



(203) 762-5779

Hors D'Oeuvres



Mini Crab Tarts

Succulent Crab Meat with Roasted Garlic Custard and Herbs in a Buttery Tart Shell

Chicken Satay

Skewered Marinated Chicken Served with a Pistachio Lime Dipping Sauce -Bake and Serve

Mini Spanikopita

Tender Spinach and Feta Cheese Wrapped in Buttered Fillo Dough-Ready to Bake

Apricot Rumaki

Turkish Dried Apricots Wrapped in Apple Smoked Bacon Just Bake and Serve



Mini Crab Cakes

Our Fiercely Guarded Secret Recipe Served with Pommery Mustard Dressing or Tartar Sauce

Shrimp Quesadillas

Chopped Shrimp with Herbs and Jack Cheese Between Tomato Tortillas-Cut Bite Sized

Wild Mushrooms in Fillo

Crispy Fillo Triangles Filled with Luscious Mushrooms with a Touch of Brandy and Cream-Bake and Eat


Filet Mignon Bites

Tender Seared Bites of Filet Served with Wasabi Cucumber Dipping Sauce

Artichoke Hearts in Fillo

Artichokes and Farmer's Cheese in Buttered Fillo Dough. Easy to bake and serve

Taleggio on Baguette

Rich, Nutty, Soft and Aromatic Taleggio Cheese on Toasted French Bread with Roasted Olives 

Smoked Salmon "Tartar"

Chopped Smoked Salmon Mixed with Sesame Seeds and Chives Served in Crispy Wonton Cups

Gorgonzola Mousse Cups

Flaky Shortbread Cups Filled with Whipped Gorgonzola Cheese, Red Grapes and Toasted Nuts



Smoked Duck Beggars Purses

Rich Smoked Duck is Accented with Orange Zest and Wrapped in Fillo Packages

Amazing Devilled Eggs

The Best Around. Made with Farm Fresh Eggs and Scented with Truffles

Something Truly Special

We recommend the following items be prepared by one of our professional chef servers. Please inquire about staff availability and rates.

Foie Gras Finger Sandwiches

Decadent Hudson Valley Foie Gras Seared and Served on Toasted Challah with Blueberry Jam

Lollipop Lamb Chops

Bite Sized Australian Lamb Chops Served with Fresh Basil Pesto

Seared Scallops

Jumbo Scallops Stuffed with Shaved Truffle and Served with a Rich Brown Sauce

Sesame Shrimp Toasts

Mini Bread Bites Smearred with Shrimp and Sesame Seeds and Pan Fried Crisp

Dueling Caviar Spoons

Zesty Wasabi Caviar and Buttery Osettra Caviar Served on Crisp Baked Edible Wonton Spoons

Coconut Shrimp

Jumbo Shrimp Breaded in Sweet Coconut. With a Sweet and Spicy Dipping Sauce

Soup Shooters

Any of our delicious soups (next page) can be served "hors d'oeuvres style" in demi tasse cups. Please ask.



Platters and Trays

(203) 762-5779

Cheese Platter

A Truly Memorable Assortment of Artisanal Cheeses with Olives, Fruits, Breads, and Cracker

Sandwich Platter

Our Distinctive Wraps and Sandwiches, Beautifully Presented with a Side Salad

★ The Barbecue

Buttermilk Fried Chicken, BBQ Pulled Pork, Baked Beans, Cornbread, and Cole Slaw

Brunch Platter

Quiche, Fresh Baked Muffins and Scones, and a Seasonal Fruit Assortment

Breakfast Platter

Breakfast Casserole, Bagels and Spreads, and a Choice of Fresh OJ or Coffee

Kids Stuff

Chicken Fingers, Mac and Cheese, Pigs in a Blanket and Buttered Peas

Lobster Boil

Individual Cheesecloth Bags Filled with Lobster, Clams, Mussels, Corn, Potato and Sausage

Roast Tenderloin Platter

A Whole Roast with Horseradish Sauce, Fresh Baked Rolls and Baby Mixed Greens, Serves 12-15

Soups and Salads

New England Clam Chowder

Our Nearly Famous Chili

Turkey Chili Call the flavor, half the guilt!

Cream of Mushroom Soup

Butternut Squash Puree

Baked Potato Soup with Bacon and Chives

Creamy Tomato Soup

House Salad

Baby Mixed Greens with Toasted Nuts and Goat Cheese with Balsamic Vinaigrette

MJ Salad

Baby Mixed Greens with Sliced Apples, Toasted Nuts and Gorgonzola Cheese

★ Keri's Nutty Salad

Baby Spinach, Grapes, Nuts, and Honey Pepper Goat Cheese w/ Rice Wine Vinaigrette

Caesar Salad

Our Closely Guarded Secret Recipe \$6 per person
Ask about additions: Grilled Chicken, Shrimp, Mini Crab Cakes, Sliced Flank Steak, etc...

