

Pre-Order Picnic Menu

2023 CARAMOOR SUMMER SEASON

From our kitchen to your blanket! 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.

CLASSIC BENTO BOXES

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

Tuscan Marinated Chicken • \$40

Goffle Road Chicken Breast | Ribollita Salad (GF, DF)
Roasted Radish | Dill, Garlic Scape (GF, V+)
Lebanese Couscous | Summer Squash, Basil Pesto (V+)
Cherry Cobbler Bar

Poached Salmon • \$42

North Atlantic Salmon with Dill Yogurt | Ribollitta Salad (GF)
Roasted Radish | Dill, Garlic Scares (GF, V+)
Lebanese Couscous | Summer Squash, Basil Pesto (V+)
Cherry Cobbler Bar

Vegan Stuffed Pepper • \$35

Quinoa Stuffed Pepper | Arugula, Chickpea Salad (GF, V+)
Roasted Radish | Dill, Garlic Scape (GF, V+)
Lebanese Couscous | Summer Squash, Basil Pesto (V+)
Chocolate Cake (V+)

SHARED BITE BOXES

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

English Evening Tea Sandwiches and Assorted Sweets • \$48

Tumbleweed Cheddar, Red Cabbage Slaw, Quince Jam, Pretzel Roll (V)
Heirloom Tomato, Mozzarella, Kale Pesto, Brioche Bun (V)
Fava Bean and Fines Herbes Hummus, Daikon Radish, Seven Grain Pullman (V)
Cranberry Pistachio Scone, Lemon Blueberry Scone, Vanilla Bean Madeleine
Strawberry Preserves, Clotted Cream (V, CN)

Cheese and Charcuterie Collection • \$42

NY Aged Cheddar, French Gorgonzola, Young Manchego (V)
Bresaola, Chorizo, Soppressata
Corn Rye Crisps, Green Grapes, Medjool Dates, Quince Paste
Candied Nuts, Mixed Berries (CN, V)

OPTIONAL ADD-ON BEVERAGES

Summer Cocktails (Pre-Packaged in Bottles & Cans)

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

Helles Lager | Soul Brewery* 5% ABV • \$9
Toasted Lager | Blue Point* 5.5% ABV • \$9
Hudson North Cider* 5% ABV • \$8 GF

Wines by the Bottle | City Winery* • \$36

Downtown White, Sauvignon Blanc
North Coast, Rosé
Rhone Blend, Syrah

Non-Alcoholic

Saratoga Still or Sparkling Water • \$4
Spare Tonic Blueberry Ginger* • \$7
Spare Tonic Lemon & Ginger* • \$7
Mint Iced Tea • \$4
Fresh Lemonade • \$4



Food Info

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

If you have a food allergy, please inform the Box Office when ordering, or speak to the manager, chef, or your server. Operated by Great Performances, 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.