

COCKTAIL RECEPTIONS

Cold Hors d'oeuvres

Seafood

Smoked Salmon & Cream Cheese Roulade
Blackened Rare Tuna with Dijonaise on Garlic Crouton
Lobster Medallion with Crème and American Caviar
Prawn Cocktail with Traditional Accoutrements
Lobster Mousse Vol au Vents with Red Caviar
Citrus-Dressed Shrimp & Guacamole on Cucumber Base
Spicy-Seared Tuna Sashimi Lollipops with Wasabi Oil
\$150.00 each selection (50 pieces)

Meat

Cantaloupe Ball Wrapped in Prosciutto
Tenderloin Tartare on Olive-Fried Crouton
with Caper-Herb Garnish
Genoa Salami & Provolone Roulade with Green Olive
Prosciutto-Wrapped Mozzarella Ball with Herbs & Garlic Oil
Prosciutto-Wrapped Artichoke Heart with Balsamic Drizzle
Roulade of Beef & Herbed Cream Cheese on Crouton
Tenderloin-Wrapped Asparagus Spear with Horseradish Sauce
\$120.00 each selection (50 pieces)

Vegetarian

Herb-Crusted Fresh Mozzarella on Plum Tomato
Plum Tomato Bruschetta
Sweet & Sour Vegetable Sushi
Sun-Dried Apricot & Brie Skewers with Balsamic Syrup
Dried Mission Figs & Feta with Spicy-Hot Oil
Manchego & Quince Pate Skewers
Apple Butter with Stilton Toast Point & Walnuts
\$110.00 each selection (50 pieces)

Hot Hors d'oeuvres

Seafood

Mini Crab Cakes with Spicy Remoulade
Seared Scallops with Red Curry Sauce
Bacon-Wrapped Scallops
Bacon-Wrapped Shrimp Skewer
Coconut Shrimp with Sweet & Spicy Sauce
Tempura Crab Sushi
Spoon of Creamy Lobster & Parmesan Gnocchi
\$150.00 each selection (50 pieces)

Meat

Chicken & Vegetable Dumplings
Chicken Satay with Hot & Spicy Peanut Sauce
Ginger Teriyaki Glazed Beef Skewers
Warm Dates Filled with Walnuts, Prosciutto & Gorgonzola
Grilled Spicy Tenderloin Tip & Feta Mini-Skewer
Lamb Chop Lollipops with Chipotle Emulsion
Warm Fig Toast with Bacon & Blue Cheese
\$120.00 each selection (50 pieces)

Vegetarian

Vegetable Spring Rolls with Sweet & Sour Orange Dipping Sauce
Spinach & Feta Phyllo Triangles
Baked Mushroom Caps Florentine
Baked Mushrooms with Goat Cheese, Pumpkin Seeds & Balsamic Syrup
Baked Brie & Apple Chutney Phyllo Cups
Grape Leaves Filled with Rice, Lentils & Roasted Garlic
Mini Falafel Bites with Tzatsiki Sauce
\$110.00 each selection (50 pieces)

Pricing is subject to a 20% service charge and applicable CT sales tax. All prices are subject to change and will be guaranteed 90 days in advance..

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DISPLAYED ITEMS

Deluxe Cheese Presentation

Special Selection of Imported & Domestic Cheeses
Including Premium Cabot Aged Cheddar &
Pepper Jack, French-Canadian Brie, Port Derby &
English Stilton.

Accompanied with Grapes, Berries,
Sesame & Poppy Seed Flat Breads.
\$6.50 per person

Selection of Crudités

Crisp Vegetable Lollipops presented on a Garden
of Wheat Grass. Accompanied with a Seasonally-
Inspired Dip.

\$4.25 per person

Two-Bean Hummus

Accompanied with Pita Chips & Cucumber
Rounds for Dipping.

\$6.95 per person

Connecticut Deluxe Cheese Presentation

Featuring Premium, Award-Winning Cheese Selections from
Cato Corner Farm, Colchester, Connecticut.

Varieties vary seasonally and may include Brigid's Abbey,
Dutch Farmstead, Vivace, Blackledge Blue, Hooligan &
Womanchego among others. Accompanied with Grapes,
Berries, Sesame & Poppy Seed Flat Breads.

\$10.95 per person

Grilled Vegetable Ensemble

Caramelized-Charred, Flavorful Selection with
Balsamic Syrup Drizzle & Herb Infused Oil.

