

C.U.B

Creating Unique Bonds
Catering

2024



In such an exciting and important time in your life, we are honored that you are considering Local 111 for your special event. We have a dedicated team here to help you through the planning process of customizing your menu and want to ensure your event reflects your tastes and vision for your wedding. This packet includes detailed information about what we offer. We take pride in personalizing our service and doing our best to accommodate your needs so please let us know how we can bring the vision for your wedding into a real-life dream wedding.

OUR CHEF



Josephine Proul
Chef/Owner
Local 111 and C.U.B Catering

I FIRMLY BELIEVE THAT ONCE YOU TASTE JO'S FOOD, YOU WILL UNDERSTAND WHY THE PRICE POINTS ARE WHAT THEY ARE. HER STYLE AND TALENT IN CREATING DELIGHTFUL AND CREATIVE "FARM TO TABLE" CUISINE...THE QUALITY OF THE FOOD, THE KNOWLEDGE OF THE INGREDIENTS PREPARED TO MAKE THE FOOD POP, AND THE PRECISE ATTENTION TO EVERY LITTLE DETAIL FOR CONSISTENT QUALITY AND PRESENTATION... THAT'S WHY PEOPLE CHOOSE JO.

HER FOOD IS MORE THAN JUST SUSTENANCE...
IT'S AN EXPERIENCE!

-JENNA LIMOGE
CHIEF OPERATING OFFICER

CONTACT US

518.672.7801
www.Local111.com
Cubeventscatering@gmail.com

Menus as Unique As You

We believe events should be as unique as the people attending them, and that the food served should reflect the heritage, tastes, and spirit of the community gathered together for that occasion. That's why C.U.B Catering doesn't have any set menus or standard offerings—everything we do is customized to you.

Preferred Style:

Buffet:

A long line of Food

Comes with 4 snack options and 4 to 5 buffet options.

Starting at \$80 PP

Stations:

Progressive, a different experience for the guests.

Starting at \$80 PP

Plated:

Portions are controlled and allotted for.

With this option we will need an excel sheet with what your guest has chosen along with any dietary restrictions.

Starting at \$90 PP

Family Style:

Allows a lot more freedom per guest.

Starting at \$ 90 PP

Plated and Family Style Option Comes With:

Four Snacks in a Cocktail Hour Fashion, One Mid-Course Salad, One Main (Protein), and Three Additions (Sides).

Add on's

Bread and Butter \$5 PP

Additional Snack Option \$5 PP

Cheese Boards \$10 PP

Meat and Cheese Boards \$15 PP

Additional Entree \$10 PP

Dessert- Cake \$12 PP, Assorted Cookies \$10 PP, Cookies + Sweets \$15 PP

Late Night ranges from \$15 PP TO \$20 PP

let's eat!

SALAD

SHAVED BRUSSELS, GREEN BEANS, RADISH, ROASTED SQUASH, PEAR, PARSLEY, AND PECANS WITH CHAMPAGNE VINAIGRETTE

MAIN COURSE

FRIED CHICKEN WITH PEPPER RELISH

BRAISED BEEF SHORT RIB

SIDES

PUMPKIN AND AUTUMN SQUASH WITH SUNNY BUTTER AND SEEDS

TOASTED GREEN BEANS WITH PICKLED SHALLOTS

GRATIN CREAMED POTATOES

DESSERT

FUNFETTI CAKE MILK AND COOKIES AMPLE HILLS ICE CREAM

ABOUT

THIS MEAL IS BEING PREPARED BY AWARD-WINNING CHEF AND RESTAURANT OWNER JOSEPHINE PROUL (CHEF JO) WITH INGREDIENTS SOURCED FROM NEW YORK STATE.

DINNER WILL BE SERVED FAMILY STYLE. VEGAN/VEGETARIAN OPTIONS WILL BE SERVED TO THOSE WHO SHARED DIETARY RESTRICTIONS.

