



Slammin' Salmon

3267 Franklin Ave • Millbrook, NY 12545 • Tel 845-677-5400 • Fax 845-677-1259



Party Platters

Sandwich & Wrap Sampler Assortment of wraps and cold sandwiches. Please inquire about selection (10 person minimum per order)	\$8 / person	Poached Salmon - (serves 8-10) A full side poached with chopped egg yolks and whites, onions, capers and dill sauce	\$90
Fiesta Basket - (small serves 10-15, large 20-30) Tortilla chips served with Pico de Gallo, guacamole and black bean dips	\$65 / \$95	Cheese Platter - (minimum 10 people) A selection of our finest cheeses served with fresh fruit and table crackers (chef's choice)	\$10 / person
Meze Platter - (small serves 10-15, large 20-30) Hummus, baba gnaoush, tatziki, dolmades, olives and pita points	\$50 / \$75	Brie in Puff Pastry (ready to bake) Plain, Fig Compote or Raspberry jam centers served w/ sliced baguettes & poached pears	\$45
Tuscan Antipasto - (small serves 10-15, large 20-30) Prosciutto, salami, cheese, olives, marinated vegetables, focaccia	\$65 / \$95	Crudites - (small serves 10-15, large 20-30)	\$40 / \$60
Bruschetta Mix - (serves 10) Grilled Italian bread served with an array of black olive tapenade, classic tomato basil, roasted peppers and heads of roasted garlic	\$55	Sliced Fruit Platter - (small serves 10-15, large 20-30) A seasonal selection from our produce section	\$45 / \$65
Smoked Salmon - (serves 10) Sliced for cocktails w/ tomato caper relish served with brown bread	\$100	Shrimp Cocktail Jumbo Shrimp with our spicy cocktail sauce	\$20 / lb
Sliced for breakfast served with tomato, onion, capers, cream cheese & bagels	\$135	Miniature Lump Crab Cakes With remoulade sauce	\$30 / doz
		Grilled Chicken or Beef Sate Served with a spicy peanut sauce	\$36 / doz

Entrée

Small Platter feeds 8-10 people

Salmon Cakes Hand made and lightly breaded accompanied with a fresh pineapple Pico de Gallo	\$75 / \$145
Crab Cakes Our popular jumbo lump crab cakes served with Chipotle remoulade	\$85 / \$165
Crab Au Gratin Fresh crab meat folded in our home made cheese sauce and fusilli pasta and topped with buttery panko and parsley bread crumbs	\$60 / \$115
Salmon Wellington Cold poached and topped with mushroom Duexelle, wrapped in puff pastry, served with a dill & caper sauce	\$125 side
Fennel Roasted Salmon Whole roasted boneless Salmon stuffed with caramelized shallots and fennel then roasted crispy on the outside juicy on the inside	\$165
Jambalaya Shrimp, chicken, and Chorizo sausage mixed with onions, peppers, tomato, and rice	\$75 / \$145
Paella A selection of our finest cheeses served with fresh fruit and table crackers (chef's choice)	(large only) \$165
South West Grilled Chicken Smothered in our roasted Poblano pepper cream sauce garnished with fresh cilantro and crispy tortilla strips	\$85 / \$165
Fried Chicken Buttermilk battered and fried, a classic crispy dish	(large only) \$130
Wild Mushroom & Leek Ragout Chicken Pan seared boneless chicken breast served in a rich ragout of melted leeks and wild mushrooms	\$85 / \$165
Chicken Saltimbocca Stuffed chicken breast filled with braised spinach, mozzarella wrapped in Prosciutto de Parma and pan seared served with a sage mushroom demi glace	\$85 / \$165
Chicken Mole Enchiladas Hand pulled chicken rolled in flour tortillas smothered w/ our mole' sauce Garnished with fresh cilantro, shaved red onions and queso fresco	\$85 / \$165
Grilled Vegetables (10 person minimum) A seasonal display drizzled with aged balsamic reduction	\$8 per person

