

BEST OF
Hartford
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Since 1993



BUFFET SELECTIONS

FALL/WINTER

We kindly request a 20-person minimum on all menus

The following menus have been designed to be brought to you hot and ready to eat or delivered at room temperature for you or your staff to heat just before serving. Either way, our specially trained staff will artfully set up and present your entire menu to your exact specifications. Every item will be unwrapped and displayed with its accompanying sauce or dip where appropriate, leaving you to receive the accolades for such a beautiful presentation. We will provide complete heating instructions for your convenience. Chrome and silver chafing dishes can be provided at additional charge. Disposable serving pieces are all included. Disposable plates, napkins, flatware & cups are available for a nominal fee. Delivery & Credit Card charges may apply.

All entrees and side dishes you see on these menus can be mix & matched, so please feel free to create your own menu from the selections we've offered here.

Vegetarian (VV), Vegan (GF), Gluten-Free (DF), Dairy-Free

A SIMPLE TUSCAN SUPPER

Pappardelle Pasta with Bolognese Sauce served with Parmigiano-Reggiano

Tilapia in Lemon Herb Pan Sauce (GF)

Italian Garden Salad (VV, GF, DF)
with Romaine & Spinach, Pepperoncini,
Zucchini & Thinly Sliced Red Onion in Italian Vinaigrette

Herbed Ciabatta Dinner Rolls with Garlic Herb Butter (V)

\$22.95 per Guest

UPSCALE COMFORT

Beef, Pork & Bison Meatloaf with Charred Tomato Sauce (DF)

Lobster Macaroni & Cheese with Smoked Gouda & Peas

Sautéed Spinach with Garlic (V, GF)

Farmers Market Chopped Vegetable Salad (VV, GF, DF)

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A Medley of Green Beans, Wax Beans, Tomato, Corn, Bell Peppers, Red Onions & Cucumber with Champagne Chervil Vinaigrette

Full Size Cornbread Muffins with Cinnamon Honey Butter (V)
\$27.95 Per Guest

AUTUMN HARVEST

Blood Orange Mojo Pork Tenderloin over Plantain Puree (GF)

Bone-In Farm to Table Chicken (GF, DF) Brown Sugar, Garlic & Lemon Juice

Elotes (V, GF) Mexican Corn with Parmesan & Cotija Cheeses, Mayonnaise, Lime Juice & Cayenne Pepper

Sautéed Green Beans (VV, GF, DF) tossed with Extra Virgin Olive Oil, Sea Salt, Cracked Pepper & Lemon Zest

Simple Garden Salad (VV, GF, DF) Iceberg & Romaine Lettuces tossed with Tomato Wedges, Fresh Sliced Cucumbers, Shredded Carrot & Red Cabbage served with choice of Ranch Dressing (V) or Balsamic Vinaigrette (VV, GF, DF)

\$25.95 per Guest

AMERICANA

Red Wine Braised Beef Pot Roast in Mushroom Bordelaise (GF, DF)

Baked Shrimp Scampi over Roasted Leeks, Shallots & Fennel topped with Buttered Bread Crumbs

Red Skinned Smashed Potatoes (V, GF)

Herbed Corn & Edamame Succotash (VV, GF, DF)

Biscuits with Cinnamon Honey Butter (V)

\$28.95 per Guest

BIG DELICIOUS WORLD

Quinoa Pilaf Stuffed Peppers (VV, DF)

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Caramelized Cauliflower Au Gratin (V)

Brown Butter Seared Potato Gnocchi (V)

Lentil Medley with Pine Nuts, Kale & Golden Raisins (VV, GF, DF)

Fresh Baby Spinach (V, GF) with Roasted Yellow Beets, Toasted Pecans, Sliced Pears, Crumbled Goat Cheese & Halved Grape Tomatoes with Mustard Maple Vinaigrette

\$25.95 per Guest

NOT YOUR FATHER'S CHICKEN & RIBS

Maple Bourbon Glazed Rib Cuts (GF, DF)

Panko Breaded Stuffed Chicken filled with Fresh Spinach, Roasted Red Peppers, Prosciutto & Smoked Gouda in Thyme

Cream Sauce Scalloped Sweet Potatoes with Salami Bits

Baked Beans (GF, DF)

Cabbage Apple Slaw (VV, GF, DF)

\$27.95 per Guest

FARMYARD

Chicken Adobo (DF) Seared & Roasted Legs & Thighs

Braised Beef Brisket with Onion Gravy (DF)

Autumn Root Vegetable Smash (V, GF) Carrot, Parsnip & Yukon Gold Potatoes smashed with Roasted Garlic, Horseradish & Butter

Maple Glazed Heirloom Carrots (V, GF)

Harvest Breads (V)

Pumpkin & Zucchini Quick Breads

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FIELD & STREAM

Pan Seared Cod in Herbed Butter (GF)

Tuscan Marinated Flank Steak fanned & displayed and served at room temperature on oversized wood boards beautifully garnished with Pickled Vegetables accompanied by Chimichurri Sauce & Fig Mustard and Assorted Freshly Baked Rolls

Trio of Oven Roasted Seasonal Squashes (V, GF) tossed in Butter, Brown Sugar & Spices

Herbed Italian Orzo (VV, DF) gently steamed & tossed with Virgin Olive Oil & Fresh Herbs

Kale & Curly Endive Salad (VV, GF, DF) with Roasted Beets, Candied Walnuts, Blood Orange Segments & Pear Vinaigrette

\$29.95 per Guest

Additional fee apply, visit our [Terms & Conditions](#) for more details,

All menu prices subject to change without notice

All items are prepared in a kitchen or on shared equipment: Milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present.

We cannot guarantee any food to be completely free of allergens.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.