding per day, providing you and your guests with complete exclusivity.

At Union Arts Center, you'll experience "The Art of the Perfect event". Our in-house boutique caterers have been featured in the Wall Street Journal, Hudson Valley Magazine, USA Today, Lohud and named in Best Chefs of America. Their decadent custom cuisine will satisfy every one of your guests. Chef Angela Rivera specializes in vegan, gluten free cuisine while Chef Anthony Accomando is a classically trained French chef, with a knowledge of many decadent world cuisines. Their passion and creative spirit give you the flexibility to create a unique menu that's sure to wow your guests. The expert staff provides courteous impeccable service, attention to detail and superb presentation.

Let us paint your picture-perfect day!

Saturday Wedding Packages start at \$125 per person. Friday and Sunday Wedding Packages start at \$105 per person. Wedding package minimum is 50 adults. Price excludes 18% service fee and sales tax.

## WEDDING PACKAGES

### OPTION 1:

Cocktail Hour with Passed Hors D'oeuvres,  
Appetizer Displays & Buffet Dinner,  
Open Bar (craft beer & wine) \$125

Includes:

- 5 Butlered Hors D'oeuvres selections,
- 3 Stationary Appetizer selections,
- Chef's selection of crudité & antipasto,
- 3 Entrée selections,
- 2 Side Dishes
- 1 Salad selection

### OPTION 2:

Cocktail Hour with Passed Hors D'oeuvres,  
Themed Food Stations & Small Plates,  
Open Bar (craft beer & wine) \$145

Includes 5 Passed Hors D'oeuvres,

- Chef's selection of crudité & antipasto,
- 3 Themed Food Station selections,
- 3 Small Plate selections

### OPTION 3:

Passed Hors D'oeuvres, 4 Course Plated Sit Down Dinner, Open Bar (craft beer & wine) \$165

Includes 5 Passed Hors D'oeuvres, Chef's selection of crudité & antipasto, 3 Appetizer selections,  
Seasonal Amuse Bouche, Salad selection, Soup or Pasta selection, Entrée selections

### Option 4:

Custom menu

A custom menu can be created and is priced separately depending on food choices etc.

All our packages include rental of the space, open bar, tables, chairs, linens, tableware, wait staff

Halo & Horns is a boutique catering company. We staff two Chefs from opposite ends of the foodie spectrum to bring delicious and creative cuisine for your guests diverse and demanding palates. We serve people who are equally as passionate about food and communing as we are. If there's something on the menu you'd like but don't see just ask and we can most likely make it.

### Passed Hors D'oeuvre options

Moroccan lamb meatball skewers with tzatziki sauce (gf)  
Baked Crispy Plantain with guacamole, pulled chicken & Pico de Gallo  
Mini Shepherd's Pie  
Burger Sliders with caramelized shallots & aged cheddar  
Thai Chicken Skewers with peanut-sweet chili sauce  
Filet Mignon "on-a-stick" with sauce bordelaise  
Black bean sliders with roasted garlic aioli (v)  
Caprese Kebabs (fresh mozzarella, grape tomatoes, basil) (gf)  
Borekas (caramelized onion, wild mushroom, feta cheese)  
Roasted, Diced Local Beets with Micro Greens & Goat Cheese on a spoon (gf)  
Petit Caesar Salad with Grilled Chicken on a spoon  
New England Clam Chowder Spoon  
Farmers Market Crudit  & Hummus Shooter (gf/v)  
English Cucumber with Smoked Salmon Mouse & Dill  
Hoisin Glazed Scallops with Bacon  
Seared Tuna, rice crisp, wakame salad, wasabi aioli  
Coconut Shrimp with Mango-Sriracha Coulis  
Crispy Prosciutto & Fresh Melon Bruschetta  
Butternut squash latte Shooter with toasted pumpkin seeds  
Gazpacho Shooter (gf/v)  
Chicken & Waffle Bites  
Buffalo cauliflower bites (gf/v)  
Chilled Lump Crab "Refrigerator Cake" with old bay aioli  
Moroccan Chickpeas with Micro Greens (gf/v)  
Jade Rice with Sesame Crusted Tofu with Hoisin Glaze on a spoon (v)  
Grilled Marinated Mushroom skewer with red wine demi-glace (v)

### Cold Appetizer Display

Market fresh crudit  with local seasonal vegetables, baba ganoush, assorted hummus, olives, tzatziki, artichoke hearts, roasted peppers, assorted cheeses, assorted meats, grapes, strawberries, assorted crackers, artisan breads

### Stationary Appetizers

Butternut squash ravioli with maple cream sauce (can be prepared vegan)

Slow Roasted St. Louis Style Ribs

Mussels with white wine veloute

Mac & Cheese with bacon and gruyere

Paella with chorizo, chicken & shrimp (gf)

Chicken & Waffles with pecan bourbon butter

Sesame crusted tofu with ginger tamari glaze and bok choy (gf/v)

Vegan Paella (mushrooms, artichokes, peas, bell pepper, tomato) (gf/v)

Parmesan truffle roasted Brussel sprouts (gf)

Vegetable spring rolls with Thai chili sauce (v)

Cauliflower pineapple fried rice (gf/v)

Ale steamed little neck clams (gf)

Tortellini with prosciutto and a light lemon cream sauce

Brown rice penne with cashew cream vodka sauce (gf/v)

### Buffet Dinner Options

Pan seared chicken breasts with wild mushrooms, herbs, truffle cream sauce

Poulet de grand-mere (roast chicken, mushrooms, caramelized onions, bacon, demi-glace)

Sliced Steak with peppercorn cream sauce

Guinness braised short ribs (add \$4)

