

COCKTAIL HORS D'OEUVRES

Below you will find several simple ideas for light and casual entertaining.
These menus represent only a sampling of what we have to offer.
Please contact one of our event coordinators to send you additional selections
and assist you in creating your very own special event.

(V) Vegetarian (VV) Vegan (GF) Gluten-Free (DF) Dairy-Free

PERFECT STARTERS

Hors D'oeuvres Strudel

Smoked Chicken, Fresh Asparagus, Camembert &
Dried Wild Cherries in a French Puff Pastry
\$49.95 (12 Slices)

Roasted Vegetable Strudel (V)

Asparagus, Abalone Mushrooms, Cauliflower,
Caramelized Leeks, Roasted Red Pepper, Smoked
Gouda & Arugula with Farm Stand Tomato Coulis
in a French Puff Pastry
\$49.95 (8 Slices)

Asparagus Beef Rolls (DF)

Thinly Sliced Sirloin wrapped around Fresh Asparagus Spears
marinated in Ginger Soy & flash grilled
\$169.00 (40 Pieces)

Gourmet Sliders with Crumbled Bleu Cheese,
Caramelized Onions & Sautéed Mushrooms on Assorted Freshly Baked Buns
\$189.00 (40 Pieces)

Chef's Original Sweet & Sour Meatballs (DF)

\$95.00 (100 Pieces)

Chorizo Stuffed Dates wrapped in Cured Bacon (GF, DF)

\$95.00 (40 Pieces)

Spicy Buffalo Wings

with Bleu Cheese Sauce & Celery Sticks
\$95.00 (30 Pieces)

Balsamic Glazed Chicken Wings (DF)

Tender Baked Wings coated with Sweet Honey
Balsamic Reduction & rolled in Toasted Sesame Seeds
\$95.00 (30 Pieces)

Chilled Chicken Medallions wrapped around Grilled Fig & Pear (GF, DF)

served with Savory Raspberry Sauce
\$95.00 (30 Pieces)

Grilled Medallions of Mango Glazed Barbados Chicken (GF, DF)

served with Dark Rum Kiwi Dipping Sauce

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\$95.00 (30 Pieces)

Fresh Vegetable Crudité (V)
of Broccoli, Cauliflower, Asparagus, Carrots &
other Select Fresh Vegetables accompanied by
Spinach Spring Scallion & Roasted Red Pepper Dips

\$95.00 (serves 20-25)

½ Size \$55.00 (serves 12-15)

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

\$145.00 (serves 20-25)

\$65.00 (serves 12-15)

DIPS & SPREADS

Pesto Charlotte (V)

Chef's Fresh Basil & Mascarpone Torte layered with Fresh Basil Pesto
accompanied by Tomato Focaccia & French Bread

\$55.00 (serves 12-20)

Spinach Spring Scallion Dip (V)

surrounded by Carrot Stix & Cucumber Stix & served with Freshly Baked Baguette Rounds

\$45.00 (serves 15-20)

Herbed Goat Cheese Crock (V)

with Sun-Dried Tomato Basil Coulis
accompanied by Herbed Garlic Crostini

\$55.00 (serves 12-20)

Hot Artichoke & Parmesan Dip (V)

accompanied by Homemade Herbed Pita Chips

\$55.00 (serves 15-20)

Hot Crab & Pimento Crock (GF)

served with Fresh Red & Yellow Tortilla Chips

\$65.00 (serves 15-20)

Chef's Homemade Hummus (VV, DF)

drizzled with Virgin Olive Oil & garnished with Paprika
accompanied by Fresh, Warm Pita Triangles

\$55.00 (serves 15-20)

Mediterranean Trio

Chef's Homemade Hummus, Baba Ghanoush &
Mixed Olives accompanied by Pita Triangles

\$65.00 (serves 15-20)

