



Price Guide &

CATERING

MENU

Weddings



Welcome to Hudson's Edge!

YOUR FARM TO TABLE EXPERIENCE STARTS HERE.



Bryan Wilson, the Owner and Founder of Hudson's Edge, grew up here in central Ohio on a small rural based beef cattle farm. Having the strong agriculture background, Bryan sought out to learn the best culinary skills in the industry. After completion of high school, Bryan ventured to the world renowned culinary college known as the Culinary Institute of America in Hyde Park, New York. There he studied under the top chefs in the world, reflecting the culinary trade. Hudson's Edge Catering began in 2014 as a small family business and has grown by leaps and bounds each year. Since its beginning Bryan and the Wilson family have worked to cultivate a farm to table concept right here at his home base in central Ohio with the goal of providing high quality catering close to home.

The name, Hudson's Edge, comes from the "Hudson" Valley in which the CIA was located. The school was the benchmark for the foundation the business was built on. The passion that the Hudson's staff shows to their guests and clients is always an "Edge" above the competition. Hudson's Edge's facility is located on the Wilson's family property in London, Ohio keeping things close to the farm. We're happy to service events throughout central Ohio and beyond.

If Hudson's Edge fits the culinary style for your event, click here for a free estimate.

[Get Started](#)



Elegant Occasions. Memorable Events.

The DETAILS

Helpful information to get you started

Menu Tastings

We offer tastings 10 months of the year. We rotate locations to several of our partner venues throughout central Ohio. You are welcome to attend tastings as you feel necessary and there is a fee per person to attend each time.

Our Tastings are organized in an Open House format. We provide a variety of appetizers, full buffet with protein entrees and sides and a full dessert display. We try to rotate items that will be served but also tend to keep our staples on the menu. Due to our extensive menu, we are not able to provide all items each time. You are welcome to request tasting a specific menu item and our Chef can take that into consideration when preparing our monthly menu, or make a special box just for you. These requests are accommodated as best as possible, but not guaranteed.

You do not need to attend a tasting before booking. Most clients will find they fit within our menu style and budget and secure their event date prior to coming to a tasting.

Any menu selections listed on your Estimate can be edited and revised up until 45 days prior to the event date.



Dietary Restrictions

Our menu is full of indicators to show items that are already prepared Gluten-Free, Vegetarian or Vegan.

When necessary, our Executive Chef and culinary team would be glad to make accommodations in altering the recipe or preparations to meet your dietary request. We are well versed in preparations for all food allergies and sensitivities.

For guests who request specific dietary needs, we are happy to prepare a separate plated meal for them.

For buffets we provide menu labels that show guests which items are Gluten-Free, Vegetarian and Vegan so they know when going through the buffet line.

Special dietary accommodations must be communicated to your Hudson's Edge Sales Representative so the proper protocols can be taken.

Please note all our foods are prepared in a commercial kitchen that handles nuts, shellfish, raw eggs, wheat and dairy products. All dietary needs are prepared to the best of our ability, but please know there are always risks with cross-contamination in any kitchen.

Booking Process

To get started, you'll want to complete the Contact Us form on our website so we can check availability and create a Estimate for you.

Once you've received an Estimate from our team, you'll be connected with one of our Sales Managers.

From there she will reach out to discuss the details and is happy to make any edits or changes to the estimate that you'd like to see.

To secure your date on our calendar, we require a 25% deposit of the Estimate total.

Our team is happy to connect and take credit card payments over the phone for your first deposit.

Once a deposit is secured, our Owner will e-mail a contract through Adobe for e-signature. Once the e-signature is captured, your event will be locked in.

Get Started 

The SERVICE

Choose Your Service Style



Buffet Style Service

The most common way to serve your selections. Allow guests to pick and choose what they wish to enjoy the day of your wedding reception. Don't stress over trying to figure out which protein each guest will want as all of our buffets are setup for all items to be enjoyed by all guests. Pricing shown on the menu is the price per guest for buffet offering. All items on the buffet must be purchased at your full headcount to ensure plenty of food for your guests



Family Style Service

Keep things classic and have the "buffet" brought to the table. Your menu selections will be placed in family style dishes and served family passed style on the guest table. This is a wonderful way to keep guests seated during your reception dinner. If you think you'd like to go this route, always remember the size of your table, centerpiece, and table head count are all factors into the equation in terms of logistics for a family style meal. The price for family style offerings is \$6.00 per person. This is a base fee added to your menu selections listed. The price covers the rental and usage of large family style platters needed and extra staff needed to help clear & serve all your guests.



Plated Meal Service

Plated meals are stunning and make your guests feel like a VIP. If you plan to serve more than one entrée option, then a detailed seating chart is required from the client. The seating chart must contain the guests selected food option. You will need to plan ahead and send out entrée options for your guests to choose on the invitations. A detailed guest count with entrée options is required. An \$8.00 fee per guest is added to your meal selections. The fee covers all the logistics and staffing needed for this highest level of service.

The SERVICE

Choose Your Labor Service



FOOD ATTENDANT & TABLE SERVICE

\$1,495

Our food service team will arrive 1-2 hours prior to your guests to set up all contracted food and beverage service areas with elegant displays to fit your venue space. Our team will be onsite to assist with serving and refilling your food and beverages as well as keeping the areas tidy. Our serving team will also provide table service, which includes clearing dishes, trash and napkins as your guests finish eating. Our staff will depart when all dinner dishware has been cleared.



FULL SERVICE CATERING

\$1,995

Our staff will take care of every aspect of food service for you and your guests through the end of your event. Our food service team will arrive 1-2 hours prior to your guests to set up all contracted food and beverage service areas with elegant displays to fit your venue space. Our team will be onsite to assist with serving and refilling your food and beverages as well as keeping the areas tidy. Our serving team will also provide table service, which includes clearing dishes, trash and napkins as your guests finish eating and will continue to clear trash and dishware until the end of your event. Our staff will stay up to 1 hour after your event ends to handle the end of night cleaning and trash removal requirements of your venue, excluding teardown of tables and chairs. Additional fees may apply if excessive table & chair set up or tear down is required. This package does not include set up or removal of any decor items by our staff.

