

Mount Kisco events

• AT THE HOLIDAY INN •

Celebrate with Mount Kisco Events

A warm Mount Kisco Events Hospitality Team welcome awaits your guests!
In expertly appointed private event space, celebrate in style. Enjoy our signature personal touch that evokes remarkable care and a sense of casual sophistication, setting the tone for a successful event.

When planning for Buffet Style Dining, you as the host are able to offer a wider variety of food selections and give your guests the opportunity to taste dishes they maybe would not have ordinarily thought to try. Buffet Style dining also gives your event a more casual feel and promotes more interaction between your guests.

Create Your Buffet Style Dinner by selecting from the following:

UPON ARRIVAL

Mediterranean Display
Tabouli, Hummus, Baba Ghanoushand, Warm Spinach & Artichoke Dip with Pita Chips
Individual Vegetable Crudit  Shooters

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Two Starters - Select Two
Artisan Breads & Rolls
Pasta Hot Dish - Select One

ENTREE

Hot Dishes - Select Two
Accompanied by Oven Roasted Potatoes or Rice Pilaf
Seasonal Fresh Vegetable
Dessert & Coffee
Unlimited Soft Drinks
39
Additions
Starter or Pasta Hot Dish 4
Entree Hot Dish 6

AN EVENING AT MOUNT KISCO EVENTS EVENING

Four Hour Open Name Brand Bar

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Mediterranean Display & Individual Vegetable Crudit  Shooters
Bruschetta & Crostini Bar

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Buffet Style Dinner As Above

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Dessert & Coffee

Price Per Person / Minimums Apply

*All rates/charges are subject to 22% Administrative Fee and the current N.Y. Sales Tax

Buffet Starters Selections

CAESAR SALAD

Crisp Hearts of Romaine, tossed in a Tuscan Caesar Dressing with Croutons and Parmesan Cheese

TRADITIONAL GARDEN MIX

Baby Field Greens, Tomatoes, Carrots, Cucumbers and Shaved Red Onion in a Balsamic Vinaigrette

HARVEST BLEND

Field Greens, Grape Tomatoes, Dried Cranberries, Sunflower Seeds and Blue Cheese, tossed in Strawberry Vinaigrette

SIGNATURE "EVENT SALAD"

Arugula and Baby Field Greens, topped with Dried Cranberries, Gorgonzola Cheese and a Champagne Vinaigrette

CHEF SEASONAL SOUP

A Creation from Our Chef, utilizing Farm Fresh Seasonal Ingredients

ORZO PASTA SALAD

Tomatoes, Kalamata Olives, Scallions, Red Onion and Crumbled Feta Cheese in a Red Wine Vinaigrette

FARRAGO

Wholesome Farro with Asparagus Tips, Sugar Snap Peas, Grape Tomatoes, Red Onion and Sherry Dill Vinaigrette

BLACK BEAN AND CORN SALAD

Fresh Diced Avocado, Red Onion, Roasted Corn, Black Beans and Fresh Chopped Cilantro in a Honey Chipotle Vinaigrette

BROCCOLI SLAW

Red and Green Cabbage, Carrots, Broccoli, Sunflower Seeds, Raisins, Dried Cranberries and Walnuts in a Creamy Vinaigrette

NAPPA CABBAGE MIX

Crisp, finely chopped Nappa Cabbage tossed with Toasted Sesame Seeds & Toasted Almonds in a Light Asian Style Dressing

ISRAELI SALAD

Tomatoes, Cucumbers and Sweet Red Onion tossed in a Lemon Vinaigrette with Feta

PESTO POTATO BLISS

Red Potatoes and chopped Red Onion tossed in a bold Basil Pesto and Olive Oil

Minimums Apply

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Hot Buffet Selections

PASTA HOT DISHES

Tortellini Carbonara

Pasta with Broccoli Rabe and Sweet Italian Sausage

Roasted Vegetable Potato Gnocchi tossed in Red Pepper Pesto

Penne ala Vodka

Pasta Pomodoro with Fresh Basil topped with Shaved Parmesan Cheese

ENTREE HOT DISHES

Braised Short Ribs

Slow Cooked with Fresh Vegetables and Herbs, finished with Port Wine Demi-Glace

Walnut Chicken

Crusted in Panko and Chopped Pecans, Pan Seared and finished with an Amaretto Cream Sauce

Red Snapper

Pan Fried Panko and Herb Crusted, topped with a Black Bean and Roasted Corn Salsa

Butternut Squash Ravioli

Pillows of Pasta Stuffed with Ricotta, Parmesan cheese, Mashed Butternut Squash, tossed in a Bourbon Sage Cream Sauce and topped with Amaretti Crumble

Hudson Valley Chicken

Chicken Breast, Stuffed with a Sage, Raisin, Apple and Walnut Bread Stuffing
finished with a Dried Cranberry Veloute

Beef Tournedos

Grilled Medallions of Beef, finished with a Classic Chasseur Sauce

Herb Dusted Atlantic Salmon

Lightly Dusted with Dill and Grilled, paired with a Lemon Beurre Blanc

Roast Pork Loin

Slow Roasted with Fresh Chopped Garlic and Herbs, Thinly Sliced and served with
a Caramelized Onion and Apple Bordelaise Sauce

Vegetable Lasagna

Slow Roasted Garden Vegetables, Delicately Layered with Ricotta, Slowly Baked and finished with Pomodoro Sauce

Chicken Classics

Marsala - Seared Chicken Breast with Sautéed Mushrooms, Garlic and Herbs,

Picatta - Sauteed, topped with a Traditional Lemon Caper Sauce,

Francaise - Battered Dipped Chicken Breast with a White Wine Veloute

Minimums Apply

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