Build Your Own Appetizer Trio
accompanied by Fresh Pita Triangles, Flatbreads & Crusty Sourdough
Choose 3 from the following:
Hummus ~ Artichoke Tapenade ~ Whitefish Salad ~ Salmon, Capers & Dill Salad
Baba Ghanoush ~ Mixed Olives ~ Bruschetta
\$95.00 (serves 15-20)

Falafel Platter (VV, DF)
Chef's Delicious Falafel Patties
accompanied by Shredded Lettuce, Chopped Tomatoes, Tahini, Chef's Own Special Hot Sauce & Fresh Pita Bread
\$65.00 (makes 12 Full-Size Falafel Sandwiches)

Chopped Liver Platter
with Chopped Egg & Onion accompanied by Cocktail Rye & Assorted Crackers
\$50.00 (serves 12-15)

Mexican Hat Dance (V, GF)
featuring Refried Beans, Guacamole & Sour Cream
layered & topped with Shredded Cheddar Cheese &
Chopped Black Olives
surrounded by Fresh Tortilla & Blue Corn Chips
\$65.00 (serves 15-20)

Fresh Crisp Red, Blue & Yellow Corn Chips
(VV, GF, DF)
served with Homemade Pico de Gallo & Mango Salsa
\$4.95 per Person

Add Guacamole (2oz pp) \$2.95 per Person

Yellow Corn Chips & Homemade Pico de Gallo (VV, GF, DF)
\$4.95 per Person

Sweet Potato Chips & Beet Chips (V)
served with Plantain Dipping Sauce \$55.00 (serves 12-20)

CHEESES

Warm Brie wrapped in Puff Pastry (V)
served with Preserves, Nuts, Apples, Pears & Baguette Slices
\$95.00 (serves 15-20)

Great American & Imported Cheese Platter (V)
5 Varieties of Select Hard & Soft Cheeses
with Dried Fruits, Berries, Grapes, Fig Jam, Marcona Almonds and Assorted Breads & Crackers
\$145.00 (serves 20-25)

Display of Domestic Cheeses (V)
to include Havarti, Cheddar, Pepper Jack & Muenster Cheeses
garnished with Dried Fruit, Berries & Grapes
served with Assorted Crackers, \$5.25 per Person

Fresh Fruit & Cheese Basket (V)

A Sweeping Display of Fresh Honeydew, Cantaloupe, Pineapple, Watermelon, Strawberries & Grapes alongside Sharp Cheddar, Pepper Jack, Havarti & Muenster Cheeses accompanied by Assorted Crackers
\$95.00 (serves 25-30)
½ Size \$55.00 (serves 12-16)

TARTS

Pancetta, Asparagus & Herbed Ricotta Tart
\$50.00 (Three 4" Tarts = 12 Pieces)

Three Onion & Gruyere Tart (V)
Caramelized Red Onions, Vidalia Onions & Shallots in a Light Egg Custard with Melted Gruyere Cheese
\$50.00 (Three 4" Tarts – 12 Pieces)

Tomato & Goat Cheese Tart (V)
\$50.00 (Three 4" Tarts – 12 Pieces)

SEAFOOD

Southwestern Grilled Shrimp (GF, DF)
served with Avocado Lime Aioli
\$300.00 (100 Pieces)

Gulf Coast Shrimp with Cocktail Sauce, Remoulade & Fresh Lemon Wedges (GF)
(100 Pieces) \$300.00
(Jumbo "2-Bite" Shrimp) \$400.00

Chef's Shrimp Sampler (GF)
~ 25 Pieces Each ~
Gulf Coast Shrimp, Southwestern Grilled Shrimp & Pan Seared Dill Shrimp
served with Fresh Lemon Wedges, Cocktail Sauce, Remoulade & Avocado Lime Aioli
\$249.00 (75 Pieces)

Grilled Shrimp & Zucchini Skewers (GF)
served chilled with Chef's Fabulous Basil Garlic Aioli
\$95.00 (20 Skewers)