RECEPTION DECOR & STYLE UPGRADE

+ \$500

(Must be contracted with full service catering package)

This upgrade package includes our team assisting with the set up and removal of table decor in your reception space. This package includes one design meeting with one of our experienced event managers over the phone or at your event space 1-2 months before your event to finalize your room layout, decor & table setting plans. We will collect all necessary details from you to ensure that our team is able to set up your reception space exactly as you have planned it. On your event day, our staff will arrive a maximum of four hours prior to your event to provide set up of your reception space including linens, table decor and place settings. Please note that our staff will not set up any decor or lighting that requires the use of a ladder or hanging any items from walls, ceilings, or arches. After your event has concluded, our staff will provide a maximum of two hours of tear down and cleaning services to ensure that decor items are packed away safely and ready for you and your family to remove from the venue and that any cleaning services required by your venue have been completed. Decor set up and tear down applies to the reception space only. Additional fees may apply if excessive table & chair set up or tear down is required. This package includes free access to the items in the Hudson's Edge decor collection. The decor inventory varies frequently due to acquisitions & losses and is subject to availability on your event date. See your sales representative for a current listing of available decor



*NOTE: Table & Chair Setup and Teardown will incur additional labor costs if required to be done by the catering team.

The TABLE SETTINGS

China and Flatware

*PRICE IS PER PERSON



Clear & Silver



Black & White



White & Silver



White & Gold



BASIC PLASTIC

\$3.50

This package comes with heavy-duty large and small dinner and appetizer plates, heavy-duty flatware wrapped in a white napkin with a black/silver paper tie. This package also comes with a clear plastic 8oz cup for beverages.

UPGRADED PLASTIC

\$5.65

This package comes with a heavy-duty large and small white with silver/gold rim dinner and appetizer plate, silver/gold heavy duty flatware wrapped in a white napkin with a silver/gold paper tie. This package comes with a clear plastic 8oz cup with a silver/gold rim for beverages.

ECO-FRIENDLY DISPOSABLE OPTION

\$5.65

Bamboo & Birchwood Plates & Flatware

This package comes with sustainably produced heavy-duty large and small square bamboo dinner and appetizer plates, all natural birch wood flatware and white paper napkins. These items are all naturally biodegradable. This package comes with a clear plastic 8oz cup for beverages.

REAL CHINA & FLATWARE - DINNER ONLY

\$6.95

This package includes everything for basic dinner service needs: Basic china salad plate & dinner plate, glass water goblet, basic linen napkin, salad fork, dinner fork, knife & spoon - 8 items per guest.

*Items for cocktail hour & desserts are not included in this package. This package is only sold as a whole set.

REAL CHINA & FLATWARE - FULL RECEPTION

\$9.95

This package includes the following items for an elegant reception: Basic china appetizer plate, salad plate, dinner plate & dessert plate, glass water goblet, basic linen napkin, salad fork, dinner fork, dessert fork, knife, & spoon - 11 items per guest.

This package is only sold as a whole set.

The M E N U

Beverage Selections

COLD BEVERAGES

Beverage Package #1 \$1.25

Iced Water & Iced Tea served in a beverage dispenser for guests to self serve.

Beverage Package #2 \$1.75

Iced Water, Lemonade & Iced Tea served in a beverage dispenser for guests to self serve.

🍁 Beverage Package #3 \$2.00

Iced Water pre-poured into water goblets on guest tables with Iced water, Lemonade & Iced Tea served in a beverage dispenser for guests to self serve.

Pre-Poured Water \$1.00

Iced water pre-poured into water goblets on guests' tables.

Iced Water Station \$1.00

Iced water served in a beverage dispenser for guests to self serve.

Iced Lemonade \$1.00

Fresh made Lemonade served in a beverage dispenser for guests to self serve.

Brewed Iced Tea Station \$1.00

Fresh brewed Iced Tea served in a beverage dispenser for guests to self serve.

Perfect Mimosa Bar \$3.75

Fresh orange juice, pineapple juice, and cranberry juice presented in a fun carafe. Served with fresh assorted seasonal berries that can include strawberries, blueberries, blackberries, and raspberries.

HOT BEVERAGES

🍁 Coffee Bar Station \$2.75

Regular & decaffeinated brewed coffee served hot with assorted sweeteners & creamer.

Hot Tea Bar \$1.75

Fresh selection of bagged tea served with hot water, fresh lemon, sweeteners, and local honey.

Hot Chocolate \$2.00

Fresh Hot Cocoa served in a stainless steel dispenser.

Hot Chocolate Bar \$2.75

Fresh hot cocoa served with whipped cream, holiday sprinkles, chocolate chips, mini marshmallows, caramel sauce & chocolate sauce.

Hot Apple Cider \$2.50

Fresh hot apple cider served in a stainless steel dispenser.

Hot Apple Cider Bar \$3.50

Fresh apple cider served hot with whipped cream, marshmallows, cinnamon spice, caramel sauce and cinnamon sticks.



The MENU

Cold Appetizer Selections

CROSTINIS

Blackberry & Brie Crostini 🍷 \$2.00

Oven roasted garlic crostini topped with a slice of fresh brie, house blackberry jam and garnished with fresh micro herbs.

🍷 Goat Cheese & Blueberry Crostini 🍷 \$2.00

Oven roasted garlic crostini topped with a citrus goat cheese spread with blueberry compote.

🍷 Honey, Blue Cheese & Fig Crostini 🍷 \$2.00

Oven roasted garlic crostini toasted and topped with a fig spread and blue cheese crumbles, drizzled with local honey.

Hot Honey Bacon Jam Crostini \$2.00

A toasted crostini topped with rich, slow-cooked bacon jam and a hint of caramelized sweetness garnished with a hot honey drizzle.

Peach & Brie Crostini 🍷 \$2.00

Toasted crostini slices topped with creamy Brie, juicy ripe peaches, and a light drizzle of honey. Finished with a touch of fresh herbs for a sweet-savory bite.

