

TAKE-OUT MENU

DELI SALADS

We kindly request a 3 lb minimum on all Deli Salads

Our Freshly Made Egg Salad \$6.95/lb

Classic German Potato Salad \$6.95/lb

Our Cole Slaw \$5.95/lb

Grandma's Potato Salad \$5.95/lb

Fancy Albacore Tuna Salad
with Fresh Anjou Pears & Black Diamond Walnuts \$14.95/lb

Boneless Breast of Chicken Salad
with Red Flame Seedless Grapes & Pistachios \$14.95/lb

Salmon Salad
prepared with Fresh Poached Salmon, Capers & Dill \$14.95/lb

Avocado Chicken Salad \$15.95/lb

Traditional Three Bean Salad \$5.95/lb

Southern Style Potato Salad \$5.95/lb

Star Slaw
featuring Crispy Sno Peas & Cabbage Slaw
with Sesame Oil, Rice Vinegar & freshly grated Orange Zest \$6.95/lb

Roasted New Potato Salad
with Peppers, Onions & Artichoke Hearts in Balsamic Vinaigrette
\$7.95/lb

Basil Cream Potato Salad
Tangy Basil Cream Mayonnaise
with Shallots & Capers
tossed with Quartered Red Skin New Potatoes \$6.95/lb

Tuscany Salad
A Flavorful Blend of Great Northern, Fava & Fresh Green Beans
tossed in Tuscan Marinade with Kalamata Olives & Sliced Red Onion \$6.95/lb

Black Bean & Roasted Corn Salad with Red Pepper Strips
all tossed in Mango Dressing \$6.95/lb

Nicoise Potato Salad
Boiled Red Skin Potatoes tossed with Chopped Egg & Haricot Vert dressed with Balsamic
Vinaigrette \$6.95/lb

Bibimbap Grain Salad
Lightly Dressed Trio of Ancient Grains (Quinoa, Wheatberry & Farro) with Gochujang
(Korean Chili Sauce), Sautéed Kale, Shiitake Mushroom & Pickled Daikon \$7.95/lb

Tuscan Farro Salad
Ancient Farro Grain tossed with Scallions, Grape Tomatoes & White Balsamic Vinaigrette
\$15.95/lb

Jerusalem Salad
Fresh, Crisp Cucumbers, Ripe, Chopped Tomatoes & Red Onions all tossed with Chopped
Parsley & a touch of Fresh Lemon Juice \$6.95/lb

Mediterranean Bulghur Wheat Salad with Kalamata Olives, Chives,
Dijon Sherry Vinaigrette & Crumbled Feta \$10.95/lb

Fresh Yellow & Red Grape Tomatoes tossed with Buffalo Mozzarella & Our Fabulous
Homemade Basil Pesto \$12.95/lb

Lightly Poached Asparagus Spears, Hearts of Palm, Tear Drop Tomatoes & Sprouts
sprinkled with Raspberry Vinaigrette \$69.95 per Platter (serves 20)

Chilled Israeli Cous Cous Salad
with Fresh Grilled Zucchini, Yellow Peppers & Grape Tomatoes, Fresh Chopped Pears &
Jicama and Dried Cranberries \$7.95/lb

Citrus Infused Quinoa Salad
with Sno Peas, Cucumbers, Red Peppers & Carrots in a Citrus Dressing \$12.95/lb

Fresh Steamed Green Beans
served chilled in a Mustard Sherry Dressing with Roasted Red Pepper Garnish \$8.95/lb

Poached Asparagus
with Chopped Yellow & Red Tomatoes, Virgin Olive Oil & Crumbled Bleu Cheese \$21.00/lb
(2 lb minimum)

Grilled & Chilled Vegetables topped with Toasted Cashews accompanied by Raspberry
Vinaigrette
\$9.95/lb

Panzanella
Fresh Plum Tomatoes, Fresh Buffalo Mozzarella & Basil Chiffonade all tossed in Herbed
Vinaigrette
with Homemade Grilled Rye & Herbed Garlic Croutons \$8.95/lb

Taffy Apple Salad
loaded with Apples, Honey Roasted Peanuts, Pineapple Chunks, Mini Marshmallows & Taffy
\$6.95/lb

Ambrosia Salad
Coconut, Sweet Whipped Cream & Sour Cream mixed with a Variety of Tropical Fruits Sure
to make this a Traditional Favorite \$8.95/lb

Waldorf Salad
A Delightful Blend of Fresh Granny Smith Apples, Celery & Black Diamond Walnuts served
with a Sweet Tangy Dressing \$7.95/lb
with Poached Chicken \$10.95/lb

