

Pre-Order Picnic Menu

From our kitchen to your blanket! Enjoy a new way to picnic.
Visit caramoor.org/visit/food-drink or call 914.232.1252 for advance orders.
Order by Tuesday at 4:00pm for the upcoming week's performance. All sales are final.

SHARED BITE BOXES

Our Shared Bite Boxes are served at room temperature and are the perfect preshow experience for **two**. (*Advance booking required*)

Salty n' Sweet • \$30

Garlic Pita Chips, Charred Eggplant Dip *V+*
Crisp Seasonal Crudit , Hummus, Pita Chips *V+*
Moose Munch Crunch / Toffee Popcorn, Salted Chocolate Pretzels *V, CN*
Pistachio Cardamom Shortbread Cookies *V, CN*

Cheese and Charcuterie Collection • \$35

Cheese / NY Aged Cheddar, French Gorgonzola, Young Manchego *V, GF*
Meat / Chorizo, Soppressata, Bresaola *GF*
Corn Rye Crisps, Green Grapes, Medjool Dates, Quince Paste, Candied Nuts, Mixed Berries *V, CN*

English Evening • \$45

A selection of 6 tea sandwiches + assorted sweets
Tumbleweed Cheddar, Red Cabbage Slaw, Quince Jam on a Pretzel Roll *V*
Heirloom Tomato, Mozzarella, Kale Pesto on a Brioche Bun *V*
Fava Bean and Fines Herbes Hummus, Daikon Radish on Seven Grain Pullman *V*
Cranberry Pistachio Scone, Lemon Blueberry Scone, Vanilla Bean Madeleine, Strawberry Preserves, Clotted Cream *V, CN*

CLASSIC SUMMER BENTO BOX

Our Bento Boxes are served at room temperature with one 12oz. Satatoga Sparkling Water and cutlery kit and are the perfect preshow experience for **one**. (*Advance booking required*)

Sweet Smoky BBQ Chicken • \$37 or Sweet Smoky Grilled Salmon • \$39

Bacon and Blue Salad / Bacon and Chive Salad, Blue Cheese Dressing
Summer Vegetable Tagine / Couscous, Roasted Green & Yellow Zucchini, Fennel, Apricot *V+*
Peach Cobbler Bar

Vegan Bento Box • \$35 *V+*

Quinoa Stuffed Tomatoes, Gremolata
Haricot Vert
Red Bliss Potato Salad
Chocolate Mousse

ADD-ON BEVERAGES

Summer Cocktails

Blood Orange Manhattan | Home School (for 2) 35% ABV • \$18
Tequila Paloma | Cutwater 7% ABV • \$12
Rum Mint Mojito | Cutwater 5.9% ABV • \$12

Beer

Freshchester Pale Ale | Captain Lawrence* 5.6% ABV • \$9
Toasted Lager | Blue Point* 5.5% ABV • \$9
Graft Cider | Farm Flor* 6.9% ABV • \$8 *GF*

Wines by the Bottle

Prosecco | Zardetto • \$36
Pinot Grigo | Cora, 2019 • \$34
Montepulciano | Cora, 2019 • \$34

Non-Alcoholic

Saratoga Still or Sparkling Water • \$4
Spare Tonic * • \$7
Blueberry & Ginger or Peach & Turmeric

GF GLUTEN-FREE | V VEGETARIAN | V+ VEGAN | CN CONTAINS NUTS

If you have a food allergy, please inquire with the Box Office when ordering speak to the manager, chef, or your server.

Operated by [Great Performances](http://GreatPerformances.com), we use local ingredients, many sourced from Katchkie Farm, Great Performances' organic farm in Kinderhook, NY. Additionally, items marked with an asterisk (*) are from local NY purveyors.