



Catering Menu

Hors d'oeuvres - by the dozen, 2 dozen minimum of each item

POTATO PANCAKES, Applesauce, Sour Cream	\$24/dz
MARYLAND CRABCAKES, Remoulade Sauce	\$40/dz
SEA SCALLOPS WRAPPED IN BACON	\$40/dz
TERIYAKI CHICKEN POTSTICKERS, Sweet Chili Sauce ..	\$24/dz
COCONUT CRUSTED SHRIMP, Bang Bang Sauce	\$36/dz
HAND ROLLED FRANKS IN PUFF PASTRY.....	\$18/dz
CAPRESE SKEWERS with Pesto	\$24/dz
BRIE AND RASPBERRY PHYLLO.....	\$30/dz
KOBE BEEF BURGER SLIDERS	\$36/dz

Hors d'oeuvres - by the platter

JUMBO SHRIMP COCKTAIL	
12" Tray (36 pieces).....	\$84
16" Tray (60 pieces)	\$140
CHEESE PLATTER, Irish Cheddar, Brie, Chevre, Aged Gouda, Stilton, and Dill Havarti served with Water Crackers, French Baguette with Fresh Fruit Garnish	
12" Tray.....	\$60
16" Tray	\$100
FRESH FRUIT PLATTER, Melon, Pineapple, Grapes and a Variety of Berries	
12" Tray.....	\$40
16" Tray	\$75
CRUDITE, Hummus, Broccoli, Tri-Colored Peppers, Assorted Squash, Baby Carrots, Haricot Verte with Chef's Dip	
12" Tray.....	\$45
16" Tray	\$80
ANTIPASTO, Prosciutto, Salami, Sopressata, Provolone, Olives, and Marinated Peppers	
12" Tray.....	\$60
16" Tray	\$80

Chilled Half Pans (serves 12)

Custom Made Salad	\$40
Caesar Salad, Romaine, Brick House Croutons, Parmesan Cheese in a Creamy Caesar Dressing	\$50
Potato Salad	\$35, Macaroni Salad \$35, Cole Slaw \$35

Entrees - Half Pans (serves 10) and Full Pans (serves 20)

Chef Dave's Shepherd's Pie.....	\$60/ \$120
Roast Beef and Gravy.....	\$70/ \$140

Baked Stuffed Shrimp.....	\$70 (22 pieces)/ \$140 (44 pieces)
Chicken Francaise, Chicken Piccata or Chicken Marsala. .	\$55/ \$110
Dry Rubbed Barbecue Chicken	\$55/ \$110
Chicken Tenders, Honey Mustard	\$55/ \$110
Meatballs Marinara	\$55/ \$110
Sausage & Peppers	\$55/ \$110
Meat Lasagna	\$60/ \$120
Cavatelli with Broccoli and Sweet Italian Sausage	\$55/ \$110
Penne a la Vodka.....	\$50/ \$100
Macaroni & Cheese	\$50/ \$100

Half Pans - Sides

Rice and Orzo Pilaf	\$45/ \$90
Roasted Fingerling Potatoes with Fine Herbs.....	\$50/ \$100
Creamy Mashed Potatoes	\$50/ \$100
Grilled Jardiniere of Seasonal Vegetables.....	\$55/ \$110
Haricot Verte, Carrots and Broccoli.....	\$55/ \$110

Specialty Items - require 72-hour notice, please

Roast Tenderloin of Beef, Roasted Red Potatoes,	\$300
Horseradish Cream (serves 15)	
Cedar Plank Salmon served with Grilled Vegetables	\$195
and Dill Sauce (serves 15)	
Slow Roasted Beef Brisket (Half pan serves 12)	\$90
(Full pan serves 20)	\$180
St. Louis Barbecued Ribs (Half pan serves 12)	\$70
(Full pan serves 20)	\$140
Shrimp Florentine with Lemon Sauce.....	\$75/\$150
Baked, Stuffed Lobster.....	Market Price

Desserts - require 48-hour notice, please

Key Lime Pie.....	\$26
Carrot Cake with Lemon zest Cream Cheese Frosting	\$40
Double Chocolate Cake	\$40
Coconut Cake.....	\$40
Blueberry Crumb Cheesecake	\$42
Homemade Cookie and Brownie Platter	
12" Platter	\$42
16" Platter	\$85

2439 Black Rock Turnpike • Fairfield, Connecticut 06825 • (203) 612-6597
HOURS: Monday - Friday: 9:00 am - 6:00 pm • Saturday: 9:00 am - 5:00 pm • Closed Sunday