

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



Since 1993



## **ALFRESCO MENU**

*For those occasions when there is no time or inclination to start cooking, the following menus have been designed ALFRESCO – to be served just as they arrive – no heating, no preparation, no muss, no fuss. 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. So, go ahead, pick up the phone and order your alfresco menu today – you'll be serving like a pro the moment we arrive.*

(We kindly request a 20-person minimum on all menus.)

## **A GARDEN PARTY**

Roasted Tenderloin of Beef  
hand carved & fanned on wood board  
accompanied by Roasted Garlic &  
Caramelized Onion and Horseradish Sauces  
and assorted Freshly Baked Rolls

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

Roasted New Potato Salad  
with Peppers, Onions & Artichoke Hearts  
in Balsamic Vinaigrette

Lightly Poached Asparagus Spears,  
Hearts of Palm, Tear Drop Tomatoes & Sprouts  
sprinkled with Raspberry Vinaigrette

Frisee & Belgian Endive Salad  
with Navel Orange Segments, Radishes &  
Almonds in Citrus Vinaigrette

\$39.99 per Person

## **A DAY AT THE SPA**

Chilled Sweet Spring Pea Soup  
with Fresh Whole Sweet Peas &  
Crème Fraiche Garnish

Full Size Sandwiches  
of  
Fresh Vegetables drizzled with  
Raspberry Vinaigrette on Croissant  
&

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Chicken Waldorf Salad  
A delightful blend of Fresh Granny Smith  
Apples, Celery, Walnuts &  
Boneless Breast of Chicken in a  
Sweet & Tangy Dressing on Ciabatta

Mediterranean Bulgur Wheat Salad  
with Kalamata Olives, Chives,  
Dijon Sherry Vinaigrette & Crumbled Feta

Fresh Mozzarella Caprese  
Fresh Sliced Plum Tomato & Buffalo Mozzarella  
with Virgin Olive Oil & Basil Chiffonade  
accompanied by Garlic Crostini

\$29.59 per Person

### **OUR FAVORITE COMBO**

Petite Sandwiches  
Sliced Fresh Roasted Turkey Breast  
with Raspberry Mayonnaise on Whole Wheat Roll

Fancy Albacore Tuna Salad  
with Fresh Anjou Pears & Black Diamond Walnuts  
on Whole Wheat Roll

Roasted Sirloin with Horseradish Sauce on Petite Pain

Grilled Vegetable Crudit   
including Eggplant, Carrots, Broccoli, Cauliflower,  
Yellow, Red & Green Peppers, Red Onions, Squash & Asparagus  
accompanied by Sour Cream Plantain & Roasted Red Pepper Dipping Sauces

Baby Lettuces with Fresh Kadotta Fig, Feta Cheese, Roasted Cherry Tomato & Grilled Red Onion  
in Lemongrass Balsamic Vinaigrette

Boneless Breast of Chicken Salad with Red Flame Seedless Grapes & Pistachios

A Sweeping Display of Fresh Fruit to include  
Honeydew Melon, Cantaloupe, Watermelon, Seedless Grapes, Fresh Pineapple & Select Strawberries

Freshly Baked Assorted Rolls & Mini Muffins

\$29.50 per Person

## PICNIC IN THE PARK

Gourmet Sandwiches  
Choose 3 Varieties:

Fresh Roasted Turkey Breast & Havarti Cheese  
with Crisp Romaine, Cranberry Apple Chutney  
& Dijon Mustard on Asiago Focaccia

Roasted Sirloin with Caramelized Onion,  
Field Greens, Roasted Red Pepper and  
a touch of Basil Pesto on Onion Ciabatta

Honey Baked Ham & Jarlsberg Swiss  
with Hot & Sweet Mustard on Onion Ciabatta

Fresh Grilled Vegetables, Buffalo Mozzarella & Sun-Dried Tomato Pesto served on Asiago Focaccia

Spinach Salad  
with Caramelized Onion, Crumbled Bleu Cheese, Sliced Strawberries,  
Candied Walnuts & Poppyseed Dressing

Bowtie Pasta Salad with Sun-Dried Tomatoes, Artichoke Hearts, Kalamata Olives,  
Walnuts, Shredded Parmesan Cheese & Ricotta Salata

Sweet Potato Chips & Beet Chips  
served with Plantain Dipping Sauce

Fresh Fruit Kabobs of Cantaloupe, Honeydew & Strawberry  
garnished with Red Flame Grapes

\$28.95 per Person

## NAPOLI

Lemon Basil Chicken  
encrusted with Basil, Oregano & Thyme  
sautéed in Virgin Olive Oil, sliced & fanned over Arugula & Baby Spinach  
drizzled with Meyer Lemon Basil Vinaigrette  
(Served at Room Temperature)

Norwegian Salmon Fillet  
poached in White Wine & Dill  
served chilled with Moutarde des Chanoines & Lemon Wheels

Chilled Israeli Cous Cous Salad  
with Fresh Grilled Zucchini, Yellow Peppers, Grape Tomatoes, Fresh Chopped Pears,  
Jicama & Dried Cranberries

Vegetarian Antipasti Platter  
A flowing display of Grilled Asparagus, Red Onion, Eggplant & Italian Squash

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alongside Roasted Red Pepper, Herbed Goat Cheese & Fresh Mozzarella and our Eggplant Timbale accompanied by Garlic Crostini, Mediterranean Olives, Basil Pesto & Balsamic Vinaigrette

Grilled Seasonal Fruit Salad with Heller Organic Lavender Honey

Herbed Focaccia

\$39.90 per Person

### **A NIGHT AT RAVINIA**

Norwegian Salmon Fillet  
poached in White Wine & Dill  
served chilled  
with Moutarde des Chanoines & Lemon Wheels

