



554 Main St.
Cromwell, CT 06416
860/632-1718 ph
860/632-1758 fax
Matthew Jorgensen

Catering Menu

HORS D'OEUVRES

(this is part of our hors d'oeuvres selection, other options are available)

Tabled

Anti Pasto w/ sliced baguettes
Tuscan Table
Cheese Fruit and Crackers
(International cheeses available at additional cost)
Crudites w/ dip
Mediterranean Platter w/ Hummus, Baba Ganoush, Tahini Sauce, Falafal and Pita Bread
Bruschetta w/ tomato-basil, spinach-feta or olive tapenade
Brie in Puffed Pastry w/ prosciutto or caramelized onions w/ sliced baguettes
Shrimp Cocktail

Passed Butler Style

Cold

Beef Tenderloin on Crostini w/ black bean mayo
Vietnamese Lobster Summer Rolls
Polenta Coins w/ goat cheese and sun-dried tomatoes
California Rolls w/ soy dipping sauce
Melon and Prosciutto
Puffed Pastry Cheese Straws
Shrimp Shooters w/ roasted tomato or avocado cucumber gazpacho
Smoked Salmon on Pumpnickel w/ dill cream cheese
Tuscan Chicken Skewers w/ red pepper aioli
Tonnata Stuffed Eggs
Sesame Noodle Spoons w/ carrot, scallions and spicy hoisin drizzle
Grilled Eggplant Rotolini w/ goat cheese and sun-dried tomatoes on crostini
Miniature Biscuits w/ red pepper chipotle relish
Marinated Hearts of Palm w/ prosciutto
Strawberries w/ honey mascarpone cheese and crisp pancetta

Petit Martinis

Scallops esciveche
Dilled Dijon shrimp
Oriental shrimp and mango
Vindaloo chicken

This is only a partial listing of items available • Please contact us for questions or detailed pricing for your event • Pricing is based on number of persons



554 Main St.
Cromwell, CT 06416
860/632-1718 ph
860/632-1758 fax
Matthew Jorgensen

Catering Menu

Hot

Pesto Roasted Clams
Cheddar Olives
Fillo w/ fig, gorgonzola cheese and walnuts
Crab Cakes w/ remoulade sauce
Lamb Lollipops w/ chutney
Miniature Quiche/ bacon cheddar, broccoli, spinach-feta
Pot Stickers w/ dipping sauce
Potato Pancakes w/ sour cream
Ramaki / Marinated Water Chestnuts and Bacon
Scallops in Bacon
Kielbasa and Sauerkraut Pierogies
Arrancini w/ marinara sauce
Shrimp w/ prosciutto, red pepper coulis
Bolognese Sauce in Puffed Pasty Cups w/ asiago cheese
Spanakopita / spinach-feta in fillo pastry
Stuffed Mushrooms w/ sausage, seafood or spinach-feta
Roasted Asparagus in Puffed Pasty w/ brie cream
Chicken Satay w/ peanut dipping sauce
Stuffed Bread w/ sausage, spinach and mozzarella

Petit Pizzas

Caramelized pear and gorgonzola
Brie and roasted asparagus
Artichoke roasted red pepper feta
Sun-dried tomato goat cheese
Fresh mozzarella tomato basil

Quesadillas

Portobello Mushroom, smoked gouda, caramelized onion
Grilled Chicken, cheddar, green onion
Pulled BBQ Pork, cheddar
Cheddar, green chili

(Server fee for passed hors d oeuvres is \$125 per server not including gratuity)

This is only a partial listing of items available • Please contact us for questions or detailed pricing for your event • Pricing is based on number of persons



554 Main St.
Cromwell, CT 06416
860/632-1718 ph
860/632-1758 fax
Matthew Jorgensen

Catering Menu

BUFFET OPTIONS

Roasted Quartered Chicken *various marinades*

Chicken Marsala *mushrooms with marsala demi glace sauce*

Napa Valley Chicken *artichokes, tomatoes and olives*

Tuscan Chicken *stuffed with spinach, roasted peppers and provolone*

Oriental Style Chicken *red peppers and cashews*

Grilled Marinated Breast of Chicken

Chicken Enchiladas

Grilled Tenderloin of Beef *roasted garlic red wine sauce*

Braised Brisket of Beef *red cabbage and potato pancakes*

Stuffed Flank Steak *roasted vegetable sourdough bread stuffing*

Sausage and Peppers *Italian hot and sweet sausage, onions, red peppers*

Veal Saltimbocca *prosciutto and fresh sage*

Roast Loin of Pork *roasted apples*

Beef a`la Bourguignon

Pan Seared Salmon *lemon dill sauce*

Salmon in Puffed Pastry *leek compote*

Shrimp Creole *mildly spicy with tomato, celery and peppers*

Paella with Shrimp *chicken and sausage*

Sole Florentine *fresh tomato compote*

Shrimp and Stir Fried Vegetables

Striped Vegetable Ravioli *fresh tomatoes and spinach*

Lemon Pepper Fettuccine with Shrimp *light cream sauce*

Farfalle Pasta with Shrimp *tomatoes and artichokes*

Baked Penne *marinara sauce, ricotta and mozzarella*

Lasagna *with ground beef, sausage or vegetables*

Eggplant Rotolini

This is only a partial listing of items available • Please contact us for questions or detailed pricing for your event • Pricing is based on number of persons