Coconut Shrimp Skewers
with Pineapple Ginger Dipping Sauce
\$5.25 per Skewer (20 Skewer Minimum)

Seared Rare Ahi Tuna Slices
served chilled with Red Pepper Almond Paste & Ginger Soy
accompanied by Rice Crackers, Tobiko Wasabi (Neon Green Caviar) & Won Ton Crisps
\$250.00 (serves 15-20)

Tuna Poke with Rice Crackers & Wonton Chips (DF)
\$95.95 (serves 10-12)

Ceviche Trio (GF, DF)
Shrimp ~ Scallop ~ Finfish
accompanied by Tortilla Chips & Plantain Chips
\$6.00pp (minimum 30)
Price might change without notice

Whole Poached Norwegian Salmon (GF)
fully garnished & served with Mustard Mayonnaise & Cucumber Dill Sauces
\$179.00 (6 lbs.) \$259.00 (9 lbs.) \$299.00 (11 lbs.)

Salmon En Crouete
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 Sauces
\$249.00 (32 Slices)

Oysters Rockefeller
Fresh Blue Point Oysters topped with Classic
Rockefeller Garlic Spinach with a touch of
Heavy Cream & Freshly Grated Asiago Cheese
Market Price

2-Bite Maryland Crab Cakes (DF)
with Cajun Tartar Sauce
Lemons, Tabasco, Greens
\$149.95 (24 Pieces)

ABBONDANTE E DELIZIOSI

Simplest Antipasto Platter
Pepperoncini, Mortadella, Genoa Salami,
Mozzarella, Eggplant, Roasted Red Pepper, Olives & Crostini
\$95.00 (serves 16-20)

Vegetarian Antipasti Platter (V)
Grilled Asparagus, Red Onion, Eggplant & Italian Squash, Roasted Red Pepper,
Herbed Goat Cheese & Fresh Mozzarella and Chef's Eggplant Timbale
accompanied by Garlic Crostini, Olives, Basil Pesto & Balsamic Vinaigrette
\$95.00 (serves 15-20)

Gourmet Antipasto Platter
Pomodorraccio Roasted Tomatoes, Molinari Salami, Dry Aged Capicola,
Baby Artichoke Hearts, Prosciutto wrapped Asparagus drizzled with Balsamic Vinaigrette,
Olives, Peppadew Peppers, Reggiano Parmesan and Crostini
\$189.00 (serves 15-20)

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Summer Caprese Platter (V)
Heirloom Tomatoes, Fresh Mozzarella, Roasted Red Peppers,
Marinated Artichoke Hearts, Herbed Goat Cheese, Eggplant Timbale & Olives
accompanied by Chef's Homemade Garlic Crostini
\$95.00 (serves 15-20)

Artisan Pickled Vegetable Board (VV, GF, DF)
Whiskey Pickles, Orange Ginger Carrots,
Curried Cauliflower & more Chef-Inspired Selections
served with Cracker Pepper Crème Fraiche & Grainy Mustard
\$95.00 (serves 15-20)

Bruschetta Platter (V)
Tomato, Fresh Mozzarella, Basil, Balsamic Reduction & Crusty Sourdough
\$85.00 (serves 15-20)

Arancini – A Classic Sicilian Finger Food (V)
White Wine Risotto Rice Croquettes delicately breaded & fried
served with House made Tomato Basil Dipping Sauce
\$99.00 (30 2-bites Pieces)

Warm Artichoke Truffles (V)
Artichoke Hearts quartered, topped with Boursin Cheese,
rolled in Grated Parmesan, then baked & served warm
\$95.95 (30 Pieces)

PETITE SANDWICHES

(2 dozen minimum per selection on all Sandwiches)

Bacon Cheddar Egg Salad – Leaf Lettuce – Mini Croissant

Egg Salad – Leaf Lettuce – Whole Wheat Roll (V)

