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Off – Site Catering Packages

Hugo & Sons first opened in 2015 and since then we have been catering to business and private clients replicating the delicious flavors and quality we are known for. We offer full-service food and beverage catering at any off-site venue of your choice.

We can cater for all kinds of events including canapés and cocktail parties, sit down dinners, pizza making parties, weddings and private parties.

We take pride in our ability to provide seasonal, restaurant quality menus using the best produce available. We can take care of everything from the food and drink menus, ordering rentals and providing stellar staff. To ensure the highest quality of food, we cook and assemble as much as possible right here from our kitchen at Hugo & Sons as well as assembling directly at the venue.

The following menus are applicable both on and off-site, and are served family style, buffet or passed. We always carefully consider the logistics and venue to develop appropriate menus in order to create a memorable event.

Food and beverage packages are priced per person and include a team of chefs. Front of house service staff, rentals, applicable fees and tax are additional.

Each quote is completely tailored to your event specifics.

We aim to adjust the service to your requirements and needs – just ask us!

Please email rebecca@hugoandsons.com to learn more.

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HUGO
— & SONS —

Fall / Winter 2017 Menu

CANAPES

READY TO SERVE

Roasted fennel with crispy salami crostini
Beet lollipops with caramelized crushed hazelnuts
Ricotta, figs & saba crostini
Winter squash crostini, sage, red chilies and parmesan
Tuna tartar on crispy potato latkes
Grown up fish fingers with tartar sauce
Wild mushroom, thyme and goat cheese tarts
Ginger shrimp skewers with sweet chili sauce
Devilled eggs with smoked paprika and chives
Chicken Tikka Skewers with cucumber raita
Scottish smoked salmon and sour cream on buckwheat blini
Seafood ceviche on carasau bread
Crostini with marinated mozzarella, lemon, marjoram and chilies
Aged cheddar, mango chutney on brioche

TO SERVE WARM

Hugo's Sicilian meatballs raisins, pine nuts and tomato sauce
Crab cakes with aioli and chives
Mini grilled cheese with Vermont cheddar and sourdough
Fried oysters, cucumber yogurt and salmon roe
Skirt steak skewers with romesco and arugula
Petit arancini with kale and Tuscan pecorino
Baby calzone with béchamel, salami and mozzarella
Fire roasted Moroccan eggplant with cilantro, feta yogurt and za'atar toast

STATIONARY BITES

RAW BAR

Build your own seasonal raw bar

Choices are subject to availability and include but are not limited to the following:

Oysters mignonette sauce

Shrimp cocktail

Ceviche citrus, chili and cilantro

Caviar crème fraiche, blini and chives

Smoked trout crème fraiche, blini and chives

Chilled prawns with tarragon mustard sauce

BOARDS

Prosciutto di Parma with crab apple mustard and focaccia

Young Parmesan with chestnut honey and focaccia

Market vegetables, cannellini rosemary dip with homemade focaccia

Moroccan spiced eggplant dip, hummus, feta cheese, pickled curry cucumbers and za'atar flat bread

DINNER SELECTIONS

SALADS

Market Greens

Avocado, watermelon radish, pumpkin seeds and chives

Romaine

Caesar dressing, soft boiled egg, white anchovies and croutons

Beet Salad

Belgian endive, apple, caramel, hazelnuts, stilton and watercress

Kale Quinoa

Watermelon radishes, cucumbers and pecans

FISH & MEAT ENTREES

Pan-seared Salmon

Roasted winter squash, brussels sprouts and pesto sauce

Pappardelle

Italian sausage, caramelized fennel and chilies

Brick Chicken

Sweet potato mash, tahini, kalamata olives, feta, oregano

Rock Shrimp Linguine

Lemon, parmesan, parsley, red chilies

VEGETARIAN ENTREES

Vegetable Strata

Kale, mushrooms, sweet potato, aged cheddar

Capricci Puttanesca

Tomato sauce, olives, capers and chilies

Chitarra Pesto

Spaghetti shaped pasta with basil pesto, green beans and potatoes

Winter Squash Risotto

Parmesan, sage and baby arugula

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SIDES

Roasted Root Vegetables with mint and chilie
Cannellini Beans and rosemary
Brussels sprouts with lemon and Aleppo pepper
Roasted Cauliflower with crispy shallots and yogurt
Mixed wild rice, cranberries, walnuts and tarragon

SEASONAL DESSERTS

Hugo's Cookie Plate
Assorted house-made

Strawberry Shortcake
Whipped cream and berries

Apple Strudel
Pine nuts, raisins, cinnamon and sweet cream ice cream

Zuppa Inglese
Classic Italian trifle

New York Cheesecake
Caramel sauce, dried apricots, crushed hazelnuts

Chocolate Cake
Ganache, seasonal berries and cream

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BEVERAGE PACKAGES

Select a package or customize with add ons.

Beers, batched and specialty cocktails may be chosen from our seasonal menus.

Wines are selected seasonally.

Beer & Wine Bar Package

Sparkling, white & red wine
Two (2) bottled beers
Bottled sodas
Sparkling water

Cocktail Bar Package

One (1) specialty cocktail
6 selected spirits
Mixers & garnishes
Sparkling, white & red wine
Two (2) bottled beers
Bottled sodas
Sparkling water

La Columbe coffee service with whole milk and sugar



Two leaves and a BUD tea service with whole milk and sugar



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DESCRIPTION OF COSTS

The general pricing structure for on and off-site events are as follows:

ON – SITE EVENTS

Food & Drink Packages

Priced per person, applied to weekday or weekend minimum; includes team of chefs

Rentals & Pickup/Delivery Fees

i.e. any specialty furniture, linens, plates, kitchen equipment, serving equipment, glassware, etc.

Front of House Staff

At an hourly wage

5% Administrative Fee

Covering ancillary costs associated with planning a catered event

Room Rental Fee

Tax

OFF - SITE EVENTS, WITHIN NEW YORK CITY

Same as above + transportation fee

Please contact rebecca@hugoandsons.com to learn more and receive a detailed quote for your event needs.