🍷 Pomegranate & Pistachio Goat Cheese Crostini 🍷🍷 \$2.00

Oven roasted garlic crostini topped with a whipped lemon goat cheese spread garnished with fresh pomegranate seeds, chopped pistachio nuts and drizzled with local Dunham Bee Farm honey & garden chives.

🍷 Raspberry & Brie Garlic Crostini 🍷 \$2.00

Oven roasted garlic crostini topped with a slice of brie cheese & topped with a raspberry puree.

Strawberry Balsamic Crostini 🍷 \$2.00

Strawberry balsamic crostini with a thin layer of whipped ricotta, diced strawberries, balsamic drizzle & garnished with fresh micro basil herbs.



FRUIT + CHEESE

🍷 Artisan Charcuterie Board 🍷 \$4.25

A curated selection of aged cheddar, Asiago, and three-herb Mediterranean cheese paired with sliced salami and prosciutto. Served with fresh grapes, seasonal berries, fig jam, house-baked crostini and candied pecans for the perfect balance of savory and sweet.

Brie & Cranberry Phyllo Cups 🍷 \$1.75

Buttery, flaky phyllo cups filled with creamy Brie and topped with a tart cranberry compote garnish with chopped chives.

Cheese & Grain Shooter Cup 🍷 \$1.50

Assorted cubed cheeses displayed with a mixture of fresh grain crackers served in a shooter cup.

Cheese & Grain Cracker Display 🍷 \$1.75

Assorted cubed cheeses displayed with a mixture of fresh grain crackers served in a display that fits the theme of your event.

Cut Fruit Display 🍷🍷 \$3.85

Crisp cantaloupe, pineapple, strawberries, and grapes off the vine served with seasonal berries built into a display that fits the theme of your event.

The MENU

Cold Appetizer Selections

FRUIT + CHEESE, CONTINUED

Fresh Fruit Shooters 🍷🍷🍷 \$2.75

Crisp cantaloupe, pineapple, strawberries, and grapes off the vine served with seasonal berries served in a shooter cup.

🍷 Honey Drizzled Multi Grain 🍷🍷 \$1.25

Multi grain cracker topped with a citrus goat cheese spread & fresh cucumber, drizzled with honey.

Melon Ball Skewers 🍷🍷🍷 \$1.50

Fresh melons balled and placed on a skewer with fresh blueberries.

🍷 Pineapple & Watermelon Skewers 🍷🍷 \$1.50

Fresh, juicy pineapple and watermelon skewered and lightly dusted with a zesty Tajin seasoning.

Roasted Brie & Fig Phyllo Cup 🍷 \$1.75

Creamy brie cheese roasted in a flaky phyllo cup served with fresh herbs.

🍷 Watermelon Cucumber Bites 🍷🍷🍷 \$1.25

Fresh watermelon cubed and placed on a pick with cucumber and garnished with basil oil.

Watermelon & Feta Blackberry Skewers 🍷🍷 \$1.50

Garden fresh watermelon topped with block feta cheese & fresh garden blackberries. Garnished with a balsamic reduction glaze.

Whipped Feta & Strawberry Phyllo Cup 🍷 \$1.75

Flakey phyllo crust cup filled with whipped lemon cream cheese feta spread topped with diced garden strawberries. Garnished with a balsamic glaze and fresh micro herbs.



GARDEN VEGETABLE

Cold Spinach & Artichoke Wonton Cups \$1.75

Crispy baked wonton cups filled with a creamy blend of spinach, artichokes and melted cheese.

🍷 Garden Stuffed Sweet Peppers 🍷🍷 \$2.25

Stuffed with a cream cheese herb filling.

Garden Vegetable Display 🍷🍷 \$2.75

Fresh tomatoes, cucumbers, celery, broccoli, & carrots served cold in a display that best fits the design of your event. Served with a ranch dipping sauce.

Garden Vegetable Shooter 🍷🍷 \$1.95

Fresh tomatoes, cucumbers, celery, broccoli, & carrots served cold in a shooter cup. Served with a ranch dipping sauce.

Greek Hummus Platter 🍷 \$3.95

Made from scratch hummus garnished with fresh herbs and olive oil. Served with fresh nan bread & assorted chopped garden vegetables.

Greek Hummus Shooter 🍷 \$3.95

Made from scratch hummus garnished with fresh herbs and olive oil. Served with fresh naan bread & assorted chopped garden vegetables in a grab and go shooter cup.

Mushroom & Feta Tart 🍷 \$2.00

Caramelized mushrooms baked in a tart crust and topped with feta cheese and fresh herbs.

Tomato, Basil, Caprese Skewer 🍷🍷 \$1.75

Fresh basil, cherry tomato & mozzarella placed on a skewer & drizzled with a balsamic reduction sauce.

The MENU

More Appetizer Selections

PROTEINS

Antipasto Skewers 🍷 \$2.25

A colorful medley of marinated olives, cherry tomatoes, fresh mozzarella and cured meats onto skewers garnished with a drizzle of balsamic glaze.

🍁 Candied Bacon 🍷 \$2.75

Thick cut apple wood bacon dusted with fresh spices and roasted with a brown sugar glaze presented on a wooden skewer satay style.

Chicken Salad Sandwiches \$2.75

House made chicken salad folded with sweet grapes, celery, and almonds, finished on a croissant.

Italian Pinwheel \$2.75

Fresh cut black forest ham, pepperoni, cheddar cheese, Italian dressing, lettuce, and cucumber rolled in a sriracha and spinach flour tortilla, served cold.

🍁 Prosciutto & Fig Canape 🍷 \$2.25

Homemade cheddar walnut cracker topped with a mascarpone filling & rolled prosciutto.

🍁 Shrimp Cocktail Display 🍷 \$3.25

Fresh tiger shrimp displayed on ice served with a citrus cocktail sauce & fresh cut citrus.

Shrimp Cocktail Shooters 🍷 \$3.25

Fresh shrimp chilled and served in a shooter glass for guests to grab & go.



