

## **STATIONARY HORS D'OEUVRES and more...**

Below you will find several simple ideas for light and casual entertaining.

These menus represent only a sampling of what we have to offer.

Please contact one of our event coordinators to send you additional selections  
and assist you in creating your very own special event.

*(V) Vegetarian (VV) Vegan (GF) Gluten-Free (DF) Dairy-Free*

### **PERFECT STARTERS**

#### Hors d'oeuvres Strudel

Smoked Chicken, Fresh Asparagus, Camembert &  
Dried Wild Cherries in a Flaky Paper-Thin Phyllo  
\$34.95 (10 Slices)

#### Roasted Vegetable Strudel (V)

Asparagus, Abalone Mushrooms, Cauliflower,  
Caramelized Leeks, Roasted Red Pepper, Smoked  
Gouda & Arugula with Farm Stand Tomato Coulis  
\$34.95 (10 Slices)

#### Vietnamese Spring Rolls (VV, DF)

Leaf Lettuce, Soy, Sesame & Garlic Marinated Tofu,  
Bean Sprouts, Cellophane Noodles, Carrot,  
Cucumber, Chopped Peanuts, Thai Basil,  
Cilantro & Mint wrapped in Paper Thin Rice Paper  
served with Peanut Sauce  
\$92.95 (40 Pieces)

#### Asparagus Beef Rolls (DF)

Thinly Sliced Sirloin wrapped around Fresh Asparagus Spears  
marinated in Ginger Soy & flash grilled  
\$95.95 (40 Pieces)

Gourmet Sliders with Crumbled Bleu Cheese,  
Caramelized Onions & Sautéed Mushrooms on Assorted Freshly Baked Buns  
\$169.95 (40 Pieces)

#### Chef's Original Sweet & Sour Meatballs (DF)

\$65.00 (50 Pieces)

#### Chorizo Stuffed Dates wrapped in Cured Bacon (GF, DF)

\$85.00 (40 Pieces)

#### Spicy Buffalo Wings

with Bleu Cheese Sauce & Celery Sticks  
\$85.00 (50 Pieces)

#### Balsamic Glazed Chicken Wings (DF)

Tender Baked Wings coated with Sweet Honey  
Balsamic Reduction & rolled in Toasted Sesame Seeds  
\$85.00 (50 Pieces)

Chilled Chicken Medallions wrapped around Grilled Fig & Pear (GF, DF)  
served with Savory Raspberry Sauce  
\$85.00 (40 Pieces)

Grilled Medallions of Mango Glazed Barbados Chicken (GF, DF)  
served with Dark Rum Kiwi Dipping Sauce  
\$85.00 (40 Pieces)

Fresh Vegetable Crudit  (V)  
of Broccoli, Cauliflower, Asparagus, Carrots &  
other Select Fresh Vegetables accompanied by  
Spinach Spring Scallion & Roasted Red Pepper Dips  
\$85.00 (serves 30-40)  
1/2 Size \$55.00 (serves 14-18)

Grilled Vegetable Crudit  (V)  
including Eggplant, Carrots, Broccoli, Cauliflower,  
Yellow, Red & Green Peppers, Red Onions, Squash &  
Asparagus accompanied by Sour Cream Plantain &  
Roasted Red Pepper Dipping Sauces  
\$85.00 (serves 30-40)  
1/2 Size \$55.00 (serves 14-18)

## DIPS & SPREADS

Pesto Charlotte (V)  
Chef's Fresh Basil & Mascarpone Torte layered with Fresh Basil Pesto  
accompanied by Tomato Focaccia & French Bread  
\$45.00 (serves 25-40)

Spinach Spring Scallion Dip (V)  
surrounded by Carrot Stix & Cucumber Stix & served with Freshly Baked Baguette Rounds  
\$40.00 (serves 15-20)

Herbed Goat Cheese Crock (V)  
with Sun-Dried Tomato Basil Coulis  
accompanied by Herbed Garlic Crostini  
\$40.00 (serves 20-25)

Hot Artichoke & Parmesan Dip (V)  
accompanied by Homemade Herbed Pita Chips  
\$40.00 (serves 20-25)

Hot Crab & Pimento Crock (GF)  
served with Fresh Red & Yellow Tortilla Chips  
\$40.00 (serves 20-25)

