

Hudson Golf.

FOOD CATERING PACKAGE

Required for Events of 40+



STARTERS

GRILLED CHEESE BITES

white cheddar + pepato, multigrain toast, hot honey drizzle

EVERYTHING PRETZEL STICKS

beer cheese + honey dijon [made in-house]

SEASONAL HUMMUS

freshly made in-house, served with warm pita + crudites

BUFFALO CAULIFLOWER

lightly fried, crumbled blue cheese, green onions

SIDE OF FRIES

rosemary aioli + honey dijon [made in-house]

DRY-RUBBED BONE-IN WINGS

choice of: lemon pepper, old bay, or nashville hot

BONELESS WINGS

choice of: buffalo, maple sriracha, ghost bbq, garlic + parmesan, miso brown sugar, or naked

PIZZA

CHEESE

tomato basil, whole milk mozzarella

SPICY PEPPERONI

spicy marinara, basil, hot honey

DESSERTS

FRESH BAKED COOKIES

chocolate chip, peanut butter nutella, or vegan chocolate chip

HANDHELDS

CHEESEBURGER SLIDERS

house sauce + pickles

TURKEY CLUB SQUARES

oven-roasted turkey [sliced in-house], maple bacon, swiss + rosemary aioli on multigrain toast

CRISPY CHICKEN SANDWICH

pickle-brined crispy chicken, melted swiss, lettuce, tomato + housemade honey dijon

CHEESESTEAK EGG ROLLS

herbed aioli + spicy aioli [made in-house]

SALADS

THE GREEK SALAD

romaine, pepato, tomato, cucumber, olives, crispy shallots, cabernet vinaigrette

THE WEDGE SALAD

romaine, maple bacon, blue cheese, crispy shallots, croutons, green goddess dressing

CARROT GINGER SALAD

romaine, pickled cauliflower + carrot, green onion, cucumber, wontons, carrot ginger dressing