

**APPETIZERS TO PASS AROUND
(PRICED BY THE DOZEN)**

Skewered Shrimp, Warm Bacon Vinaigrette 28~
Seared Tuna Skewers, Tzatziki Sauce 33~
Skewered Sea Scallops, Pesto 33~
Salmon Cakes, Remoulade 28~
Spicy Tai Crab Cakes 28~
Burger Sliders on Mini Brioche Buns 28~
Sirloin Steak Skewers, Horseradish Crème 28~
Chorizo Empanadas, Chipotle Sour Cream 35~
Biscuit Hot Dogs, Chef's Dipping Sauce 23~
Savory Apple, Blue Cheese, and Fig Tartlets 28~
Brie and Salmon Turnovers, Fall Fruit Preserve 33~
Mini Meatballs, Gorgonzola Dipping Sauce (24 pieces) 33~

HOUSE-MADE SOUPS BY THE GALLON

Pumpkin Bisque 48.00
Kale, Bean, and Andouille 48.00
Potato and Leek 45.00
Cheddar Ale 48.00
Lump Crab and Artichoke Bisque 68.00
Connecticut Clam Chowder 58.00

Call: 860.567.4900
Speak with Party Planner Brett Clugston
to customize your menu!

SIDE DISHES...

55~ each (serves approximately 15 guests)

Scalloped Potatoes, Sharp Cheddar, Jalapeños
Goat Cheese Hash Browns, Apple Chutney
Garlic Mashed Potatoes
Steamed Texmati Rice or Organic Brown Rice
Wild Rice Pilaf, Dried Fruit
Sausage and Apple Stuffing
Orzo Pilaf, Roasted Artichokes, Shallots
Roasted Root Vegetables Ratatouille
Sautéed Brussels Sprouts, Bacon, Golden Raisins
Grilled Organic Zucchini
Roasted Cauliflower
Wild Mushroom Sauté, Black Truffle Butter
Glazed Carrots with Golden Raisins
Apple Fennel Slaw

*Grilled Native Sweet Corn
with Aioli, Lime, Smoked Sweet Paprika, Parmesan

*Sautéed Broccoli Rabe *with White Beans and Garlic*

*Baked Broccoli Gratin
with Panko, Applewood Bacon, Parmesan

Holiday Parties for Your Home or Office
Cocktail Events, Buffet Dinners, and More.



Connecticut Caterers

Fall and Winter

Party Platters 2011

-----STATIONARY PLATTERS-----

(each platter serves approximately 15 guests)

Vegetable Crudités and Assorted Cheese Platter 75~
Homemade Dips, Crostinies

Mediterranean Platter 85~
Hummus, Marinated Olives, Assorted Cheese, Pita Breads

Sliced Bratwurst Platter 75~
Mustard, Sliced French Baguettes, Caramelized Onions

Italian Antipasto Platter 95~
Meats, Roasted Red Peppers, Marinated Olives, Artichokes, Fresh Italian Mozzarella, Hard and Soft Italian Cheese, Crostinis

Sliced Duck Breast 85~
Red Currant Game Sauce, Melted Leeks

Panko and Coconut Crusted Chicken Fingers 65~
Tai Pan and Peanut Dipping Sauces, Diced Scallions

Sliced Ahi Tuna, Seaweed Salad, Wasabi, Soy Sauce 85~

Smoked Salmon Club Sandwiches (1 dozen) 45~
with Cucumber, Horseradish Cream

Shrimp Cocktail Platter, Cocktail Sauce, Horseradish 75~

Homemade White Corn Tortilla Chips 65~
Served with Guacamole, and Salsa

Connecticut Caterers
Email: swgcorporate@optonline.net
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SALADS

serve 12-14 guests each

Saltwater Caesar Salad 48~

Super Wedge Salad 58~
Iceberg, Cherry Tomatoes, Red Onion
Double Smoked Bacon, Blue Cheese

Boston Bibb Lettuce Salad 58~
Arethusa Farms Yogurt Ranch Vinaigrette,
Avocado, Grape Tomato

Artichoke Sourdough Bread Salad 65~
Romaine Hearts, Creamy Caesar,
Grilled Artichokes, Asiago

