

ATL'S FINEST

Hudson Grille

PARTY PACKAGES

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WE CATER TOO!

parties@hudsongrille.com | 404.249.9468 ext. 1

all menus are subject to change based on season and availability

PARTY PLATTERS

EACH PLATTER FEEDS 20-30 GUESTS

HUDSON WINGS 99.95

100 traditional, boneless, or cauliflower wings,
homemade blue cheese or ranch dressing,
choice of sauce:

mild • medium • hot • bourbon bbq • lemon-aki
sweet & spicy • jerk • lemon pepper • korean bbq

HUDSON SLIDERS 99.95

40 angus beef sliders with cheddar, sautéed
onions, pickles, shredded lettuce

BBQ CHICKEN SLIDERS 89.95

40 pulled chicken sliders, tossed in bbq sauce,
sautéed onions

ROASTED RED PEPPER HUMMUS 47.95

feta, celery, carrots, kalamata olives, pita

TOMATO & BASIL BRUSCHETTA 59.95

marinated with olive oil and light garlic

CHIPS & SALSA 24.95

CHIPS & GUACAMOLE 49.95

CHIPS & QUESO 54.95

SPINACH DIP 64.95

CHICKEN TENDERS 89.95

60 tenders, bbq sauce, honey mustard

PRETZEL BITES 57.95

queso, horseradish mustard

ASSORTED CHEESE & FRUIT DISPLAY 65.95

served with toasted pita chips

NASHVILLE HOT DIP 64.95

andouille sausage, cream cheese, crostini

VEGETABLE CRUDITE 49.95

sour cream ranch dip

FISH TACOS 89.95

20 tacos: scofflaw ipa battered cod,
jicama slaw, citrus tartar

SHRIMP TACOS 89.95

20 tacos: blackened shrimp, mixed greens,
mango vinaigrette, corn-avocado salsa

KOREAN BBQ TACOS 79.95

20 tacos: grilled chicken, house made kimchi,
gochujang, sesame seeds

HOUSE SALAD 29.95

tomato, fontina cheese, cucumber,
balsamic vinaigrette

CAESAR SALAD 29.95

crisp romaine, shaved parmesan,
house made croutons

JALAPEÑO CHEESE BALLS 54.95

fontina, cheddar, fresh jalapeño, sweet chili sauce

DELI STYLE SANDWICHES & WRAPS 59.95

smoked turkey, chicken salad, hummus and
vegetable wraps

CHILI BY THE GALLON 59.95

ground chuck, kidney beans,
jack and cheddar, green onion

SHRIMP & GRITS 169.95

blackened shrimp, local cajun andouille sausage,
peppers, red onions, corn and cream sauce

SIDELINERS 25.95 each

garlic spinach, cheddar grits, cucumber salad,
cheddar jack mac & cheese,
jambalaya rice, honey mustard slaw

Hudson Grille

GAME DAY BUFFET \$25 PER PERSON

INCLUDES SOFT DRINKS & ICED TEA / MINIMUM 20 GUESTS

Starters (Choose 2)

ROASTED RED PEPPER HUMMUS

feta, celery, carrots, kalamata olives, pita

CHIPS & DIPS

house made salsa and queso dips with crispy tortilla chips

PRETZEL BITES

horseradish mustard, queso

Main Attractions (Choose 3)

ANGUS BEEF OR BBQ CHICKEN SLIDERS

**CHOICE OF TACOS (1 FLAVOR): KOREAN BBQ CHICKEN,
FRIED COD, OR GRILLED SHRIMP**

CHICKEN TENDERS

HUDSON WINGS (CHOOSE 2 FLAVORS):

mild • medium • hot • bourbon bbq • lemon-aki • sweet & spicy • jerk • lemon pepper

Sides (Choose 2)

FRESH FRUIT • CHEDDAR JACK MAC & CHEESE • CUCUMBER SALAD

Hudson Grille

HOME RUN BUFFET \$30 PER PERSON

INCLUDES SOFT DRINKS & ICED TEA / MINIMUM 20 GUESTS

Salads (Choose 1)

HOUSE

tomato, fontina cheese, cucumber, balsamic vinaigrette

CAESAR

crisp romaine, shaved parmesan, house made croutons

Main Attractions (Choose 3)

CHICKEN STIR FRY

sautéed chicken, peppers, onions, broccoli, carrots, sesame seeds, rice

FISH & CHIPS

cofflaw ipa battered cod, tarragon tartar, tabasco spiked cocktail sauce

CHICKEN JAMBALAYA

spicy new orleans slow cooked rice, andouille sausage, sriracha mayo

LEMON GREEK CHICKEN

spinach, feta, tomato, steamed rice

LUAU SIRLOIN

angus beef, hawaiian marinade, teriyaki glaze, pineapple salsa, rice, broccoli

Sides (Choose 2)