B+M MENU

SALAD

KALE CAESAR

MAINS

ALL SPICE PORK WITH GREEN SAUCE
MISO FRIED CHICKEN WITH PEPPER RELISH

SIDES

GOLDIEST POTATOES WITH HOT HONEY
BABE CARROTS WITH PEAS, HERB AIOLI + BITS
CUCUMBERS + TOMATOES + GREEN BEANS + PISTACHIO

DESSERT

COOKIE ICE CREAM SANDWICHES
ASSORTED BROWNIES, COOKIES + CUPCAKES



MENU

salad

Summer Lettuces with Stone Fruit, Dill, Cheese Frico, Toast Crumbs and Buttermilk Vinaigrette

main course

Ricotta Gnudi with Roasted Cherry Tomatoes, Black Pepper + Pecorino

Fried Chicken with Hot Honey

sides

Buttery Cauliflower
New Potatoes
Green Beans

dessert

Fruit Loop Rice Crispy Treats
Apple Crisp + Whipped Cream



WELCOME FRIENDS & FAMILY

tonight's menu

FIRST COURSE

Parsnip & Chestnut Velouté
Lobster Beignet

SECOND COURSE

Autumn Lettuce Heads
Cured Meat Vinaigrette, Pepper Relish,
House Cheese, Radish, Honey Crisp Apple

MAIN COURSE

Beef Short Ribs
Parsnip Cream, Goldy Potato, Babe Carrots, Raclette Crisp

Seared Fluke

Piquillo Broth, Rock Shrimp, Cauliflower, White Beans, Pistou

FOR THE TABLE

Bread n' Butter
Housemade Bread, Whipped Butter, Hot Honey Butter

DESSERT

The Wedding Cake
Chamomile Lavender Tea Infused, Honey Meringue,
Vanilla Bean Custard
Assorted Cupcakes, Cookies, Bars & Tarts
Hot Mini Doughnuts



MENU

salad

Golden Beets, Purple Cabbage, Stone Fruit, Radish, Peanuts and Cilantro in a Lime Vinaigrette

mains

- Served Family Style -

Allspice Pork Shoulder with a Sour Peach Slaw

Roasted Steelhead with Lemon & Herbs

sides

Tomato Salad with Marinated Cucumber, House Cheese, Basil, Cheese Frico & Herb Puree

Toasty Broccoli Rabe in a Pickled Onion Aioli

Garlicky Roasted Fingerling Potatoes with Rosemary Chili Butter



Menu

Salad

Brussels, Green Apple, Turnip, Cabbage, Scallion, Brown Sugar Lime Vinaigrette, Crunchy Wonton
新鲜沙拉: 抱子甘蓝, 青苹果, 芜菁, 球甘蓝, 青葱, 黑糖青柠油醋汁, 炸云吞皮

Main

Vinegar Brined Chicken with Plum Sauce
梅子酱醋渍鸡肉

Peppery Tri-Tip with Green Sauce
黑椒香蒜酱腰眼牛肉

(Vegetarian Option) Scallion Pancakes
(素食者选择) 蔬菜煎饼

Side

Toasty Broccoli with Mushrooms, Lunch Box Peppers + Chili Oil
烤花菜, 蘑菇, "午餐盒" 小甜椒配辣油

Seasonal Stir Fry Veggies
时令蔬菜

Fried Rice "Fritter"
炸米糕

Dessert

Coconut Matcha Cake
椰香抹茶婚礼蛋糕



The Fine Print :

Menu Tasting

Menu tastings can take place Thursday and Saturday at 2:00pm. We are happy to provide a complimentary tasting for the bride and groom. Any additional guests, beyond the two included above, who are present at the menu tasting will incur a charge of the per person price point on their menu plus 20% service charge and 8% sales tax. We require that you have a contract signed and deposit made before your scheduled tasting.

Vendor & Children's Meals

We are happy to provide a discounted rate for your vendors and children attending your wedding. For children ages 3-12, kid's meals are \$25.00 per child. Vendor meals will be provided at 1/2 the price of the per person price of your menu. Both are subject to a taxable 20% service charge and sales tax.

Payment Schedule

Deposits are non-refundable. Your event will be held on a definite basis upon receipt of your first deposit (1/3 your Minimum Guaranteed Contract Price), and signed catering contract. Other payments will be clearly stated in the catering contract.

Service Charge and Tax

A taxable service charge of 20% will be added to your bill. The service charge covers all the back end work that leads up to your wedding; including but not limited to; customized menu, logistics planning, administration, Kitchen Staff for the day of. The service charge is not a gratuity for any employee and is not the property of the employee(s) providing service to you. Any applicable taxes will be added to your bill.