DIP STATIONS

Cold Spinach & Artichoke Dip with Pumpernickel Bread 🍷 \$2.95

A creamy, chilled blend of fresh spinach, artichokes and tangy cheeses, served with slices of pumpernickel bread for dipping.

Dip & Chips Station 🍷 🍷 \$4.75

Fresh house made dips featuring: Guacamole, Chunky House Salsa, and Roasted Greek Hummus. Served with warm cafe chips.

Tortilla & Mini Pretzel Queso Bar 🍷 \$3.75

Warm tortilla & mini pretzels made from scratch, served with warm queso cheese sauce.

SLIDERS

Black Forest Ham & Cheddar Bite \$2.75

Whole roasted slice a rich cheddar on a home made parker house roll served warm. Great for a small get together!

Cranberry Turkey Slider \$2.75

A warm, homemade slider bun stacked with tender roasted turkey, melted brie cheese, and tangy cranberry sauce.

Ham & Turkey Club Slider \$2.75

A warm, homemade slider bun with layers of savory ham and roasted turkey topped with melted Swiss cheese and crisp bacon.

🍁 Hawaiian Chicken Slider \$2.75

A warm, homemade slider bun filled with BBQ chicken, provolone cheese, fresh pineapple salsa mix, topped with a BBQ drizzle.

The MENU

Hot Appetizer Selections

PROTEINS

- Asian Bacon Wrapped Chicken Skewer** \$2.75
Chicken wrapped in bacon roasted on a skewer with fresh pineapple & glazed Asian BBQ.
-  **Asian Chicken Wonton Tacos** \$2.95
Crispy wonton shells filled with tender, savory Asian-style chicken topped with fresh cabbage slaw, scallions and a drizzle of tangy-sesame ginger sauce.
- Avocado Blacken Shrimp Cucumber Bite**  \$5.25
Our signature blackened shrimp pan seared and placed on top of a cold cucumber bite with a bed of fresh avocado and micro greens. The canape is topped with a spicy remoulade sauce.
-  **Bacon Wrapped Sausages**  \$2.75
Sausages wrapped in bacon, rolled in brown sugar and baked for a sweet but savory taste.
-  **Bacon Wrapped Sweet Potato Bite**  \$2.75
Oven roasted sweet potato bite wrapped in a strip on bacon and oven roasted served warm with a brown sugar glaze.
- Buffalo Chicken Dip** \$2.75
Hot buffalo chicken dip served with fresh pita and tortilla chips.
-  **Chef's Concord Meatballs** \$2.75
House blend meatballs cooked in a concord chili sauce & served warm.
- Chicken Croquette** \$2.75
Shredded chicken rolled in a pimento stuffing, breaded & fried. Served with a sriracha aioli.
-  **Deep Fried Chicken Potstickers** \$2.75
Mini chicken pot sticker dumpling filled with garden vegetables deep fried and served warm. Topped with sweet and sour chili sauce and garden chives.



- Jerk Pineapple and Shrimp**  \$2.95
Tiger shrimp peeled and roasted in a jerk seasoning topped with fresh cut roasted pineapple wrapped in bacon served on a skewer.
-  **Mini Chicken & Waffle Skewer** \$2.95
Fried chicken placed on top of a fluffy warm waffle & drizzled with maple syrup.
- Stuffed Three Cheese Mushrooms**  \$2.75
Plump mushroom caps filled with a rich, creamy blend of three cheeses, sauteed onions, and savory herbs, baked until golden and bubbling topped with a buttery panko topping.
- Vegetable Spring Rolls-Crispy**  \$2.75
Golden fried rolls filled with a savory mix of vegetables. Served with a sweet chili drizzle and garnished with parsley.
- Warm Shrimp & Grits Shooter**  \$2.95
Creamy stone-ground grits topped with seasoned shrimp and a touch of savory sauce, served warm in a shooter cup.

The MENU

Starter Selections

HANDCRAFTED ROLLS & BISCUITS

🌿 Soft Rolls & Butter Basket ☑️ \$1.25
Warm, made from scratch rolls baked fresh the same day, served with whipped butter.

Buttermilk Biscuits ☑️ \$1.75
Fluffy, golden-brown biscuits made from scratch with rich buttermilk for a tender, buttery interior and a delicate, flaky crust served with a whipped regular butter.

East Coast Cheddar Biscuits ☑️ \$1.75
Made from scratch East coast chive & cheddar biscuits served warm with whipped butter.

🌿 Italian Bread Basket ☑️ \$1.75
Enjoy an assortment of fresh baked artisan rolls, made from scratch cheddar Italian crisp and made from scratch soft rolls served with whipped butter.

Whipped Cinnamon Butter ☑️☑️ \$0.50
Upgrade your guest experience and pair our house made whipped cinnamon sugar butter to any bread offering. Bread not included.

SALADS

Green Leaf Salad ☑️ \$3.00
Fresh cut salad greens topped with cut tomatoes, sliced cucumbers, and house made croutons. Served with ranch and Italian dressing.

Green Leaf Salad Bar ☑️ \$3.25
Cut & washed mixed greens served with garden tomatoes, cucumbers & house made garlic croutons. Served with ranch and Italian dressing.



SPECIALTY SALADS

Antipasto Italian Salad \$4.25
A vibrant Italian-inspired salad featuring cured meats, mozzarella cheese and fresh assorted chopped vegetables offered with a creamy balsamic or home style Italian dressing on the side.

🌿 Autumn Salad ☑️☑️ \$4.00
Fresh cut salad greens topped with sliced bacon crumbles, dried cranberries garnished with sliced apples, candied pecans, and feta cheese. Served with a signature autumn salad dressing and ranch dressing.

Caesar Salad ☑️ \$3.50
Crisp romaine lettuce, parmesan cheese, house made croutons, drizzled with Caesar dressing.

Cauliflower Broccoli Salad \$3.50
Crunchy cauliflower and fresh broccoli florets tossed with red onions, sunflower seeds, and raisins finished with a creamy, tangy dressing.