Shrimp Cocktail

Tender Jumbo Shrimp with Two Dipping Sauces
\$6 per person

Crostini Platter ★

Crispy Garlic Toasted Bread with Spreads, Including Hummus, Tapenade, and Red Pepper Hache

Butternut Squash Ravioli

Pasta Squares Filled with Lightly Spiced Butternut Squash Tossed with Gorgonzola and Pistachios

★ Salmon Platter

The Finest Smoked or Poached Salmon, Minced Onion, Egg

Caviar Trio Platter

Osetra, Sevruga, and Wasabi Caviars with Crispy Baked Wontons, Sour Cream and Thinly Sliced Shallots

Cheese Tortellini Salad Platter

in Pesto Sauce with Chick Peas and Artichoke Hearts on a Platter of Baby Mixed Greens with Balsamic Vinaigrette

Caramel Baked Brie

We Top a Two Kilo Wheel of Double Cream Brie with Nuts and Dried Fruits and Drizzle Caramel Over the Top



Entrées

(203) 762-5779

Gorgonzola Gratin Filet Mignon

Tender Dry Aged Beef with Melted Gorgonzola Cheese

Apricot Chicken

Grilled White Meat Chicken Glazed with Apricot, Dijon, and a Touch of Cayenne

★ *Rosemary Crusted Salmon*

Flavorful Organic Salmon Topped with Dijon Mustard and Rosemary Bread Crumbs

Pan Roasted Halibut

with an Olive, Tomato, and Garlic Ragout

Chicken and Artichokes

Seared Chicken Breast with Artichoke Hearts and Sun Dried Tomatoes in a Light Gravy

Crab Cakes

Our Very Special Recipe with Roasted Red Pepper Aioli

Flank Steak



Marinated in Ginger, Orange, Soy and Sesame Oil, Grilled and Sliced Thin

Teriyaki Tuna Steak

Sushi Grade Tuna Seared to Perfection with a Soy Pineapple Garlic Glaze

★ *Drunken Chicken*

Boneless Breast of Chicken in a Wild Mushroom Brandy Sauce

Seasonal Sides

Roasted Butternut Squash and Shallots

Parsley New Potatoes

★ *Curried Roasted Carrots and Cauliflower*

Sesame Steamed Spinach

Sautéed Wild Mushrooms

Roasted Autumn Vegetables with Thyme

Kale and Roasted Corn

Roasted Red Skinned Potatoes

Toasted Italian Couscous with Roasted Garlic

White and Wild Rice Pilaf

★ *Stir Fried Organic Brown Rice*

Sesame Edamame

Twice Baked Potatoes with Fontina Cheese

Cauliflower Cheddar Gratin with Horseradish

If you don't see something you want, just ask. We can customize a menu to suit your needs. A 50% deposit is required no less than two weeks prior to party date, and will serve as confirmation of booking. Balance is due upon receipt. If we bill for balance, we reserve the right to add a 5% service charge. Labor and rentals can be arranged, and any costs quoted on the proposal are estimates only. Final bill will reflect actual hours worked and rental invoice. Some items require a minimum quantity. Parties booked with less than two weeks may have limited menu choices. Prices and availability subject to change without notice.



Desserts

(203) 762-5779

By the Bite

Bite Sized Goodies Designed to Promote Grazing

Key Lime Bites

Lime Custard on Graham Cracker Crust

★ Peanut Butter Cups

Peanut Butter Cookie Tart Shells Filled with Dark Chocolate Ganache

Nut Tarts

Mixed Nuts, Caramel and Golden Raisins in a Shortbread Shell

Flourless Chocolate Cake Bites

Decadent Dense Chocolate Cake

★ Cream Puffs

Light Egg Pastry Filled with Clouds of Cream and Glazed with Bittersweet Chocolate

Pistachio Baklava

Crispy Fillo Triangles Layered with Toasted Pistachios, Lemon, and Honey

Mini Lemon Tarts

Butter Tart Shells Filled with Lemon Curd and Dusted with Powdered Sugar

Pecan Diamonds

Toasted Pecans and Caramel over Crisp Buttery Diamond Shaped Cookies

Truffles

Our Hand Made Candies, Dressed Up in Nuts, Chocolates and Other Flavorings

Custom Order Cakes

Peanut Butter Dream

Devil's Food Cake Filled with Peanut Butter Mousse and Iced with Milk Chocolate Ganache

Banana Cake ★

Moist and Rich Banana Cake with Sour Cream Dark Chocolate Ganache

Pistachio Layer Cake

Moist Chocolate Cake Filled with Pistachio Buttercream and Iced with Vanilla Buttercream

Dacoiis

Disks of Airy Meringue Filled with Chocolate and Vanilla Buttercreams

Carrot Cake

Our Favorite Recipe Finished with White Chocolate Cream Cheese Buttercream

Praline Cake

Devil's Food Cake Wrapped in Hazelnut Ganache

★ Chocolate x3 Cake

Chocolate Cake, Chocolate Filling and Chocolate Ganache Frosting

Chocolate Cheesecake

Creamy Cheesecake Enhanced by Dark Chocolate, in a Chocolate Cookie Crust

White Chocolate Whisper Cake

Layers of Airy Cake with White Chocolate Mousse Filling and Frosting

Strawberry Layer Cake

White or Chocolate Cake with Strawberry Jam and Frosted with Whipped Cream



Cookies

Double Chocolate Chip, Oatmeal Toffee, Glazed Lemon, Ginger Snaps, Triple Chocolate Chewy, Molasses, Walnut Crescents, Alphabet Sugar Cookies, Gigi's Fudge

Ask About our Cake Designs

Basket of Roses
Crayon Cake
Musical Notes
Chocolate Bark
Sea Shells

and Many Special Holiday Designs