

classic "old world" bolognese meat sauce

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 à la carte • Delivery Fees not included

Main Course

choose 1

Spiraled Chicken chicken rolled with artichokes, mushrooms, sundried tomatoes, mozzarella cheese	18.00	Flank Steak herb crusted with wild mushroom sauce	18.00
Chicken Française	17.00	Flank Steak teriyaki with mushrooms and pea pods	18.00
fresh lemon juice, parsley, white wine Chicken Marsala fresh mushrooms, marsala wine demi-glaze	17.00	Beef Tips Stroganoff mushrooms and onions, served with a choice of egg noodles or garlic mashed potatoes	18.00
Tuscan Chicken chicken medallions, portabella mushrooms, artichoke hearts, roasted red peppers,	17.00	Country Style Meat Loaf made with beef or turkey, served with mushroom gravy OR roasted tomato sauce	16.00
dry vermouth Roasted Chicken bone in broast and thigh, garlic, shallets	15.00	Caramelized Apple Glazed Pork Loin with apple demi-glace	16.00
bone-in breast and thigh, garlic, shallots, fresh herbs		Garlic & Herb Crusted Pork Loin	17.00
Turkey Breast with Pan Gravy sliced turkey, savory herb stuffing	17.00	roasted, stuffed with mushrooms, herbs, bread crumbs	
Cheese Tortellini Carbonara prosciutto, pancetta, bacon, heavy cream,	16.00	Pecan Crusted Salmon pomegranate glaze	18.00
parmesan cheese		Roasted Salmon	18.00
Mushroom Ravioli pesto cream, sundried tomatoes	16.00	ginger, soy sauce, scallions, sesame oil	
Baked Macaroni	15.00	Pan Seared Mahi-Mahi diced tomatoes, fresh herbs, white wine	18.00
roquefort blue & white cheddar cheeses, white truffle oil, topped with panko bread crumbs		Seafood Stuffed Sole crabmeat breadcrumb stuffing,	18.00
With Lobster \$19.00 per person		sauced with lemon, white wine & butter	44.00
Penne a la Vodka	15.00	Broiled Lemon Caper Tilapia	16.00
baby green peas, tomato vodka sauce		Tilapia Puttanesca onions, capers, black olives, tomatoes	17.00
Penne Bolognese	16.00		

Accompanying sides and à la carte items can be found on the back



Saffron Rice

Mushroom Wild Rice Pilaf

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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

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 pp)	4.00 pp
Lyman's Farm Fresh Fruit Pies	20.00
Flourless Chocolate Cake	35.00

Drinks

35.00

New York Cheese Cake

Assorted Soft Drinks Diet Coke/Coke/Sprite/Ginger Ale	1.75 each
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 1 Gallon, serves 15-20	20.00

Spice Spice Catering Group

Corporate • Social • Formal • Casual

Event Planning & Design Menus Customized for Every Event

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

Cold Sides

Roasted Red Onions with orzo & grilled vegetables

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