Restaurant & Catering











Melcome

We invite you to come in to our family owned and operated restaurant to experience how we are ready to serve you. As part of the community for many years, we welcome all, old and new, to explore what makes Delancey's the foremost choice in fine dining in the Hudson Valley.

We are constantly bringing new ideas to our ever changing menus to offer you the very best selection in both food and drink, served by our attentive and courteous staff to exceed all expectations.

Our banquet room has no limitations for your next event. With over 300 functions annually, we are the professionals for weddings, business meetings, birthday parties, funeral luncheons, and all types of events where people gather together.

We welcome you to come and experience our newly renovated dining room, bar and banquet room, and hope you enjoy our restaurant as much as we enjoy serving you.

From our family to yours,

Thank you





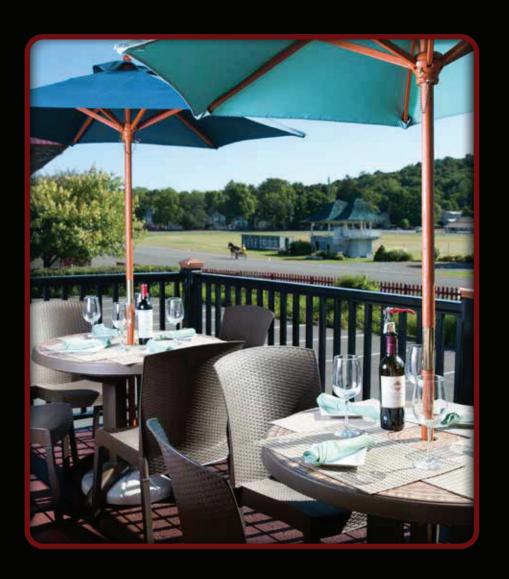


Private Parties & Meetings

Are you hosting a party, meeting or gathering for up to 80 guests? Consider Delancey's private room. Our classic, tastefully decorated room is spacious, has a beautiful high ceiling, lots of natural lighting, gorgeous window treatments and hardwood floors.

Seating can be arranged in numerous configurations, menus are personalized, room is decorated according to your preferences, and linens matched to your decor. We have an excellent sound system and a wide screen projector system for your use. This space is perfect for meetings, sales presentations, bridal showers, engagement parties, weddings, repasts, bar/bat mitzvahs, retirement parties and more.





Historic Track Dining Patio

Enjoy trackside dining right next to the famous Goshen Historic Track. In season, our patio is open, so you can watch the trotting horses train.

Goshen Historic Track is the oldest active trotting track in the world. It was the first half-mile track to host a sub two-minute mile, the first track in New York State to have pari-mutuel betting and the first half-mile track to join the Grand Circuit in 1911. Thousands of racing fans have watched the greats of harness racing from that grandstand. The Historic Track is certainlu one reason why Goshn and the surrounding are are know as "The Cradle of the Trotter."

Catering Packages

Having a party, event or business function? Why run around, trying to remember all the details and do all the buying, prep and cooking, when Delancey's can do it all for you?

You're certain to find food to meet all your needs that's fresh, delicious and delivered right to you! So be our guest... and your own guest! Contact us for more information.



Breakfast Buffet

Minimum of 30 Adults Max 75

- Scrambled Eggs
- French Toast
- Bacon & Sausage
- Home-Fries
- Bagels & Danishes
- Fresh Fruit
- Coffee, Tea, Soda & Orange Juice Included

Park Place Continental Breakfast

Minimum of 30 Adults Max 75

- Bagels & Danishes
- Muffins
- Fresh Fruit
- Cream Cheese
- Cheese Crudite
- Yogurt
- Coffee, Tea, Soda & Juices

Brunch Buffet

Minimum of 30 Adults Max 75

• Grilled Atlantic Salmon 🕕

Roasted Garlic & Sun-Dried Tomato Basil Sauce

- Chicken (du Jour)
- Bacon

Sausage

- Home-Fries
- Scrambled Eggs
- French Toast
- Mixed Vegetables
- Bagels & Danishes
- Fresh Fruit
- Caesar Salad
- Cheeses Platter
- Orange Juice
- Mimosas Station

