

Catering & Special Events

Whether your event is big or small, the Lazy Beagle can design a menu to fit your needs as well as your budget. In your dining room or ours, the Lazy Beagle will make your special occasion just that.

What is Your Event?

Cocktail Party	Sit Down Dinner	Buffet
Luncheon	Brunch	Holiday Party

Where Will Your Event Be Held?

The Lazy Beagle can cater in our dining room for parties of 70 or less, or host the event in your home or space, and we'll do all the work.

We Can Create:

Special Menus based on your wants and needs.

Buffets with entrees of your choice.

The perfect cocktail party with hot and cold hors d'oeuvres.

Delicious carving stations, stationary displays and platters.

A beverage service to suit your needs – from full bar, to the basics.

Servers and bartenders are available for all events –

In our dining room or yours.

For more information, or to schedule an appointment, please call 845-439-3405

MENU IDEAS:

Below is a sample of what the Lazy Beagle can offer:

Soups:

Grandma's Chicken Noodle, Chicken Noodle with Matzo Balls, Lentil with Smoked Bacon, Classic Minestrone, New Orleans Gumbo, New England or Manhattan Clam Chowder, Black Bean, Spit Pea with Ham, Beef & Barley, Classic Vegetable, Carrot Ginger, Gazpacho, Cucumber Dill, & Many More

Salads:

Tossed Green Garden Salad (Cherry Tomatoes, Cucumbers, Red Onion, Red Pepper)

Traditional Caesar Salad (Crisp Romaine, Croutons, Shaved Reggiano-Parmesean)

Greek Salad (Vine Ripe Tomatoes, Cucumbers, Red Onion, Feta Cheese, Kalamata Olives, Greek Dressing)

Chef Salad (Julienne Ham, Roasted Turkey, Salami, Sharp Cheddar Cheese, Chopped Egg, Tomatoes, Cucumbers, Red Onion)

Cobb Salad (Baby Greens, Crisp Romaine, Sliced Chicken, Chopped Egg, Cucumber, Tomatoes, Avocado, Crisp Bacon, Bleu Cheese)

Baby Spinach Salad (Fresh Baby Spinach, Sliced Wild Mushrooms, Crisp Bacon, Tomatoes, Chopped Egg, Peppered Croutons, Red Wine Vinaigrette)

Dressings:

Balsamic Vinaigrette, Creamy Bleu Cheese, Creamy Ranch, Honey Dijon, Russian, French, Italian, Creamy Italian

Hot Hors d' Oeuvres:

Mini Crab Cakes

Grilled Caribbean Spiced Jumbo Shrimp, Mango Chutney

Herb Goat Cheese & Black Olive Tapenade Crostini

Scallops Wrapped in Bacon

Fried Coconut Shrimp, Curry Coconut Cream Sauce

Gourmet Pizza Squares, Fresh Seasonal Ingredients, Cheeses

Classic Chicken or Beef Skewers, Thai Peanut Sauce

Stuffed Mushroom Caps

Shrimp Wrapped in Prosciutto, Orange Dipping Sauce

Mini Chicken or Steak Quesadillas

Swedish or Sweet & Sour Meatballs

Baked Brie with Almonds & Sweet Raspberry Coulis

Cold Hors d' Oeuvres:

Bruschetta with Vine Ripe Tomatoes & Kalamata Olives

Assorted Finger Sandwiches

Classic Melon & Prosciutto de Parma

Assorted Canapes

Jumbo Shrimp Cocktail

Fresh Oysters on the ½ Shell

Cucumber with Salmon Mousse

Cucumber Rounds with Wild Mushroom Mix

Mini Antipasto Skewers with Fresh Mozzarella, Italian Cured Meats, Tomatoes, & Aged Balsamic

Dips & Spreads:

Various Pâtés, Fresh Hummus with Pita Wedges, Spinach & Artichoke Dip, Olive Tapenade Spread, Spinach Dip, Fresh Pico de Gallo with Blue Corn Tortilla Chips, Guacamole with Blue Corn Chips, Baba Ghanouj

Buffet Entrées

Beef Bourginon over Noodles

Carved Prime Rib of Beef, Au Jus

Virginia Baked Ham

Chicken Marsala

Chicken Cacciatore

Rosemary Roasted Lamb

Roast Turkey

Crab Stuffed Filet of Sole

Andouille Sausage & Shrimp

Louisiana Jambalaya

Baked Salmon Dijon

Shrimp Scampi

Home made Lasagna

Vegetable Lasagna in a creamy Bechamel Sauce

Ziti with Chicken, Broccoli, Garlic & Fresh Basil

Linguini with Cilantro, Sun dried Tomato & Fresh Parmesan Cheese

Eggplant Rollatini

Sit Down Dinner Entrées

Choose from the Lazy Beagle menu, or let us help you design the perfect entrée selection to suit your needs. Some possibilities:

Black Pepper & Herb Crusted Tenderloin of Beef

Boneless Chicken Breast Stuffed with Ham & Swiss Cheese

Herb Crusted Rack of Lamb

Veal Chops Milanese

Cumin & Molasses Rubbed Pork Loin with a Fresh Mango-Black Bean Salsa

Wild Mushroom Ravioli tossed with Asparagus Tips & Roasted Garlic Cream Sauce

Pan Roasted Chilean Sea Bass with Red Miso Glaze

Carving Stations

Roast Prime Rib of Beef, Au Jus

Pork Loin with Tomatillo Salsa

Roast Turkey with Cranberry Sauce & Pan Gravy

Roast Leg of Lamb with Mint-Apple Demi Glaze

Dijon Mustard Encrusted Whole Side of Salmon

Chef Displays & Platters

International & Local Cheese Platter with Fresh Fruit, French Bread & Crackers

Chef Displays & Platters

International & Local Cheese Platter with Fresh Fruit, French Bread & Crackers

Crudit  of Fresh Vegetables - Red Bell Peppers, Broccoli, Carrots, Cauliflower, Cucumbers, Grape Tomatoes – Choice of Dips/Dressings

Antipasti Platter – Marinated Artichoke Hearts, Fresh Mozzarella, Giardiniera, Peperoncini, Marinated Grape Tomatoes, Olives, Sliced Assorted Meats

Seasonal Fruit Platter

Starches & Vegetables

Garlic & Rosemary Roasted Potatoes

Smashed Potatoes / Sweet Potatoes

Rice Pilaf / Wild Rice Pilaf

Roasted Root Vegetable Medley

Truffled Macaroni & Cheese

Boston Baked Beans

Seasonal Vegetable Medley

Saut ed Green Beans

Broccoli, Garlic & Oil

Roasted Seasonal Vegetables

Breads & Rolls

The Lazy Beagle can supply any style of bread or rolls that you desire – crusty French breads, Sliced Breads, such as Rye, Wheat, Multi Grain & Country White, Corn Bread & other savory breads, Soft Rolls, & Brioche are just a few.

Desserts & Sweets

Depending on the type of event you are having, there are many dessert styles & flavors to choose from – Fresh Fruit Pies, Tarts, Cakes, Creamy Mousses, Homemade Cookies & Brownies, Decadent Tortes & Flourless Chocolate Cake, Cr me Brule, Fresh Berry Tartlets, Simple Fruit & Fresh Whipped Cream, & Many More.

The Lazy Beagle can also cater Backyard Barbeques, Clam Bakes, Pig Roasts, Luncheon Wrap Platters, Themed Luncheons and Dinners & More.

The Lazy Beagle Pub & Grill

2 Pearl Street, Livingston Manor, NY 12758

845-439-3405