



3 Linden Avenue
Branford, CT 06405
Phone: 203.488.8865
Fax: 203.208.1333
www.cranberriescatering.com
Email: info@cranberriescatering.com

SAMPLE CATERING MENU
(Please call us to discuss a customized menu)

Off premise catering
Weddings
Showers
Bar/Bat Mitzvahs
Christenings/Baptisms
Engagement Parties
Birthday Celebrations
Retirement Parties
Cocktail Parties
Corporate Events
Conferences
Holiday Functions
Store Openings
Fundraising
Wine & Champagne Tasting

Hors D'oeuvres
Appetizers
Buffet
Plated Entrees
Carving Stations
Breakfast & Lunch Service
Desserts
Dinners to go
Daily lunch specials

Café Hours
Wednesday - Saturday
Breakfast & Lunch 7:00 AM - 2:00 PM
Dinner 5:00 PM - 9:00 PM
Sunday
Brunch 8:00 AM - 1:00 PM
Closed Mondays and Tuesdays

MasterCard
Visa
American Express



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Sample Catering Menu

HAND PASSED HORS D'OEUVRES

(Please speak with Event Planner to discuss pricing on large parties)

Seafood

- Poached jumbo shrimp with tropical cocktail sauce or traditional cocktail sauce...\$19.75
- Garlic and herb grilled jumbo shrimp with apricot mustard dipping sauce...\$19.75
- Poached shrimp & snow pea skewers with soy-ginger and sesame sauce
- Miniature Lobster-Crabcakes with horseradish cream...\$19.75
- Scallops or shrimp wrapped with smoked bacon...\$20.75
- Smoked salmon on toasted pumpernickel with crème fraiche and fresh dill...\$16.95
- Smoked salmon and capers on mini bruschetta...\$14.95
- Mushrooms stuffed with crab and lemon...\$16.95
- Mini pizza with shrimp and mango...\$15.95

Poultry

- Grilled chicken sate with southwestern spices or spicy peanut sauce...\$13.95
- Sesame chicken fingers with apple blossom honey mustard dipping sauce...\$13.95
- Chicken and black bean mini quesadillas with southwestern Guacamole...\$14.95
- Mini pizza with chicken & sun-dried tomato...\$14.95
- Curried chicken & grilled onion roulades...\$14.95
- Thai duck spring rolls...\$18.95

Meats

- Mushrooms stuffed with chorizo sausage and cornbread...\$16.95
- Grilled mini cheeseburgers...\$15.95
- Thai beef sate with spicy peanut sauce...\$16.95
- Pigs in a blanket with Dijon Mustard...\$13.95
- Filet of beef on a garlic crostini with arugula, oven dried tomato & horseradish cream...\$16.95
- Crisp tender asparagus spears wrapped with imported prosciutto...\$18.95
- Mini quesadilla with chorizo sausage and cheddar with guacamole...\$16.95
- Mini pizza with beef and roasted pepper...\$16.95
- Beef and béarnaise canapés...\$16.95

Vegetarian

- Garlic crostini topped w/wild mushroom ragout, caramelized onions & Vermont goat cheese...\$12.95
- Miniature pizzas with a choice of: grilled vegetables or brie and pear ...\$13.95
- Assorted Phyllo triangles stuffed with a choice of: Spinach & Brie, Wild Mushroom & Goat Cheese, Sun dried tomato, mozzarella & basil or Corn, spinach & roasted peppers...\$13.95
- Autumn spiced butternut squash tartlet with maple crème fraiche...\$14.95
- Brie and Pear wontons with raspberry dip...\$15.95
- Sweet potato pancakes with brie and apple jam...\$13.95
- Mini quesadilla with black bean and pepper...\$13.95
- Mini bruschetta with a choice of toppings: grilled peppers, mushroom & goat cheese or tomato & basil...\$13.95
- Caramelized apples on pumpernickel...\$14.95
- Goat cheese, sun-dried tomato and black olive canapés...\$14.95
- Tomato & fresh mozzarella skewers...\$14.95



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Sample Catering Menu

STATIONARY HORS D'OEUVRES

(Please speak with Event Planner to discuss larger parties)