More Options

- Omelet Station Add for \$12 Per Person
 - Coffee, Tea & Soda Included

Passed Hors d'Oeuvres

Minimum of 30 Adults Max 75

One Hour of Passed Hors d'Oeuvres

Choose 7

- Sliced Beef on a Crouton
- Chickpea Hummus on Cucumber (1)
- Scallops Wrapped with Bacon (1)
- Smoked Salmon Canape'
- Teriyaki Chicken Skewers
- Fresh Mozzarella & Tomato Skewers @
- Chicken Wings Mellon & Prosciutto (1)
- Mozzarella Sticks Mini Crab Cakes 🕕
- Mini Meatballs 🐠 Bruschetta
- Soda Included
- Each Additional Hour \$14 Per Person

Buffet Style Lunch

Minimum of 30 Adults Max 75 Available only from 11-3 pm

Included: Unlimited Coffee, Tea, Soda, Bread & Butter, Mixed Green Salad, Chef's Vegetables & Roasted Potatoes

Entrees - Choose 2

• Penne Vodka

Pencil Point Pasta in a Light Tomato & Cream Sauce

• Chicken Francese @

Boneless Breast of Chicken dipped in Egg, Sautéed in Lemon, White Wine & Spices

• Tortellini Alfredo

Sauteed in a White Cream Sauce & Parmesan Cheese

• Rigatoni Con Pollo

Sauteed Chicken, Mushrooms and Sun-Dried Tomatoes served over Rigatoni Pasta in a Light Cream Plum Tomato Sauce

• Sausage and peppers

Hot & Sweet Homemade Sausage with Peppers & Onions in a Light Marinara Sauce

• Grilled Atlantic Salmon (1)

Roasted Garlic & Sun-Dried Tomato Basil Sauce

• Each Additional Tray - Add for \$8.00 per person

More Options

- Fried Calamari Add for \$10 per person
- Fresh Mozzarella, Tomatoes & Basil @ - Add for \$6 per person
- Champagne Toast Add for \$8 per person
- Mimosas Station Add for \$13 per person
- Cookies and Canoli- Add for \$7 per person

Bar Options

Plus Gratuity - Plus Tax

- **Option 1:** \$47 per person* Beer, Wine, Top Shelf Liquor
- **Option 2:** \$34 per person* Beer, Wine, Well Liquor
 - **Option 3:** \$28 per person* Beer, Wine

3 Hours Max for Open Bar

Running a check for full Open Bar or Beer & Wine only *Does not include Shots

> Projector Fee \$60 Mic Fee \$10 **Room Fee for Meetings Only \$300**

Delancey's Sit Down Lunch

Minimum of 20 Adults Max 30

Unlimited Coffee, Tea, Soda, Bread & Butter

3 Course Menu

1st Course

• Greek Salad @

2nd Course - 5 Entrees

Fish and Chips

Panko Crusted Cod served with Coleslaw and Tarter Sauce

• Rigatoni Bolognese

Traditional Beef, Veal, and Pork Ragu

• Delancey's Wrap

Char-Crusted Chicken Breast, Fresh Mozzarella Cheese, Roasted Red Peppers, Mixed Greens & Balsamic Glaze

• BBQ Burger

House-Made BBQ Sauce, Smoked Mozzarella & Frizzled Onions

• Turkey Cobb Salad @

Crispy Bacon, Chopped Egg, Diced Tomato with Crumbled Blue Cheese & Sliced Avocado

3rd Course - Desserts - Choose 1

Carrot Cake

Cheesecake

Family Style Appetizers & Sit Down Dinner

Minimum of 20 Adults Max 40

Unlimited Coffee, Tea, Soda

Appetizers - Choose 2

- Mozzarella Sticks Mozzarella Caprese
- Fried Calamari
- Stuffed Mushrooms
- Bruschetta
- Fresh Mozzarella Crostini
- Wings
- Penne alla Vodka Appetizer
- Champagne Toast Mixed Green Salad @