Large Platter feeds 16-18 people

Vegetable Napoleons (10 person minimum) Roasted portabello, asparagus, zucchini, red onion, red peppers stacked and topped with melted fresh mozzarella drizzled with balsamic reduction	\$10 per person
Stuffed Pork Loin Butterflied and filled with our apple, pecan, cornbread stuffing served with a cider pan jus	\$75 / \$145
Pulled Pork Smoked hand pulled pork, served with our barbecue sauce	\$65 / \$125
Bourbon Pork Tenderloin Marinated and grilled, served with our bourbon sauce	\$80 / \$155
Cassoulet Classic French country dish featuring lots of bacon, pork sausage, navy beans topped with a buttery panko and parsley bread crumbs	\$50 / \$95
Slammin' Meatloaf Jesse's special recipe with cheddar cheese and barbecue sauce	\$60 / \$115
Orange Flavored Beef Bite size thinly sliced flank steak battered and fried extra crispy served in a sweet and spicy Mandarin sauce	\$85 / \$165
Grilled Flank Steak Platter Seasoned and grilled medium rare sliced and served room temperature with apple horseradish cream	\$85 / \$165
Beef Wellington Seasoned whole filet mignon topped with mushroom Duexelle wrapped in puff pastry and served medium with a cabernet demi glace	(serves 8-10) \$170 each
Crusted Filet Mignon Seasoned and seared whole with your choice of crust - Garlic confit and herbs, Cracked peppercorn or Porcini mushroom	(serves 8-10) \$150 each
Spinach Pie Classic Greek dish featuring fresh spinach, caramelized onion, feta & dill blanketed in a golden brown phyllo dough	\$75 / \$145
Wild Mushroom & Goat Cheese Lasagna Melted medley of wild mushrooms layered with goat cheese	\$65 / \$125
Zucchini Parmesan Hand breaded zucchini and yellow squash layered with our homemade tomato sauce and covered with fresh mozzarella	\$65 / \$125

~ Prices subject to change ~



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Gourmet Entrée Salads

Small - serves 8-10 people

Large - serves 16-18 people

Nicoisé Salad (serves 8-10) Your choice of grilled marinated Tuna or Salmon with hericot verts, new potatoes, tomatoes, olives and eggs. Served room temperature	\$125
Thai Chicken Sliced five spiced grilled chicken breast, served over a bed of cold noodles dressed in our home made peanut dressing. Garnished w/ julienne cucumbers, carrots and mandarin orange segments	\$55 / \$95
California Cobb Salad Sliced grilled chicken breast, bacon bits, tomatoes, avocados, blue cheese crumble, eggs & red onion	\$55 / \$95
Santa Fe Grilled sliced ancho chili rubbed chicken breast, avocado, tomatoes, roasted corn, black beans, shaved onions, cheddar, garnished with tortilla strips. Served with chipotle B.B.Q ranch	\$55 / \$95

Asian Beef Sliced five spice steak, over field greens, featuring julienne red bell peppers, cucumbers, carrots, toasted peanuts, garnished with mandarin oranges and sesame dressing	\$65 / \$95
Hudson Apple Sliced grilled chicken breast over field greens caramelized apples, blue cheese crumbles, toasted walnuts with a spiced cider vinaigrette	\$55 / \$95
La Caprese Colorful display of fresh tomatoes and local mozzarella garnished with basil pesto oil and aged balsamic reduction	\$55 / \$95
Chicken Caesar Salad Romaine hearts, sliced grilled chicken, home made croutons and anchovy garlic dressing with grated parmesan cheese	\$55 / \$95

Slammin' Salads

These are our most popular salads. Since the menu changes daily, please allow 48 hours notice

Minimum order 4 lbs. - Market price per lb.

