

Savor the season.

Our Hyde Park campus offer unique spaces that are perfect for hosting a memorable party.



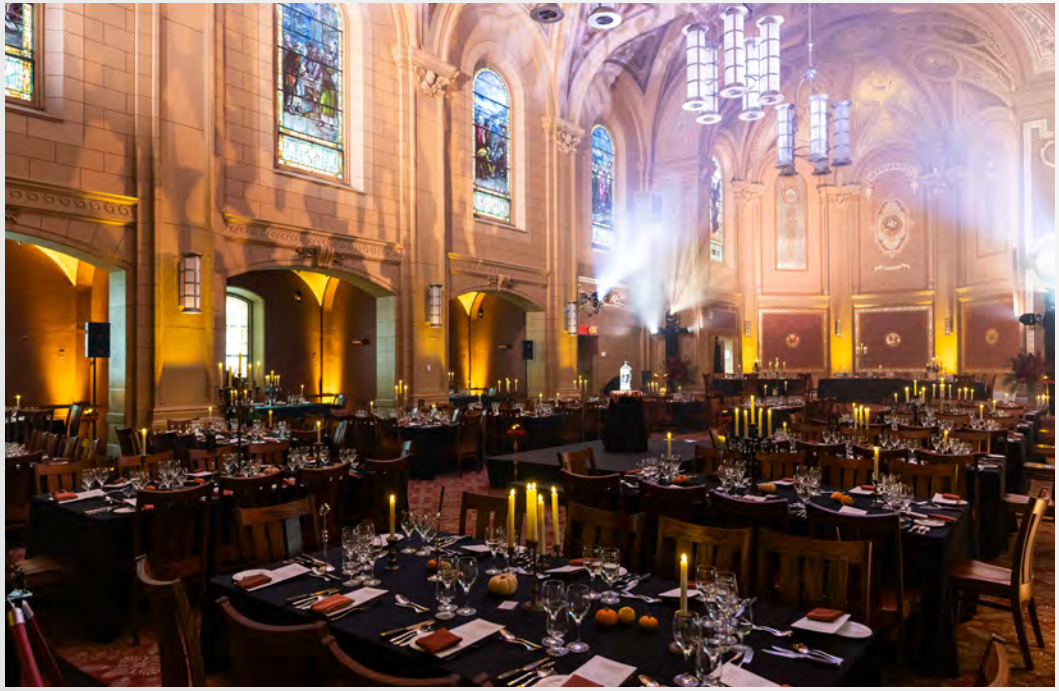
Culinary Institute of America

Holidays in the Hudson Valley

CIA's New York campus, nestled on the banks of the Hudson River, provides a picturesque setting for a winter party.

Located in Hyde Park, New York, the CIA's historic campus provides a serene retreat for groups looking to celebrate another year of hard work with excellent food, incredible service, and unique experiences.





All special events are subject to a site fee, food & beverage minimum, 20% service fee, and local sales tax.



Holiday Event Menus



Hudson Valley Social Reception



$139 PER GUEST (BASED ON 2 HOURS OF SERVICE)
Minimum 25 guests

A progressive, cocktail-style celebration: four passed hors d'oeuvres, two small plates, and a showpiece holiday sweets and treats table. Designed for guests to mingle rather than sit for a formal meal.

Beverages

- Hudson Valley wine and beer: CIA-brewed beer, house-selected regional wines, still and sparkling water, soft beverages.
- The Festive Fizz—crisp gin or a zero-proof sparkling cider, tart cranberry, bright orange zest, sparkling soda and garnished with sugared cranberries

Four Passed Hors D'oeuvres

- Hudson Valley mushroom arancini—aged cheese, thyme, roasted garlic aioli *V*
- Baked brie tartlet—cranberry-apple compote, spiced pistachio *V, CN*
- Cider-glazed pork belly—apple mostarda, crisp rye toast
- Smoked salmon on potato rosti—dill crème fraîche, pickled shallot *GF*

Two Small Plates

- Red wine–braised short rib—creamy white cheddar polenta, roasted Hudson Valley mushrooms, horseradish gremolata *GF*
- Roasted winter squash and wild mushroom risotto—crispy sage, aged parmesan, pumpkin seed *V, GF*

Holiday Sweets and Treats Centerpiece Table

- A generous, tiered display with decorated statement cookies, an assortment of small cookies, and holiday confections. Presented as a festive focal point and refreshed during service.

