

Our Story

Hudson's Restaurant is a "finer casual" dining experience serving fresh, chef prepared food at moderate prices.

John Altomare has had over 35 years in the restaurant industry with experience ranging from family owned and operated restaurants to large restaurant chains. His sons, John (J.J.) and Kevin both graduated from The Culinary Institute of America in Hyde Park, NY. After working at various restaurants to hone their experience, they decided to live out the family dream of opening a restaurant together with their father.

Food and hospitality has become an Altomare family tradition over the years. The family has a passion for food and service, with a developed sense of satisfaction from being able to serve and please guests. Hudson's Restaurant offers appetizers, salads, soups, sandwiches and entrées all made from the freshest ingredients and prepared by chefs, John (J.J.) and Kevin.

Hudson's Restaurant serves breakfast, lunch and dinner seven days a week and features daily specials, including many drink and wine specials from our full bar.



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www.hudsonsrestaurant.com

Hudson's Catering is ready to create the ultimate event for you.

Regardless of the occasion, we will amaze you with our fresh chef driven food, elegant presentations and attention to detail. From a casual lunch at the office to an extravagant wedding, we can help create the event of your dreams. Our team of culinary and hospitality professionals will work closely with you in the planning of your event to ensure that every detail has been addressed. From set-up to service, your event will be hassle-free! Call Hudson's Catering to make your next event one that everyone remembers!

Hudson's Catering Terms and Conditions

Ordering and Delivery

A 24 hour advance notice is requested, but not required. However, we will do our best to accommodate all orders with less than a 24 hour notice. We request a 10 person minimum per catering order. Orders less than the minimum may have additional charges added. Delivery charges are applied based on distance.

Pricing and Payment

Prices are subject to change without notice. Payments may be made by cash, Visa, MasterCard, American Express and Discover. A final guarantee is required one week prior to the event for all parties over 50 guests. We ask that any reductions or cancellations be made 48 hours prior to the event. A \$200 non-refundable deposit is required at the time of booking the event (this will hold the date as confirmed). A 50% deposit of the total cost of your catering event is due two weeks prior to the event. The remaining balance will be due the last business day before the event.

Services

Our catering menu is not limited to the items that are printed. Our expert culinary and catering staff is available for a consultation to discuss and plan a personalized menu for your event.

Rentals

Should you require rental items to compliment your event, we can assist you. From tables and chairs to china and linens, let us be your one stop resource.

Service Staff

We have an experienced team of professional servers and bartenders available.

For more information regarding the above services, please contact Hudson's Catering at 330-294-0675.

Platters and Presentations

Sm:(10-12) Med:(14-16) Lg:(18-20)

Breakfast

Sm: (10-12) Med: (14-16) Lg: (18-20)

Assorted Danish and Mini Muffins

Boxed Continental Breakfast

Breakfast Danish, orange juice, fresh fruit

Breakfast Sandwiches

Scrambled eggs, cheddar cheese,
sausage patty on a toasted bagel
or

Eggs, cheddar cheese and bacon in a
tomato basil wrap

Fresh Fruit Salad

Hot Breakfast

Scrambled eggs, home fries, bacon,
sausage patties. Choice of toast or
pancakes.

Make a Parfait

Yogurt, fresh strawberries and
honey oat granola

Beverages

Bottled Water

2 Liter Soda

Coke, Diet Coke, Sprite, Sprite Zero

20oz Bottles of Soda

Coke, Diet Coke, Sprite, Lemonade

Coffee (Serves 8)

Cream, Sugar and Cups

Orange Juice

Hudson's House Chips

Spiral cut potato chips topped with diced
tomatoes, bacon, gorgonzola cheese and
scallions finished with balsamic glaze

Vegetable Presentation

Broccoli, carrots, red bell peppers, grape
tomatoes, celery sticks and cucumber sticks
with garlic dill dip

Fruit Skewers

Red grapes, pound cake, pineapple and
strawberries drizzled with brandy ganache

Ciabatta Club

Turkey, ham, bacon, lettuce, tomato and
mayonnaise stacked high on toasted
ciabatta bread

Chicken Wrap Pinwheels

Chicken tenders, bacon, provolone cheese,
lettuce, diced tomatoes and honey mustard
in a tomato basil wrap cut into pinwheels

All Boxed Up

Boxed Lunch - Gourmet sandwich,
coleslaw, fresh fruit, spiral cut potato chips
and a chocolate chip cookie

Boxed Salad - Choose from the
following entrée salads, served with
flatbread and dressing on the side

Hudson's Signature Chopped Salad
House Salad
Strawberry Salad
Caesar Salad
(descriptions of salads on page 5)

Hudson's Chopped Salad

12-diced vegetables topped with crumbled
gorgonzola cheese and Hudson's Orange
Mimosa Vinaigrette

Tenderloin Presentation

Sliced beef tenderloin cooked medium rare
served with rolls and horseradish sauce

Chicken Wings

Jumbo chicken wings with your choice of
two sauces; mild, BBQ, spicy garlic or
chipotle hot, served with celery, carrots and
bleu cheese dressing