Watermelon Salad
with Celery, Apple & Bleu Cheese in a Mint Vinaigrette \$5.95/lb

Fresh Fruit Salad
of Honeydew, Cantaloupe, Pineapple, Red Flame Grapes & Mandarin Oranges \$5.95/lb

Creamed Herring with Apple & Onions \$7.95/lb

Late Summer Fruit Salad
Peaches, Plums, Nectarines, Strawberries, Seedless Grapes & Mandarin Oranges blended
with Natural Juices & a touch of Lemon
\$9.95/lb

GREEN SALADS

We kindly request a 12 people minimum on all Green Salads

Our Famous Caesar Salad
with Shredded Parmesan Cheese & Homemade Croutons \$2.25 per Person

Spinach Salad
with Mandarin Orange & Slivered Almonds with Sweet & Sour Dressing
\$2.25 per Person

California Garden Salad
Mixed Garden Greens & Fresh, Crisp California Vegetables tossed with Raspberry
Vinaigrette \$2.25 per Person

Mexican Salad
of Tomatillo, Tomato, Lettuce & Red Onion in a Lime Vinaigrette \$2.25 per Person

Fresh Baby Lettuces
with Feta Cheese, Kadota Fig, Grilled Red Onion & Roasted Cherry Tomato in Lemongrass
Balsamic Vinaigrette
\$2.25 per Person

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
\$2.25 per Person

Summer Chopped Salad

with California Flat Leaf Spinach & Romaine Lettuce tossed with Chopped Carrots, Celery, Broccoli, Peppers, Tomatoes, Scallions, Fresh Roasted Corn, Fresh Baby Beets & Mozzarella Cheese accompanied by Balsamic Vinaigrette \$2.50 per Person

Spinach Salad

with Fresh Sliced Strawberries & Almonds served with Poppy Seed Dressing \$2.25 per Person

Orchard Chopped Salad

with Chopped Romaine, Baby Spinach, Shaved Apples & Pears, Walnuts, Dried Cranberries & a touch of Gorgonzola accompanied by Raspberry Vinaigrette \$2.50 per Person

Island Garden Salad

Fresh Mixed Greens, Crisp Vegetables & Mango tossed with Lime Vinaigrette \$2.25 per Person

Margarita Citrus Salad

Fresh Orange & Grapefruit Segments laid over a touch of Mesclun Mix & Grilled Jicama tossed in a Tequila Lime Vinaigrette \$2.25 per Person

Kale Garden Salad

Blend of Kale, Spinach, Tomato Wedges, Carrot, Radish & Cucumber with Buttermilk Ranch Dressing \$2.25 per Person

Mesclun Lettuce with

Roasted Baby Beets, Grilled Shallots, Sweet Cranberries, Belgian Endive & Grilled Fennel in Sherry Mustard Vinaigrette \$2.25 per Person

Chef's Spinach Salad

with Caramelized Onion, Crumbled Bleu Cheese, Sliced Strawberries, Candied Walnuts & Poppy seed Dressing \$2.25 per Person

Spinach Pecan Salad

with Crumbled Bleu Cheese, Candied Pecans & Chopped Pears in Poppy seed Dressing \$2.50 per Person

Midwestern Mesclun Salad

with Grilled Asparagus, Summer Squash & Fresh Grilled Corn tossed with Dried Cherries,

Vermont Goat Cheese & Balsamic Vinaigrette
\$2.50 per Person

Baby Lettuces & Spinach Salad tossed with Fresh Grilled Vegetables, Crispy Walnuts & Fresh Raspberries drizzled with a Raspberry Vinaigrette \$2.75 per Person

Portobello Mesclun Salad
Mesclun Mix of Baby Lettuces with Grilled Portobello Mushrooms, California Montrachet, Toasted Walnuts & Grape Tomato tossed in Balsamic Vinaigrette
\$2.75 per Person

Fresh Baby Spinach with Roasted Yellow Beets, Toasted Pecans, Sliced Pears, Crumbled Goat Cheese & Halved Grape Tomatoes with Mustard Maple Vinaigrette \$3.00 per Person

Seasonal Heirloom Tomatoes
with Crumbled Montrachet surrounded by Frisee & Red Oak Lettuces drizzled with Balsamic Vinaigrette \$3.00 per Person

Arugula Salad
with Herb Roasted Potatoes, Haricot Vert, Quail Egg, Crispy Pancetta & Roasted Garlic Mustard Vinaigrette \$3.25 per Person