🌿 Citrus Salad with Pomegranate Seeds ☑️ \$4.25
Fresh mixed salad greens tossed in a made from scratch citrus & pomegranate vinaigrette dressing topped with fresh citrus, house made croutons & pomegranate seeds.

🌿 Cucumber Parmesan Green Salad ☑️☑️ \$4.75
Fresh salad greens wrapped with long cucumber slices, garnished with chopped tomato & a parmesan crisp wheel. Served with ranch and Italian dressing.

Garden Fresh Italian Salad \$4.25
Leafy romaine lettuce, tomatoes, red onion, parmesan cheese, pepperoncini pepper, house made garlic croutons, and black olives. Served with a house made Italian dressing.

🌿 Spinach & Strawberry Feta Salad ☑️☑️ \$4.00
Tender baby spinach, topped with juicy ripe strawberries, candied pecans, red onion, and crumbled feta cheese, offered with a creamy balsamic or poppy seed dressing on the side.

The MENU

Entree Selections

BEEF

Italian Meatballs \$5.25
Fresh meatballs rolled by hand and baked in a house made red sauce.

Asian Beef Stir-Fry \$6.95
Tender slices of beef sauteed with crisp bell peppers, broccoli, snow peas, mushrooms, baby corn and carrots in a savory teriyaki sauce.

Beef Kabobs ④ \$6.95
Tender cuts of beef marinated in herbs and spices served on a skewer.

Chef's Meat Loaf \$6.95
House blend of locally sourced beef mixed & baked with a brown sugar glaze served sliced with fresh herbs.

Slow Roasted Beef ④ \$6.95
Locally sourced beef chuck roast seared & braised for hours before being sliced & served in a beef au-jus.

Beef Bourguignonne \$7.95
A slow-braised beef simmered in a Burgundy red wine with onions, mushrooms, carrots and herbs.

Braised Beef Short Ribs \$12.95
Beef short ribs braised in a rich tomato and basil sauce and served fork tender.

Roasted Beef Tenderloin \$17.95
Beef tenderloin seasoned & roasted to medium rare, sliced & served with a beef au-jus. Chef attendant required.

Prime Beef Ribeye \$23.99
Slow roasted garlic prime ribeye cooked to medium rare & sliced to order for guests. Chef attendant required.

POULTRY

Asian Chicken Stir-Fry \$5.25
Tender slices of chicken sauteed with crisp bell peppers, broccoli, snow peas, mushrooms, baby corn and carrots in a savory teriyaki sauce.

BBQ Roast Chicken Thigh ④ \$5.25
Fresh farm raised chicken seasoned in a house made BBQ rub, pan seared, and oven roasted.

Braised Lemon Mushroom Chicken ④ \$5.25
Chicken thighs pan seared then braised in a mushroom & onion white wine sauce for deep rich flavor, served with fresh herbs.

Chicken Kabobs ④ \$5.25
Tender cuts of chicken marinated in herbs and spices served on a skewer.

Chicken Marsala \$5.25
A delicious, classic chicken dish lightly coated chicken breasts braised with Marsala wine and mushrooms garnished with fresh herbs.

Grilled Citrus Rosemary Chicken Breast ④ \$5.25
Marinated chicken breast grilled and served with fresh rosemary au-jus.

Herb Roasted Chicken Breast ④ \$5.25
Pan seared with a three herb crust roasted & served in a chicken au-jus for tenderness.

Chicken Parmesan \$5.75
Fresh chicken breast seasoned, breaded & fried, served with a homemade red sauce with fresh herbs.

Creamy Lemon Butter Chicken ④ \$5.75
Pan seared chicken in a creamy lemon infused sauce, balanced with garlic and herbs.



The MENU

Entree Selections



POULTRY, CONTINUED

Bourbon Street Fair Chicken \$6.75

Fresh chicken thighs marinated and grilled with a sweet bourbon sauce served with steamed white rice.

Chicken Pot Pie Casserole \$6.75

A comforting casserole of tender chicken and garden vegetables folded into a creamy, savory sauce, topped with a golden, flaky biscuit crust.

🌿 Farm Raised Tuscan Airline Chicken Breast 🍷 \$7.25

Pan seared air-line chicken breast presented with a buttery spinach & garlic cream sauce topped with fresh herbs.

Turkey Pot Roast \$5.25

Slow-roasted turkey breast simmered in a savory herb homestyle gravy.



PORK

Pork Kabobs 🍷 \$5.25

Tender cuts of pork marinated in herbs and spices served on a skewer.

🌿 Smoked Pork Tenderloin 🍷 \$8.50

Sixteen hour smoked whole pork tenderloin sliced in front of your guests. Served with both our sweet and tangy BBQ and our signature smoked hot honey BBQ sauce.



"ON THE SIDE" SAUCE BAR

Hot Honey BBQ Sauce 🍷 \$0.50

Sweet honey balanced with smoky barbecue spices and a subtle kick of heat.

Sweet & Tangy BBQ Sauce 🍷 \$0.50

Classic barbecue sauce with a harmonious blend of sweetness, tang, and mild smokiness.

Beef Pan Gravy \$1.00

Rich beef jus crafted from roasted beef drippings, reduced for deep flavor and a silky finish.

Brown Red Wine Mushroom Gravy \$1.00

Earthy mushrooms simmered in a robust brown gravy with red wine and herbs for depth and balance.

🌿 Chicken Pan Gravy \$1.00

Savory pan gravy made from slow-simmered chicken drippings and aromatic herbs, finished smooth and full-bodied.

Asiago Cheese Sauce 🍷 \$1.50

Creamy, melted Asiago cheese blended into a smooth, savory sauce with a slightly nutty finish.

🌿 Buttered Fines Herb Cream Sauce 🍷 \$1.50

Silky butter-enriched cream sauce infused with delicate fines herbes for a refined, aromatic profile.

SEAFOOD

Grilled Atlantic Salmon 🍷 \$6.75

4 oz. salmon filet grilled and served in butter sauce with fresh herbs and roasted tomatoes.