- Cheese Board: a selection of domestic & imported cheeses with fruit garnish, water crackers & baguette slices
Small (serves 15)...\$52.50
Large (serves 30)...\$89.95
- Fresh Fruit platter or skewers: seasonal fruits & berries
Small (serves 15)...\$44.25
Large (serves 30)...\$85.50
- Fresh vegetable crudités: freshly cut vegetables with a marinated roasted vegetable dip, hummus & pita chips
Small (serves 10-12)...\$47.40
Large (serves 25)...\$98.75
- A variety of mini kebobs:
 - Marinated grilled chicken, fresh mozzarella, calamatta olives and grilled red pepper
 - Zucchini, yellow squash, trio of peppers with basil and roasted garlic aioli
 - Grilled Filet mignon, Portobello mushroom, provolone and tomato with fresh thyme
 - Fruit featuring cantaloupe, honey dew, pineapple and grapes with honey-lime yogurt*Small (serves 15)...\$60.00*
Large (serves 30)...\$120.00
- Antipasto: grilled vegetables, marinated artichoke hearts, stuffed tomatoes, shaved proscuitto, roasted peppers & shaved parmesan with grilled foccacia
Small (serves 15)...\$104.25
Large (serves 30)...\$205.50
- Assorted roulades featuring: smoked salmon & herb cream cheese, smoked turkey with cranberry spread, curried chicken & grilled onions, caramelized apple & brie and roasted vegetables with aged balsamic vinaigrette
\$10/dozen (minimum 3 dozen)
- Basil-Parmesan Terrine: An elegant spread with alternating layers of chevre/cream cheese mix layered with beautiful bright green spinach/basil pesto. Each layer is sprinkled with walnuts and sun-dried tomatoes and served with crostini toasts
Small (serves 15)...\$40.00
Large (serves 30)...\$80.00
- Smoked salmon: with mixed greens, sliced red onions, tomatoes and cream cheese with pumpernickel toast points
Small (serves 15)...\$85.00
Large (serves 30)...\$170.00
- Buffalo wings served with creamy blue cheese, celery & carrots
Small (serves 15)...\$35.00
Large (serves 25)...\$60.00
- Mexican Stuffed tomatoes
- Assorted dips with freshly baked pita chips featuring:
 - Hummus
 - Mexican
 - Spinach & artichoke
 - Avocado & herb*\$6.95/pint*



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Sample Catering Menu

PLATTERS

- Assorted tea sandwiches: cucumber & blue cheese, smoked salmon & capers, chicken & tarragon, Sun-dried & fresh herbs, tuna and egg salad
Small (serves 10-12)...\$42.00
Large (serves 25)...\$81.25
- Assorted Cold Sandwiches (variety of breads & wraps): chicken salad, tuna salad, smoked turkey with bacon & cranberry mayo, black forest ham & Swiss w/honey mustard, grilled zucchini with tomato & fresh mozzarella, chicken & guacamole, turkey & brie, and roast beef & cheddar with horseradish cream or herb mayo
Small (serves 10-12)...\$54.95
Large (serves 25)...\$110.00
- Assorted Hot Sandwiches: Philly steak or chicken, chicken or eggplant parmigiana, and grilled chicken cobb
- Tri-color tortellini salad: with oven dried tomatoes, asparagus and shallot-thyme vinaigrette
Small (serves 8-10)...\$32.95
Large (serves 15-20)...\$57.95
- Grilled vegetables: Seasonal vegetables marinated with garlic, fresh herbs, olive oil & shallots. Served with grilled flat bread, roasted pepper aioli & basil-lemon aioli
Small (serves 10)...\$34.95
Large (serves 20)...\$61.95
- Cranberry walnut salad: mixed greens, sun-dried cranberries, crumbled gorgonzola, spiced walnuts & honey-sherry vinaigrette...*Small (serves 15)...\$63.75...Large (serves 30)...\$111.95*
- Poached pear & arugula salad: with port vinaigrette and blue cheese toasts
Small (serves 15)...\$63.75...Large (serves 30)...\$111.95
- Marinated grilled chicken breast tossed with tortellini, sundried tomato, fresh mozzarella, fresh basil & herb vinaigrette...*Small (serves 15) \$67.50...Large (serves 30) \$135.00*
- White & wild rice salad with chicken, dried apricots, and a citrus vinaigrette
Small (serves 20) \$62.50...Large (serves 35) \$109.88
- Southwestern spiced grilled chicken over brown rice salad topped with a three pepper salsa and a cumin vinaigrette... *Small (serves 15) \$67.50...Large (serves 30) \$135.00*
- Vegetable Gratin: Layers of seasonal grilled vegetables, bread crumbs, tomato-basil and parmesan cheese
Small (serves 10)...\$34.95 Large (serves 20)...\$61.95
- Grilled tenderloin of beef with horseradish Dijon sauce and French baguette slices
Small (serves 10)...\$93.75 Large (serves 20)...\$187.50
- Herb & garlic crusted filet with arugula & roasted red pepper aioli with grilled flat bread
Small (serves 10)...\$93.75 Large (serves 20)...\$187.50
- Medallions of Lemon Chicken with Capers
Small (serves 10)...\$71.50 Large (serves 20)...\$143.00
- Grilled Atlantic salmon with citrus herb glaze
Small (serves 15)...\$93.75 Large (serves 30)...\$187.50
- Penne Chicken Florentine...Grilled chicken breast with sautéed spinach, roasted garlic, tomato & cream
Small (serves 8-10)...\$32.95 Large (serves 15-20)...\$57.95
- Eggplant Parmigiana: fresh batter fried eggplant with tomato-basil marinara & mozzarella
Small (serves 10)...\$21.95 Large (serves 20)...\$42.95
- Beef or Vegetable Lasagna
Small (serves 10)...\$24.95 Large (serves 20)...\$42.95