Farfalle - Stilton, black olives, sun-dried tomatoes, bell peppers, red onion & roasted garlic vinaigrette
Slammin' Cole Slaw - with our special dressing
Pineapple Jicama Slaw - Julienne pineapple, jicama in our spicy cilantro vinaigrette
Roasted Beet - Stilton, toasted walnuts, orange segments with our sherry garlic confit vinaigrette
Fresh Fruit - Hand cut seasonal fruit
Cous Cous - Mixed with dried apricots & cherries, sliced almonds, bell peppers with orange & rice wine vinaigrette
Sweet Potato Salad - Celery, onion, toasted pecan with a spiced maple & molasses dressing
Egg Potato Salad - Celery, onion & mayonnaise
Roasted Potato Salad - Red roasted potatoes, caramelized onion with roasted garlic & rosemary dressing
Macaroni Salad - Onions, celery, carrots & mayonnaise
Roasted Corn - Black beans, grape tomatoes, onions, bell peppers with chili pepper sherry vinaigrette
Chopped Vegetable Salad - Zucchini, cucumber, peppers, tomatoes, onions, asparagus & house vinaigrette
Edamame - Julienne carrots, manchego cheese with orange vinaigrette

Greek - Cucumbers, onions, olives, tomatoes and feta cheese
Quinoa Tabouleh - Parsley, scallions, tomatoes, cucumbers, lemon & olive oil
Greek Orzo - Spinach, cucumbers, tomatoes, dill, feta & vinaigrette
Wheat Berry - Caramelized apples, raisins, mint, toasted walnuts with a spiced cider & maple vinaigrette
Red Rice - Himalayan red rice, asparagus, ricotta salata, julienne pepper & lemon thyme vinaigrette
Fennel & Apple - Shaved fennel, julienne apple, dried cranberries, Stilton blue cheese, toasted walnuts & cider vinaigrette
Sate - Lo mein noodles, julienne cucumber, carrots, spicy peanut dressing with sesame seeds
Panzanella - Old bread salad with fresh mozzarella, tomatoes, julienne red onions, fresh basil & red wine vinaigrette
Broccoli Salad - Broccoli florets, sun-dried tomato, bacon bits, red onions, carrots, dijon horseradish ranch dressing
Lobster Salad - Mayo, fresh parsley and celery
Shrimp Salad - Mayo, celery, onion and tarragon
Tuna Salad - Mayo, lemon zest, celery and onion
Roasted Chicken and Herb Salad Curried Chicken Salad - Mayo, celery, red onion and fine herbs
Curried Chicken Salad - Mayo, apricot chutney, coconut and cashews

Something Sweet

Please allow a 48 hr minimum notice.

If you don't see it, just ask ... we do it all!

Cookies & Bars

Gourmet Cookies (minimum 10 people) An assortment of our specialty cookies	\$2.50 per person
Gourmet Cookies & Brownies (serves 10-12) An assortment of our specialty cookies & deep chocolate brownies (with or without nuts)	\$60

Cakes

Chocolate Ganache	8 inch \$45 / 10 inch \$55
Red Velvet (with Cream Cheese Frosting)	8 inch \$45 / 10 inch \$55
Gateau Au Chocolate (Flourless Chocolate Truffle Cake)	8 inch \$45 / 10 inch \$55
Chocolate Mousse Bomb	8 inch \$45 / 10 inch \$55

Pies

Homemade Pies Apple, Blueberry, Mixed berry, Lemon meringue, Pecan, Banana Cream, Peach	9 inch \$18
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Specialty Desserts

Torta Limone (Lemon meringue) Shortcrust pastry filled with Sicilian lemon cream, topped w/ meringue	\$41
Crostata Di Pere (Pear tart) Almond cream topped with pear halves on shortcrust pastry base	\$41
Frutti Di Bosco (Mixed berry cake) Pastry filled w/ Chantilly cream, sponge cake, and assorted berries	\$42
Amaretto Cake Sponge cake filled w/ Amaretto crème, topped w/ cookies/rosettes	\$39
Toscanello Puff pastry topped w/ Chantilly cream, orange cubes, chocolate ribbon	\$37

Sheet Cakes

*Choose from Carrot, White or Chocolate Cake
Vanilla or Chocolate Butter Cream, Cream Cheese or
Whipped Cream Frosting*

Quarter Sheet (serves 15-20)	\$60
Half Sheet (serves 25-40)	\$110

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