Grilled Chicken – Smoked Gouda – Chipotle Mayo – Mesclun Lettuce – Ciabatta Roll

Grilled Vegetables – Fresh Mozzarella – Mesclun Lettuce – Sun-Dried Tomato Pesto – Tomato Focaccia Roll (V)

Hummus – Kalamata Olives – Artichoke Hearts – Feta – Cucumber – Tomato – Tandoori Nan (V)

WARM Pulled Pork – Pickled Veggies – Cilantro – Sriracha Aioli – Banh Mi Roll

\$4.50 per Sandwich

Chicken Salad (Grape & Pistachio) – Cranberry Apple Chutney – Mesclun Lettuce – Wheat Roll

Tuna Salad (Walnut & Pear) – Lavender Blueberry Jam – Leaf Lettuce – Wheat Roll

Tuscan Chicken – Swiss – Fresh Mozzarella – Roasted Red Pepper – Caramelized Onion – Arugula – Artichoke Tapenade – Sun-Dried Tomato Pesto – Stirato Bread

WARM BBQ Pulled Chicken – Pepper Jack Cheese – Crispy Onions – Mini Brat Roll

\$4.95 per Sandwich

Avocado Chicken Salad – Leaf Lettuce – Pretzel Roll

Turkey – Muenster – Raspberry Mayo – Arugula – 9 Grain Pretzel Roll

Turkey – Havarti – Cranberry Dijon Spread – Romaine – Asiago Focaccia

Sirloin – Horseradish Parmesan Peppercorn Spread – Arugula – Onion Roll

WARM Sirloin – Cheddar – Basil Pesto – Caramelized Onion – Onion Roll

\$5.50 per Sandwich

Applewood Smoked Ham – Swiss – Hot & Sweet Mustard – Pretzel Roll

Heirloom Tomato – Fresh Mozzarella – Basil Pesto – Herbed Ciabatta Roll (V)

Sirloin – Caramelized Onion – Mesclun Lettuce – Roasted Red Pepper – Basil Pesto – Onion Ciabatta Roll

Corned Beef – Swiss – Russian Dressing – Rye Roll

WARM Corned Beef – Swiss – Sauerkraut – 1000 Island Dressing – Rye Roll

\$5.95 per Sandwich

BISTRO SANDWICHES

(2 dozen minimum per selection on all Sandwiches)

Avocado Chicken Salad – Leaf Lettuce – Mini Pretzel Roll

Grilled Chicken – Smoked Gouda – Chipotle Mayo – Mesclun Lettuce – Ciabatta Roll

Sirloin – Caramelized Onion – Mesclun Lettuce – Roasted Red Pepper – Basil Pesto – Onion Ciabatta Roll

Tuna Salad (Walnut & Pear) – Lavender Blueberry Jam – Leaf Lettuce – Wheat Roll

Turkey – Havarti – Cranberry Dijon Spread – Romaine – Asiago Focaccia

Turkey – Muenster – Raspberry Mayo – Arugula – Mini White Roll

\$3.95 per Sandwich

Applewood Smoked Ham – Swiss – Hot & Sweet Mustard – Mini Pretzel Roll

Corned Beef – Swiss – Russian Dressing – Mini Pumpernickel Roll

Heirloom Tomato – Fresh Mozzarella – Basil Pesto – Mini White Roll (V)

Tuscan Chicken – Swiss – Fresh Mozzarella – Roasted Red Pepper – Caramelized Onion – Arugula –
Artichoke Tapenade – Sun-Dried Tomato Pesto – Stirato Bread

\$3.75 per Sandwich

TEA SANDWICHES

Scottish Smoked Salmon with Sour Cream, Capers & Dill on Black Rye Bread

Whipped Cream Cheese (V)
on Raisin Pumpernickel Bread

Cucumber & Boursin (V) on Savory Walnut Bread

Blackened Shrimp with Avocado Lime Mayonnaise
on Wheat Grain Bread

Chicken Pistachio Salad on 7 Grain Bread

\$3.55 per Sandwich

OPEN FACED SANDWICHES

Egg Salad on Toasted Challah (V)
topped with Vine Ripened Tomato

Sliced Egg & Sliced Tomato (V)
Mashed Avocado topped with Sliced Egg & Tomato
garnished with Capers & Alfalfa Sprouts on Harvest Bread