Entree - Choose One

• Rib Eve Beef

Sliced Angus Rib Eye with Mushroom Gravy

• Rigatoni Bolognese

Traditional Beef Veal & Pork Ragu

• Chicken Parmigiana

Breaded and Topped with Tomato Sauce & Mozzarella Cheese

Dessert - Choose 1

Carrot Cake

Canolis and Cookies

Sit Down Lunch or Dinner

Dining Room Only - Not Exclusive/Seating Other Patrons Plus Tax and Gratuity

Included: Unlimited Coffee, Tea, Soda, Bread & Butter, Mixed Green Salad, Chef's Vegetables & Roasted Potatoes

• Bruschetta

Diced Tomatoes with Scallions, Garlic, Olive Oil & Fresh Herbs over Grilled Toast

• Penne alla Vodka appetizer

Pencil Point Pasta with a Light Tomato & Cream Sauce

Entrees - Choose 3

Served with Chef Vegetables & Roasted Potatoes

• Chicken Parmigiana

Thinly Sliced Tender Chicken Breast topped with Marinara & Melted Mozzarella

• Chicken Francese

Boneless Breast of Chicken dipped in Egg, Sautéed in Lemon, White Wine & Spices

• Grilled Atlantic Salmon @

Roasted Garlic & Sun-Dried Tomato Basil Sauce

• Penne Angelina

Chicken, Broccoli, & Sun-Dried Tomatoes with Roasted Garlic & Extra Virgin Olive Oil

• Wild Mushroom Ravioli

Mushroom Cream Sauce, Truffle Essence & Shaved Parmesan

• Delancey's Grilled New York Strip Steak

Boneless & Fully Trimmed served with Red Wine Sauce

• Eggplant Rollantini

Thinly Sliced Eggplant stuffed with Ricotta topped with Marinara & Melted Mozzarella

Dessert - Choose 1

Cheesecake

Carrot Cake

More Options

- Fried Calamari Add for \$10 per person
- Fresh Mozzarella, Tomatoes & Basil @
- Add for \$6 per person
- Champagne Toast Add for \$8 per person

Delancey's Buffet Dinner

Minimum of 30 Adults Max 75

Included: Unlimited Coffee, Tea, Soda, Bread & Butter, Mixed Green Salad, Chef's Vegetables & Roasted Potatoes

Entrees - Choose 3

Served with Chef Vegetables, Roasted Potatoes

• Penne Vodka

Pencil Point Pasta in a Light Tomato & Cream Sauce

• Tortellini Alfredo

Sauteed in a White Cream Sauce & Parmesan Cheese

Cheese Ravioli

Cheese Ravioli in a Marinara Sauce

Wild Mushroom Ravioli

Mushroom Cream Sauce, Truffle Essence, Shaved Parmesan

• Penne Primavera

Pencil Point Pasta with Mixed Vegetables, Sauteed with White Wine, Garlic & Cream Sauce

• Eggplant Parmigiana

Thinly Sliced Eggplant topped with Marinara and Melted Mozzarella

• Eggplant Rollantini

Thinly Sliced Eggplant stuffed with Ricotta topped with Marinara and Melted Mozzarella

• Penne Angelina

Penne Pasta with Broccoli, Sun-Dried Tomato & Chicken in a Garlic & Oil

• Rigatoni Con Pollo

Sauteed Chicken, Mushrooms and Sun-Dried Tomatoes served over Rigatoni Pasta in a Light Cream Plum Tomato Sauce

• Rigatoni Pomodoro

Rigatoni with Fresh Plum Tomato Sauce, Prosciutto & Onions in Basil Sauce

• Rigatoni Alla Bologgnese

Traditional Beef, Veal and Pork Ragu

Sausage and Peppers

Hot and Sweet Homemade Sausage with Peppers & Onions in a Light Marinara Sauce

• Chicken Parmigiana

Chicken Cutlet topped with Mozzarella Cheese & our own Special Sauce

Chicken Marsala

Boneless Breast of Chicken Sautéed with Mushrooms & Marsala Wine

• Chicken Francese @

Boneless Chicken dipped in Egg, Sautéed in Lemon White Wine & Spices

Panko Chicken

Breaded Chicken Cutlet, White Roasted Peppers, Prosciutto, Fresh Mozzarella topped with Roasted Red Pepper Pesto Cream Sauce

