

## **BUFFET SELECTIONS** **FALL/WINTER**

We kindly request a 25-person minimum on all menus

*The following sample menus have been designed to be brought to you hot and ready to eat or delivered at room temperature for you or your staff to reheat just before serving. Either way, our specially trained staff will artfully set up and present your entire menu to your exact specifications. Every item will be unwrapped and displayed with its accompanying sauce or dip where appropriate, leaving you to receive the accolades for such a beautiful presentation. We will provide complete heating instructions for your convenience. Disposable serving ware included. Disposable plates, napkins, flatware & cups are available for a nominal fee.*

*A Delivery, Service, Gratuities charges will apply.*

*We use only high-quality products, all natural, organic, antibiotic free, cage free. And to maintain a higher quality of our foods, all ingredients and food supplies are personally sourced by our Chef.*

*All entrees and side dishes you see on these menus can be mix & matched, so please feel free to create your own menu from the selections we've offered here.*

**Vegetarian (VV), Vegan (GF), Gluten-Free (DF), Dairy-Free**

### **A SIMPLE TUSCAN SUPPER**

Pappardelle Pasta with Bolognese Sauce served with Parmigiano-Reggiano

Tilapia in Lemon Herb Pan Sauce (GF)

Italian Garden Salad (VV, GF, DF)  
with Romaine & Spinach, Pepperoncini,  
Zucchini & Thinly Sliced Red Onion in Italian Vinaigrette

Herbed Ciabatta Dinner Rolls with Garlic Herb Butter (V)

\$30.00 per Guest

### **UPSCALE COMFORT**

Beef, Pork & Bison Meatloaf with Charred Tomato Sauce (DF)

Lobster Macaroni & Cheese with Smoked Gouda & Peas

Sautéed Spinach with Garlic (V, GF)

**BEST OF**  
**Hartford**  
**MAGAZINE**  
**2016**  
**2017**  
**2018**  
**2019**  
**2020**



Since 1993

Farmers Market Chopped Vegetable Salad (VV, GF, DF)  
A Medley of Green Beans, Wax Beans, Tomato, Corn, Bell Peppers, Red Onions & Cucumber with Champagne  
Chervil Vinaigrette

Full Size Cornbread Muffins with Cinnamon Honey Butter (V)  
\$35.00 Per Guest

### **AUTUMN HARVEST**

Blood Orange Mojo Pork Tenderloin over Plantain Puree (GF)

Bone-In Farm to Table Chicken (GF, DF) Brown Sugar, Garlic & Lemon Juice

Elotes (V, GF) Mexican Corn with Parmesan & Cotija Cheeses, Mayonnaise, Lime Juice & Cayenne Pepper

Sautéed Green Beans (VV, GF, DF) tossed with Extra Virgin Olive Oil, Sea Salt, Cracked Pepper & Lemon Zest

Simple Garden Salad (VV, GF, DF) Iceberg & Romaine Lettuces tossed with Tomato Wedges, Fresh Sliced  
Cucumbers, Shredded Carrot & Red Cabbage served with choice of Ranch Dressing (V) or Balsamic  
Vinaigrette (VV, GF, DF)

\$36.00 per Guest

### **AMERICANA**

Red Wine Braised Beef Pot Roast in Mushroom Bordelaise (GF, DF)

Baked Shrimp Scampi over Roasted Leeks, Shallots & Fennel topped with Buttered Bread Crumbs

Red Skinned Smashed Potatoes (V, GF)

Herbed Corn & Edamame Succotash (VV, GF, DF)

Biscuits with Cinnamon Honey Butter (V)

\$38.00 per Guest

### **BIG DELICIOUS WORLD**

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Quinoa Pilaf Stuffed Peppers (VV, DF)

Caramelized Cauliflower Au Gratin (V)

Brown Butter Seared Potato Gnocchi (V)

Lentil Medley with Pine Nuts, Kale & Golden Raisins (VV, GF, DF)

Fresh Baby Spinach (V, GF) with Roasted Yellow Beets, Toasted Pecans, Sliced Pears, Crumbled Goat Cheese & Halved Grape Tomatoes with Mustard Maple Vinaigrette

\$35.00 per Guest

### **NOT YOUR FATHER'S CHICKEN & RIBS**

Maple Bourbon Glazed Pork Rib Cuts (GF, DF)

Panko Breaded Stuffed Chicken filled with Fresh Spinach, Roasted Red Peppers, Prosciutto & Smoked Gouda in Thyme

Cream Sauce Scalloped Sweet Potatoes with Salami Bits

Baked Beans (GF, DF)

Cabbage Apple Slaw (VV, GF, DF)

\$37.00 per Guest

### **FARMYARD**

Chicken Adobo (DF) Seared & Roasted Legs & Thighs

Braised Beef Brisket with Onion Gravy (DF)

Autumn Root Vegetable Smash (V, GF) Carrot, Parsnip & Yukon Gold Potatoes smashed with Roasted Garlic, Horseradish & Butter

Maple Glazed Heirloom Carrots (V, GF)

Harvest Breads (V)

Pumpkin & Zucchini Quick Breads

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\$35.00 per Guest

**FIELD & STREAM**

Pan Seared Cod in Herbed Butter (GF)

Tuscan Marinated Flank Steak fanned & displayed and served at room temperature on oversized wood boards beautifully garnished with Pickled Vegetables accompanied by Chimichurri Sauce & Fig Mustard and Assorted Freshly Baked Rolls

Trio of Oven Roasted Seasonal Squashes (V, GF) tossed in Butter, Brown Sugar & Spices

Herbed Italian Orzo (VV, DF) gently steamed & tossed with Virgin Olive Oil & Fresh Herbs

Kale & Curly Endive Salad (VV, GF, DF) with Roasted Beets, Candied Walnuts, Blood Orange Segments & Pear Vinaigrette

\$40.00 per Guest

Additional fee applies, 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.

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