



Private Dining Room Available
For groups of 12-20 people

20-40 people, Semi Private

184 Main Street
Cold Spring New York, 10516
845-265-2012

Family Style Dinner Plans

First Course

All Packages include your choice of two of the appetizers below and fresh bruschetta on Tuscan toast

Hot Soft Pretzels with a jalapeno beer cheese dip
Crispy Calamari - Cornmeal fried with a sweet chili dipping sauce
Willie's Wings tossed with your choice of buffalo style – hot BBQ or spiced parmesan garlic
Chicken Spring Rolls with mango mojito cream and chili dip
Barbeque Bacon Shrimp Wraps with a Wild Turkey honey bourbon barbeque glaze
Roast Portobello Mushroom Quesadilla with goat cheese, guacamole and sour cream
Nachos with re-fried beans, black olives, jalapenos, tomatoes, salsa, sour cream, guacamole, cheddar and jack

Plan 1

Salad Course

Romaine hearts with traditional Caesar dressing topped with shaved Romano cheese and garlic croutons

Entree Course

Breast of Chicken with Portobello mushrooms, artichokes and goat cheese
Guinness battered Alaskan cod, roast corn tartar sauce
Grilled & sliced marinated hanger steak with a ruby shallot and port wine reduction

\$31.95 per person

Plan 2

Salad Course

Romaine hearts with traditional Caesar dressing topped with shaved Romano cheese and garlic croutons

Entree Course

Breast of Chicken with Portobello mushrooms, artichokes and goat cheese
Herb Crusted Salmon topped with spinach over parmesan polenta, lemon reduction
Grilled & sliced New York Sirloin with a shallot and port wine reduction

\$35.95 per person

Plan 3

Salad Course

Romaine hearts with traditional Caesar dressing topped with shaved Romano cheese and garlic croutons
Mixed field greens, Portobello mushrooms, Roma tomatoes, fire roasted peppers, dried figs, fresh mozzarella, balsamic vinaigrette

Entree Course

Sautéed Boneless Breast of Chicken with red onions, wild mushrooms, and a white wine sauce
Roasted Maple Soy Salmon with a pickled pearl onion sauce
Roasted & Sliced Filet Mignon with roasted shallots and a port wine reduction

\$39.95 per person

*All of the above plans are served with rosemary grilled potatoes and grilled zucchini
The plans also include assorted flavored popcorn, housemade dessert, ice cream, coffee, tea, and unlimited soft drinks*

Prices are subject to local sales tax and 18% service charge

A guarantee of the number of guests attending is required 24 hours prior to event (minimum 12 people)

These packages are available Monday – Sunday at either lunch or dinner

***WHISTLING WILLIE'S
AMERICAN GRILL***



***OFF PREMISE
CATERING MENUS***

184 Main Street
Cold Spring New York, 10516
845-265-2012
WWW.WHISTLINGWILLIES.COM

Delivering Wonderful Food To Your Location!

We will come to you and set it up or you can come to us and pick it up


Local Delivery
(Within 15 Miles)

Your order will be delivered within a 15 minute window (under ordinary traffic conditions) by our uniformed "server on wheels". We will confirm the accuracy of your order, assist in the set-up, and leave as quietly as we arrived.

Salad Platters

Wonderful platters of salad to serve groups of 8-12 or 14-20

All salads accompanied with sides of dressing and flavored popcorn

 - Vegetarian Options

<p>Strawberry Spinach Salad  \$ 50.00 \$90.00 Baby spinach, fresh sliced California strawberries, sugared almonds, shaved ricotta salatta cheese, balsamic poppy seed vinaigrette -Pair It- Honey seared sea scallops add \$25.00/35.00</p> <p>BBQ Pulled Pork Salad \$60.00 \$115.00 Slow roasted fork friendly pulled pork in a hickory BBQ sauce, mixed greens, roasted corn red pepper hash, shredded cheddar cheese, cilantro and tomatoes</p> <p>Tuscan Turkey \$50.00 \$95.00 Roasted fresh turkey, grapes, pecans, dried cherries, crispy prosciutto, gorgonzola, and fig balsamic dressing</p>	<p>Blackened Sliced Steak Salad \$95.00 \$175.00 Strip steak grilled medium and sliced atop shaved endive, and romaine with thinly sliced red onion, tomatoes, avocado, gorgonzola and fresh lime vinaigrette</p> <p>Grilled Salmon and Baby Arugula Salad \$85.00 \$150.00 Marinated artichokes, diced tomatoes, fresh torn basil, lemon olive oil</p> <p>Cous Cous Salad  \$48.00 \$84.00 Garbanzo beans, dried apricots, fresh seasonal vegetables, diced cucumbers, lemon, fresh mint, olive oil -Pair It- Grilled chicken \$20/30 -Pair It- Grilled shrimp \$35/50 -Pair It- Honey seared sea scallops \$25/35</p> <p>Chopped Cobb Salad \$60.00 \$110.00 Mixed greens, grilled chicken, tomatoes, cucumbers, avocado, bacon, bleu cheese, hard cooked egg, and red wine vinaigrette</p>
<p>Caesar Salad \$40.00 \$75.00 Torn romaine, toasted seasoned croutons, shaved grana padana cheese, Classic Caesar dressing -Pair It- Grilled chicken \$20/30 -Pair It- Grilled shrimp \$35/50 -Pair It- Honey seared sea scallop add \$25/\$35</p> <p>Butter Poached Lobster Salad  \$160.00 \$275.00 Arugula, endive, scallions, roast corn, baby tomatoes, avocado and mango vinaigrette</p> <p>Cheese Tortellini Salad \$ 60.00 \$110.00 Confit cherry tomatoes, black olives, fire roasted red peppers, grilled Portobello mushrooms, torn fresh basil, extra virgin olive oil</p>	<p>Southwestern Chicken \$60.00 \$110.00 Barbeque chicken, bacon, black beans, roast peppers, corn, red onion, jack cheese, chipotle ranch dressing and tortilla chips</p> <p>Sashimi Tuna Salad \$95.00 \$180.00 Pan seared Ahi tuna, mixed greens, mango, avocado, crispy wontons, and a cilantro lime vinaigrette</p> <p>Tuscan Salad  \$55.00 \$105.00 Mixed field greens, Portobello mushrooms, Roma tomatoes, fire roasted peppers, dried figs, fresh mozzarella, balsamic vinaigrette</p>