Orange Raspberry Mesclun Salad
Mesclun Mix of Baby Lettuces with Orange Segments, Fresh Raspberry, California Montrachet, Toasted Sunflower Seeds & Grape Tomato tossed in Citrus Vinaigrette \$3.50 per Person

Limestone Lettuces
with Artichoke Hearts, Hearts of Palm, Fresh Sliced Strawberries & Crispy Walnuts in a Raspberry Vinaigrette
\$3.50 per Person

Frisee & Belgian Endive Salad
with Naval Orange Segments, Radishes & Almonds in Citrus Vinaigrette \$5.00 per Person

HEARTY SALADS

We kindly request a 3 lb or 12 people minimum on all Hearty Salads

Asian Chicken Salad

with Julienne Bok Choy, Water Chestnuts & Sno Pea in a Savory Sesame Dressing topped
with Crisp Fried Wonton Strips \$10.95/lb

Hand Cut Strips of Szechuan Steak

lightly tossed in Our Special Ginger Soy Marinade with Fresh Asian Vegetables \$12.50/lb

Chef's Fresh Cobb Salad

Grilled Chicken, Crumbled Bacon, Diced Tomato, Egg & Honey Baked Ham with Grated
Swiss on a Fresh Bed of Mixed Greens
with Ranch Dressing or Lemon Vinaigrette
\$5.95 per Person Entree Size/\$2.55 per Person Side Salad Size

Grilled Raspberry Chicken

over a bed of Fresh Baby Lettuces with Fresh Raspberries, Grilled Jicama, Julienne Sugar
Snap Peas & Crispy Walnuts accompanied by Our Fabulous Homemade Raspberry
Vinaigrette \$7.95 per Person Entree Size/\$2.40 per Person Side Salad Size

Chicken Caesar Salad

Fresh, Crisp Romaine Lettuce tossed with Our Famous Caesar Dressing, Shredded
Parmesan Cheese &
Our Homemade Seasoned Croutons topped with Chargrilled Breast of Chicken \$6.60 per
Person Entree Size \$2.40 per Person Side Salad Size

Shrimp Caesar Salad Blackened Shrimp over

Fresh, Crisp Romaine Lettuce tossed with Our Famous Caesar Dressing, Shredded
Parmesan Cheese &
Our Homemade Seasoned Croutons \$10.75 per Person Entree Size \$3.90 per Person Side
Salad Size

The "Big" Salad

A really big salad with Genoa Salami, Mortadella, Pepperoncini, Red Onions, Black Olives,
Green Peppers, Mozzarella Cheese, Chopped Egg, Tomato Wedges,
Cucumber, Fried Onions & Homemade Garlic Croutons
over a bed of Fresh, Crisp Greens
accompanied by Ranch or Our Homemade Italian Dressings
\$5.50 per Person Entree Size/\$2.40 per Person Side Salad Size

Classic Tuna Nicoise
Fancy White Albacore Tuna
with Green Beans, California New Potatoes & Nicoise Olives
all displayed upon on a bed of Fresh Romaine Heart & California Green Leaf Lettuce
accompanied by Lemongrass Balsamic Vinaigrette
\$7.05 per Person Entree Size/\$3.00 per Person Side Salad Size

PASTA & RICE SALADS

We kindly request a 3 lb minimum on all Pasta & Rice Salads.

Chef's Famous Pasta Salad
with Five Vegetables, Two Cheeses & Sun-Dried Tomatoes
in a Raspberry Vinaigrette \$6.95/lb

Asian Pasta Salad
Ginger, Sesame, Sno Pea & Mushrooms with Red Pepper Linguine & Soba Noodles in
Sesame Ginger Vinaigrette \$10.50/lb

Fresh Cheese Tortellini
tossed with Basil Pesto & Roasted Red Peppers \$8.95/lb

Orange Penne Pasta Salad
with Julienne Leek, Carrot & Broccoli \$6.95/lb

Chef's Tortellini Salad
with Fresh Vegetables, Feta Cheese & Cotto Salami in Raspberry Vinaigrette
\$7.95/lb

Our Pasta Salad
Tri-Colored Rotini with Mozzarella & Parmesan Cheeses, Sun-Dried Tomatoes & Black
Olives \$7.95/lb

Bowtie Pasta Salad
with Sun-Dried Tomatoes, Artichoke Hearts, Kalamata Olives, Walnuts, Shredded Parmesan
Cheese & Ricotta Salata \$9.95/lb

