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# Cocktail Hour and Buffet Package

Based on a minimum of 100 guests 5 hours service time/4 hours setup/1.5 hours breakdown

## Cocktail Hour

Passed Hors d'oeuvres

1.0 hours of service Choice of 8 total items

Vietnamese Spring Rolls

Crostini of Herbed Goat Cheese with Roasted Tomato Seared Sesame Tuna with Plum Sauce Tequila Marinated Shrimp with Bloody Maria Sauce Grape Tomato and Fresh Mozzarella Skewers with Basil Oil

Thai Peanut Chicken
Artichoke and Parmesan Puffs
Filet on Baguette with Horseradish Mustard
Mini Ruben Sandwiches
Pigs in Blankets with Two Mustards
Crab Fritter with Limoncello Aioli
Brie Wontons with Raspberry Sauce

# Stationary Hors d'oeuvres

Assorted Sushi and Accompaniments
Tuna, Vegetable, Salmon and California with Soy, Wasabi and Ginger
Artisan Cheeses, Fresh and Dried Fruit, Crackers and Baguette
Market Vegetable Crudite
Choice of Classic Herb Dip or Roasted Garlic Hummus

### Dinner

Plated First Course

Baby Greens with Spiced Pecans, Gorgonzola and Balsamic Vinaigrette OR

Chilled Carrot and Ginger Soup Assorted Rolls and Butter Table Set

#### Buffet

Choose two entrees

Medallions of Chicken with Sauce of Wild Mushrooms Grilled Breasts of Chicken with Citrus Reduction Roasted Loin of Pork with Bourbon Glaze/Pineapple Chutney Venetian Tortellini with Roasted Tomato Sauce (vegetarian)

Choose two sides
Herb Roasted Fingerling Potatoes
Potatoes au Gratin
Wild Rice with Dried Fruit and Nuts
Seasonal Grilled Vegetables with Balsamic Glaze
Asparagus with Pomegranate
Baby Carrots and Snap Peas with Tarragon

## Dessert

### Bar Menu

CC to arrange, client billed directly.

## Rentals

CC to arrange, client billed directly.