

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, cake options & more. Regardless of your culinary needs we have you covered. 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 congratulate you on this milestone occasion and we look forward to creating a lasting memory that ALL your guests will rave about.

Warm Wishes,

Angela & Anthony Accomando

CATERING OPTIONS

Our chef-driven cuisine is anything but cookie cutter. We believe that the most important part of any special occasion is you! But a close second is the food. Whether you and your guests are vegan, vegetarian, gluten-free or meat-eaters, we will make sure your event is a memorable one with flavors that your guest will rave about!

Prices do not include NYS sales tax & 21% service charge.

Classic Cocktail Party

4 hour cocktail style party

8 Butlered Hors D'oeuvres (choice of sweet & savory or combination of both)

6' Grazing Table

\$89 per person

Cocktail & Buffet/Family Style

1 hour Cocktail Hour

5 Butlered Hors D'oeuvres selections

6' Grazing Table

Buffet Style Dinner

2 Entrée selections

2 Sides

1 Salad selection

\$105 per person

Cocktail Party & Small Plates (tapas style displayed on tables for guests)

1 hour Cocktail party with 5 Passed Hors D'oeuvres

Mini Grazing table

3 Small Plates options

\$110 per person

Casual Sit-Down Dinner

Stationary Grazing Boards

Amuse Bouche

Salad selection

Entrée (1 Selection)

\$79 per person

Formal Sit-Down Dinner

1 hour cocktail party 5 Passed Hors D'oeuvres

6' Grazing Table

Salad selection

Soup or Pasta selection

Entrée selections (3 options)

\$175 per person

Food Stations

3 Food Stations

\$105 per person

FOOD PACKAGE ADD-ONS (primary package must be purchased)

6' Grazing Table - \$15 per person

Food Station - \$35 per person / per additional station

Hors d'oeuvres - \$7-\$12 per person/ per additional item

Stationary Appetizer -\$9 per person