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Dinner Entrees (Prices vary)

Seafood

- Potato crusted Salmon filet or Tuna steak: with marinated tomato and white wine
- Roast Salmon with sweet and sour onion confit, sautéed spinach and deep fried polenta croutons
- Oven Roasted Lobster with crab stuffing served with tarragon lemon cream and whipped potatoes
- Pan Roasted Red Snapper with oyster mushrooms, ginger and roasted peppers
- Peppercorn crusted Tuna with lobster mashed potatoes & Connecticut corn sauce
- Southwestern spiced Tuna with roasted tomato butter and mango salsa
- Roasted salmon with ginger crust and potato puree
- Pan Roasted Maine diver scallops with tarragon Beurre Blanc and leek whipped potatoes
- Cashew dusted shrimp with sweet ad hot pepper relish and warm mango salsa
- Sautéed Maine diver scallops wrapped in smoked salmon with caviar & beurre blanc
- Grilled Tuna with watercress and parsley salad and charmoula vinaigrette
- Smoked salmon salad with baby greens, tomatoes with a crispy potato garnish and dijon vinaigrette

Poultry

- Oven roasted chicken breast stuffed with spinach, bread crumbs, Monterey Jack cheese & natural reduction
- Roasted Turkey Breast with cranberry sauce with champagne and currants
- Hazelnut crusted Chicken cutlets with Pinot Gris and thyme cream sauce
- Tequila and Lime Chicken with fresh salsa
- Grilled Chicken Kabobs with garlic and herb marinade
- Seared Breast of Duck with foie gras, Pinot Noir, pears and rosemary
- Chicken and Rice with tomatoes, white wine and parsley
- Spicy Chicken sate with Peanut Sauce
- Orange Glazed Duck Breast with Wilted Greens

Meat

- Tenderloin of Beef on a blueberry barbecue sauce
- Pan roasted pork medallions with curry spices, peach & ginger chutney
- Spiral Cut Ham with a choice of:
 - Dried cherry and stout sauce with brown sugar and all spice
 - Mustard sauce with vermouth and thyme
- Slow smoked Baby back Ribs
 - Connecticut maple and cider vinegar
 - Traditional Barbecue Sauce
- Rack of Lamb on Pear puree with blue cheese bread pudding & Port Wine Sauce
- Herb Crusted Rack of Lamb with Basil Demi Glaze
- Grilled Lamb Chops with Mustard-Rosemary Glaze
- Mesquite smoked baby back ribs with honey-chipotle or Connecticut maple-honey sauce



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Dessert

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- Finger Dessert tray: a selection of mini tarts, mini cheesecakes, chocolate covered strawberries, mini biscotti & gourmet cookies with a garnish of fresh berries
 - Small (serves 25)...\$85.00
 - Large (serves 50)...\$175.00
- Assorted cookies & dessert bars
 - Small (serves 20)...\$50.00
 - Large (serves 40)...\$100.00
- Fresh fruit tart: with vanilla pastry cream or citrus curd...\$27.95 (serves 8-10)
- NY Style Cheesecakes...\$32.95 (serves 8-10)
 - Traditional
 - Cappuccino
 - Pumpkin
 - Fresh Berry
 - White Chocolate
- Marinated peaches and strawberries with freshly baked shortcake and whipped cream
 - Small (serves 10)...\$35.95
 - Large (serves 20)...\$78.95
- Chocolate Mousse...\$32.95 (serves 8-10)
- Seasonal fresh fruit pies...\$17.95 (serves 8-10)
- Custom Designed Cakes
For weddings, showers and other events - please call Event Planner
- Plated Desserts
 - Triple chocolate mousse napoleon with raspberry coulis
 - Almond tuille cup with fresh berries and sabayon cream
 - Caramelized beggar's purse with chocolate ganache
 - Crème brulee with assorted flavors
 - French bread pudding
 - Warm poached pears with port wine and crème anglaise