Teriyaki Pan Seared Salmon \$6.75

4 oz. salmon filet pan seared and served in an orange zest teriyaki glaze, garnished with toasted sesame seeds.

🌿 Lemon Herb Caper Salmon 🍷 \$6.75

Fresh salmon fillet baked and presented with a bright-lemon herb butter sauce and tangy capers.

The MENU

Entree Selections



PASTA

🌿 Cajun Chicken Pasta \$4.75

Enjoy a southern hit for any event. Chicken roasted in a Cajun seasoning and placed on top of our signature pasta made with a real three cheese cream sauce.

🌿 Chicken Alfredo \$4.75

Sliced chicken tossed in a penne alfredo pasta topped with mozzarella cheese and fresh garden herbs.

Chicken Marinara Penne Pasta \$4.75

Fresh roasted chicken sliced and served with a rich tomato sauce over a bed of penne pasta topped with fresh mozzarella cheese.

Meat Lasagna \$5.75

Pasta cooked & layered in red sauce, seasoned beef, fresh garlic, and a three cheese cream blend.

🌿 Shrimp Pasta Alfredo \$5.75

Seasoned shrimp tossed in a penne alfredo pasta topped with fresh garden herbs.

VEGETARIAN

🌿 Pasta Alfredo \$4.25

Fresh cooked pasta noodles tossed in a rich white cheese cream sauce and garnished with fresh herbs.

🌿 Pasta Marinara \$4.25

Al dente penne pasta tossed in a garlic marinara sauce topped with fresh basil.

🌿 Penne Alla Vodka \$4.25

Penne pasta tossed in a creamy tomato vodka sauce.

Italian Stuffed Vegetarian Peppers 🌿🌱 \$4.75

Colorful and nutritious, Italian stuffed peppers are loaded with colorful veggies, hearty rice and tossed with tomato sauce topped with fresh mozzarella.

Vegetarian Three Cheese Lasagna 🌿 \$5.00

Pasta cooked & layered in red sauce, with zucchini, yellow squash & a three cheese blend.

🌿 Mushroom Stuffed Ravioli \$5.95

Handmade ravioli stuffed with a mushroom duxelle filling & tossed in an asiago cheese sauce, served with fresh herbs.

Three Cheese Stuffed Shells 🌿 \$5.95

Large pasta shells stuffed with a three-cheese filling & baked in a homemade red pasta sauce, served with fresh herbs.

VEGAN

🌿 Mediterranean Vegan Stack 🌱🌱 \$3.25

Roasted egg plant, zucchini, yellow squash and fresh garlic tossed in a house made red pepper tomato sauce garnished with fresh herbs.

Pea & Broccoli Rigatoni 🌱 \$4.25

Rigatoni pasta tossed with broccoli, snow peas, and a light garlic infused olive oil sauce.

Vegan Lasagna 🌱 \$4.25

Layers on a vegan pasta, vegetables and a rich tomato sauce baked to perfection.

Tofu Stir Fry 🌱 \$6.95

Crispy, golden tofu tossed with fresh vegetables in a savory soy-ginger sauce.

Vegan Cauliflower Gnocchi with Pomodoro Sauce 🌱 \$6.95

Cauliflower gnocchi served in a pomodoro sauce garnished with basil.



The MENU

Accompaniments Selections

VEGETABLES

- Buttered Sweet Corn 🍷🌱 \$1.75
Sweet corn grilled and then shaved, tossed in butter and fresh herbs.
- Roasted Broccoli 🍷🌱🌱 \$1.75
Roasted fresh broccoli mixed with sauteed shallots & garlic.
- Bacon Brussels Sprouts 🌱 \$2.00
Pan seared Brussels sprouts oven roasted with fresh garlic and crumbled bacon.
- 🍷 Steamed Green Beans 🍷🌱 \$2.00
Steamed for a fine crisp & tossed in a garlic butter & sea salt mix.
- Roasted Broccoli Rabe 🍷🌱 \$2.25
Oven-roasted broccoli rabe tossed with olive oil, garlic, onion, and a hint of chili flake.
- 🍷 Roasted Butternut Squash & Brussel Sprout Medley 🍷🌱 \$2.50
Roasted butternut squash & Brussel sprout medley with cranberries and toasted pumpkin seeds.
- Garden Roasted Vegetables 🍷🌱🌱 \$2.25
Roasted zucchini, green beans, yellow squash, broccoli & red peppers.
- 🍷 Glazed Citrus Carrots 🍷🌱 \$2.25
Steamed carrots roasted in a citrus buttery glaze served with fresh herbs.
- Roasted Red Peppers & Green Beans 🍷🌱 \$2.50
Fresh green beans and sliced red peppers oven roasted and tossed in a garlic sea salt butter sauce.
- Roasted Root Vegetables 🍷🌱 \$2.50
Oven roasted parsnips, butternut squash, red beets & sweet potatoes.
- 🍷 Roasted Stir Fry Vegetables 🌱 \$2.50
A hearty mix of fresh vegetables, roasted until golden and tender with a hint of garlic and herbs tossed with a savory teriyaki sauce.
- Roasted Parmesan Asparagus 🍷🌱 \$2.75
Fresh from the oven tossed in a butter and sea salt garnished with shaved parmesan.

STARCHES

- Rosemary & Thyme Rice Pilaf 🍷🌱🌱 \$1.25
Roasted rice pilaf tossed with fresh herb and citrus juice.
- 🍷 Garlic Smashed Red Skin Potatoes 🍷🌱 \$2.00
Redskin potatoes smashed with fresh roasted garlic, butter & sea salt.
- 🍷 Garlic Herb Roasted Potatoes 🍷🌱🌱 \$2.00
Sliced redskin potatoes oven roasted & tossed in a garlic herb oil.
- 🍷 Mac-N-Cheese 🍷 \$2.50
Chef's favorite side dish – pasta tossed in a homemade cheese sauce and then baked for a rich flavor.
- 🍷 Mushroom Truffle Risotto 🍷🌱 \$3.50
Creamy Arborio rice simmered to a silky finish with a medley of wild mushrooms, shallots and white wine, enriched with Parmesan and a touch of butter.
- 🍷 Potato Gratin 🍷🌱 \$2.75
Sliced red skin potatoes layered with a three cheese cream sauce and then baked.
- Baked Potato Bar 🍷🌱 \$3.45
Baked potatoes served with fresh chives, sour cream, shredded cheese & whipped butter.
- Baked Sweet Potato Bar 🍷🌱 \$3.50
Oven roasted sweet potatoes served with a topping bar that includes cinnamon sugar, brown sugar, mini marshmallows and whipped butter.