Chef's Homemade Hummus (VV, DF)  
drizzled with Virgin Olive Oil & garnished with Paprika  
accompanied by Fresh, Warm Pita Triangles  
\$40.00 (serves 18-20)

Mediterranean Trio  
Chef's Homemade Hummus, Baba Ghanoush &  
Mixed Olives accompanied by Pita Triangles  
\$40.00 (serves 12-20)

Build Your Own Appetizer Trio  
accompanied by Fresh Pita Triangles, Flatbreads & Crusty Sourdough  
Choose 3 from the following:  
Hummus ~ Artichoke Tapenade ~ Whitefish Salad ~ Salmon, Capers & Dill Salad  
Baba Ghanoush ~ Mixed Olives ~ Bruschetta  
\$40.00 (serves 12-20)

Falafel Platter (VV, DF)  
Chef's Delicious Falafel Patties  
accompanied by Shredded Lettuce, Chopped Tomatoes, Tahini, Chef's Own Special Hot Sauce & Fresh Pita Bread  
\$46.00 (makes 12 Full-Size Falafel Sandwiches)

Chopped Liver Platter  
with Chopped Egg & Onion accompanied by Cocktail Rye & Assorted Crackers  
\$35.00 (2 lbs.)      \$49.95 (3 lbs.)

Mexican Hat Dance (V, GF)  
featuring Refried Beans, Guacamole & Sour Cream  
layered & topped with Shredded Cheddar Cheese &  
Chopped Black Olives  
surrounded by Fresh Tortilla & Blue Corn Chips  
\$45.00 (serves 30-40)

Fresh Crisp Red, Blue & Yellow Corn Chips  
(VV, GF, DF)  
served with Homemade Pico de Gallo & Mango Salsa  
\$1.95 per Person  
Add Guacamole (2 oz pp) \$3.95 per Person

Yellow Corn Chips & Homemade Pico de Gallo (VV, GF, DF)  
\$1.25 per Person

Sweet Potato Chips & Beet Chips (V)  
served with Plantain Dipping Sauce \$25.00 (serves 12-20)

## CHEESES

Warm Brie wrapped in Puff Pastry (V)  
served with Preserves, Nuts, Apples, Pears & Baguette Slices  
\$95.00 (serves 25-35)

Great American & Imported Cheese Platter (V)  
5 Varieties of Select Hard & Soft Cheeses  
with Dried Fruits, Berries, Grapes, Fig Jam, Marcona Almonds and Assorted Breads & Crackers  
\$125.00 (serves 20-25)

Display of Domestic Cheeses (V)  
to include Havarti, Cheddar, Pepper Jack & Muenster Cheeses  
garnished with Dried Fruit, Berries & Grapes  
served with Assorted Crackers  
\$5.25 per Person

Fresh Fruit & Cheese Basket (V)  
A Sweeping Display of Fresh Honeydew, Cantaloupe, Pineapple, Watermelon, Strawberries & Grapes  
alongside Sharp Cheddar, Pepper Jack, Havarti & Muenster Cheeses  
accompanied by Assorted Crackers  
\$85.00 (serves 25-30)  
½ Size \$48.00 (serves 12-16)

## TARTS

Pancetta, Asparagus & Herbed Ricotta Tart  
\$40.00 (Three 4" Tarts = 12 Pieces)

Three Onion & Gruyere Tart (V)  
Caramelized Red Onions, Vidalia Onions & Shallots  
in a Light Egg Custard with Melted Gruyere Cheese  
\$40.00 (Three 4" Tarts - 12 Pieces)

Tomato & Goat Cheese Tart (V)  
\$40.00 (Three 4" Tarts - 12 Pieces)

## SEAFOOD

Southwestern Grilled Shrimp (GF, DF)  
served with Avocado Lime Aioli  
\$249.00 (100 Pieces)

Gulf Coast Shrimp with Cocktail Sauce, Remoulade & Fresh Lemon Wedges (GF)  
(100 Pieces) \$249.00  
(Jumbo "2-Bite" Shrimp) \$349.00