Nutella & Banana (V)
Nutella spread over Sliced Toasted Challah & topped with Banana Coins

\$3.50 per Sandwich

Roasted Turkey Breast, Sliced Avocado & Orange Cranberry Relish on Harvest Bread

Chef's Freshly Made Whitefish Salad set on Raisin Pumpernickel Bread
topped with Fresh Blueberries & Microgreens

\$3.95 per Sandwich

COCKTAIL WRAPS

*A variety of delectable fillings rolled up in Soft Flour Tortillas & sliced into 2-bite pieces.
A perfect appetizer any time of year.*

Smoked Chicken
with Roasted Red Pepper, Shredded Leaf Lettuce,
Smoked Chicken, Spring Scallion, BBQ Ranch Dressing
& Pepper Jack Cheese wrapped in a Flour Tortilla
\$79.99(20 Pieces)

Mexican Fiesta
A Flour Tortilla filled with Guacamole,
Roasted Turkey, Refried Beans, Sour Cream,
Salsa, Shredded Lettuce & Cheese
\$89.95 (20 Pieces)

Turkey Club
Fresh Roasted Turkey with Crisp Applewood Bacon,
Beefsteak Tomato, Thinly Sliced English Cucumber &
Crisp Romaine Lettuce wrapped up with Mayo
in a Flour Tortilla
\$85.95 (20 Pieces)

Grilled Sirloin
Chef's Chargrilled Sirloin sliced thin & wrapped with
Tarragon Mayonnaise, Chopped Lettuce,
Shredded Cheddar, Diced Tomato & Red Onion Confit
wrapped in a Tomato Tortilla
\$95.95 (20 Pieces)

Grilled Vegetable (V)
Fresh Roasted Pepper, Eggplant & Zucchini
tossed with Buffalo Mozzarella, Baby Lettuces,
Roasted Tomato & Chef's Homemade Pesto
wrapped in a Tomato Tortilla
\$95.95 (20 Pieces)

Reuben The Finest Kosher Style Lean Corned Beef
wrapped up with Chef's Homemade Cole Slaw,
Freshly Grated Swiss, 1000 Island Dressing &
a Kosher Dill Pickle in a Spinach Tortilla
\$95.95 (20 Pieces)

Grilled Portobello Cocktail Wraps (VV)
with Avocado, Hummus, Cucumber, Pomodoraccio Tomatoes & Mixed Greens in a Spinach Tortilla
\$89.95 (20 Pieces)

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Smoked Salmon
Nova Lox, Thinly Sliced Cucumber, Whipped Cream Cheese, Capers & Scallions wrapped in a Flour Tortilla
\$95.95 (20 Pieces)

THE BOARDS

*Help Yourself – Thick, Juicy Cuts of Chef's Finest Roasted Meats
hand carved, fanned & displayed and served at room temperature on beautifully garnished oversized wood boards.
All Boards are accompanied by baskets of Freshly Baked Rolls & Chef's Homemade Spreads.*

Roasted Tenderloin of Beef
garnished Caramelized Onions, Sautéed Mushrooms & Blistered Tomatoes
accompanied by Chimichurri & Creamy Horseradish
\$400.00

Tuscan Marinated Flank Steak
garnished with Pickled Vegetables
accompanied by Chimichurri Sauce & Fig Mustard
\$300.00

Center Cut Pork Tenderloin
garnished with Caramelized Plantain, Roasted Beets & Fresh Radishes
accompanied by Cranberry Apple Chutney & Horseradish Grainy Mustard
\$200.00