Gourmet Sandwich Presentation

Choose 3 of our gourmet sandwiches (listed
below). All sandwiches are cut in half and
served with spiral cut potato chips

Turkey on ciabatta bread with cranberry
mayonnaise

Ham & Swiss on wheat berry bread with
whole grain mustard

Chicken salad with cranberries and pecans
on a flaky croissant

Roast beef with horseradish sauce served on
an onion kaiser roll

Tuna salad on wheat berry bread

Tuscan chicken on ciabatta with basil
mayonnaise and provolone cheese

Roasted vegetables: yellow squash, zucchini,
roasted red pepper, red onion, lettuce and
tomato, with basil mayonnaise and Swiss
cheese on ciabatta bread

Chicken

Chicken Marsala - chicken breast sautéed in a mushroom and scallion Marsala wine sauce

Chicken Parmesan - lightly breaded chicken breast topped with marinara sauce and provolone cheese

Orange Mimosa Glazed Chicken - grilled marinated chicken breast topped with an orange mimosa glaze

Chicken Cutlets - lightly breaded chicken breast with parmesan cheese and Italian bread crumbs

Smothered BBQ Chicken - chicken breast, smothered in BBQ sauce with bacon, mushrooms, grilled onions and cheddar cheese

Pork

Roasted Pork Loin - herb rubbed and slow roasted served with au jus

Pork Chops - seasoned and seared topped with prosciutto and mushroom demi glaze

Pulled Pork - smoked and tossed with 3 Foodies BBQ Sauce

Baby Back Ribs - slowly smoked and smothered in 3 Foodies BBQ Sauce

Seafood

Salmon - fresh salmon grilled and brushed with Maple Maker's Mark Glaze

Tilapia - grilled and topped with a creamy garlic parmesan sauce

Shrimp and Scallop Skewer - shrimp and scallop skewer with lemon garlic sauce

Beef

Beef Tenderloin Tips - slowly braised tenderloin tips with mushrooms in a Burgundy wine sauce

Sliced Beef Tenderloin - served with horseradish sauce

Grilled Meatloaf - homemade meatloaf grilled and topped with Hudson's meatloaf sauce

Sirloin Steak - 8 ounce top round sirloin steak seasoned and seared

Prime Rib Roast - 10 ounce cut of slow roasted prime rib with horseradish sauce and au jus

Pasta

Tomato Vodka Florentine - penne pasta tossed with spinach in a tomato vodka cream sauce

Pasta and Meatballs - penne pasta tossed with marinara sauce and meatballs

Lemon Chicken Artichoke Pasta - chicken breasts sautéed with artichoke hearts, sun-dried tomatoes and scallions in a lemon cream sauce over penne pasta

Chicken Carbonara Pasta - penne pasta with grilled chicken, bacon and peas, finished in a cream sauce

Lobster and Shrimp Pasta - penne pasta with sautéed shrimp and lobster meat in a lobster cream sauce

Lasagna - ricotta, provolone and parmesan cheese with marinara sauce

Entrée Salads

Per Person

Hudson's Signature Chopped Salad - 12 diced vegetables, topped with gorgonzola cheese and Hudson's Orange Mimosa Vinaigrette

House Salad - chopped iceberg and romaine lettuce topped with cheddar cheese, bacon, red onion, diced tomato, egg and croutons with your choice of two dressings

Strawberry Salad - chopped lettuce, strawberries, sunflower seeds, cranberries, feta cheese and strawberry vinaigrette

Add chicken, salmon or shrimp to any entrée salad.

Dressing Choices: Ranch, Italian, Brandy Balsamic, Orange Mimosa, Caesar

Bread

French Rolls with butter
Thick Sliced Garlic Bread

**Trust us to make
your next catered
event great!**

Desserts

Brandy Ganache Brownie

Chocolate Chip Cookie

Assorted Mini Cheesecake

Call about cakes and other desserts available.

Sides

Per Person

Green Beans - fresh green beans tossed with caramelized onions and bacon

Vegetable Medley - squash, zucchini, carrots, red bell peppers and broccoli

Smashed Redskin Potatoes - garlic smashed potatoes

Long Grain & Wild Rice Pilaf - with cranberries and pine nuts

Roasted Potatoes - with rosemary, thyme and garlic

Penne with Marinara Sauce

Homemade Mac and Cheese

Garden Salad - chopped lettuce, diced tomato, red onion and croutons with your choice of two dressings

Caesar Salad - crisp romaine lettuce topped with parmesan cheese, croutons and Caesar dressing

Redskin Dill Potato Salad

Creamy Coleslaw

Fruit Salad (Seasonal)

Broccoli Salad - broccoli, carrots and bacon in a sweet creamy vinaigrette

Tomato, Cucumber and Fresh Mozzarella Salad - with balsamic vinaigrette (Seasonal)

Italian Pasta Salad - penne pasta, sun-dried tomatoes, artichoke hearts, broccoli, carrots and Hudson's signature vinaigrette