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Sample Catering Menu

BRUNCH

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- Freshly baked muffins, croissants, scones and coffee crumb cake with assorted preserves
- Whole wheat apple turnovers
- Assorted bagels with flavored cream cheeses:
 - Herb & garlic
 - Smoked salmon & chive
 - Plain
- Cold Smoked Atlantic Salmon with tomato, red onion, mini bagels and assorted cream cheeses
- Fresh fruit: freshly cut honey dew, cantaloupe, pineapple, grapes and strawberries
 - Served with a honey-lime yogurt
- Maple-Honey Granola with sunflower seeds, dried cranberries and walnuts (can be without nuts)
- Yogurt Parfait: Organic yogurt with layers of marinated berries and topped with freshly made granola
- Grand Marnier French toast with orange butter & maple syrup
- Buttermilk Pancakes: Plain, Blueberry or Sweet Potato-Banana with maple syrup
- Eggs Benedict: poached eggs over toasted English muffin and country ham topped with hollandaise
- Scrambled farm fresh eggs
 - with minced chives, Swiss cheese and sour cream
 - with chopped bacon, scallions, peppers & cheddar
- Assorted Omelets - Select from below or create your own
 - Black Forest Ham, sautéed peppers & onions with Monterey Jack Cheese
 - Seasonal Grilled vegetables with Cheddar
 - Sautéed Mushrooms with Swiss
 - Spinach and Goat Cheese
- Assorted Frittatas
 - Ham, spinach and potato
 - Bacon and Swiss
 - Mushroom and Monterey Jack cheese
- Peppercorn crusted beef tenderloin sliced thin (served room temperature), served with béarnaise aioli
- Stuffed Quesadilla:
- Smoked Bacon
- Country Sausage
- Crisp Home fries
- Seven Grain Toast or Toasted English Muffins with preserves and butter
- Assorted mini wraps:
 - Turkey with brie
 - Chicken salad
 - Ham & Swiss
 - Smoked Salmon and Cream Cheese
 - Grilled zucchini, fresh mozzarella and basil
- Cranberry Walnut Salad: Baby greens tossed with dried cranberries, crumbled gorgonzola, toasted walnuts and honey-sherry vinaigrette
- Assorted Juices: Freshly squeezed Orange Juice, Cranberry juice and Apple Juice
- Freshly squeezed orange juice, cranberry juice and iced water
- Freshly brewed coffee (regular and decaf) and assorted teas with milk, half n half, sugar, sweeteners, and lemon



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Sample Catering Menu

COCKTAIL

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Menu I - Hors D'oeuvres

Hand Passed

- Brie & pear-raspberry phyllo
- Goat cheese and grilled vegetable tartlet
- Mini cheeseburgers with caramelized onion on whole wheat rolls
- Szechwan chicken and beef satay drizzled with ginger-peanut sauce

Stationary

- Basil-Parmesan Terrine: Layers of chevre/cream cheese mix layered with beautiful bright green spinach/basil pesto. Each layer is sprinkled with walnuts and sun-dried tomatoes and served with crostini toasts
- Fresh fruit skewers: freshly cut pineapple, grapes and strawberries on skewers
- Assorted roulades
 - Smoked salmon and crème fraiche
 - Roasted turkey with cranberry compote
 - Curried chicken with grilled onions
 - Caramelized apple and brie

Menu II - Hors D'oeuvres

Hand Passed

- Phyllo triangles stuffed with wild mushroom and goat cheese
- Mini chicken quesadillas on whole wheat tortillas with a dollop guacamole
- Mini pizza with shrimp & mango
- Mini grilled brushcetta with grilled vegetables

Stationary

- Fresh fruit platter: freshly cut honey dew, cantaloupe, watermelon and grapes
- Domestic and imported cheeses with whole wheat tortilla crisps
- Assorted focaccia featuring:
 - Brie & pear
 - Sausage, mozzarella and tomato
 - Marinated roasted vegetables
 - Chicken and sundried tomato

Menu III - Hors D'oeuvres

Hand Passed

- Lobster & crab cakes with spicy remoulade
- Mushrooms stuffed with chorizo sausage and cornbread
- Goat cheese turnovers stuffed with creamy chevre, minced chives, caramelized onions and porcini mushrooms (hot)
- Smoked salmon quesadilla with boursin and dill sour cream

Stationary

- Thinly sliced, chili-rubbed tenderloin of beef with crisp parmesan toast and garlic-lemon aioli
- Peking platter with a hibiscus soy and spicy chili dipping sauces:
 - Duck spring rolls
 - Vegetable spring rolls
 - Crispy fried wontons
- Goat Cheese terrine with pear-cranberry chutney and pesto with water crackers
- Fresh fruit & berries with a raspberry-yogurt coulis



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Showers and Christenings Sample Menu