BEST OF
Hartford
MAGAZINE
2016
2017
2018
2019



Since 1993



Mediterranean Pasta Salad
with Cucumbers, Radishes, Red Peppers, Red Onions, Capers & Kalamata Olives in a
Balsamic Vinaigrette
\$6.95/lb

Mexican Rice Salad
Long Grain Rice steamed with Fresh Chopped Cilantro, Scallions & Black Olives
then chilled & tossed with
Beefsteak Tomatoes & a Zesty Spanish Dressing \$5.95/lb

Long Grain & Wild Rice Salad
with Pecans, Sno Peas, Mandarin Oranges & Dried Wild Cherries drizzled in Tangerine
Vinaigrette \$7.95/lb

Black Rice Salad
Steamed Black Rice with Montrachet, Grilled Summer Squash, Chopped Tomatoes & Mango
Chutney
\$10.50/lb

Soba & Cellophane Noodles
tossed with Mirin & Rice Wine Vinegar
with Carrots, Water Chestnuts, Sugar Snap Peas, Red Peppers & Black Sesame Seeds
\$7.95/lb

Capellini with Roasted Garlic, Virgin Olive Oil, MANZANA Sun-Dried Tomatoes, California
Montrachet & Fresh Basil Chiffonade
\$8.95/lb

HOT POTATOES, RICES & OTHER STARCHES

We kindly request a 3 lb on all food items sold by the lb.

Oven Roasted Fanned Potatoes \$14.95 (12 Pieces)

Rich & Creamy Mashed Potatoes A touch of Garlic, Horseradish, Cream Cheese, Sour Cream & Butter \$7.95/lb

Parslied Red Skin Potatoes \$7.95/lb

Oven Roasted Fingerling Potatoes tossed with Extra Virgin Olive Oil, Fresh Herbs & a touch of Crushed Garlic \$9.95/lb

Oven Roasted Potatoes with Sautéed Onions \$7.95/lb

Au Gratin Potatoes \$35.00 (5 lb Pan)

Hunt Club Potatoes Home Fried with Tri-Colored Peppers & Onions \$4.95/lb

Vesuvius Potatoes with Garlic & Olive Oil \$7.95/lb

Escalloped Potatoes \$35.00 (5 lb Pan)

“Those” Potatoes

Layers of Hash Browns, New York Cheddar, Sour Cream & Crumbled Bacon \$26.95 (serves 12-16)

My Father’s Potatoes

Sliced Idaho Bakers skillet seared with Onions, Butter & Garlic \$7.95/lb

Double Baked Potatoes with Sun-Dried Tomatoes

Fresh Idaho Potatoes whipped with Butter, Cream Cheese & a hint of Horseradish piped on the Half Shell with bits of Sun-Dried Tomato \$2.50 each (minimum of 12)

Duchess Sweet Potatoes

Garlic Horseradish Duchess Potatoes with a hint of Brown Sugar & Nutmeg \$1.75 each (12 minimum) \$1.95 each (minimum of 12)

Whipped Brandied Sweet Potatoes topped with Brown Sugar & Mini Marshmallows \$7.95/lb

Bistro Mac & Cheese

Creamy Macaroni in a Rich Cheddar Cheese Sauce topped with Buttered Bread Crumbs toasted to golden brown \$5.95/lb (minimum 3 lbs)

White Macaroni & Cheese Parmesan, Mozzarella & Gouda with Fresh Chopped Herbs
\$8.25/lb (minimum 3 lbs)

Long Grain & Wild Rice with Pecans & Dried Wild Cherries
\$7.95/lb

Herbed Italian Orzo \$7.95/lb

Coconut Lime Long Grain Rice
with Grilled Spring Scallion & Toasted Almonds \$7.95/lb

Lemon & Olive Oil Orzo with Arugula & Ricotta tossed in Lemon Vinaigrette
\$7.95/lb

Parmesan Truffled Orzo \$12.00/lb

Quinoa with Dried Fruits & Grilled Vegetables (served hot or cold) \$12.95/lb

Moroccan Cous Cous
a Medley of Fresh Sautéed Vegetables & Dried Fruits combined with Cous Cous in a Curried
Red Pepper Marinade \$7.95/lb

VEGETABLE SELECTIONS

We kindly request a 3 lb minimum on all Vegetable Selections.