• Grilled Herb Chicken

Grilled Chicken Breast seasoned with Fresh Herbs & Spices

• Grilled Atlantic Salmon 🐠

Roasted Garlic & Sun-Dried Tomato Basil Sauce

Broiled Salmon Oregenato

Lightly Herb with Seasoned Crusted Breadcrumbs

• Broiled Sole Oregenato

Lightly Herb with Seasoned Crusted Breadcrumbs

• Rib Eye Beef

Sliced Angus Ribeye with Mushroom Gravy

• Each Additional Tray - Add for \$8 per person

Additional Entrees

- Shrimp Francese- Add for \$12 per person Shrimp dipped in Egg, Sautéed in Butter, Lemon & Wine Sauce
- Shrimp Scampi- Add for \$12 per person Broiled with Lemon, White Wine, Garlic & Oil over a bed of Angel Hair Pasta
- **Stuffed Sole** *Add for \$12 per person* with Crab Meat & Lobster Cream Sauce

More Options

- Fried Calamari Add for \$10 per person
- Fresh Mozzarella, Tomatoes & Basil
 - Add for \$6 per person



- **Champagne Toast** *Add for \$8 per person*
- Mimosas Station- Add for \$13 per person
- Cookies and Canoli- Add for \$7 per person

Cocktail Party Package

Minimum of 30 Adults Max 75

Two and Half Hour Cocktail Party Includes:

- Open Bar
- Well Cocktails
- House Wines by the Glass
- Unlimited Soft Drinks
- Draft Beer and Domestic Bottles

Does Not Include Shots

Passed Hors d'Oeuvres - Choose 7

- Sliced Beef on a Crouton
- Chickpea Hummus on Cucumber @
- Scallops Wrapped with Bacon
- Smoked Salmon Canapé
- Teriyaki Chicken Skewers
- Fresh Mozzarella & Tomato Skewers 🕕
- Chicken Wings
- Mozzarella Sticks
- Mini Meatballs @
- Melon & Prosciutto @
- Bruschetta
- Soda Included

Each Additional Hour for Open Bar \$17 Per Person *Upgrade to Full Open Bar for \$25 Per Person*

Add Pasta Station for \$17 Per Person - Choose 2

• Penne Vodka

Pencil Point Pasta in a Light Tomato & Cream Sauce

• Tortellini Alfredo

Sauteed in a White Cream Sauce & Parmesan Cheese

• Cheese Ravioli

Homemade Cheese Ravioli in a Marinara Sauce

• Wild Mushroom Ravioli

Mushroom Cream Sauce, Truffle Essence & Shaved Parmesan

• Rigatoni Alla Bologgnese

Traditional Beef, Veal & Pork Ragu

• Penne Primavera

Pencil point pasta with mixed vegetables, sauteed with white wine, garlic & Cream Sauce

Rigatoni Con Pollo

Sauteed Chicken, Mushrooms and Sun-Dried Tomatoes served over Rigatoni Pasta in a Light Cream Plum Tomato Sauce

• Rigatoni Pomodoro

Rigatoni with Fresh Plum Tomato Sauce, Prosciutto & Onions in Basil Sauce

Baby or Bridal Shower

Minimum of 30 Adults Max 75

Included: Unlimited Coffee, Tea, Soda, Bread & Butter

Cold Buffet

- Vegetable Crudite
- House Garden Mixed Salad @
- Fresh Mozzarella & Tomato Skewers (1)
- Grilled Vegetable Platter
- Spinach Salad
- Cheese Platter
- Fruit Platter
- Bread & Butter
- Assorted Wraps

Choose 3: Chicken Cesar, Grilled Vegetable, Turkey, Roast Beef, Egg Salad, Chicken Salad

- Fruit Punch Add for \$13 Per Person
- **Mimosas Station** *Add for \$13 Per Person*
- Pasta Station Add for \$17 Per Person

Choose Two

• Penne Vodka

Pencil Point Pasta in a Light Tomato & Cream Sauce

• Tortellini Alfredo

Sauteed in a White Cream Sauce & Parmesan Cheese

• Cheese Ravioli

Homemade Cheese Ravioli in a Marinara Sauce

• Wild Mushroom Ravioli

Mushroom Cream Sauce, Truffle Essence & Shaved Parmesan

• Penne Primavera

Pencil Point Pasta with Mixed Vegetables, Sauteed with White Wine, Garlic & Cream Sauce