Stationary Appetizers

- Vegetable platter: carrots, celery, red pepper, yellow pepper, asparagus, sundried tomato crostini, crisp pita chips, roasted garlic hummus and spinach & artichoke dip
- Garlic & herb grilled jumbo shrimp with apricot mustard dipping sauce
- Sesame chicken fingers with apple blossom honey mustard
- Fresh fruit platter
- Domestic and imported cheese platter
- Assorted roulades
 - Smoked salmon and herb cream cheese
 - Smoked turkey with cranberry spread
 - Curried chicken and grilled onions
 - Marinated grilled vegetables
- Assorted canapes and tartlets
 - Pepper rolls
 - Smoked salmon rolls
 - Caramelized apples on pumpernickel
 - Beef and béarnaise
 - Turkey and cranberry
 - Goat cheese, sun-dried tomato and black olives

Hand Passed Hors D'oeuvres

- Chilled grilled herb-garlic shrimp with tropical fruit cocktail sauce
- Shaved beef tenderloin on herb crostini with arugula, oven dried tomato & lemon aioli
- Parmesan polenta triangles with marinated tomato
- Mini Crabcakes with remoulade
- Chicken satay with southwestern spices or spicy peanut sauce
- Goat cheese and apple tarts
- Stuffed mushrooms
 - Sausage and cornbread
 - Crab and lemon
- Assorted phyllo triangles
 - Spinach and brie
 - Wild mushroom and goat cheese
 - Sun dried tomato and mozzarella
 - Corn, spinach and roasted peppers
- Assorted mini pizzas
 - Beef and roasted pepper
 - Shrimp and mango
 - Brie and pear
 - Chicken and sun-dried tomato
- Assorted mini bruschetta
 - Smoked salmon and capers
 - Grilled peppers
 - Mushroom and goat cheese
 - Tomato and basil
- Assorted mini quesadillas with guacamole
 - Black bean and pepper
 - Chicken and tomato
 - Chorizo sausage

Salads

- Cranberry walnut
- Garden
- White & wild rice salad with scallions, dried apricots, and a citrus vinaigrette
- Tri-color tortellini pasta salad with oven dried tomatoes, asparagus, roasted red peppers and creamy-basil vinaigrette
- Blackbean and Roasted Corn Salad
- Classic Creamy Chicken Salad
- Thai Beef Salad with Spicy Peanut Dressing
- Fresh fruit salad

Sandwiches

- Assorted tea sandwiches: cucumber & blue cheese, smoked salmon & capers, chicken & tarragon, sun dried tomato & fresh herbs, tuna and egg salad
- Assorted sandwich tray: all white meat chicken salad, smoked turkey with bacon & cranberry mayo, black forest ham & Swiss with honey mustard, marinated roasted vegetables, tomato & fresh mozzarella, chicken & guacamole, turkey & brie, roast beef & sundried tomatoes and Lemon & shrimp

Dinner

Seafood

- Roast Salmon with sweet and sour onion confit, sautéed spinach and deep fried polenta croutons
- Oven Roasted Lobster with crab stuffing served with tarragon lemon cream and whipped potatoes
- Pan Roasted Red Snapper with oyster mushrooms, ginger and roasted peppers
- Peppercorn crusted Tuna with lobster mashed potatoes & Connecticut corn sauce
- Southwestern spiced Tuna with roasted tomato butter and mango salsa
- Roasted salmon with ginger crust and potato puree
- Pan Roasted Maine diver scallops with tarragon Beurre Blanc and leek whipped potatoes
- Cashew dusted shrimp with sweet ad hot pepper relish and warm mango salsa
- Sautéed Maine diver scallops wrapped in smoked salmon with caviar & beurre blanc
- Grilled Tuna with watercress and parsley salad and charmoula vinaigrette

Meat

- Filet mignon
 - With horseradish Dijon sauce and French baguette slices
 - Herb & garlic crusted with arugula, roasted red pepper aioli and grilled flat bread
 - With port-blueberry glaze
- Mesquite smoked herb-garlic marinated NY Strip steak
- Mesquite smoked baby back ribs with honey-chipotle or Connecticut maple-honey barbecue sauce
- Spiral cut ham with mustard sauce, vermouth and thyme
- Herb crusted rack of lamb with basil demi glaze

Poultry

- Marinated grilled Chicken Kebobs
- Oven roasted chicken breast stuffed with spinach, bread crumbs, Monterey Jack cheese and natural reduction
- Barbecue chicken breast with chipotle honey sauce
- Chicken Piccata: sautéed chicken breast with fresh lemon, capers, fresh herbs and white wine
- Roasted turkey breast with cranberry sauce with champagne and currants
- Hazelnut crusted chicken cutlets with pinot gris and thyme cream sauce

Vegetarian

- Vegetable Gratin with tomato basil sauce, bread crumbs, parmesan cheese and assorted grilled vegetables
- Eggplant parmigiana
- Penne Florentine with sautéed spinach and tomato cream