The MENU

Homemade, Handcrafted Dessert Selections

BROWNIES & BARS

Fudgey Chocolate Brownies 🍫 \$2.50
Rich chocolate fudge brownies made from scratch, topped with powdered sugar.

Key Lime Pie Bars 🍋 \$2.50
Tart and tangy key lime filling layered over a buttery graham cracker crust.

Lemon Pie Bars 🍋 \$2.50
Tart and tangy lemon filling layered over a buttery graham cracker crust.

Pecan Pie Bars 🍂 🍫 \$3.50
Rich, buttery caramel filling with toasted pecans on a shortbread crust.

Peanut Butter Chocolate Cheesecake Bar 🍫 🧀 \$3.50
A mini creamy peanut butter cheesecake, with chocolate cookie crust, topped with a fresh whipped cream topping & chocolate drizzle.

Pumpkin Cheesecake Marshmallow Bar 🍂 \$3.50
A mini creamy pumpkin cheesecake, with a cinnamon graham cracker crust, topped with a homemade toasted marshmallow and a candied pecan garnish.

Raspberry Shortbread Bar 🍫 🍓 \$2.50
Buttery shortbread base with a raspberry compote, topped with a crispy crumble.

Pecan Blondies 🍂 🍫 \$2.50
Brown sugar, butter and pecans combined to make a chewy & delicious blondie, topped with a white chocolate drizzle.

Strawberry Lemon Blondies 🍫 🍓 \$2.50
Strawberries, fresh lemon juice and butter combined to make a chewy & delicious blondie topped with a strawberry glaze.

COOKIES

Classic Cookies 🍪 \$1.25
Flavors include: Chocolate Chunk, Brandy Snaps, Oatmeal Raisin, Peanut Butter, Shortbread filled with fruit jam.

FRENCH MACARONS

Blueberry French Macaron 🍫 \$2.00
Handmade vanilla French sandwich cookie filled with blueberry buttercream frosting.

Caramel Apple French Macaron 🍂 🍫 \$2.00
Handmade vanilla French sandwich cookie filled with apple flavored buttercream frosting and caramel filling.

Champagne French Macaron 🍫 \$2.00
Handmade champagne white French sandwich cookie filled with vanilla buttercream frosting.

Chocolate French Macaron 🍫 \$2.00
Handmade chocolate French sandwich cookie filled with milk chocolate buttercream frosting.

Classic Vanilla French Macaron 🍫 \$2.00
Handmade vanilla French sandwich cookie filled with silky vanilla buttercream frosting.

Cookies & Cream French Macaron 🍫 \$2.00
Handmade chocolate French sandwich cookie filled with Oreo flavored buttercream frosting, dipped in white chocolate and sprinkled with crushed Oreo pieces.

Gingerbread French Macaron 🍫 \$2.00
Handmade gingerbread French sandwich cookie filled with cream cheese frosting.

Hot Chocolate French Macaron 🍫 \$2.00
Handmade chocolate French sandwich cookie filled with milk chocolate buttercream frosting, dipped in chocolate and topped with mini marshmallows.

Key Lime French Macaron 🍫 \$2.00
Handmade white French sandwich cookie filled with vanilla buttercream frosting and lime curd center.

Lemon French Macaron 🍫 \$2.00
Handmade white French sandwich cookie filled with vanilla buttercream frosting and lemon curd center.



Maple Pecan French Macaron 🍂 🍫 \$2.00
Handmade white French sandwich cookie filled with maple buttercream frosting. Drizzled with white chocolate and sprinkled with chopped pecans.

Nutella French Macaron 🍫 \$2.00
Handmade white French sandwich cookie filled with a Nutella center.

Peppermint French Macaron 🍫 \$2.00
Handmade white French sandwich cookie filled with peppermint spice buttercream filling. Drizzled with white chocolate and sprinkled with crushed peppermint pieces.

Pistachio French Macaron 🍫 \$2.00
Handmade white French sandwich cookie filled with pistachio buttercream frosting. Drizzled with white chocolate and sprinkled with crushed pistachios.

Raspberry French Macaron 🍫 \$2.00
Handmade vanilla French sandwich cookie filled with raspberry buttercream frosting.

Red Velvet French Macaron 🍫 \$2.00
Handmade chocolate French sandwich cookie filled with a cream cheese frosting.

S'mores French Macaron \$2.00
Handmade vanilla French sandwich cookie filled with chocolate buttercream, marshmallow frosting drizzled with chocolate and sprinkled with graham cracker crumbs.

Strawberry French Macaron 🍫 \$2.00
Handmade vanilla French sandwich cookie filled with strawberry buttercream frosting.

The MENU

Homemade, Handcrafted Dessert Selections

CREAMPUFFS

Banana Split Cream Puff ☞ \$1.50
Banana Cream filled cream puff topped with house made whipped cream topped with a cherry and chocolate drizzle.

Buckeye Cream Puff ☞ \$1.50
Hand-piped puffs filled with a peanut butter mousse, topped with a dollop of Devil's fudge and a peanut butter kiss.

Classic Cream Puff ☞ \$1.50
Hand-piped mini puffs filled with fresh whipped cream.
Filling flavors: Vanilla, Chocolate, Berry Infused (Raspberry & Blackberry)

Hot Cocoa Cream Puff ☞ \$1.50
Hand-piped puffs filled with a milk chocolate ganache, topped with a house-made toasted marshmallow and a chocolate dollop.