Chef's Shrimp Sampler (GF)  
~ 25 Pieces Each ~

Gulf Coast Shrimp, Southwestern Grilled Shrimp & Pan Seared Dill Shrimp  
served with Fresh Lemon Wedges, Cocktail Sauce, Remoulade & Avocado Lime Aioli  
\$249.00 (75 Pieces)

Grilled Shrimp & Zucchini Skewers (GF)  
served chilled with Chef's Fabulous Basil Garlic Aioli  
\$85.00 (30 Pieces)

Coconut Shrimp Skewers  
with Pineapple Ginger Dipping Sauce  
\$3.25 per Skewer (30 Skewer Minimum)

Seared Rare Ahi Tuna Slices  
served chilled with Red Pepper Almond Paste & Ginger Soy  
accompanied by Rice Crackers, Tobiko Wasabi (Neon  
Green Caviar) & Won Ton Crisps  
\$195.00 (serves 15-18)

Tuna Poke with Rice Crackers & Wonton Chips (DF)  
\$79.95 (serves 10-12)

Ceviche Trio (GF, DF)  
Shrimp ~ Scallop ~ Finfish  
accompanied by Tortilla Chips & Plantain Chips  
\$89.95 (serves 10-12)

Whole Poached Norwegian Salmon (GF)  
fully garnished & served with Mustard Mayonnaise & Cucumber Dill Sauces  
\$179.00 (6 lbs.) \$259.00 (9 lbs.) \$299.00 (11 lbs.)

Salmon En Croute  
Whole Norwegian Salmon Fillet lightly poached with Fresh Spinach, Asparagus & Baby Bay Shrimp  
wrapped in a Light Puff Pastry  
accompanied by Mustard Mayonnaise & Cucumber Dill Sauces  
\$249.00 (32 Slices)

Oysters Rockefeller  
Fresh Blue Point Oysters topped with Classic  
Rockefeller Garlic Spinach with a touch of  
Heavy Cream & Freshly Grated Asiago Cheese  
Market Price

2-Bite Maryland Crab Cakes (DF)  
with Cajun Tartar Sauce  
Lemons, Tabasco, Greens  
\$149.95 (24 Pieces)

## **ABBONDANTE E DELIZIOSI**

Simplest Antipasto Platter  
Pepperoncini, Mortadella, Genoa Salami,  
Mozzarella, Eggplant, Roasted Red Pepper, Olives & Crostini  
\$85.00 (serves 16-20)

Vegetarian Antipasti Platter (V)  
Grilled Asparagus, Red Onion, Eggplant & Italian Squash, Roasted Red Pepper,  
Herbed Goat Cheese & Fresh Mozzarella and Chef's Eggplant Timbale  
accompanied by Garlic Crostini, Olives, Basil Pesto & Balsamic Vinaigrette  
\$95.00 (serves 20-25)

Gourmet Antipasto Platter  
Pomodorraccio Roasted Tomatoes, Molinari Salami, Dry Aged Capicola,  
Baby Artichoke Hearts, Prosciutto wrapped Asparagus drizzled with Balsamic Vinaigrette,

Olives, Peppadew Peppers, Reggiano Parmesan and Crostini  
\$189.00 (serves 25-35)

Summer Caprese Platter (V)  
Heirloom Tomatoes, Fresh Mozzarella, Roasted Red Peppers,  
Marinated Artichoke Hearts, Herbed Goat Cheese, Eggplant Timbale & Olives  
accompanied by Chef's Homemade Garlic Crostini  
\$95.00 (serves 20-25)

Artisan Pickled Vegetable Board (VV, GF, DF)  
Whiskey Pickles, Orange Ginger Carrots,  
Curried Cauliflower & more Chef-Inspired Selections  
served with Cracker Pepper Crème Fraiche & Grainy Mustard  
\$95.00 (serves 15-20)

Bruschetta Platter (V)  
Tomato, Fresh Mozzarella, Basil, Balsamic Reduction & Crusty Sourdough  
\$75.00 (serves 25-30)

Arancini – A Classic Sicilian Finger Food (V)  
White Wine Risotto Rice Croquettes delicately breaded & fried  
served with House made Tomato Basil Dipping Sauce  
\$99.00 (40 Pieces)