Sides

- Grilled asparagus with caramelized red onions
- Summer potato salad with red wine vinaigrette, fresh herbs, & roasted shallots (no mayonnaise)
- Grilled seasonal vegetable platter
- Herb white & wild rice pilaf
- Rolls with butter

Dessert & Beverages

- Custom designed cake
- Fresh Berries with chantilly cream
- A selection of mini tarts
- Mini biscotti
- Gourmet cookies: double chocolate chip, peanut butter sandies, cranberry oatmeal, old fashioned chocolate chip & coconut pecan
- Assorted cookies and brownies
- Assorted pies: apple-cranberry, cherry and blueberry
- Coffee Service (Regular & Decaf with milk, half n half, sugar, sweet n low, equal & coffee stirs) (poured)
- Lemonade, Cranberry or Mint Iced Tea and Punch



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Showers and Christenings Sample Menus

Menu I

Hors D'oeuvres

Mushrooms stuffed with chorizo sausage, Swiss cheese and cornbread

Basil-Parmesan Terrine: Layers of chevre/cream cheese mix layered with beautiful bright green spinach/basil pesto. Each layer is sprinkled with walnuts and sun-dried tomatoes and served with crostini toasts

Main Course

Assorted tea sandwiches: Cucumber & blue cheese, Smoked salmon & capers, Chicken & tarragon, Sun dried tomato & fresh herbs, Tuna salad and Egg salad

Cranberry walnut salad: field greens, crumbled gorgonzola, sun dried cranberries, toasted walnuts and honey-sherry vinaigrette

Grilled Salmon filet with a citrus horseradish glaze and brown rice pilaf

Vegetable gratin: layers of seasonal vegetables, tomato-basil, parmesan and bread crumbs

Cranberry Iced Tea and Tropical Fruit Punch with orange juice, mango and fresh fruit

Dessert

Decorated cake - style, flavor and color to be determined

Fresh fruit salad: freshly cut pineapple, grapes, strawberries, honey dew and cantaloupe

Assorted finger desserts: chocolate dipped biscotti, fresh berries, mini tarts and gourmet cookies

Coffee and tea service

Menu II

Hors D'oeuvres

- Mini cheeseburgers
- Mini crabcakes with spicy remoulade

Main Course

- Assorted roulades: smoked salmon and crème fraiche, curried chicken salad with grilled onions, roasted turkey and cranberry mayo and zucchini with fresh mozzarella & tomato
- Medley of seasonal grilled vegetables: fennel, yellow squash, zucchini, asparagus and red onions with grilled focaccia
- Poached pear and arugula salad with crumbled gorgonzola, orange & honey-thyme vinaigrette with toasted almonds
- Lobster rolls with roasted red pepper and fresh tarragon
- Grilled tenderloin of beef with horseradish Dijon sauce and French baguette slices
- Cranberry Iced Tea and Tropical Fruit Punch with orange juice, mango and fresh fruit

Dessert

- Decorated cake - style, flavor and color to be determined
- Assorted cookies and dessert bars
- Coffee (regular and decaf) with milk, half n half, sugar and sweeteners
- Fresh fruit platter: freshly cut honey dew, cantaloupe, pineapple, grapes and strawberries

Menu III

Hors D'oeuvres

- Cheese platter: imported and domestic cheeses with freshly sliced baguette slices
- Phyllo triangles stuffed with wild mushroom and goat cheese

Main Course

- Cranberry Walnut Salad: Baby greens, dried cranberries, gorgonzola & spiced walnuts tossed with honey-sherry vinaigrette
- Vegetable gratin: seasonal grilled vegetables layered with bread crumbs, tomato-basil and parmesan cheese
- Hazelnut crusted chicken cutlets with Pinot Gris and thyme cream sauce
- White & wild rice salad with scallions, dried apricots, and a citrus vinaigrette
- Freshly baked rolls with butter chips
- Cranberry Iced Tea and Tropical Fruit Punch with orange juice, mango and fresh fruit

Dessert

- Finger dessert tray...assorted mini tarts, biscotti (cranberry-walnut and chocolate dipped) and cookies
- Custom designed cake
- Coffee (regular and decaf) with milk, half n half, sugar and sweeteners



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WEDDING RECEPTIONS

Sample Menus

Menu I

Passed Hors D'oeuvres & Cocktails

- Chilled grilled herb-garlic shrimp with tropical fruit cocktail sauce
- Shaved beef tenderloin on herb crostini with arugula, oven dried tomato & lemon aioli
- Parmesan polenta triangles with marinated tomato
- Mini Crabcakes with remoulade
- Bar/Drinks/Ice not included