Spiral Sliced Honey Glazed Ham
garnished with Grilled Pineapple & Orange Wedges
accompanied by Hot & Sweet Mustard
\$159.00

Apricot Glazed Turkey Breast
garnished with Dried Apricots, Dried Pears & Roasted Tri-Colored Carrots
accompanied by Apple Chutney & Sage Thyme Mustard
\$169.99

Chef's Sausage & Cheese Board
A bountiful array of Pepperoni, Salami & Summer Sausage
with Havarti, New York Cheddar, Muenster & Jarlsberg Swiss Cheeses
accompanied by Grey Poupon, Honey Mustard & Crackers
\$100

Charcuterie & Cheese Board
Chef's Selection of 4 Local Cured Meats, House made Pot de Pâté & 3 Cheeses
Cornichons, Fig Jam, Grainy Mustard, Breads & Crackers
\$189.99 (serves 20-25)
\$95.99 (serves 10-15)

TAPAS

Sirloin Empanadas with Raisins & Cracked Green Olives
\$94.00 (20 Pieces)

Sweet Onion Empanadas (V)
\$94.00 (20 Pieces)

Almond & Guava Empanadas (V)
\$94.00 (20 Pieces)

Seafood Ceviche in Cucumber Cups (GF)
Shrimp ~ Scallop ~ Finfish
\$46.00 per Dozen (2 dozen minimum of any one selection)

Spanish Paella (GF, DF)
Saffron Rice infused with White Wine, Chicken Stock & Simple Spices
tossed together with Tender Chunks of Chicken, Sautéed Shrimp, Andouille Sausage & Roasted Vegetables
\$150.00 (serves 10-15)

Paella with Shrimp & Crab (GF, DF)
\$150.00 (serves 10-15)

Albondigas (DF)
Bison, Beef & Pork Meatballs with Charred Tomato Sauce
\$100.00 (30 Pieces)

Fire Roasted Chorizo Stuffed Mini Peppers (GF)
\$100.00 (30 Pieces)

Blistered Shishito Peppers with Browned Butter, Lemon & Parmesan (V, GF)
\$3.25 per Person (1 oz per Person)

Potato Cheese Cigars (V)
\$60.00 (20 Pieces)

Spinach & Manchego Stuffed Mushrooms (V)
\$60.00 (20 Pieces)

Southwestern Grilled Shrimp (GF, DF)
with Avocado Lime Aioli
\$100.00 (30 Pieces)

"Really Big" (12/15) Shrimp (GF)
in Red Pepper Garlic Butter
\$150.00 (30 Pieces)

Prosciutto Wrapped Asparagus Spears with Boursin Cheese & Lemon Zest (GF)
\$100.00 (20 Pieces)

Chicken Kabobs over Moroccan Cous Cous
Chicken Breast marinated in White Wine,
Yogurt, Garlic & Fresh Herbs
served over a bed of Moroccan Cous Cous

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\$120.00 (20 Pieces)

Petite Lamb Rack
grilled to Medium Rare, sliced & fanned and
accompanied by Chimichurri Sauce
served at Room Temperature with Herb Crust
280.00 (4 Racks - 28-32 Chops)

Serrano Ham Wrapped Peach Slices (GF, DF)
\$80.00 (20 Pieces)

Tortilla Española (V, GF, DF)
Spanish Omelet with Potato, Eggs, Roasted Red Pepper & Caramelized Onion
\$30 (8 Slices)

Spanish Garlic Potato Salad (V) \$7.95/lb. (2 lb. minimum)

Mixed Mediterranean Olives (VV, GF, DF) \$14.00 per Pint

Tapas Sampler
featuring Goat Cheese Stuffed Figs wrapped in Serrano Ham, Spinach & Manchego Stuffed Mushrooms,
Spanish Garlic Potato Salad, Garlic Shrimp, Costa Brava Chicken & Grilled Cumin Rubbed Beef Kabobs
\$300.00 (serves 15-20)

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.