Mushroom, Spinach, Goat Cheese Salad 58~
Carrots, Red Onion, Radishes

Cranberry, Apple, Poached Chicken Salad
Walnuts, Endive, Dill Vinaigrette 58~

Diced Beet and Baby Arugula Salad 58~
Blood Orange Vinaigrette, Gorgonzola

CT Chop Chop Salad 68~
Arugula, Walnuts, Shaved Fennel, Sliced Pears

French Green Bean Salad 58~
Smooth Dijon Vinaigrette, Red Onion, Dill

Fresh Basil, Vine Ripe Tomato, Mozzarella Salad 58~
Dark Balsamic Vinaigrette

Peanut Noodle Chicken Salad 58~
Scallions, Napa Cabbage, Bean Sprouts

Fruit Salad, Arethusa Yogurt Coconut Dip 55~

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ENTREES

entrees serve 12-14 guests

Grilled Atlantic Salmon 125~
Dijon Dill Cream Sauce

Grilled Center Cut Swordfish 165~
Sun dried Tomatoes, Capers, Black Olives, EVOO

Grilled Rare Tuna Skewers 145~
with Ponzu, Lime, Cilantro Vinaigrette, Radish

Panko Catfish Fingers, Mango Apple Salsa 115~

Saltwater Lemon Sole, Lemon Caper Butter 115~

Swordfish Meuniere 165~
Served with fresh Maine Mussels Sautéed with White Wine,
Lemon, Thyme Sauce

Baked Swordfish Rockefeller 165~
Medallions of Swordfish, Creamed Spinach Topping,
Oven Roasted Tomatoes

Litchfield Shrimp Simmer 135~
New Orleans Style BBQ Seafood Broth

Lightly Herb Breaded Seared Monk Fish Cubes 125~
Sautéed Exotic Mushrooms and Shallots, Balsamic Drizzle

Seafood Stuffed Shrimp, Lemon Beurre Blanc 145~

Seafood Linguini, Mussels, Clams, Chopped Shrimp 165~
Wilted Baby Spinach, Light Tomato Seafood Broth

Grilled Vegetable and Portobello Tortas (14ct.) 105~
Buffalo Mozzarella, Pesto

Three Cheese and Lobster, Stuffed Shells 165~
San Marzano Tomato Sauce with Pancetta

Chicken Tai Pan 125~
Served Cold, Poached Chicken Breast, Julienne Vegetables,
Soy Ginger Dressing, Over Angel Hair Pasta

Butternut Squash Ravioli 110~
New England Spice, Apples, Goat Cheese

ENTREES

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Chicken Roulade 125~
Stuffed with Apples, Walnuts, Gorgonzola, Fig Sauce

Baked Chicken Casserole 125~
Caramelized Cauliflower, Butter Beans, Asiago,
Crispy Bread Crumbs, EVOO

Lemon Oregano Roasted Bone In Chicken 125~
Warm Shallot-Thyme Vinaigrette, Orange Fennel Slaw

Roast Sliced Duckling 165~
Mandarin Orange Marmalade, Rhubarb-Beet Risotto

Grilled Rosemary Steak Skewers 135~
with Fig Infused Greek Yogurt, Couscous with Garlic,
Zucchini, Chick Peas, Bell Pepper, EVOO

Cumin Crusted Lamb Skewers 155~
Tomato, Mint, Apple Chutney

Thin Sliced Prime Rib 195~
Au Jus, French Baguette, Horseradish Cream

Sliced Filet Mignon 195~
Red Burgundy Demi Glace, Roasted Fingerling Potatoes

Sliced NY Sirloin Steak 185~
Grain Mustard Wild Mushroom Sauce, Sautéed Spinach

BBQ Braised Beef Brisket 175~
with Mini Brioche Buns, SWG Cole Slaw

Turkey Meatloaf Wrapped in Turkey Bacon 110~
Filled with Cheese

Hot and Sweet Sausage 115~
Potatoes, Peppers, Onions, Seeded Bastone Bread

**Connecticut Caterer's is a full service event
planning company offering staffing, rentals,
bar stocking, and much more.**