\$5.95 per person

Antipasto Platter

Variety of Italian-Style Cured Meats with
Pepperoncini, Cherry Peppers & Focaccia Rolls

\$9.95 per person

Chips & Salsa

Tri-Color Corn Chips, Guacamole, Tomato Salsa & Sour Cream

\$4.95 per person

Sushi Selections

Our Best-Selling Varieties, Including Spicy-Seared Tuna, Sesame Shrimp Mousse & Smoked Salmon.

Accompanied with Wasabi, Tamari, Pickled Ginger, Wakame Seeds & Chop Sticks

\$15.95 per person – approximately 5-6 pieces per person

Sweet Heart Pastry Table

Cookie Assortment, Chocolate-Dipped Strawberries & Assorted Petit Fours

\$9.95 per person

Pasta Station

Three Noodle Shapes and Two Sauces Prepared to Order by our Chef with Basket of Garlic Bread.

Farfalle, Gemelli and Penne Pastas with Choice of Marinara or Alfredo Sauce.

\$9.95 per person

\$55 Attendant Fee Required ~ 1 Attendant Per 35 Guests

Upgrade Your Pasta Station With Any of the Following Condiments:

Grilled Chicken Morsels

Chopped Fresh Spinach

Roasted Garlic

Italian Sausage

Julienne of Zucchini

Diced Fresh Tomatoes

Pancetta Morsels

Sauteed Onions

Sherry Sauteed Mushrooms

Add Four Condiments for \$5.95 per person

Add Six Condiments for \$7.95 per person

All Nine Condiments for \$8.95 per person

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STATIONED ENHANCEMENTS

New England Raw Bar

Prawns Over Ice with Lemon & Cocktail Sauce	\$4.25 each
Oysters on the Half Shell with Lemon, Cocktail Sauce & Mignonette	\$3.50 each
Littleneck Clams on the Half Shell with Lemon, Cocktail Sauce & Mignonette	\$2.95 each
Atlantic Lobster Tails on Ice with Lemon, Cocktail Sauce & Champagne Vinaigrette	\$MARKET
House Smoked Salmon Platter with Traditional Accoutrements to include Chopped Purple Onion, Minced Egg Yolk and Egg White, Capers, Lemon Wedges & Tomato	\$11.50 per person

Shooter Selection

Native Oyster Shooter – 12 Shooter Minimum	\$6.95 each
Choose From the Following Styles – 12 Minimum per Style	
Gazpacho – Flavors of Tomato, Sherry Vinegar, Cucumber & Onion	
Ceviche – Lime Juice & Zest, Cilantro & Shaved Hot Serrano Peppers	
Thai – Cool Coconut Milk, Kaffir Lime & Red Curry	
Japanese – Three Citrus Ponzu, Wasabi, Wakame & Sesame	

CARVING STATIONS

Certified Angus Prime Rib of Beef	\$325.00 per Rib
Presented with Au Jus & Horseradish Crème. (satisfies 18-22 guests)	
Cider-Braised Pork Loin	\$175.00 per Loin Roast
Presented with Cider & Sherry Reduction. (Satisfies 18-22 guests)	
Premium Rack of Lamb	\$150.00 per Rack Roast
Presented with Rosemary-Garlic Jus & Mango-Mint Chutney. (Satisfies 3-5 guests)	
Roasted Whole Turkey	\$125.00 per Turkey
Presented with Cranberry Chutney & Giblet Gravy. (Satisfies 15-18 guests)	

\$55.00 attendant fee per station. 1 Attendant per 35 guests.

CARVING STATION ENHANCEMENTS

Garlic Mashers, Baked Potatoes with Whipped Butter or Rice Pilaf	\$4.95 per person
Herbed Roasted Vegetable Medley	\$4.95 per person
Mashed or Baked Potato Bar – Four Topping Selection	\$9.95 per person
Mashed or Baked Potato Bar – Full Topping Selection	\$12.95 per person
Topping Choices – Bacon Crisps, Cheddar Cheese, Scallions, Sour Cream	
Three Alarm Chili, Chopped Ripe Olives, Whipped Butter, Gravy	
Self-Serve Pasta Bar – Four Topping Selection	\$12.95 per person
Self Serve Pasta Bar – Full Topping Selection	\$15.95 per person
Pasta Bar to Include Spaghetti & Farfalle, Marinara & Alfredo	
Topping Choices – Shredded Parmesan, Sherry Sauteed Mushrooms, Sliced Italian Sausage, Pancetta Morsels, Diced Tomatoes, Caramelized Onions, Proscuitto, Grilled Chicken	

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