FRESH FRUIT · CHEDDAR JACK MAC & CHEESE

CUCUMBER SALAD · BROCCOLI · RICE · GRITS

Hudson Grille

HALL OF FAME BUFFET \$35 PER PERSON

INCLUDES SOFT DRINKS & ICED TEA / MINIMUM 20 GUESTS

Salads (Choose 1)

HOUSE

tomato, fontina cheese, cucumber, balsamic vinaigrette

CAESAR

crisp romaine, shaved parmesan, house made croutons

ASIAN

mixed greens, mandarin oranges, bell peppers, peanut sauce, crispy wontons, soy

Small Plates (Choose 2)

ROASTED RED PEPPER HUMMUS

feta, celery, carrots, kalamata olives, crispy chickpeas, pita

TOMATO BRUSCHETTA

diced tomatoes, fresh basil, balsamic reduction

PRETZEL BITES

horseradish mustard, queso

CHIPS & DIPS

salsa, queso, crispy tortilla chips

Main Attractions (Choose 2)

GRILLED BBQ CHICKEN KABOBS

peppers, red onion, broccoli

LUAU SIRLOIN

angus beef, Hawaiian marinade, teriyaki glaze, pineapple salsa, rice, broccoli

GRILLED HERB CHICKEN

spicy mango relish

BLACKENED GRILLED SALMON

avocado creme

Sides (Choose 2)

**FRESH FRUIT · CHEDDAR JACK MAC & CHEESE
CUCUMBER SALAD · BROCCOLI · RICE · GRITS**

Hudson Grille

MVP SEATED SERVICE \$30 PER PERSON

INCLUDES SOFT DRINKS & ICED TEA / MAXIMUM 20 GUESTS

Family Style Starters

ROASTED RED PEPPER HUMMUS

feta, celery, carrots, kalamata olives, pita

NASHVILLE HOT DIP

cream cheese, nashville hot sauce, crostini

Choice of Salad

HOUSE SALAD

mixed greens, fontina cheese, cucumbers, tomato, balsamic vinaigrette

CHOPPED SPINACH SALAD

candied pecans, smoked bacon, blue cheese and balsamic vinaigrette

Choice of Entree

CHICKEN OR VEGGIE STIR FRY

fresh veggies, peppers, onions, broccoli, carrots, sesame seeds, rice

HERB CHICKEN

grilled chicken breast, basil and roasted tomato herbed butter, broccoli

SHRIMP & GRITS

blackened shrimp, cajun andouille sausage, peppers, red onion, corn, cream sauce

APRICOT GLAZED SALMON

grilled salmon, jambalaya style rice, garlic spinach

GRILLED ANGUS SIRLOIN STEAK & SHRIMP

broccoli, bourbon-peppercorn demi glace

Hudson Grille

ALL-STAR SEATED SERVICE \$25 PER PERSON

INCLUDES SOFT DRINKS & ICED TEA / MAXIMUM 20 GUESTS

Family Style Starters

ROASTED RED PEPPER HUMMUS

feta, celery, carrots, kalamata olives, pita

CHIPS & DIP

house made queso with crispy tortilla chips

Choice of Salad

HOUSE SALAD

mixed greens, fontina cheese, cucumbers, tomato, balsamic vinaigrette

CAESAR SALAD

crisp romaine, croutons, parmesan

Choice of Entree

CHICKEN OR VEGGIE STIR FRY

fresh veggies, peppers, onions, broccoli, carrots, sesame seeds, rice

HERB CHICKEN

two grilled chicken breasts, basil and roasted tomato herbed butter, broccoli

FISH & CHIPS

scofflaw ipa battered cod, tarragon tartar, tabasco spiked cocktail sauce

LUAU SIRLOIN

angus beef, hawaiian marinade, teriyaki glaze, pineapple salsa, rice, broccoli

LUNCH ONLY:

ALL-PRO SEATED SERVICE \$15 PER PERSON

*INCLUDES SOFT DRINKS & ICED TEA / MAXIMUM 20 GUESTS
ONLY AVAILABLE MONDAY - FRIDAY FROM 11AM TO 3PM*

Family Style Starters

CHIPS & DIP

house made salsa with crispy tortilla chips

Choice of Entree

PEAR & GOAT CHEESE SALAD

goat cheese medallion, candied walnuts, balsamic vinaigrette

LEMON GREEK CHICKEN

spinach, feta, tomato, steamed rice

VEGGIE STIR FRY

fresh veggies, peppers, onions, broccoli, carrots, sesame seeds, rice

BAKED COD

with fresh vegetables

CUSTOM MENU ENHANCEMENTS

ADD TO UPGRADE ANY MENU

Hors d'Oeuvres

minimum order required for 30 people

- TURKEY MEATBALLS +5 PER PERSON**
- PIGS IN A BLANKET +4 PER PERSON**
- MINI AHI TUNA TACOS +5 PER PERSON**
- PIMENTO CROSTINI +4 PER PERSON**
- STUFFED MUSHROOMS +5 PER PERSON**

