

Halo & Horns Catering

Thank you for your interest in having your special day catered by Halo & Horns. Halo & Horns Catering is a boutique catering company located in the Hudson Valley region of New York. H&H is unique in that we specialize in both plant-based & meat cuisine so all your catering needs can be done under one roof to meet the needs of both you & your guests.

H & H is owned by two Chefs specializing in distinct cuisines. Chef Anthony is a graduate of the prestigious French Culinary institute in NYC. He studied with some of France's highly sought out Chefs including Jacques Pepin, Jean Jorge & many others. His cuisine is inspired by classic French style cooking. With over twenty years of experience in the restaurant industry he brings high levels of professionalism and expertise to your special occasion. Chef Anthony and his cuisine have been featured in the Wall Street Journal, USA Today, Hudson Valley magazine & LoHud to name a few.

Chef Angela is a graduate from the Natural Gourmet Institute for Health & Culinary arts. She has spent the last decade helping people bring plant-based cuisine to the table for their special occasion. Chef Angela has been featured in KD Hamptons Lifestyle blog & LoHud for her catering. She has also worked with Joy Bauer from the Today show to help bring healthy recipes to America's table.

Whether you require a full vegan menu or a variety to include meat & fish options Halo & Horns is here to bring your vision to life. We also offer day-of coordination and assistance with rentals, staffing, dessert options & more. Additionally, we would be happy to pair your event with the perfect world-class classical, jazz or contemporary performing artist for your cocktail hour, dinner or reception.

In closing, we look forward to making your event a success!

Warm Wishes,

Angela & Anthony Accomando

CORPORATE

Gourmet Half Sandwiches (20 half sandwiches) Choose 2

\$95 per tray

Choices: Grilled Vegetable Panini with balsamic (v); Steak with Horseradish Aioli, cheddar and caramelized onions; caprese with roma tomato, fresh mozzarella, pesto; tarragon chicken wrap with dried cranberries and walnuts; Grilled eggplant wrap with roasted peppers and hummus (v); chickpea "tuna" on marble rye (v); ALT - avocado, lettuce and tomato with vegan mayo on hearty multigrain (v); Smoked salmon with dill aioli, cucumber and field greens; Roast Turkey with Pesto Aioli, Shaved Red Onion, Tomato, Greens

Mini Sandwiches (28 sandwiches - approx 3" ea) Choose 3

\$95 per tray

Choices: Grilled Vegetables with balsamic (v); Steak with Horseradish Aioli, cheddar and caramelized onions; Caprese with roma tomato, fresh mozzarella, pesto; Tarragon chicken salad with dried cranberries and walnuts; Grilled eggplant with roasted peppers and hummus (v); chickpea "tuna"(v); ALT - avocado, lettuce and tomato with vegan mayo(v); Smoked salmon with dill aioli, cucumber and field greens; Roast Turkey with Pesto Aioli, Shaved Red Onion, Tomato, Greens

Individual Boxed Lunches

\$ 15 per person

Includes assorted sandwich option, side salad, bag of chips, bottled water, and wrapped dessert (cookie or brownie)
Choices: Grilled Vegetables with balsamic (v); Steak with Horseradish Aioli, cheddar and caramelized onions; Caprese with roma tomato, fresh mozzarella, pesto; Tarragon chicken salad with dried cranberries and walnuts; Grilled eggplant with roasted peppers and hummus (v); chickpea "tuna"(v); ALT - avocado, lettuce and tomato with vegan mayo(v); Smoked salmon with dill aioli, cucumber and field greens; Roast Turkey with Pesto Aioli, Shaved Red Onion, Tomato, Greens

18" Platters

Artisanal Cheese & Fruit	\$95
Charcuterie	\$95
Assorted Pastries	\$65
Fruit Platter	\$65
Cookie / Brownie Platter	\$55

Breakfast Half Trays

Scrambled Eggs	\$35
Sausage	\$55
Bacon	\$55
Homefries	\$35
Quiche (Ham & swiss; Vegetable; Mozzarella, basil & tomato)	\$55

Boxed breakfasts

Continental

Assorted sliced fresh fruit, yogurt, assorted mini muffins & pastries, Coffee \$12 per person

Healthy Breakfast

Yogurt, Granola, sliced fruit, banana, naked juice \$15 per person

Classic NY Breakfast

Fresh bagel, cream cheese, butter, smoked salmon, capers, red onions \$16 per person

Please note: Other options available upon request.