Tuscan Marinated Flank Steak  
grilled to Medium Rare  
fanned & displayed and served at room temperature  
beautifully presented on oversized wood boards  
garnished with Mediterranean Olives & Sweet Grape  
Tomatoes accompanied by Chimichurri Sauce &  
Tarragon Toasted Bistro Rolls

Mediterranean Bulgur Wheat Salad  
with Kalamata Olives, Chives,  
Dijon Sherry Vinaigrette & Crumbled Feta

Lightly Poached Asparagus Spears,  
Hearts of Palm, Tear Drop Tomatoes & Sprouts  
sprinkled with Raspberry Vinaigrette

Sunflower Crisps & Flatbread Crackers

\$39.95 per Guest

### **THE ORIGINAL COMBO**

Boneless Breast of Chicken Salad  
with Red Flame Seedless Grapes & Pistachios

Fancy Albacore Tuna Salad  
with Fresh Anjou Pears & Black Diamond  
Walnuts

Our Famous Pasta Salad  
with Five Vegetables, Two Cheeses & Sun-Dried  
Tomatoes

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A Sweeping Display of Fresh Fruit to include  
Honeydew Melon, Cantaloupe, Watermelon,  
Seedless Grapes,  
Fresh Pineapple & Select Strawberries

Freshly Baked Petite Croissants, Petite Pain &  
Whole Wheat Rolls

\$29.95 per Person

## **ALMOST ALFRESCO**

Petite Sandwiches

Sliced Fresh Roasted Turkey Breast  
with Raspberry Mayonnaise on Whole Wheat Roll

Roasted Sirloin  
with Horseradish Sauce on Petite Pain

Honey Baked Ham & New York Cheddar  
with Hot & Sweet Mustard on Petite Rye Roll

Vegetable Lasagna "Rotolare"  
Seasonal Vegetables in a Delicate Blend of Ricotta, Parmesan,  
Fresh Herbs & Lemon Zest, rolled in Lasagna Pasta & finished with  
Mozzarella & Our Own Tomato Basil Sauce

Long Grain & Wild Rice Salad  
with Pecans, Sno Peas, Mandarin Oranges & Dried Wild Cherries  
drizzled in Tangerine Vinaigrette

Our Fabulous Chopped Salad  
with California Flat Leaf Spinach & Romaine Lettuce  
tossed with Chopped Carrots, Celery, Broccoli, Peppers,  
Tomatoes, Olives, Scallions, Garbanzo Beans & Mozzarella Cheese  
accompanied by Balsamic Vinaigrette

A Sweeping Display of Fresh Fruit to include  
Honeydew Melon, Cantaloupe, Watermelon, Seedless Grapes,  
Fresh Pineapple & Select Strawberries

Herbed Focaccia

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## **AN AMERICAN FEAST**

Apricot Glazed Turkey Breast  
fanned & displayed and served at room temperature  
on beautifully garnished oversized wood boards  
accompanied by  
Cranberry Apple Chutney & Apricot Moutarde  
and Assorted Freshly Baked Rolls

Flank Steak  
fanned & displayed and served at room temperature  
on beautifully garnished oversized wood boards  
accompanied by  
Tarragon Mayonnaise & Horseradish Sauce  
and Assorted Freshly Baked Rolls

Orange Penne Pasta Salad  
with Julienne Leek, Carrot & Broccoli tossed in Our Homemade Orange Leek Emulsion

Star Slaw  
featuring Crispy Sno Peas & Cabbage Slaw  
with Sesame Oil, Rice Vinegar & freshly grated Orange Zest

Yellow & Red Grape Tomatoes  
tossed with Buffalo Mozzarella & Our Famous Homemade Basil Pesto

\$39.95 per Person

## **THE NEW COMBO**

Petite Sandwiches

Sliced Fresh Roasted Turkey Breast  
with Raspberry Mayonnaise  
on Whole Wheat Roll

Fancy Albacore Tuna Salad  
with Fresh Anjou Pears & Black Diamond Walnuts  
on Whole Wheat Roll

Roasted Sirloin with Horseradish Sauce on Petite Pain

Chef's Famous Caesar Salad  
with Shredded Parmesan Cheese & Homemade Croutons

Chef's Famous Pasta Salad  
with Five Vegetables, Two Cheeses & Sun-Dried Tomatoes

Boneless Breast of Chicken Salad  
with Red Flame Seedless Grapes and Pistachios

A Sweeping Display of Fresh Fruit to include

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Honeydew Melon, Cantaloupe, Watermelon, Seedless Grapes,  
Fresh Pineapple & Select Strawberries

Freshly Baked Assorted Rolls, Raisin Pumpernickel & Flatbread Crackers

\$39.99 per Person

### **LIGHT & ELEGANT**

Norwegian Salmon Fillet poached in White Wine & Dill  
with Moutarde des Chanoines & Lemon Wheels

Chilled Chicken Medallions wrapped around Grilled Fig & Pear  
served with Savory Raspberry Sauce

Basil Cream Potato Salad  
Tangy Basil Cream Mayonnaise with Watercress, Shallots & Capers  
tossed with Quartered Red Skin New Potatoes

Grilled and Chilled Vegetable Skewers topped with Toasted Cashews  
drizzled with Raspberry Vinaigrette

Limestone Lettuce  
with Artichoke Heart, Heart of Palm, Fresh Sliced Strawberries & Crispy Walnuts  
in a Raspberry Vinaigrette

Specialty Bread Basket to include Tomato Basil Bread,  
Petite Croissants, French Cheddar Bread, Crusty Sourdough & Assorted Muffins

\$34.95 per Person

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.