

THE ACADEMY

Keepsake



Our Menus

Keepsake is delighted to present to you our Events Menus for the 2022-2023 season. Locally derived and seasonally driven, these menus seek to appeal to every taste and style. Led by our Culinary Director, Chef Rachael Potts, our team sources the finest ingredients from our local purveyors to provide you with an unparalleled guest experience.

**OUR PASSED &
SEATED MENU**

*Our packages start at \$150 per
person with a choice of:*

*4 passed hors d'oeuvres
2 starters
3 mains and dessert.*

*If you would like to customize
your menu to include stations
or additional options, we are
happy to explore this with you.*

**PASSED HORS D'OEUVRES |
[Select Four]**

HOT

Crab Cake | sweet corn remoulade
Roasted Cauliflower | aleppo pepper
Herbs De Provence Roasted Potato | creme fraiche, chive
Sesame Shrimp Toast | sweet chili glaze
All Beef Slider | lettuce, tomato, ketchup
Arancini | spring pea, mozzarella
Cornmeal Dusted Oyster | tarragon aioli

CHILLED

Salmon Rillettes | roe, cucumber
Shrimp Ceviche Shooter
Chilled Crab Roll | citrus
Star Anise Crusted Pork Loin
House Smoked Pastrami | grain mustard, caraway toast
Pressed Prosciutto Panini | mozzarella, basil
Smoked Corn Bisque
Mushroom Thyme Crostini
Tomato Bruschetta

OUR PASSED & SEATED MENU

We begin our plated services with a selection of seasonal starters influenced by the bountiful offerings of the Hudson Valley.

STARTER |

[Select two]

Caesar Salad

Seasonal Salad

Petite Burrata Caprese | cherub tomato, aged balsamic, focaccia crumb [spring/summer]

Smoked Heirloom Carrot | citrus honey glaze, spiced yogurt, fennel pollen [fall/winter]

Soup or Gazpacho (seasonal)

Rigatoni Pomodoro Pasta

Duck Confit | herbed lentil salad, pickled pink peppercorn
toasted almond, cherry, local goat cheese

3 Meatball | tomato, basil, lemon pecorino polenta

Crab Cake | citrus beurre blanc, shaved fennel

Tuna Carpaccio | citrus, chives, leek vinaigrette



OUR MENU

As you select the main entrees for your event, you can be confident that our culinary expertise delivers unique and composed dishes - leaving your guests delighted and satisfied.

MAIN |

[Select up to Three]

Red Wine Braised Short Rib | seasonal vegetables, creamy polenta

Balsamic & Wine Glazed Chicken Breast | arugula, cherry tomato

Pork Chop | caramelized onion & apple, sauteed spinach, celery root purée

Pan Seared Salmon | spring & summer | cucumber & tomato

| fall & winter | roasted lentil

Seared Scallop | sweet corn, tomato, shallot, basil

Farmer Meatloaf | roasted heirloom rainbow carrot, mashed potato, rosemary

Roasted Beet & Kale | farro, goat cheese, pistachio rice pilaf

Grilled Portobello Mushroom | creamy polenta, sauteed spinach & garlic

DESSERT

Petite Sweets | served family style at each table

Coffee & Tea

- Wedding cake can be secured for an additional fee through our Partner at the Newburgh Flour Shop at the Academy. Please inquire for details.



STATIONS

Keepsake offers a variety of stationary displays. Stations can be added to both cocktail hour and reception. Each display has been carefully curated by our culinary team to provide you with cohesive options that pair well with one another. Any combination will result in a thoughtful, balanced menu.

STATIONS | [CHILLED]

Crudite |

seasonal farm vegetables, hummus & buttermilk dressing

[\$15 pp]

Assorted Mezze | charred eggplant purée, hummus, red harissa

carrot & feta salad, charred broccoli salad, spiced pita chips

[\$15 pp] [local artisan bread selections +5]

Cheese | selection of four cheeses

red and green grapes, Local DuBois Farm fig jam

quince paste and country bread

[\$20 pp] [local artisan bread selections +5]

Charcuterie | selection of cured meats, mustard

pickled vegetables and country bread

[\$25pp]

Raw Bar | shrimp cocktail, oysters, clams, bay scallop ceviche

crab salad [\$35pp]

[+]Add chilled lobster for an additional \$10pp

STATIONS [HOT]

Pasta [choose 2]

[\$25 pp]

Rigatoni | sage, walnut pesto

Trofe Pomodoro | homemade tomato sauce

Lumache | short rib bolognese

Orecchiette | italian sausage, rosemary, cream

STATIONS

[++] Notes additional price per person fee of \$10 per person per selection

[+] Notes additional price per person fee of \$6 per person per selection



STATIONS | [HOT]

Carving Station | choose one meat and two sauces [includes warm bread roll]

[\$35 pp]

Brown Sugar Ham |

Pork Tenderloin |

++ Smoked Prime Rib |

++ Filet Mignon |

Horseradish Aioli |

Shallot Bordelaise |

Chimichurri |

Green Peppercorn |

BBQ |

[\$75 pp]

Brisket |

Saint Louis Pork Rib |

Smoked Chicken |

Includes the following: mini hot dogs, macaroni & cheese, pit beans
coleslaw & Texas toast or cornbread

+ mixed green or caesar salad |

+ herb dusted roasted potatoes |

+ roasted seasonal vegetables |

+ warm bean salad |

+ green beans |

+ dessert option of apple pie, seasonal cobbler or strawberry shortcake |

OUR MENU

As you select the main entrees for your event, you can be confident that our culinary expertise delivers unique and composed dishes - leaving your guests delighted and satisfied.

CHILDREN'S MENU |

[Select up to Three]

[\$25 per person, includes dessert]

Classic Rigatoni |

Lemon & Herb Roasted Chicken Breast |

Chicken Burger |

Chicken Tenders |

Grafton Cheddar Mac & Cheese |

Kid's Burger |

- All include choice of french fries or carrot sticks

DESSERT

Petite Sweets | served family style at each table

Coffee & Tea

- Wedding cake can be secured for an additional fee through our Partner at the Newburgh Flour Shop at the Academy. Please inquire for details.



LET'S CONNECT

Heather Post | Events Director

HEATHER@THEACADEMYHVNY.COM | 845-444-0354
33 ACADEMY STREET, POUGHKEEPSIE, NY 12601

FOR MORE INSPIRATION FOLLOW US ON INSTAGRAM @KEEPSAKEHVNY