Spinach Soufflé Strudel
A Delicate & Light Spinach Soufflé wrapped in Paper Thin Phyllo & baked to golden brown
\$15.00 each (serves 8-10), (minimum of 2)

Eggplant Timbale
Layers of Sautéed Eggplant, Fresh Tomato Basil Sauce and Parmesan & Mozzarella Cheese
\$36.75 each (serves 8-12)

Warm Grilled Vegetables

including Eggplant, Yellow & Red Pepper, Red Onion, Squash, Asparagus & Portobello
Mushroom drizzled with Balsamic Reduction \$12.50/lb

Tagine Vegetables

oven roasted & gently simmered Carrots, Tomatoes, Cauliflower, Zucchini, Eggplant, Pearl
Onions & Radishes in a Spiced Tomato Broth \$9.25/lb

California Stir Fry

including Asparagus, Green, Red & Yellow Pepper, Carrot, Broccoli, Cauliflower, Red Onion
& Sno Pea all tossed in Fresh Herb Butter \$7.95/lb

Orange Glazed Broccoli & Carrot Stir Fry \$7.95/lb

Tender Brussels Sprouts

with Smoked Bacon & Mustard Seed Butter \$13.95/lb

Haricot Vert (French Green Beans)

with Baby Carrot & Caramelized Pearl Onion in Champagne Vinaigrette
\$9.95/lb

Fresh Asparagus oven roasted with a touch of Extra Virgin Olive Oil then lightly topped
with a Gremolata of Lemon Zest,

Fresh Garlic & Flat Italian Parsley \$15.95/lb (2 lb minimum)

Grilled Green Beans Almondine lightly tossed with Sautéed Sliced Almonds \$11.95/lb

Sautéed Green Beans

tossed with Extra Virgin Olive Oil, Sea Salt, Cracked Pepper & Lemon Zest \$11.95/lb

Fresh Steamed Asparagus

with Asiago Cheese in a Beurre Noisette \$15.95/lb (2 lb minimum)

BREADS

Specialty Bread Basket
Chef's Selection of Assorted Breads, Rolls & Crackers accompanied by Butter
\$27.95 (serves 20-25)

Freshly Baked Assorted Rolls with Whipped Butter \$9.00 per Dozen

Petite Croissants \$21.00 per Dozen

Flatbread Crackers \$0.20 each

CASSEROLES & OTHER ENTREES

Sausage & Beef Lasagna
Layers of Pasta & Chef's Homemade Marinara with Sausage & Beef topped with Mozzarella
and Parmesan Cheeses
\$4.20 per Person (1.2 pcs per person as 1 of 2 entrees) \$8.75 (2.5 pcs per person as a single
entrée)

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 \$4.20
per Person (1.2 pcs per person as 1 of 2 entrees)
\$8.75 (2.5 pcs per person as a single entrée)

Butternut Squash Lasagna
with Spinach & a blend of Ricotta & Chevre Cheeses topped with Zesty Tomato Basil Sauce
\$42.95 (3 qt Casserole serves 12-15 as 1 of 2 entrees)
\$54.95 (4 qt Casserole serves 16-20 as 1 of 2 entrees)

Trio of Seasonal Ravioli
in Oven Roasted Tomato Cream Sauce or Sage Brown Butter \$39.95 (40 pieces serve 8-10
as 1 pf 2 entrees)

Pasta Roulades

Noodle wrapped around Spinach & Ricotta served with Tomato Basil Sauce
\$52.50 (30 Roulades serve 12-15 as 1 of 2 entrees)

Turkey Tetrazzini

Tender Chunks of Oven Roasted Turkey Breast gently combined with Egg Fettuccini, Fresh Sliced Mushrooms & a hint of Garlic in a Light Parmesan Cheese Sauce \$88.95
(also available with Chicken \$79.95)
(4 qt Casserole serves 16-20 as 1 of 2 entrees)

Turkey Roulades – Passover Style with Poached Cranberry, Wilted Spinach and Fig & Apple Matzoh Stuffing accompanied by Cranberry Ginger Chutney & garnished with Baked Lady Apples \$69.95 (40 Slices)

Turkey Schnitzel Thin Medallions of Boneless Turkey Breasts sautéed & drizzed with Cumberland Sauce \$45.00 (20 Pieces serves 10-16)

Turkey Florentine

Fresh Boneless Breast stuffed with Spinach & Candied Pecans roasted, pre-carved & fanned accompanied by Roasted Red Pepper Sauce
\$59.95 (40 Slices)
(serves 8-10 as a single entrée or 16-20 as 1 of 2 entrees)

Traditional Green Bean Casserole with French Fried Onions \$29.95 (serves 12-15)

Escallops of Chicken Parmesan Tender Breast of Chicken gently sautéed & topped with Mozzarella & Marinara baked with Ziti
\$69.95 (3 qt Casserole serves 8-10)