Warm Artichoke Truffles (V)  
Artichoke Hearts quartered, topped with Boursin Cheese,  
rolled in Grated Parmesan, then baked & served warm  
\$95.95 (40 Pieces)

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## PETITE SANDWICHES

(2 dozen minimum per selection on all Sandwiches)

Bacon Cheddar Egg Salad – Leaf Lettuce – Mini Croissant

Egg Salad – Leaf Lettuce – Whole Wheat Roll (V)

Grilled Chicken – Smoked Gouda – Chipotle Mayo – Mesclun Lettuce – Ciabatta Roll

Grilled Vegetables – Fresh Mozzarella – Mesclun Lettuce – Sun-Dried Tomato Pesto – Tomato Focaccia Roll (V)

Hummus – Kalamata Olives – Artichoke Hearts – Feta – Cucumber – Tomato – Tandoori Nan (V)

\*WARM\* Pulled Pork – Pickled Veggies – Cilantro – Sriracha Aioli – Banh Mi Roll

\$4.50 per Sandwich

Chicken Salad (Grape & Pistachio) – Cranberry Apple Chutney – Mesclun Lettuce – Wheat Roll

Tuna Salad (Walnut & Pear) – Lavender Blueberry Jam – Leaf Lettuce – Wheat Roll

Tuscan Chicken – Swiss – Fresh Mozzarella – Roasted Red Pepper – Caramelized Onion –  
Arugula – Artichoke Tapenade – Sun-Dried Tomato Pesto – Stirato Bread

\*WARM\* BBQ Pulled Chicken – Pepper Jack Cheese – Crispy Onions – Mini Brat Roll

\$4.95 per Sandwich

Avocado Chicken Salad – Leaf Lettuce – Pretzel Roll

Turkey – Muenster – Raspberry Mayo – Arugula – 9 Grain Pretzel Roll

Turkey – Havarti – Cranberry Dijon Spread – Romaine – Asiago Focaccia

Sirloin – Horseradish Parmesan Peppercorn Spread – Arugula – Onion Roll

\*WARM\* Sirloin – Cheddar – Basil Pesto – Caramelized Onion – Onion Roll

\$5.50 per Sandwich

Applewood Smoked Ham – Swiss – Hot & Sweet Mustard – Pretzel Roll

Heirloom Tomato – Fresh Mozzarella – Basil Pesto – Herbed Ciabatta Roll (V)

Sirloin – Caramelized Onion – Mesclun Lettuce – Roasted Red Pepper – Basil Pesto – Onion Ciabatta Roll

Corned Beef – Swiss – Russian Dressing – Rye Roll

\*WARM\* Corned Beef – Swiss – Sauerkraut – 1000 Island Dressing – Rye Roll

\$5.95 per Sandwich

## **BISTRO SANDWICHES**

Avocado Chicken Salad – Leaf Lettuce – Mini Pretzel Roll

Grilled Chicken – Smoked Gouda – Chipotle Mayo – Mesclun Lettuce – Ciabatta Roll

Sirloin – Caramelized Onion – Mesclun Lettuce – Roasted Red Pepper – Basil Pesto – Onion Ciabatta Roll

Tuna Salad (Walnut & Pear) – Lavender Blueberry Jam – Leaf Lettuce – Wheat Roll

Turkey – Havarti – Cranberry Dijon Spread – Romaine – Asiago Focaccia

Turkey – Muenster – Raspberry Mayo – Arugula – Mini White Roll

\$2.95 per Sandwich

Applewood Smoked Ham – Swiss – Hot & Sweet Mustard – Mini Pretzel Roll

Corned Beef – Swiss – Russian Dressing – Mini Pumpernickel Roll

Heirloom Tomato – Fresh Mozzarella – Basil Pesto – Mini White Roll (V)

Tuscan Chicken – Swiss – Fresh Mozzarella – Roasted Red Pepper – Caramelized Onion – Arugula –  
Artichoke Tapenade – Sun-Dried Tomato Pesto – Stirato Bread