Hot Beverage Station

Select One

- Hot cocoa—peppermint sticks, marshmallows, whipped cream
- Hot apple cider—cinnamon sticks
- Optional additions ($5/per person): Bailey's or Taconic Distillery Double Maple Bourbon





V = Vegetarian • GF = Gluten-Free • CN = Contains Nuts

Three-Course Holiday Dinner

$129 PER GUEST (BASED ON 2 HOURS OF SERVICE)

Minimum 25 guests

Beverages

- Hudson Valley wine and beer: CIA-brewed beer, house-selected regional wines, still and sparkling water, soft beverages.
- The Festive Fizz—crisp gin or a zero-proof sparkling cider, tart cranberry, bright orange zest, sparkling soda and garnished with sugared cranberries

First Course

Select One

- Hudson Valley chicory salad: grilled apple, aged cheddar, spiced walnuts, cider-shallot vinaigrette *V, GF*
- Roasted delicata squash and baby kale: pepitas, pickled pear, goat cheese, maple-sumac vinaigrette *V, GF*
- Celery root and apple soup: brown butter, chive, toasted hazelnut *V, GF, CN*
- Roasted maitake mushrooms: ricotta-mascarpone cheese, winter greens, focaccia crisp, cured egg yolk *V*

Entrée

Please select up to three choices to offer your guests, and submit their final orders at least two weeks prior to your event.

- Cider-brined chicken breast: celery-root purée, roasted carrots, braised chicory, apple gastrique *GF*
- Red wine–braised short rib: turnip-onion purée, Hudson Valley mushrooms, glazed root vegetables, red wine jus *GF* (+$31 per guest)
- Maple-mustard pork loin: sweet potato, braised cabbage, roasted pear, cider jus *GF*
- Pan-roasted halibut: smoked squash, wild mushroom, pickled mustard seed, brown butter *GF* (+31 per guest)
- Butternut "short rib": mushroom risotto, black garlic, chicory salad *V, GF*

Dessert

Select One

- Apple cider cheesecake: oat streusel, cider caramel, cinnamon crème
- Maple-pecan tart: bourbon-maple caramel, cultured cream *V, CN*
- Dark chocolate and cranberry: chocolate mousse, cranberry gel, cocoa crumble *V*
- Pear and gingerbread: roasted pear, gingerbread cake, vanilla bean cream *V*

V = Vegetarian • GF = Gluten-Free • CN = Contains Nuts





Hudson Valley Holiday Buffet

$125 PER GUEST (BASED ON 2-HOURS OF SERVICE)
Minimum 25 guests

Designed for sharing and mingling, this buffet experience is perfectly suited for year-end celebrations and gatherings.

Beverages

- Hudson Valley wine and beer: CIA-brewed beer, house-selected regional wines, still and sparkling water, soft beverages.
- The Festive Fizz—crisp gin or a zero-proof sparkling cider, tart cranberry, bright orange zest, sparkling soda and garnished with sugared cranberries

Passed Hors D'oeuvres

Select Four

- Baked brie tart: cranberry-apple compote, pistachio *V, CN*
- Mushroom arancini: black trumpet mushroom, saffron aioli *V*
- Beet and farmer cheese crostini: pickled baby beet, walnut, herbs *V, CN*
- Cider-glazed pork belly: apple mostarda, rye crisp
- Crispy chicken slider: cranberry-pepper relish, herb aioli (+$4 per guest)
- Smoked salmon rye toast: dill, caper, horseradish crème
- Beef tenderloin: potato fondant, horseradish cream, chive GF (+$5 per guest)
- Winter squash tartlet: goat cheese, maple, sage, pumpkin seed *V*