Chicken Provencal

Tender Filets of Chicken Breast grilled & sliced atop Provencal Vegetables with a sprinkling of Asiago Cheese \$58.50 (3 qt Casserole serves 8-10)

Tender Beef Medallions with Wild Mushroom Bordelaise served over Parmesan Truffled Orzo
(3 lbs of beef over 1 lb of orzo)
\$94.95 (serves 10-14 as 1 of 2 entrees)

Tenderloin Tips Forestiere

Choice Cuts of Tenderloin Tips braised in Bordelaise & served over Mushroom Infused Orzo \$82.50 (5 lb Pan serves 14-16 as 1 of 2 entrees)

Classic Meatloaf (Ground Beef)

with Savory Mushroom Gravy \$61.50 (5 lbs serve 8-12 as 1 of 2 entrees)

**Red Wine Braised Beef Pot Roast
in Mushroom Bordelaise**

\$69.95 (3 lbs serve 12-15 as 1 of 2 entrees)

Beef Stew

slow cooked until fork tender

\$94.95 (5 lb Pan serves 8-12 as 1 of 2 entrees)

Italian Beef Sandwiches

Tender, Juicy Italian Beef with Confetti Sweet Peppers & Mozzarella Cheese accompanied by Giardiniera & Italian Rolls
\$89.95 (5 lbs of Beef with 14 Sandwich Rolls)

Blackened Extra Firm Mu Tofu seared with Nutritional Yeast & Cajun Spices served with Wilted Spinach

\$44.95 (30 – 2 oz Portions serve 16-20 as 1 of 2 entrees)

Teriyaki Chicken Strips with Panko Bread Crumbs & Sesame Seeds
\$55.00 (36 Pieces)

Bone-In Farm to Table Chicken with Brown Sugar, Garlic & Lemon Juice \$87.00 (20 Pieces)

CHICKEN ENTREES

Bone-In Chicken Breast (Heat & Serve) BBQ or Rosemary Garlic \$36.00 (6 Pieces)

Oven Roasted Garden Vegetable Chicken (Bone-In) with Fresh Herbs, Crushed Tomatoes, Green Pepper, Onion & Mushrooms \$30.00 per 10-Piece Package

(includes 4 Breasts, 2 Wings, 2 Thighs, 2 Legs)

Lemon Herb Greek Chicken (Bone-In) oven roasted with Fresh Herbs,
Lemon Wheels & a touch of White Wine \$30.00 per 10-Piece Package (includes 4 Breasts, 2
Wings, 2 Thighs, 2 Legs)

Stuffed Chicken Breast

Boneless Breast of Chicken with skin wrapped around Fig, Pear & Apple Bread Stuffing
with a touch of Golden Raisins oven roasted to golden brown & accompanied by Apple
Cider Glaze \$10.50 each (12 oz Boneless Breast)
(minimum of 8)

Boneless Breast of Chicken covered with Mushroom Duxelle
folded in Five Layers of Paper Thin Phyllo & accompanied by Tarragon Crème Sauce

Full Size – \$9.00 each (minimum of 8)

Oven Roasted Bone-In Greek Chicken Breast with Artichoke Hearts & Roasted Lemon
Wedges glazed with Lemon, Oregano & Olive Oil \$6.00 each (minimum of 8)

Buffet Size – \$5.00 each (minimum of 12)

Panko Breaded Stuffed Chicken

filled with Fresh Spinach, Roasted Red Peppers, Prosciutto & Gouda in Thyme Cream Sauce
\$9.85 each (minimum of 8)

Chicken Spragle

Breast of Chicken wrapped around Fresh Asparagus Spears with a Triple Cheese Sauce
\$40.00 (8 Pieces)

Favorite Chicken Entrees packaged 12 (4 oz) Boneless Breasts priced at \$60.00:

Chicken Marbella

Boneless Breast of Chicken braised in White Wine with Fresh Coriander, Bay & Brown
Sugar reduced with Garlic Clove, Capers, Prunes & Olives

Chicken Florentine

Boneless Breast of Chicken sautéed with Sherry Wine & Mushroom served over Fresh
Steamed Spinach

Lemon Basil Chicken
encrusted with Basil, Oregano & Thyme & sautéed in Virgin Olive Oil accompanied by
Lemon Basil Sauce

Chicken Piccata
Boneless Breast of Chicken sautéed in Lemon Caper Beurre Blanc

Chicken Marseille
with Fresh Herbs, Crushed Tomatoes, Green Peppers, Onions & Mushrooms