1st course - plated

- Field greens, crumbled gorgonzola, sun dried cranberries, spiced walnuts and honey-sherry vinaigrette

Dinner - Buffet & on the grill

- Grilled corn on the cob with cilantro and ancho chili
- Steamed red bliss potatoes with butter & fresh parsley
- Lobster
- Steamed littleneck clams and mussels with drawn butter
- Grilled Chicken (breast, thighs, drumsticks) with summer barbecue sauce
- Mesquite smoked herb-garlic marinated NY Strip steak
- Vegetable Kebobs
- Fresh fruit skewers: pineapple, honey dew, cantaloupe, grapes & strawberries
- Assorted rolls with butter
- Kids Burgers & Hot Dogs with chips (condiments included)
- Lemon wedges, drawn butter, cocktail sauce

Dessert & Beverages

- Fresh Berries with chantilly cream (family style)
- Assorted cookies and brownies (family style)
- Custom designed cake (buffet)
- Coffee Service (Regular & Decaf with milk, half n half, sugar, sweet n low, equal & coffee stirs) (poured)
- Lemonade, Iced Tea, Pepsi, Diet Pepsi and Sierra Mist (at the bar)
- (Client to provide keg, wine, champagne & ice)

Price: \$53/person + tax

Staff, Bar Beverages and Rentals not included

Menu II

Cocktail Hour

Hors D'oeuvres/Platters

- Miniature crabcakes with horseradish cream
- Smoked salmon on toasted pumpernickel with crème fraiche and fresh dill
- Grilled chicken sate with southwestern spices
- Garlic crostini topped with wild mushroom ragout, caramelized onions and Vermont goat cheese

Bar

- Client will provide liquor, mixers and soft drinks
(Suggested mixer list: club soda, tonic water, cranberry juice, orange juice, pineapple juice, coke & diet coke)
- Lemon & Lime Wedges
- Ice

Dinner/Buffer

- Cranberry walnut Salad
- Vegetable Gratin with tomato basil sauce, bread crumbs, parmesan cheese and assorted grilled vegetables
- Herb & garlic crusted beef tenderloin with port-blueberry glaze (reduction of port wine, veal demi-glace & blueberries, served hot and drizzled over the beef reduction)
- Peppercorn crusted Tuna and Connecticut corn sauce
- Grilled asparagus with caramelized red onions
- Dinner rolls with butter
- Summer potato salad with red wine vinaigrette, fresh herbs, & roasted shallots (no mayonnaise)

Champagne Toast

- Client to provide champagne

Dessert - Buffet

- Decorated/3- tiered wedding cake - client will choose color them and cake flavor by July 15th
- Assorted cookies, brownies and biscotti tray
- Fresh berry garnish
- Full coffee (regular & decaf) and tea service: includes milk, half n half, sugar, sweet n low, equal & lemon wedges

Beverages

- Provided by client (except for coffee & tea)

Price: \$43/person + tax

Staff, Bar Beverages and Rentals not included

Menu III

Cocktail Hour - Stationary

- Chilled grilled herb-garlic shrimp with tropical fruit cocktail sauce
- Assorted cheese and fruit platter: imported and domestic cheeses served with water crackers, grapes and strawberries
- Vegetable crudite with pita chips, roasted red pepper dip and hummus
- Sesame chicken fingers with apple blossom honey mustard
- Mini chicken quesadillas with dollop of guacamole
- Lemonade, Iced Tea, Coke, Diet Coke and Ginger Ale

Buffet - 6:15 - 7:30

- Cranberry walnut salad - field greens, crumbled gorgonzola, sun dried cranberries, spiced pecans & honey sherry vinaigrette
- All beef hot dogs and Black Angus grilled hamburgers. Includes traditional rolls, lettuce, tomato, sliced onion, pickles, cheddar cheese, spicy brown mustard, ketchup, relish, minced onion and sauerkraut
- BBQ chicken with chipotle-honey barbecue sauce (for 25)
- Citrus Marinated grilled salmon with soy-ginger glaze (for 25)
- Medley of grilled summer vegetables: zucchini, yellow squash, asparagus, fennel, peppers and onions
- Classic potato salad with celery, red onion, fresh herbs and mayonnaise
- Penne Florentine tossed with sautéed spinach, roasted garlic and tomato & cream
- Grilled corn on the cob
- Fresh fruit skewers: pineapple, honey dew, cantaloupe, grapes and strawberries
- Rolls and Butter

8:00 - 8:30

Dessert & Beverages - Buffet Style

- Assorted cookies and brownies
- Custom designed cake - chocolate cake with cappuccino filling with white butter cream and flowers
- Coffee & Tea Service (Regular & Decaf with milk, half n half, sugar, sweet n low, equal)