V = Vegetarian • VG = Vegan
GF = Gluten-Free • CN = Contains Nuts

Starters

Select Two

- Shaved market greens: orchard fruit, roasted seeds, cider vinaigrette *VG, GF*
- Brussels sprout and apple salad: aged cheese, smoked bacon, sherry-shallot vinaigrette *GF*
- Winter squash panzanella: sourdough, kale, fennel, sage, hazelnut vinaigrette *VG, CN*
- Roasted root vegetable salad: lentils, herbs, pickled shallot, maple-mustard vinaigrette *VG, GF*

Mains

Select Two

- Herb-roasted turkey breast: apple-cider jus, cranberry mostarda *GF*
- Pepper-crusted sirloin: Hudson Valley mushrooms, red wine demi-glace *GF*
- Maple-glazed salmon: mustard seed, cider beurre blanc *GF*
- Wild mushroom and squash Wellington: mushroom jus, winter herb salad *V*



Accompaniments

Select Three

- Brown butter whipped potatoes: chive *V, GF*
- Wild mushroom cornbread stuffing: sage, celery, onion *V*
- Maple-roasted carrots and parsnips: pumpkin seed gremolata *VG, GF*
- Braised cabbage: apple, dijon mustard, dill *V, GF*
- Roasted Brussels sprouts: miso-mustard butter, puffed rice *V, GF*
- Smoked squash: quince chutney, frisée, manchego cheese, pumpkin seed salsa macha *V, GF*

Petite Sweets

Select Three

- Mini apple cider doughnuts: cinnamon sugar
- Maple-pecan tartlets *V, CN*
- Cranberry-orange panna cotta *GF*
- Chocolate-hazelnut mousse verrines *GF, CN*
- Gingerbread whoopie pies: vanilla cream


EXIT



Bar Packages





Holiday Bar and Beverage Packages

Bar Packages

- 2-Hour Hudson Valley wine and beer: CIA-brewed beer, house-selected regional wines, still and sparkling water, soft beverages $29 per guest
- 2-Hour premium bar: A full bar including vodka, gin, rum and bourbon alongside classic premium spirits, seasonal mixers, beer and wine $34 per guest

Seasonal Cocktails

Elevate your guests' experience with a signature holiday cocktail. You may select one of the following options for an additional $7 per guest.

- The Festive Fizz—crisp gin or a zero-proof sparkling cider, tart cranberry, bright orange zest, sparkling soda and garnished with sugared cranberries
- Hudson Valley Sparkler: sparkling wine, local apple cider, ginger syrup, apple
- Maple-Thyme Old Fashioned: bourbon, maple-thyme syrup, aromatic bitters, orange
- Cranberry Orchard Collins: gin, cranberry, apple, lemon, soda
- Pear and Rosemary Fizz: vodka or zero-proof spirit, pear, rosemary, lemon, sparkling water

Zero-Proof and Warm Beverages

Offer your guests the holiday spirit—without the spirits. Add one of our signature zero-proof cocktails to your beverage service for an additional $7 per guest.

- Sparkling Cider Welcome: Hudson Valley cider, ginger, rosemary
- Cranberry-Orange Spritz: cranberry, citrus, rosemary, soda
- Hot mulled cider: apple, cinnamon, star anise, orange
- Coffee and tea station: regular and decaffeinated coffee, seasonal tea selection

Culinary Institute of America



Your event.

OUR FOOD.

INQUIRIES

For more information on our holiday packages, please inquire at the website below.

NY Campus

All menu items subject to 20% service charge and tax.
Menu selections and pricing subject to change.
All packages include dining tables, house chairs, standard table linen, china, glassware, flatware, votive candles and menu printing.