Cold Buffets and Sandwiches



Cold Buffets

American Meat & Cheese Platter \$55.00

A variety of sliced turkey, ham, roast beef, pastrami, Swiss cheese, American cheese, cheddar cheese, and horseradish chive Assorted sandwich breads, fix'in tray

A Taste of Italy Deli Platter \$ 75.00

Sliced Genoa salami, ham cappy, sweet supersata, prosciutto de parma, provolone, fontina, and mozzarella cheese Assorted sandwich breads, fix'in tray

Room Temp Entrees

Coffee Peppered Beef Tenderloin \$150.00

\$290.00

Marinated wild mushroom medley & homestead ranch potato salad. Green salad accompaniment

Roasted Free Range Breast of Chicken \$105.00

\$200.00

Topped with artichoke hearts, black olives, and confit baby tomatoes. Served with orzo pasta salad with plum tomatoes and scallions.

Maple Soy Salmon \$180.00 \$250.00

Served with Wasabi lime potato salad and our zesty lemon asparagus & fresh mint.

Mustard Seed Crusted Tuna \$190.0 \$275.00

Minted basmati rice and green beans and a chilled roasted shrimp – tomato vinaigrette.

Chili Grilled Strip Steak \$180.00 \$350.00

Roast corn and grape tomato salad with cilantro marinated wild mushrooms.

Wrap It Up! Sandwich Platter

Create your own variety of our wonderful tortilla wrapped sandwiches.

Minimum of 5 per style \$47.50

- Albacore tuna, celery, onions, dill pesto mayonnaise, baby spinach with Swiss cheese
- Roasted vegetable eggplant, zucchini, romaine lettuce, cheddar cheese, sliced tomato, mustard greens with Caesar dressing
- Spiced honey charbroiled chicken tossed with a roasted corn and red pepper hash, cilantro, BBQ onions, shredded lettuce, and rosemary mustard
- Salmon Muffuletta with slow grilled salmon, mesclun greens and New Orleans classic olive salad
- Sliced Angus Strip Steak Piled high atop fresh lettuce, cheddar, onions, mushrooms and spread with horseradish mayo
- Spinach, fire roasted peppers, and goat cheese, with guacamole and sour cream with or without grilled chicken

Gourmet Sandwiches

Create your own variety of our best selling upscale sandwiches Choose from the following sandwiches

Willies House Roast Turkey \$49.00

Oven roasted turkey and Monterey jack ,with spinach, tomato, and a cranberry walnut spread on wheat bread

California Chicken Salad Sandwich \$51.00

Grilled diced chicken with avocado, sweet red onion, celery, and a Dijon sour cream dressing on thick cut sourdough toast topped with plum tomatoes, and baby arugula

Roast Chicken Panini \$55.00

Marinated slow roasted white meat chicken sliced thin and topped with guacamole, jack cheese, tomato, and cherry wood smoked bacon on pressed flatbread

Loaded Lobster Roll \$95.00

Butter poached Maine lobster chunks on toasted brioche bun with tomato, bacon, lettuce, and avocado

Grilled Cheese and Short Rib \$70.00

Shredded short ribs, Swiss, cherry wood smoked bacon, caramelized onions, horseradish mayo on grilled country rye

Porky Pig \$60.00

Slow cooked BBQ pulled pork with cool coleslaw and cheddar jack cheese on a warm roll

The New Yorker \$60.00

Hot pastrami piled high with Swiss cheese, caramelized onions and spicy brown mustard on a warm pretzel bun

Roast Salmon BLT \$75.00

Thin sliced roast salmon with smoked bacon, baby arugula, plum tomatoes, roast pepper balsamic mayo on toasted thick cut country rye