Chicken Marsala
Tender Medallions of Chicken Breast
sautéed with Marsala Wine & Fresh Sliced Mushrooms

Chicken Vesuvius
tossed in Basil, Garlic & Olive Oil served with Potatoes & Peas

Chicken Paillards
Grilled Boneless Breast layered with Wilted Spinach accompanied by Citrus Beurre Blanc &
Mango Salsa

SEAFOOD

Subject to availability

Parmesan Lemon Tilapia
Tender Tilapia Fillet with a Thin Layer of Parmesan Lemon Crust accompanied by Lemon
Wheel Garnish \$55.95 (8 – 3 oz Pieces)

Tilapia Provencal
Tender Tilapia Fillet dusted with Country Herbs, lightly sautéed & served Provencal Style
with Tomatoes & Mushrooms over a bed of Wilted Spinach \$55.95 (8 – 3 oz Pieces)

Light & Flaky Greek Herbed Tilapia garnished with a Lemony Apple, Jicama & Radish Slaw
\$55.95 (8 – 3 oz Pieces)

Macadamia Mahi Mahi
encrusted with crushed Macadamias & Walnuts
sautéed and accompanied by Mango Salsa & Lime Beurre Blanc \$44.00 (8 – 3 oz Pieces)

Pecan Grouper encrusted with Chopped Pecans sautéed & accompanied by Citrus Beurre
Blanc \$54.00 (8 – 3 oz Pieces)

Mustard Maple Salmon
Fresh Salmon Fillet
Maple & Mustard Glazed & Grilled accompanied by Crispy Leek Garnish \$66.00 (8 – 3 oz
Pieces)

Grilled Salmon
brushed with Fresh Herbs & Olive Oil accompanied by Cucumber Dill Relish & Dijon
Mustard Aioli
\$66.00 (8 – 3 oz Pieces)

Dijon & Panko Encrusted Cod
Fresh Cod Fillet encrusted with Panko Crumbs & a touch of Dijon then baked to golden
crisp
\$63.60 (8 – 3 oz Pieces)

Haddock in Thai Marinade oven roasted with Scallions & Garlic \$69.00 (8 – 3 oz Pieces)

Seafood Coquille
A Delicate Selection of Scallops, Crab & Jumbo Gulf Coast Shrimp in a Classic Sauce
Americana
accompanied by Puff Pastry Shells
\$78.00 (8 – 7 oz Portions serve 6-8 guests as 1 of 2 entrees)

Seafood Brochettes
Shrimp, Salmon & Scallop with Olive-Herb Vinaigrette served on Herb Braised Leeks
\$12.00 each

DIPS

Pint

Guacamole \$9.95
Mango Salsa \$8.95
Pico de Gallo \$5.95
Roasted Red Pepper \$7.95
Roasted Tomato \$6.95
Sour Cream Plantain \$5.95
Spinach & Spring Scallion \$6.95
Artichoke Tapenade \$9.95

SAUCES

Pint

Apricot Moutarde \$8.95
Cranberry Apple Chutney \$5.95
Cucumber Dill \$4.95
Horseradish \$5.95
Dijon Mustard Aioli \$4.95
Pesto \$5.95
Raspberry Mayonnaise \$4.95
Shiitake Mushroom Mayonnaise \$5.95
Sweet Pepper Relish \$5.95
Tarragon Mayonnaise \$4.95

DRESSINGS

Pint

Caesar \$6.95
Honey Mustard \$5.95
Lemon Dill \$6.95
Ranch \$4.95
1000 Island \$4.95
Spicy 1000 Island Mango \$4.95
Balsamic Vinaigrette \$6.95

Fresh Vegetable Vinaigrette \$5.95
Lemongrass Vinaigrette \$5.95
Mustard Sherry Vinaigrette \$5.95
Raspberry Vinaigrette \$5.95
Tangerine Vinaigrette \$5.95



DESSERT

FRUIT DISPLAY

A Sweeping Display of Fresh Fruit to include
Honeydew Melon, Cantaloupe, Seedless Grapes, Watermelon, Fresh Pineapple &
Strawberries
(VV, GF, DF)

Small (serves 12-16) \$45.95
Medium (serves 25-30) \$69.95
Medium/Large (serves 30-40) \$89.95
Large (serves 45-55) \$119.95