Pork Tenderloin with sautéed apples and smoked bacon

Salmon with white wine, grain mustard sauce

Roast Cod Provencal

Butternut squash ravioli with maple cream sauce (can be vegan)

Rigatoni Sicilian (sausage, olives, roast tomato, basil)

Beluga lentils with butternut squash & spinach (gf, v)

Curried Chickpea "steak" (gf, v)

Portobello mushroom "steak" with truffle "cream" sauce (gf, v)

Mediterranean eggplant "steaks" (gf, v)

Middle eastern chickpea stew (gf,v)

Seitan Scaloppini (v)

Cauliflower "Steak" Au Poivre (gf,v)

## Sides

Honey & spice glazed baby carrots

Sautéed French green beans

Roasted asparagus

Sautéed roasted garlic spinach

Sautéed wild mushrooms

Edamame

## Starch options

Rosemary roasted potatoes

Garlic Mashed Potatoes

Pearled barley pilaf

Freekeh

Brown or white basmati rice

Pasta with pesto

## Salad options

Field green salad with apple cider vinaigrette

Seasonally Inspired salad

Kale Caesar Salad

Mediterranean salad

## Small plate selections

Lobster Ravioli with roast tomato and brandy cream

Baby back ribs with bacon cheddar grits (gf)

Pork medallion with mission figs and balsamic reduction over risotto (gf)

Mussels with garlic, white wine cream & crostini (gf)

Mac & Cheese with pork belly, chives and aged gouda

Paella with chorizo, chicken and shrimp (gf)

Skirt Steak au poivre with roast potato wedge (gf)

Chicken & Waffles with pecan bourbon butter

Miso glazed salmon with bok choy

Fresh Rigatoni with Lamb Bolognese

Wild truffled mushroom risotto with crispy parmesan (gf)

Sesame crusted tofu over bok choy with ginger tamari glaze (gf,v)

Vegan Paella (mushrooms, artichokes, peas, bell pepper, tomato) (gf,v)

Ratatouille over quinoa (gf, v)

### Stations options

#### **Farmers Market Station**

A variety of seasonally inspired vegetarian dishes, zucchini noodles with basil pesto, grilled vegetable platter, glazed portabella mushroom steak, roasted cauliflower and other chef's vegetable selections

#### **Southern BBQ Bar**

Pulled Pork, BBQ Chicken, Mac N Cheese, Coleslaw, Corn Bread, Slider Buns, Variety of BBQ Sauces

#### **Oktoberfest**

German Sausages, Soft Pretzels, Pierogis, Apple Sauce,  
Red Cabbage, Mustards & Condiments

#### **Down the shore**

Corn dogs, Soft pretzels with toppings, clam strips and funnel cakes,

#### **Grilled Cheese & Soup Station**

Make your own grilled cheese with a variety of breads, cheeses, bacon, sliced meats, infused butters and creamy tomato bisque

#### **Designer Salad Station**

A variety of salad greens, aged cheddar, goat cheese, brie, roast beets, candied nuts, dried fruit, bacon, grilled chicken,  
artisanal selection of croutons, toppings and dressings

### **Pasta "Bar" (mixed with cocktail shaker)**

A selection of pastas and sauces "shaken" to order served with a variety of toppings and artisanal focaccia bread

### **Brunch Station**

Variety of quiches, waffles, fresh fruit, smoked salmon, mini bagels and spreads

### **Fall Chili Bar**

Traditional Beef Chili, Vegan Chili, Turkey Chili served in mugs with a variety of cheeses, bacon, chives, sour cream and other toppings

### **Spud Bar**

Tots, Skins and baked potatoes with shredded cheeses and cheese sauce, Flavored sour creams and a variety of toppings

### **Irish Bar**

Shepard's Pie, Corned Beef & Cabbage, Boiled Potatoes, Soda Bread

### **Tijuana Taco & Nacho Station**

Shredded Chicken, Carne Asada and Seasoned Pinto Bean tacos with Salsa, Shredded Cheese, Lettuce, Tomato, Red Onion, Hot Sauce & Lime, Corn & Flour Tortillas, Crispy Tortilla Chips (for nachos)

### **New England Clam Bake**

Ale Steamed Mussels, Clams & Shrimp, drawn butter, lemon wedges, boiled potatoes and corn, old bay tartar sauce, New England Clam Chowder

### **Slider Station**

Beef, Turkey and Lamb Sliders with a variety of cheeses and toppings (vegetarian sliders available)

### **Mix and Match Mac & Cheese Bar**

pastas and artisanal cheese sauces, bacon, chives, basil, roasted peppers, sundried tomatoes, roast garlic crunch, broccoli, buffalo sauce, shredded chicken, blue cheese, truffle oil, wild mushrooms, chopped hot dogs, sausage, smoked ham

### **Sushi & Asian Bar (\$20 extra pp)**

Seaweed salad, Kani Salad, Cold Sesame Noodles, Spring Rolls, Sauces

A variety of sushi rolls

### **Old School Jewish Deli**

Knish bites, Hot Pastrami, Mini Rye Bread, Spicy Deli Mustard, kosher franks and buns, Pickles and Coleslaw

### **Mediterranean Mezze Station**

Tabbouleh, baba ganouj, a variety of hummus, stuffed grape leaves, olives, feta cheese, roasted peppers, tzatziki sauce, lamb meatballs, pita bread, grilled vegetables, Lebanese salad

### **Raw Bar (extra \$35pp)**

Shrimp cocktail, clams and oysters on the half shell, chilled mussels, snow crab legs, Lemon, hot sauce, mignonette sauce and cocktail sauce