Price: \$44/person + tax

Staff, Bar Beverages and Rentals not included

Menu IV

Cocktail Hour

- Domestic & imported cheeses served with strawberries, dried cranberries, spiced walnuts and assorted crackers
- Vegetable platter: carrots, celery, red pepper, yellow pepper, asparagus, sundried tomato crostini, crisp pita chips and roasted garlic hummus
- Assorted nuts at the bar

Dinner/Buffer & Toast

- Assorted Scandinavian hors d'oeuvres, plated, as first course (hors d'oeuvres located in the cellar of the house)
- Cranberry walnut salad with field greens, spiced walnuts, crumbled gorgonzola, sun dried cranberries and honey-sherry vinaigrette (salad goes on buffet table with the rest of the dinner)
- Herb & garlic crusted beef tenderloin with port-blueberry glaze (reduction of port wine, veal demi-glace & blueberries, served hot and drizzled over the beef reduction) (served hot)
- Grilled citrus salmon with cilantro-ancho chile vinaigrette (served room temperature)
- Summer vegetable medley w/haricot vert, tri-color peppers, asparagus tips, fava beans & English peas tossed with an herb marinade (marinade on the side) (served room temperature)
- Summer potato salad with red wine vinaigrette, fresh herbs, & roasted shallots (no mayonnaise)
- Dinner rolls with butter

Dessert/Coffee - 8:30 - 9:00

- Ice cream sundae bar: vanilla ice cream with various toppings: (ice cream can be stored in client's freezer)
 - Chocolate fudge sauce
 - Toasted walnuts
 - Chocolate sprinkles
 - Rainbow sprinkles
 - M & Ms
 - Gummie Bears
 - Fresh strawberries
 - Whipped cream
- Coffee & Tea: Regular & Decaf coffee and assorted tea with milk, half n half, sugar, sweet n low, equal & lemon wedges

Price: \$45.00/person + tax

Staff, Bar Beverages and Rentals not included

Menu V

Pre-Ceremony Cocktail Hour outside

Stationary Hors D'oeuvres

- Fesh Vegetable and bread display, pita chips with assorted dips
- Bar: cocktail punch
- Ice bucket
- Disposable cups
- Beverage napkins inside napkin holders
- Toothpicks in small buckets

Ceremony

Cocktail Hour

Stationary

- Chilled Seafood Bar:
 - Chilled grilled shrimp cocktail with a traditional cocktail sauce and a tropical fruit sauce
 - Cocktail crab claws with cocktail sauce
 - Lobster cocktail with red pepper aioli on little neck clam shells
 - Cold smoked Atlantic Salmon with mixed greens, sliced red onions, tomatoes and crème fraiche on pumpernickel toast points (on the side)
- Vegetarian antipasto: A selection of grilled vegetables with zucchini, yellow squash, eggplant, roasted peppers, onions, stuffed tomatoes, olives, marinated artichoke hearts, fresh mozzarella, shaved parmesan and served with sliced baguettes
- Domestic and imported cheeses (include Manchego and Parrano), goat cheese terrine with spinach basil pesto, garnished with dried and fresh fruits and walnuts and served with crostini toasts and crackers
- Mini kebobs:
 - Basil marinated cherry tomato and fresh mozzarella
 - Beef tenderloin and roasted pepper
 - Southwestern spiced chicken

Hand Passed

- Lobster-crab cakes with a dollop of remoulade
- Mushrooms stuffed with chorizo sausage and cornbread
- Phyllo triangles stuffed with wild mushroom and goat cheese
- Filet of beef on garlic crostini with arugula, oven dried tomato and horseradish cream
- Grilled mini cheeseburgers
 - Some with cheddar
 - Some with caramelized onion and Swiss

Dinner/Buffer Style

- Cranberry walnut salad with mixed greens, spiced walnuts, dried cranberries and gorgonzola tossed with honey sherry vinaigrette
- Vegetable Gratin with tomato basil sauce, bread crumbs, parmesan cheese and assorted grilled vegetables
- Herb & garlic crusted beef tenderloin with port-blueberry glaze (reduction of port wine, veal demi-glace & blueberries, served hot and drizzled over the beef reduction)
- Potato crusted Salmon with a roasted tomato-herb broth
- Penne chicken Florentine: penne pasta, sautéed chicken breast & spinach with tomato cream and parmesan
- Grilled asparagus with caramelized red onions
- Dinner rolls with butter
- Kid's menu: pasta with marinara (sauce on the side), chicken tenders and potato chips

Dessert & Coffee

Buffer Style

- An array of Italian pastries
- A selection of freshly baked cupcakes with assorted butter creams
- Full coffee and tea service

Price: \$60.00/person + tax

Staff, Bar Beverages and Rentals not included