CHOCOLATE DIPPED FRUIT

Dark Chocolate Dipped Strawberries drizzled with White Chocolate \$1.50 each (Minimum of 50)
White Chocolate Dipped Strawberries drizzled with Dark Chocolate \$1.50 each (Minimum of 50)
Dark Chocolate Dipped Pineapple drizzled with White Chocolate \$1.50 each (Minimum of 50)
Dark Chocolate Covered Cuties \$1.60 each (Minimum of 50)
White & Dark Chocolate Dipped Strawberry Tree Fresh Driscoll Strawberries double dipped and artfully decorated & arranged in a Tree Shape \$140.00 (80 Berries)

COOKIES & OTHER DESSERT BARS

Chocolate Chip Cookies ~ Peanut Butter Cookies (contains nuts) ~ Oatmeal Raisin Cookies
Sugar Cookies ~ Macadamia Nut & White Chocolate Cookies (contains nuts) ~ Fudgy
Brownies ~ Walnut Dark Chocolate Blondies

\$2.30 per Person (2 Pieces per Person – Chef's Selection)

\$3.45 per Person (3 Pieces per Person – Chef's Selection)

MINI WHOOPIE PIES

Cake Flavors: Vanilla, Chocolate, Espresso
\$1.75 each (Minimum of 1 dozen per Flavor)

CUPCAKES

Custom Frosted Cupcakes Standard Cake Flavors: Vanilla, Chocolate, Red Velvet, Lemon &
Carrot

Standard Frostings: Vanilla, Chocolate, Meringue & Whipped Cream

Mini: \$2.50 each

Regular: \$3.50 each

(Minimum of 1 dozen per Flavor)

FRENCH MACARONS

The tray of assorted Chocolate, vanilla, pistachio, cherry and lemon macarons
\$30 per tray (1 doz to each tray)

ASSORTMENT OF MINI PASTRIES

The tray of assorted Cream puffs, eclairs, mocha eclairs, espresso bites, napoleons, and
belle fleurs pastries.

\$28 per tray (2 of each pastry inside the tray)

PARTY SHEET CAKES

Personalize it at no charge

Raspberry Mousse and Chocolate Cake
Butterscotch Cream & Fresh Fruit White Cake
Chocolate Layer Cake
Lemon Cream Cake
Strawberry Cream Cake
Tuxedo Truffle Mousse Cake
White Chocolate Raspberry Cream Cake
Tiramisu
½ Sheet 60 people – \$195
Full sheet 120 people - \$390

GLUTEN FREE DESSERT

Happy Cupcakes
Two dozen minimum
Chocolate
Vanilla
\$38/doz

VEGAN DESSERT

Carrot Cake
Chocolate Layer Cake
Lemon Poppy Cake
½ SHEET (50 servings) \$150



BEVERAGES

All Beverages served chilled and include Cups

Coke, Diet Coke, Sprite & Ginger Ale
\$1.50 per Can

Assorted Cans of LaCroix
\$1.50 per Can

Individual Bottles of Chilled Juices
Orange, Apple, Cranberry, Tomato & Grapefruit
\$2.00 per Bottle

Individual Bottles of Flat Water
\$1.50 per Bottle

San Pellegrino Water (25 oz Bottle)
\$2.95 per Bottle (serves 2-3)

Rich Hot Chocolate with Mini Marshmallows
\$55.00 serves 50 cups
\$20.00 Air pot serves 8-10 cups

Hot Apple Cider
\$85.00 serves 50 cups // \$150.00 serves 100 cups
\$20.00 Air pot serves 8-10 cups

Italian Best Lavazza Regular & Decaffeinated Coffee
Milk, Sugar & Sweetener
\$45.00 serves 50 cups // \$85.00 serves 100 cups
\$25.00 Air pot serves 8-10 cups

Mighty Leaf Assorted Herbal & Regular Teas
with Milk, Sugar, Sweetener & Lemon Wedges
\$25.00 Air pot serves 8-10 cups
Freshly Brewed Iced Tea – Regular & Forest Berry
served with Lemon Wedges, Sweetener, Sugar,
\$25 per Box (serves 8-10)

Lemonade by the Box with Cups & Ice
\$25 per Box (serves 8-10)



PAPER & PLASTICWARE

Disposable Plates, Flatware, Napkins & Cups

Eco-Friendly paper plates, flatware, napkins, cups \$1.50 per person

BEST OF
Hartford
MAGAZINE
2016
2017
2018
2019



Fine Plastic, Silverware flatware, napkin, cups \$2.00 per person

15% Gratuities will apply
7.35% Sales tax will apply
3.75 % Credit Card charge may apply
Delivery & Set Up charge may apply

Serving Ware included
Plates, Utensils & Napkins not included

Bueno Appetite!

Chef Andrei