\$3.25 per Sandwich

### TEA SANDWICHES

Scottish Smoked Salmon with Sour Cream, Capers & Dill on Black Rye Bread

Whipped Cream Cheese (V)  
on Raisin Pumpernickel Bread

Cucumber & Boursin (V) on Savory Walnut Bread

Blackened Shrimp with Avocado Lime Mayonnaise  
on Wheat Grain Bread

Chicken Pistachio Salad on 7 Grain Bread

\$2.25 per Sandwich

### OPEN FACED SANDWICHES

Egg Salad on Toasted Challah (V)  
topped with Vine Ripened Tomato

Sliced Egg & Sliced Tomato (V)  
Mashed Avocado topped with Sliced Egg & Tomato  
garnished with Capers & Alfalfa Sprouts on Harvest Bread

Nutella & Banana (V)  
Nutella spread over Sliced Toasted Challah & topped with Banana Coins

\$2.25 per Sandwich



Roasted Turkey Breast, Sliced Avocado & Orange Cranberry Relish on Harvest Bread

Chef's Freshly Made Whitefish Salad set on Raisin Pumpernickel Bread  
topped with Fresh Blueberries & Microgreens

\$2.95 per Sandwich

### **COCKTAIL WRAPS**

*A variety of delectable fillings rolled up in Soft Flour Tortillas & sliced into 2-bite pieces.  
A perfect appetizer any time of year.*

Smoked Chicken  
with Roasted Red Pepper, Shredded Leaf Lettuce,  
Smoked Chicken, Spring Scallion, BBQ Ranch Dressing  
& Pepper Jack Cheese wrapped in a Flour Tortilla  
\$79.99(40 Pieces)

Mexican Fiesta  
A Flour Tortilla filled with Guacamole,  
Roasted Turkey, Refried Beans, Sour Cream,  
Salsa, Shredded Lettuce & Cheese  
\$89.95 (40 Pieces)

Turkey Club  
Fresh Roasted Turkey with Crisp Applewood Bacon,  
Beefsteak Tomato, Thinly Sliced English Cucumber &  
Crisp Romaine Lettuce wrapped up with Mayo  
in a Flour Tortilla  
\$85.95 (40 Pieces)

Grilled Sirloin  
Chef's Chargrilled Sirloin sliced thin & wrapped with  
Tarragon Mayonnaise, Chopped Lettuce,  
Shredded Cheddar, Diced Tomato & Red Onion Confit  
wrapped in a Tomato Tortilla  
\$95.95 (40 Pieces)

Grilled Vegetable (V)  
Fresh Roasted Pepper, Eggplant & Zucchini  
tossed with Buffalo Mozzarella, Baby Lettuces,  
Roasted Tomato & Chef's Homemade Pesto  
wrapped in a Tomato Tortilla  
\$95.95 (40 Pieces)

Reuben The Finest Kosher Style Lean Corned Beef  
wrapped up with Chef's Homemade Cole Slaw,  
Freshly Grated Swiss, 1000 Island Dressing &  
a Kosher Dill Pickle in a Spinach Tortilla  
\$95.95 (40 Pieces)

Grilled Portobello Cocktail Wraps (VV)  
with Avocado, Hummus, Cucumber, Pomodoraccio Tomatoes & Mixed Greens in a Spinach Tortilla  
\$89.95 (40 Pieces)

**BEST OF**  
**Hartford**  
MAGAZINE  
**2016**  
**2017**  
**2018**  
**2019**  
**2020**



Since 1993



Smoked Salmon  
Nova Lox, Thinly Sliced Cucumber, Whipped Cream Cheese, Capers & Scallions wrapped in a Flour Tortilla  
\$95.95 (40 Pieces)

## THE BOARDS

*Help Yourself – Thick, Juicy Cuts of Chef's Finest Roasted Meats  
hand carved, fanned & displayed and served at room temperature on beautifully garnished oversized wood boards.  
All Boards are accompanied by baskets of Freshly Baked Rolls & Chef's Homemade Spreads.*

Roasted Tenderloin of Beef  
garnished Caramelized Onions, Sautéed Mushrooms & Blistered Tomatoes  
accompanied by Chimichurri & Creamy Horseradish  
\$359.00

Tuscan Marinated Flank Steak  
garnished with Pickled Vegetables  
accompanied by Chimichurri Sauce & Fig Mustard  
\$249.00

Center Cut Pork Tenderloin  
garnished with Caramelized Plantain, Roasted Beets & Fresh Radishes  
accompanied by Cranberry Apple Chutney & Horseradish Grainy Mustard  
\$159.00

