## Spiraled Chicken <br> chicken rolled with artichokes, mushrooms, sundried tomatoes, mozzarella cheese

Chicken Française
fresh lemon juice, parsley, white wine
Chicken Marsala
fresh mushrooms, marsala wine demi-glaze
Tuscan Chicken
chicken medallions, portabella mushrooms, artichoke hearts, roasted red peppers, dry vermouth
Roasted Chicken
bone-in breast and thigh, garlic, shallots, fresh herbs

Turkey Breast with Pan Gravy
sliced turkey, savory herb stuffing
Cheese Tortellini Carbonara
prosciutto, pancetta, bacon, heavy cream, parmesan cheese
Mushroom Ravioli
pesto cream, sundries tomatoes
Baked Macaroni
roquefort blue \& white cheddar cheeses, white truffle oil, topped with panko bread crumbs
With Lobster $\$ 19.00$ per person
Penne a la Vodka baby green peas, tomato vodka sauce
Penne Bolognese
classic "old world" bolognese meat sauce
17.00
17.00
16.0016.00
15.00
17.00
16.00
15.00
15.00
16.00

Add a little Spice to your day with our.....

## Every Day Hot Buffet

delivered to your home, office or anywhere for a minimum of 15 people
1 Main Dish • 2 Side Dishes • Rolls \& Butter • Paper Goods • All for the listed price Dessert \& Drinks are à la carte • Second Main Dish available ai la carte • Delivery Fees not included

## Main Course <br> choose 1

18.00 Flank Steak
herb crusted with wild mushroom sauce
Flank Steak
18.00
17.00 Country Style Meat Loaf made with beef or turkey, served with mushroom gravy OR roasted tomato sauce
Caramelized Apple Glazed Pork Loin

16.00
with apple demi-glace
Garlic \& Herb Crusted Pork Loin
roasted, stuffed with mushrooms, herbs,
bread crumbs17.00
Pecan Crusted Salmon
pomegranate glaze
Roasted Salmonginger, soy sauce, scallions, sesame oil
Pan Seared Mahi-Mahidiced tomatoes, fresh herbs, white wine
Seafood Stuffed Solecrabmeat breadcrumb stuffing,18.00sauced with lemon, white wine \& butter
15.00

Add a little Spice to your day with our.....

Catering Group events planned to taste

Every Day Hot Buffet Page 2-Side Dishes and a la Carte items

2 Side Dishes • Rolls \& Butter • Paper Goods • All for the price listed on the front Drinks \& Dessert are à la carte • Additional Side Dishes available à la carte • Delivery Fees not included

## Side Dishes

choose 2

## Hot Sides

Grilled Seasonal Vegetables with fresh herbs
Brown Sugar \& Honey Glazed Baby Carrots with fresh thyme
Green Beans with herb butter
Broccoli with caraway seeds and lemon zest
Roast Broccoli, Cauliflower and Carrots
Cauliflower 3 Cheese Au Gratin
Butternut Squash with brown sugar and nutmeg
Roasted Baby Potatoes with fresh herbs, garlic \& kosher salt
Potatoes mashed with roasted garlic
Ginger Scented Jasmine Rice with green onions
Saffron Rice
Mushroom Wild Rice Pilaf
Roasted Red Onions with orzo \& grilled vegetables

## Cold Sides

Classic Caesar Salad with garlic croutons \& parmesan shards
Field Green Salad with pear tomatoes, dried cranberries, english cucumbers \& garlic croutons
Grilled Herb Marinated Seasonal Vegetables, Balsamic Glaze Orzo Salad with grilled vegetables \& roasted red onions
Mediterranean Couscous with grilled vegetables, dried cherries \& herb vinaigrette
Cold Sesame Noodles with green onions \& carrots
Wild Rice Salad with dried fruit, scallions, craisins, fresh herbs \& vinaigrette
Chef's Pasta Salad, seasonal vegetables \& pesto mayonnaise

## à la carte items

Desserts

| Assorted Cookies | 1.00 each |
| :--- | :--- |
| Brownies | 1.50 each |
| Assorted Dessert Bars (2 pp) | 3.00 pp |
| Selection of Miniature Sweets $(2 \mathrm{pp})$ | 4.00 pp |
| Lyman's Farm Fresh Fruit Pies | 20.00 |
| Flourless Chocolate Cake | 35.00 |
| New York Cheese Cake | 35.00 |

## Drinks

| Assorted Soft Drinks | 1.75 each |
| :--- | :--- |
| Diet Coke/Coke/Sprite/Ginger Ale |  |
| Connecticut Crafted Soft Drinks | 2.50 each |
| Assorted Snapple Drinks | 2.00 each |
| Individual Bottled Water | 1.75 each |
| Individual Sparkling Water | 2.25 each |
| Gourmet Coffee \& Tea Service | 3.00 pp |
| Lemonade or Sweet Ice Tea | 20.00 |
| 1 Gallon, serves 15-20 |  |

 Catering Group

Corporate • Social • Formal • Casual
Event Planning \& Design Menus Customized for Every Event

