



Catering Menus

Spoons and Shooters
Shrimp & guacamole 3
Classic Steak tartar 3
Salmon rilette, cucumbers 2
Vichysoisse with caviar 2
Gazpacho Andaluz 2
Crab beignet, celery remoulade 4

Hors d'oeuvres – Priced per piece

Brochettes

Beef tenderloin, peppers, onions 4
Lamb lollipops, minted yogurt 4
Grilled shrimp, paprika aioli 4
Smoked chicken, rosemary, lemon 3
Marinated tofu, tomatoes, olives 3

Canapes

Smoked salmon, watercress 3
Roast beef, horseradish cream 4
Mini croque madame 3
A.L.T. garlic aioli 2

Lunch Package A – Family Style

Appetizers

Mixed baby greens | sherry vinaigrette, ricotta salata, croutons
Mezze Platter | peppers, hummus, olives and mushrooms
Pate Maison | Mustard, cornichon, toast

Entrees

Griggstown Chicken Breast | Asparagus, pancetta, olives, spaghetti squash, pan jus
Salmon en Croûte | Spinach, wild mushrooms, sauce moutarde

Dessert

Assorted pastries from our chef

Lunch Package B – Family Style

Appetizers

Salad of baby lettuces | Sherry vinaigrette, ricotta salata, croutons
Artisanal cheese plate | Seasonal condiment
Mezze platter | Roasted peppers, hummus, olives and mushrooms

Entrees

Hanger Steak | Green peppercorn sauce, pommes puree
Griggstown Chicken Breast | Asparagus, pancetta, olives, spaghetti squash, pan jus
Salmon en Croûte | Spinach, wild mushrooms, sauce moutarde

Dessert

Assorted pastries from our chef

Lunch Package C – Plated

Appetizers

Salad of baby lettuces | sherry vinaigrette, ricotta salata, croutons
Soup du Jour

Entrees

Griggstown Chicken Breast | asparagus, pancetta, olives, spaghetti squash, pan jus
Salmon en Croûte | spinach, wild mushrooms, sauce moutarde

Dessert

Rat's chocolate cake
Crème brûlée

Lunch Package D – Plated

Appetizers

Salad of baby lettuces | sherry vinaigrette, ricotta salata, croutons
Soup du Jour

Entrees

Hanger Steak | green peppercorn sauce, pommes puree
Griggstown Chicken Breast | asparagus, pancetta, olives, spaghetti squash, pan jus
Salmon en Croûte | spinach, wild mushrooms, sauce moutarde

Dessert

Rat's chocolate cake
Crème brûlée

Bridal Shower Package

Mezze Platter | peppers, hummus, olives and mushrooms
Salad of baby lettuces | sherry vinaigrette, ricotta salata, croutons

Choice of 2 Tea sandwiches

Smoked salmon with dill cream, Turkey and brie
Roast beef and horseradish, Grilled vegetables with balsamic

Dessert

Sheet Cake
Fresh fruit selection

Enhancements

Assortment of cheeses | Blue, Brie, Cheddar and one other chef select artisan cheese
Served with bread and crackers

Crudit  | Chef's select seasonal vegetables with herb cr me fra che

Mezze | Hummus, Escabeche of olives, mushrooms, peppers and warm pita

Charcuterie | P t  maison, two types of hard salami and prosciutto:
served with olive oil, whole grain mustard and bread

Carving Station - Attendant fee is additional / Carving station of
roast turkey breast, pork loin, Rack of lamb, or beef tenderloin

Crudo Station

Tuna, hamachi, or fluke

Rawbar: Shrimp cocktail, oysters on the half shell,
little neck clams, jumbo lump crab

Risotto Station – Attendant fee is additional / Red wine with smoked duck risotto,
asparagus risotto, or truffled mushroom risotto

Dinner Package A – Family Style

Appetizers

Mixed baby greens | sherry vinaigrette, ricotta salata, croutons

Mezze Platter | peppers, hummus, olives and mushrooms

Pate Maison | Mustard, cornichon, toast

Entrees

Hanger Steak | green peppercorn sauce, pommes puree

Griggstown Chicken Breast | asparagus, pancetta, olives, spaghetti squash, pan jus

Jail Island Salmon | lemon polenta, soffritto

Dessert

Assorted pastries from our chef

Dinner Package B – Family Style

Appetizers

Salad of baby lettuces | sherry vinaigrette, ricotta salata, croutons
Artisanal cheese plate | seasonal condiment
Mezze platter | roasted peppers, hummus, olives and mushrooms

Entrees

Griggstown Chicken Breast | asparagus, pancetta, olives, spaghetti squash, pan jus
Jail Island Salmon | lemon polenta, soffritto
Sliced Tenderloin of Beef | braised oxtail, pommes puree, shaved vegetable salad

Dessert

Assorted pastries from our chef

Dinner Package C – Family Style

Appetizers

Salad of baby lettuces | sherry vinaigrette, ricotta salata, croutons
Artisanal cheese plate | seasonal condiment
Charcuterie | country pate, saucisson sec, prosciutto, chorizo

Entrees

Poached Halibut | artichokes barigoule, arugula, smoked chickpeas, tomato confit
Roasted Duck Breast | sour cherry marmalade, grilled radicchio, coriander, pistachio pesto
Colorado Lamb | double cut chop, black truffle, forest mushroom, natural jus

Dessert

Assorted pastries from our chef

Plated Dinner Package D

Appetizers

Salad of baby lettuces | sherry vinaigrette, ricotta salata, croutons
Soup du Jour

Entrees

Salmon “En Brik” | lemon polenta, soffritto, chicken jus, tomato vinegar
Petit Filet Mignon | oxtail roulade, shaved vegetable salad, pommes mousseline
Griggstown Chicken Breast | asparagus, pancetta, olives, spaghetti squash, pan jus

Dessert

Crème brulee
Rat’s chocolate cake

Plated Dinner Package E

Appetizers

Tuna Carpaccio | extra virgin olive oil, lemon juice
Country Duck Pâté | dried fig marmalade, frisée salad, toasted peanuts
Salad of baby lettuces | sherry vinaigrette, ricotta salata, croutons

Entrees

Poached Halibut | artichokes barigoule, arugula, smoked chickpeas, tomato confit
Roasted Duck Breast | sour cherry marmalade, grilled radicchio,
coriander, pistachio pesto
Colorado Lamb | double cut chop, shepherd's pie, black truffle, forest mushroom,
natural jus

Dessert

Crème brulee
Rat's chocolate cake

For more information please contact
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