Spiral Sliced Honey Glazed Ham  
garnished with Grilled Pineapple & Orange Wedges  
accompanied by Hot & Sweet Mustard  
\$159.00

Apricot Glazed Turkey Breast  
garnished with Dried Apricots, Dried Pears & Roasted Tri-Colored Carrots  
accompanied by Apple Chutney & Sage Thyme Mustard  
\$169.99

Chef's Sausage & Cheese Board  
A bountiful array of Pepperoni, Salami & Summer Sausage  
with Havarti, New York Cheddar, Muenster & Jarlsberg Swiss Cheeses  
accompanied by Grey Poupon, Honey Mustard & Crackers  
\$65.99

Charcuterie & Cheese Board  
Chef's Selection of 4 Local Cured Meats, House made Pot de Pâté & 3 Cheeses  
Cornichons, Fig Jam, Grainy Mustard, Breads & Crackers  
\$189.99 (serves 25-30)  
½ Size \$95.99 (serves 10-15)

## TAPAS

Sirloin Empanadas with Raisins & Cracked Green Olives  
\$94.00 (40 Pieces)

Sweet Onion Empanadas (V)  
\$94.00 (40 Pieces)

Almond & Guava Empanadas (V)  
\$94.00 (40 Pieces)

Seafood Ceviche in Cucumber Cups (GF)  
Shrimp ~ Scallop ~ Finfish  
\$24.00 per Dozen (1 dozen minimum of any one selection)

Spanish Paella (GF, DF)  
Saffron Rice infused with White Wine, Chicken Stock & Simple Spices  
tossed together with Tender Chunks of Chicken, Sautéed Shrimp, Andouille Sausage & Roasted Vegetables  
\$19.95/lb. (6 lb. minimum)

Paella with Shrimp & Crab (GF, DF)  
\$19.99/lb. (6 lb. minimum)

Albondigas (DF)  
Bison, Beef & Pork Meatballs with Charred Tomato Sauce  
\$65.00 (30 Pieces)

Fire Roasted Chorizo Stuffed Mini Peppers (GF)  
\$75.50 (30 Pieces)

Blistered Shishito Peppers with Browned Butter, Lemon & Parmesan (V, GF)  
\$2.25 per Person (1 oz per Person)

Potato Cheese Cigars (V)  
\$30.00 (30 Pieces)

Spinach & Manchego Stuffed Mushrooms (V)  
\$45.00 (30 Pieces)

Southwestern Grilled Shrimp (GF, DF)  
with Avocado Lime Aioli  
\$65.00 (30 Pieces)

“Really Big” (12/15) Shrimp (GF)  
in Red Pepper Garlic Butter  
\$85.00 (30 Pieces)

Prosciutto Wrapped Asparagus Spears with Boursin Cheese & Lemon Zest (GF)  
\$75.00 (30 Pieces)

Chicken Kabobs over Moroccan Cous Cous  
Chicken Breast marinated in White Wine,  
Yogurt, Garlic & Fresh Herbs  
served over a bed of Moroccan Cous Cous

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\$85.00 (30 Pieces)

Petite Lamb Rack  
grilled to Medium Rare, sliced & fanned and  
accompanied by Chimichurri Sauce  
served at Room Temperature with Herb Crust  
\$259.00 (4 Racks – 28-32 Chops)

Serrano Ham Wrapped Peach Slices (GF, DF)  
\$40.00 (20 Pieces)

Tortilla Española (V, GF, DF)  
Spanish Omelet with Potato, Eggs, Roasted Red Pepper & Caramelized Onion  
\$16.99 (8 Slices)

Spanish Garlic Potato Salad (V) \$7.95/lb. (2 lb. minimum)

Mixed Mediterranean Olives (VV, GF, DF) \$14.00 per Pint

Tapas Sampler  
featuring Goat Cheese Stuffed Figs wrapped in Serrano Ham, Spinach & Manchego Stuffed Mushrooms,  
Spanish Garlic Potato Salad, Garlic Shrimp, Costa Brava Chicken & Grilled Cumin Rubbed Beef Kabobs  
\$189.95 (serves 15-20)

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.