Pistachio Cream Puff ☞ \$1.50
A light, airy puff filled with a creamy pistachio filling.

Pumpkin Spice Cream Puff ☞ \$1.50
Fresh pumpkin spice cream filling, topped with a pumpkin spice sugar.



CUPCAKES

Bananas Foster Cupcake ☞ \$2.50 / \$3.50
Fresh banana cake, rum buttercream, caramel sauce, & brûlée banana chip.

Buckeye Cupcake ☞ \$2.50 / \$3.50
A decadent chocolate cupcake topped with a whipped peanut butter frosting.

Carrot Cake Cupcake ☞ \$2.50 / \$3.50
A spiced cupcake with cinnamon, ginger and nutmeg topped with a cream cheese frosting.

Citrus & Ginger Cupcake ☞ \$2.50 / \$3.50
Fresh ginger cake that is the perfect balance of moist and spice, topped with an orange citrus buttercream.

Devil's Food Overload Cupcake ☞ \$2.50 / \$3.50
Homemade Devil's Food cake topped with an ooey gooey Devil's fudge frosting.

Lemon Buttermilk Cupcake ☞ \$2.50 / \$3.50

Moist lemon cake with the perfect hint of zing, filled with a fresh lemon curd and topped with lemon curd meringue buttercream, garnished with a blackberry and mint.

Lemon Raspberry Cupcake ☞ \$2.50 / \$3.50
Lemon cupcake with a raspberry jam frosting topped with a raspberry.

Old Fashioned Vanilla Cupcake ☞ \$2.50 / \$3.50
A light & fluffy cake made with real vanilla, topped with a fresh vanilla buttercream and fresh berries.

Strawberries & Cream Cupcake ☞ \$2.50 / \$3.50
Moist strawberry cake using fresh strawberry puree, topped with a vanilla meringue buttercream.



Strawberry Dream Cupcake ☞ \$2.50 / \$3.50
A rich chocolate cupcake topped with a strawberry jam whipped frosting. Garnished with a fresh strawberry slice.

FRY PIES

Fry Pies ☞ \$3.50
Golden flaky pastries filled with your choice of sweet fruit filling, fried to perfection for a warm indulgent treat.

Flavors include: Apple, Blackberry, Blueberry, Cherry, Raspberry and Peach.

Menu Feature

DELUXE DESSERT BAR \$5.95

Pick three (3) of any dessert item and flavor. This is a great option for large dessert bars at weddings and larger events. Large cupcakes are not offered in this dessert bar package.

100 guests minimum.

The MENU

Homemade, Handcrafted Dessert Selections

MINI DESSERT SHOOTERS

Banana Shooter ☑ \$3.50

Creamy banana pudding, crunchy wafer bits and fluffy whipped topping in a shooter cup.

Blackberry Cheesecake Shooter ☑ \$3.50

Graham cracker crust layered with your choice of blackberry compote and a cheesecake mousse filling.

Brown Butter Blondie Shooter ☑ \$3.50

Pecan blondies layered between salted caramel cream and brown butter cream.

Buckeye Shooter ☑ \$3.50

Oreo crumbles layered with a peanut butter cream, topped with a chocolate mousse.

Raspberry Cheesecake Shooter ☑ \$3.50

Graham cracker crust layered with your choice of raspberry compote and a cheesecake mousse filling.

Lemon Meringue Pie Shooter ☑ \$3.50

Fresh lemon curd prepared with hand squeezed lemon juice, topped with toasted marshmallow meringue.

Pineapple Shooter ☑ \$3.50

Sweet cake, whipped cream and fresh diced pineapple layered in a shooter cup.



Pretzel Shooter ☑ \$3.50

Chocolate mousse layered with crunchy pretzels and whipped cream, drizzled with chocolate.

Strawberry Cheesecake Shooter ☑ \$3.50

Graham cracker crust layered with your choice of strawberry compote and a cheesecake mousse filling.

Strawberry Shortcake Shooter ☑ \$3.50

Fresh strawberries and fresh whipped cream, layered with buttery shortbread pieces.

Strawberry Supreme Shooter ☑ \$3.50

Strawberry pound cake layered with a rich cream cheese filling, strawberry pie filling topped with whipped cream and a fresh strawberry.

Tiramisu Shooter ☑ \$5.50

Espresso soaked cake layered between a mascarpone cream and cocoa powder dusting.

Excluded from Deluxe Dessert Bar.

TARTS

Apple Crumb Mini Tart ☑ \$3.50

Shortbread crust, spiced apple filling topped with a sweet, cinnamon crumble.

Banana Cream Tart ☑ \$3.50

A buttery flaky tart shell filled with banana cream topped with a banana slice and a layer of whipped cream.

Chocolate Ganache Mini Tart ☑ \$3.50

Chocolate crust, filled with a rich chocolate ganache, topped with toasted meringue.

Coconut Cream Tart ☑ \$3.50

A buttery flaky tart shell with filled coconut cream topped with a layer of whipped cream and coconut flakes.

Key Lime Mini Tart ☑ \$3.50

Graham cracker crust, lime custard, topped with fresh whipped cream.



Lemon Meringue Mini Tart ☑ \$3.50

Fresh lemon custard, buttery shortbread crust, topped with toasted meringue.

Peanut Butter Chocolate Mini Tart ☑ \$3.50

Chocolate buttery crust, peanut butter mousse, topped with fresh whipped cream and chocolate shavings.

Seasonal Fruit Mini Tart ☑ \$3.50

Buttery crust, vanilla pastry cream, topped with seasonal fresh fruit and finished with an apricot glaze.

Smore's Mini Tart ☑ \$3.50

Graham cracker buttery crust, chocolate mousse filling, topped with a toasted marshmallow.

Menu Feature

4 ft Indoor S'mores Bar ☑ \$175.00

Great for s'mores lovers and as a late night snack! This package includes Sterno fire on lava rocks, assorted chocolate bars, fresh graham cracker bars, fluffy marshmallows, and small wooden rods.

Feeds up to 60 guests.



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740.617.2033

www.hudsons-edge.com

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