554 Main St.
Cromwell, CT 06416
860/632-1718 ph
860/632-1758 fax
Matthew Jorgensen

Catering Menu

COLD SIDES

Mediterranean Salad *romaine, roasted red peppers, feta cheese and calamata olives*

Nicoise Salad *mixed greens, tomatoes, green beans, potatoes, olives, hard cooked eggs*

Spinach Salad *spinach, raw sliced mushrooms and bacon*

Baby Spinach Salad *sliced strawberries and toasted sliced almonds, balsamic vinaigrette*

Cobb Salad *romaine lettuce, chicken, tomatoes, avocado, red onions, bacon, blue cheese*

Wedge of Lettuce *iceberg lettuce, roasted red peppers, blue cheese dressing*

Garden Greens *mesclun greens, tomatoes, cucumbers and red onion*

New Englander *bibb lettuce, watercress, apples, candied walnuts, cider vinaigrette*

Tomatoes and Mozzarella *tomatoes with fresh mozzarella and basil drizzled with extra virgin olive oil*

Oriental Broccoli Salad (available w/ lo mien noodles) *broccoli, roasted shiitake mushrooms, red peppers, garlic, sesame vinaigrette*

Cucumber Tomato Dill Salad *cucumbers, fresh tomatoes and red onions in dill vinaigrette*

Whole Wheat Pasta-Vegetable Salad *whole wheat penne pasta, broccoli, green and yellow squash, red peppers, black olives with a fresh basil vinaigrette*

Sesame Noodle Salad *lo mien noodles with shiitake mushrooms, red peppers and scallions with a light sesame vinaigrette dressing*

Farfalle Pesto Salad *farfalle (bow tie) pasta with spinach, sun-dried tomatoes and pesto*

Taboule *cracked whole wheat, parsley, mint, extra virgin olive oil, lemon juice, spices*

Blended Grains Salad *wehani, wild and white rice, bulgar wheat and quinoa, olive oil-herb vinaigrette*

German Potato Salad *sliced cooked red potatoes, bacon, onion, celery, cider vinegar, cracked black pepper and parsley*

Red Potato Dill Salad *diced red potatoes, dill, sour cream and mayonnaise*

Traditional Potato Salad *with celery, onions, hard cooked eggs and mayonnaise*

Panzanelle Salad *puglese bread, tomatoes, celery, red onion, basil and extra virgin olive oil*

Israeli Cous Cous Salad *roasted eggplant, mushrooms, carrots, onions, olive oil herb vinaigrette*

This is only a partial listing of items available • Please contact us for questions or detailed pricing for your event • Pricing is based on number of persons



554 Main St.
Cromwell, CT 06416
860/632-1718 ph
860/632-1758 fax
Matthew Jorgensen

Catering Menu

HOT SIDES

Grilled Vegetables *eggplant, zucchini and yellow squash, red peppers and onions*

Green Beans Amondine

Roasted Vegetables *fennel, carrots, red peppers, eggplant, zucchini and yellow squash*

Ratatouille Stuffed Tomatoes

Sautéed Zucchini and Yellow Squash *garlic and oregano*

Broccoli Rabe *shaved garlic*

Szcheuan Green Beans *shaved garlic and hot pepper paste*

Steamed Broccoli

Grilled Asparagus *lemon and extra virgin olive oil*

Braised Red Cabbage

Braised Kale *onions and hot pepper paste*

Collard Greens *onions*

Garlic Mashed Potatoes

Roasted Potatoes *parsley, rosemary, roasted garlic oil*

Potatoes Aux Gratin

Roasted Sweet Potatoes *garlic oil, turmeric, cumin and cinnamon*

Potato Pancakes

Potato Hash *onions, red peppers and parsley*

Blended Grains *quinoa, wild rice, wehani rice, bulgar wheat and white rice*

Aromatic Basmati Rice *braised spinach*

Rice Pilaf

This is only a partial listing of items available • Please contact us for questions or detailed pricing for your event • Pricing is based on number of persons



554 Main St.
Cromwell, CT 06416
860/632-1718 ph
860/632-1758 fax
Matthew Jorgensen

Catering Menu

DESSERTS

Matt's Carrot Cake	Texas Pecan Pie
Apple Crisp (several styles)	Fresh Fruit Tart in Puffed Pastry
Strawberries / Berries Shortcake	Almond Torte with Toasted Nut Filling
Aunt Mimi's Coconut Custard Pie	Bete Noir (the ultimate chocolate dessert)
Chocolate Truffle Cake	New England Lattice Topped Mincemeat
Cheesecake	Trifle w/ Raspberry Jam

COOKIES

Chocolate Chip	Brownies
Spritz	Pecan Bars
Oatmeal Raisin	Rugalach
Ginger	Chocolate Dipped Coconut Macaroons
Santa Fe Wafers	Almond Tuiles
Peanut Butter	Baklava

MINIATURE DESSERTS

Mini Éclairs	Raspberry / Berry Tartlets
Lemon Curd Tartlets	Chocolate Mousse Cups
Miniature Carrot Cake	Miniature Chocolate Truffle Cake

This is only a partial listing of items available • Please contact us for questions or detailed pricing for your event • Pricing is based on number of persons