



Slammin' Salmon



3267 Franklin Ave • Millbrook, NY 12545 • Tel 845-677-5400 • 845 677 4983

Party Platters

Small - serves 8-10 people

Large - serves 16-18 people

Sandwich & Wrap Sampler Assortment of wraps and cold sandwiches. Please inquire about selection	\$120 / \$200
Fiesta Basket Tortilla chips served with Pico de Gallo, guacamole and black bean dips	\$65 / \$95
Meze Platter Hummus, baba ghanoush, tzatziki, dolmades, olives and pita points	\$50 / \$95
Tuscan Antipasto Prosciutto, salami, cheese, olives, marinated vegetables, focaccia	\$75 / \$120
Bruschetta Mix Grilled Italian bread served with an array of black olive tapenade, classic tomato basil, roasted peppers and heads of roasted garlic	\$60 / \$100
Smoked Salmon Sliced for cocktails w/ tomato caper relish served with brown bread	\$90 / \$170
Sliced for breakfast served with tomato, onion, capers, cream cheese & bagels	\$120 / \$210

Poached Salmon A full side poached with chopped egg yolks and whites, onions, capers and dill sauce	\$110 / \$200
Cheese Platter A selection of our finest cheeses served with fresh fruit and table crackers (chef's choice)	\$100 / \$190
Brie in Puff Pastry (ready to bake) Plain, Fig Compote or Raspberry jam centers served w/ sliced baguettes	\$45
Crudites A colorful assortment of colorful vegetables displayed on a bed of wheatgrass	\$60 / \$110
Sliced Fruit Platter A seasonal selection from our produce section	\$50 / \$95
Shrimp Cocktail Extra Jumbo Shrimp with our spicy cocktail sauce	\$20 / lb
Grilled Chicken or Beef Sate Served with a spicy peanut sauce	\$35 / \$70

Entrée

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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 duxelle, wrapped in puff pastry, served with a dill & caper sauce	\$125 side
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	\$70 / \$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
Roasted Tri color Heirloom Vegetables A colorful display of the best veggies marinated and roasted to perfection	\$80 / \$155
Vegetable Napoleons Roasted portobello, asparagus, zucchini, red onion, red peppers stacked and topped with melted fresh mozzarella drizzled with balsamic reduction	\$80 / \$155

Stuffed Pork Loin Butterflied and filled with our apple, pecan, cornbread stuffing served with a cider pan jus	\$80 / \$155
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
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 duxelle 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 (Spanakopita) 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 ~



Ask us about our gluten free options





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Gourmet Entrée Salads

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Thai Chicken Sliced five spice 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

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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
Insalata 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

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Farfalle Stilton, black olives, sun-dried tomatoes, bell peppers, red onion & roasted garlic vinaigrette	\$30 / \$55
Slammin' Cole Slaw with our special dressing	\$25 / \$45
Pineapple Jicama Slaw Julienne pineapple, jicama in our spicy cilantro vinaigrette	\$40 / \$75
Roasted Beet Stilton, toasted walnuts, orange segments with our sherry garlic confit vinaigrette	\$45 / \$85
Fresh Fruit Hand cut seasonal fruit	\$45 / \$85
Cous Cous Mixed with dried apricots & cherries, sliced almonds, bell peppers with orange & rice wine vinaigrette	\$45 / \$85
Roasted Potato Salad Red roasted potatoes, caramelized onion with roasted garlic & rosemary dressing	\$40 / \$75
Roasted Corn Black beans, grape tomatoes, onions, bell peppers with chili pepper sherry vinaigrette	\$45 / \$85
Edamame Julienne carrots, manchego cheese with orange vinaigrette	\$45 / \$85

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Greek Cucumbers, onions, olives, tomatoes and feta cheese	\$40 / \$75
Wheat Berry Caramelized apples, raisins, mint, toasted walnuts with a spiced cider & maple vinaigrette	\$45 / \$85
Fennel & Apple Shaved fennel, julienne apple, dried cranberries, Stilton blue cheese, toasted walnuts & cider vinaigrette	\$45 / \$85
Sate Lo mein noodles, julienne cucumber, carrots, spicy peanut dressing with sesame seeds	\$65 / \$110
Broccoli Salad Broccoli florets, sun-dried tomato, bacon bits, red onions, carrots, Dijon horseradish ranch dressing	\$50 / \$90
Lobster Salad Mayo, fresh parsley and celery	\$120 / \$200
Shrimp Salad Mayo, celery, onion and tarragon	\$85 / \$160
Smoked Whitefish Salad House aioli w/ chives, citrus zest, & minced bell peppers	\$75 / \$140
Roasted Chicken and Herb Salad Mayo, celery, red onion and fine herbs	\$65 / \$120
Curried Chicken Salad Curried aioli w/ toasted coconut, diced mango, and cashews	\$70 / \$130

Something Sweet

Small - serves 8-10 people

Cookies & Bars

Gourmet Cookie Platter An assortment of our specialty cookies	\$30 / \$55
Gourmet Brownie Platter An assortment of our specialty brownies (with or without nuts)	\$60 / \$110

Pies

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