Chef Attended Stations

CARVING STATIONS

feeds 25-30 people

prime rib +350

with au jus & creamy horseradish

herb roasted turkey +275

with orange-cranberry chutney and rolls

CHINESE TAKEOUT STATION

feeds 25-30 people

teriyaki beef or ginger chicken, fried rice,
asian noodles, vegetable spring rolls +250

PASTA STATION

minimum order for 30 people, +6 per person

assorted pastas, vodka cream,
wild mushroom & gorgonzola, au poivre,
fra diavolo (spicy tomato) sauces

GRILLED CHEESE STATION

minimum order for 30 people, +5 per person

smoked cheddar, apple on rosemary,
fontina & pear on sourdough,
mozzarella & tomato on rye

Desserts

from our award-winning metrotainment bakery

ASSORTED MINIS

Small tray (26 minis) +24

Medium tray (52 minis) +48

Large tray (78 minis) +72

*chef's choice variety which may include: brownies,
blondies, white chocolate brownie cheesecake, carrot cake,
dark chocolate mousse cake, old fashioned yellow cake,
double fudge cake, red velvet cake, coconut cake*

CAKES & CUPCAKES

we can personalize any flavor cake,
add custom logos, etc.

inquire for full cake list or visit

www.metrobakery.com

(make sure to check out the towering fudge cake...)

COOKIES & BROWNIES

Small tray (12 brownies, 24 mini cookies) +24

Medium tray (24 brownies, 48 mini cookies) +48

Large tray (48 brownies, 96 mini cookies) +72

*freshly baked chocolate chip, oatmeal raisin,
peanut butter, sugar, chocolate chip with pecans,
white chocolate macadamia, chocolate walnut*

CHEESECAKES

6 inch +22

10 inch +42

*see menu for full list of indulgent flavors –
we have something for everyone,
from classic ny style to lemon zinger to
white chocolate amaretto!*

Hudson Grille

BEVERAGE OPTIONS

Bar Packages

pricing is per person, for up to 3 hours (inquire for current pricing)

PREMIUM PACKAGE

premium liquors, cordials, and mixers
house wine (chardonnay, cabernet, pinot grigio),
craft, local, and domestic bottled & draft beers (excluding high gravity)
soft drinks & iced tea

SUPER PREMIUM PACKAGE

super premium liquors, cordials, and mixers
house wine (chardonnay, cabernet, pinot grigio),
craft, local, and domestic bottled & draft beers (excluding high gravity)
soft drinks & iced tea

BEER & WINE PACKAGE

house wine (chardonnay, cabernet, pinot grigio),
craft, local, and domestic bottled & draft beers (excluding high gravity)
soft drinks & iced tea

Open Bar

host will be charged on consumption from the full beverage menu

Cash Bar

guests will purchase their own beverages from our extensive selection

Drink Tickets

we can provide drink tickets (you are responsible to distribute to your guests),
and we will charge on consumption as they are redeemed

NOTE: Metrotainment Cafes, Inc. reserves the right to serve alcoholic beverages in a responsible manner. At our discretion, we may stop serving alcoholic beverages to your party or any member of the party at all events.

QUICK FACTS

CONFIRMATION

An electronically signed contract and a credit card are required to be held on file in order to confirm your booking.

GUARANTEE

A final guaranteed guest count is required three business days prior to your event. This is the minimum number of menus you will be charged for (or actual headcount, whichever is greater) on the day of the event.

MINIMUMS

Food and beverage minimums will apply to large parties. Minimums do not include tax, gratuity, or any additional services provided. 20% gratuity will be added to all events and is calculated based on your food and beverage minimum or final bill, whichever is greater.

FAQS

DO YOU OFFER CATERING?

Yes! We can do anything from drop off lunch for your office, set up a dinner buffet, or provide full service catering complete with staffing for anything from weddings to bar/bat mitzvahs to corporate events. Please email our team for more information at parties@metrocafes.com.

CAN YOU ACCOMMODATE ALLERGIES AND DIETARY RESTRICTIONS?

Yes! We do our best to accommodate dietary restrictions and allergies for you and your guests. It is best if you know of them and alert us in advance so that we can prepare accordingly.