• Rigatoni Con Pollo

Sauteed Chicken, Mushrooms & Sun-Dried Tomatoes served over Rigatoni Pasta in a Light Cream Plum Tomato Sauce

• Rigatoni Pomodoro

Rigatoni with Fresh Plum Tomato Sauce, Prosciutto & Onions in Basil Sauce

Rigatoni Alla Bologgnese

Traditional Beef, Veal & Pork Ragu



Banquet Sit Down

Minimum of 30 Adults Max 45

Included: Unlimited Coffee, Tea, Soda, Bread & Butter, Chef's Vegetables & Roasted Potatoes

• Bruschetta

Diced Tomatoes with Scallions, Garlic, Olive Oil, & Fresh Herbs over Grilled Toast

Penne Vodka

Pencil Point Pasta with a Light Vodka Sauce

Caesar Salad

Entrees - Choose 3

• Chicken Parmigiana

Thinly Sliced Tender Chicken Breast topped with Marinara & Melted Mozzarella

• Chicken Marsala

Boneless chicken breast sautéed with mushrooms & Marsala wine sauce

• Penne alla Vodka

Pencil Point Pasta with a Light Tomato and Cream Sauce

• Grilled Atlantic Salmon @

Roasted Garlic & Sun-Dried Tomato Basil Sauce

• Eggplant Rollantini

Thinly Sliced Eggplant stuffed with Ricotta topped with Marinara and Melted Mozzarella

• Prime Rib

Dessert - Choose One

• Carrot Cake

Cheesecake

More Options

- Fried calamari Add for \$10 per person
- Fresh mozzarella, tomatoes & basil 🚯
 - Add for \$6 per person

• Champagne Toast - Add for \$8 per person

Wedding Cocktail & Dinner Party

Minimum of 20 Adults Max 50

Included: Unlimited Coffee, Tea, Soda, Bread & Butter, Chef's Vegetables & Roasted Potatoes

Four Course Menu

1st Course

One Hour Passed Hors d'Oeuvres - Choose 4

- Sliced Beef on a Crouton
- Chickpea Hummus on Cucumber @
- Scallops Wrapped with Bacon 🕕
- Smoked Salmon Canapé
- Teriyaki Chicken Skewers 🐠
- Fresh Mozzarella & Tomato Skewers 🐠
- Coconut Shrimp Mini Crab Cakes (1)
- Mozzarella Sticks Chicken Wings
- Bruschetta
 - Mini Meatballs (1)
- Melon & Prosciutto @

2nd Course

• House Garden Mixed Salad @

3rd Course

• Penne alla Vodka

Tomato Sauce with Light Cream & finished with a Shot of Vodka

4th Course - Choose 3

• Fillet Mignon

with Red Wine Sauce

• Grilled Salmon 🐠

Roasted Garlic & Sun-Dried Tomato Basil Sauce accompanied

• Chicken Francese @

Egg Battered Chicken Breast with a Lemon, Garlic & Butter Sauce

- Champagne Toast
- Five Hour Open Bar







General Manager

Oscar Vidals

40 Park Place, Goshen, NY 10924

845-294-8254 Phone

845-800-1047 Cell

ovidal483@gmail.com www.delanceysny.com

Chef

Michael Urato

Preferred Vendors

Bakery

The Bakery Plus Jordan Betro Baking Company

Florist

Tom's Greenhouses and Florist

DJ

Prestige Productions

Custom Gifts

Prestige Graphic Services, Inc.

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123 Montgomery St. • Goshen, NY 10924 www.tomsgreenhousesandflorist.com

For over 60 years Tom's Greenhouses and Florist has been creating beautiful dreams for every occasion. Established in 1954. We are family owned and operated.

Tom's is committed to offering only the finest floral arrangements, plants, and gifts, backed by service that is friendly and prompt. Because all of our clients are important, our professional staff is dedicated to making your experience a pleasant one. That is why we always go the extra mile to make your floral experience perfect.

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OUR LOCATIONS

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