To ensure a flawless event
we require every client to hire a wedding planner.

Preferred Vendors:

Event/Wedding Planner

Hudson Valley Ceremonies

Jeanne Stark (Owner)

Amanda O'Leary

845.244.1482

HVCeremonies@gmail.com

www.hudsonvalleyceremonies.com

Rentals

Columbia Tent

518. 851.9460

info@columbiatent.com

www.columbiatent.com

Venue

Basilica Hudson

518.822.1050

coordinator@basilicarentals.com

www.basilicarentals.com

Baker

Baker Addiction

Bonnie Davis

518.470.2855

bakeraddiction@gmail.com

www.bakeraddiction.com

List of Partnering Purveyors:

Hudson Valley Fresh

Hudson Valley Fisheries

Blue Star Farm

Common Hands Farm

The Farm at Miller's Crossing

Pesca-Purveyors of Quality Seafood

N.E.F.F North East Family of Farms MA, NY, VT

Testimonials

Dear Josephine,
THANK YOU for the incredible, incomparable, delicious Job you did catering our wedding!
We adore your food so much that our expectations were high-and you still over delivered. (we are probably the only people in history of weddings who had a petting zoo complete with wallabies - that was overshadowed by the most epic cheese spread in world history). We're just counting down our days 'til our next meal at Local 111. We have so much faith in you, we know whatever you do will be successful.
So much Gratitude & Love,
Yona & Marcus

"The BEST Food I've ever had at a Wedding" - Our Guests
Thanks Again!
Neal & Gina

Jo-
Thanks you for all you've done to make such a special wedding day.
Best,
Kathy

Thanks so much for the amazing work on our wedding. Everyone was raving about the food, and still is. We had the absolute best time.
Thanks SO much!
Tori + Max

Just wanted to drop you a note to say thank you for everything. The food was outstanding at the wedding - Truly delicious. People are still telling us how amazing the food was.
Jen + Tristan

Hello Jo!
Thank you so much for a delicious dinner on Saturday Night! The event would not have been the same without you -- We are grateful to you and your team for making this event an incredible success.
All the best,
Jasmine

Josephine,
That was beyond awesome!! Food was extraordinary and there was plenty!
Best,
Janet

Jo,

Where do we begin?! Thank you so much for everything you made and created to make our wedding so special. It was a taste bud festival! The foos was amazing, the apps were amazing and our guests could not shut up about all of it! And the Chocolate Biscuit Cake!!! Delicious. You were incredible and your team were so lovely too. We feel very lucky that you guys were all there. Thank you again, were still sipping your delicious wine recommendations and I know we'll be out the Local III again soon! Lots of Love

Claire & Henry

Hi Josephine,

I just wanted to reach ou to say thank you again for the wonderful food at our wedding, and for being so amazing in general. People keep telling me how amazing the food was and I MADE SURE I got to wat so I know first hand that everything was great and it really tasted exactly as it did in the tasting which I have no idea how you did that. Even More important was how great you were to work with and how much you care. We were blown away when you made us the special Aji Sauce for the chicken and you really seemed open to collaborating with us which was just amazing. You have s clear talent and passion for your work and you are a pleasure to be around. We plan to visit often!

Thanks again,

Grace and Matt

Hi Team,

Johnny and I can't get over how amazing the food was at our wedding! And the Cheesecake was SPECTACULAR! We had so many people compliment the entire menu, stating that they felt they wee at a restaurant rather than a catered large event. We were able to capture the intimacy during dinner with the shared plates that we had wanted. It just couldnt have been better. Thank You!

Johnny and Kelly

Hi Guys!!

Just wanted to thank you for your amazing work this past weekend. Our guest were blown away with the food. Colin and I also were able to enjoy it ans can honestly say best wedding/food as a whole we've ever had. Orange Chicken was a hit!!! Thank you thank you thank you for making this weekend happen!!

Millena + Colin

Hi Jenna and Jo!

Words can't express enough how much we loved working wih you and hou much everyone enjoyed the food! It was definitely a star of a night. Two of our friends told us they loved and ate so much of the food they threw up at the of the night from over doing it lol. And another friend said " I never eat salad and your wedding had be eating ALL THE SALAD.

Thanks again!

Mara + Mark