SALADS

By the Quart \$7.00

Chose a Salad to Accompany your sandwiches

Red cabbage Apple slaw
Mango Cole Slaw
Penne Pasta Primavera
Green Bean and red onion
Ranch Potato

Hot Selections

Hot Food by the Pan

Small serves 10 guests Large serves 20

Lemon Artichoke Chicken \$ 150.00 \$290.00
Sautéed with capers and white wine. Served with vegetable medley and roasted rosemary potatoes

Rigatoni Chicken Marsala \$145.00 \$185.00
Mushroom, plum tomato, and scallions.
Served with green salad

Pecan Crusted Chicken \$165.00 \$295.00
Pan roasted boneless breast crusted with Georgia pecans and served with basmati rice and sautéed greens beans

Chicken Fajitas \$110.00 \$205.00
Charbroiled lime marinated breast of chicken sliced and served with sautéed onions and bell peppers. Sour cream, homemade salsa, black beans, flour tortillas and Mexican rice.
Substitute shrimp add \$40.00 per order
Substitute sliced sirloin add \$50.00 per order

Italian Feast \$140.00 \$260.00
Rigatoni pasta with Frank's hand rolled meatballs and sweet fennel sausage with his secret family red sauce. Served with green beans and garlic bread.

Roasted Maple Soy Salmon \$175.00 \$ 325.00
Wasabi mashed potatoes, julienne snow peas, and a pickled pearl onion sauce.

Wild Mushroom Ravioli \$85.00 \$ 155.00
Baby tomatoes, sweet peas and gorgonzola cream
-Pair It- Chicken \$20/\$40

Beer Braised Short Ribs \$200.00 \$375.00
Smashed potatoes, spinach, crispy onions

Veal Meatloaf \$165.00 \$310.00
Roast garlic mashed potatoes, buttered broccoli spears, red wine and gorgonzola

Grilled Bacon Barbeque Shrimp \$195.00 \$375.00

Cheddar fried potato and spinach hash, drizzled with mango puree and smoky BBQ sauce

Willies Famous Root Beer BBQ Baby Back Ribs \$190.00 \$350.00

Rubbed and slow roasted with root beer BBQ sauce, served with corn bread and apple red cabbage slaw

Grilled Hanger Steak \$175.00 \$325.00

Red wine roast garlic marinated with grilled potato and zucchini wedges

Herb Crusted Roast Salmon \$180.00 \$350.00

Lemon broth and spinach

Drunken Rosemary Chicken \$170.00

\$325.00

Spiced rubbed and beer roasted with grilled potato and apple cabbage slaw

BBQ Chicken and Ribs \$ 175.00 \$350.00

Apple wood smoked and slow roasted until tender and juicy. Served with cornbread pudding, southern potato salad and creamy coleslaw.

BBQ Brisket and Pulled Pork \$150.00

\$285.00

12 hours of slow cooked BBQ that is a treat for any BBQ lovers. Served with vinegar green beans, homestead ranch potato salad, and county style quick bread.

APPETIZERS to START YOUR EVENT

Wonderful trays of Appetizers to serve groups of 8-12 or 14-20

Hot Soft Pretzels \$32.00 \$56.00

The ultimate American grill and pub appetizer with a jalapeno beer cheese dip

Crispy Calamari \$40.00 \$70.00

Cornmeal fried with a sweet chili dipping sauce

Willie's Wings \$38.00 \$68.00

Marinated and roasted then fried to order and tossed with your choice of buffalo style – spicy BBQ or spiced parmesan garlic

Chicken Spring Rolls \$42.00 \$75.00

Roast pulled chicken, black beans, corn, cilantro and jack cheese in crispy wontons with mango mojito cream and chili dip

Barbeque Shrimp Wraps \$48.00 \$84.00

Bacon wrapped and grilled with a Wild turkey honey bourbon barbeque glaze

Roast Portobello Mushroom Quesadilla \$36.00 \$68.00

Spinach, fire roasted peppers, and goat cheese, with guacamole and sour cream
-Pair It- Chicken \$10/\$18

Tuscan Bruchetta \$36.00 \$68.00

Fresh mozzarella, Roma tomatoes, torn basil, cold pressed olive oil, grilled caibatta bread

Super Nachos \$35.00 \$65.00

We cook our own chips and load them with re-fried beans, black olives, jalapenos, tomatoes, salsa, sour cream, guacamole, cheddar and jack cheeses

Spicy Tuna Tar Tare \$65.00 \$110.00

Diced sushi grade tuna tossed in a soy ginger and sesame dressing with guacamole and wonton chips

Chip and Dips \$30.00 \$55.00

Garlic Hummus, roast onion, red pepper goat cheese with house fried chips, tortillas and whole wheat pita

Shrimp Cocktail Platter \$65.00 \$110.00

Garnished with horseradish cocktail sauce and lemons

Tortilla Chips and Salsa \$30.00 \$ 45.00

House fried tri color corn tortilla chips and pico de gallo

Sliced Homemade Mozzarella and Vine Ripened Tomato \$65.00 \$120.00

Drizzled with extra virgin olive oil and garnished with fresh basil