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Cocktail Hour and Plated Three Course Dinner Package

Based on a minimum of 100 guests

5 hours service time/4 hours setup/1.5 hours breakdown

Passed Hors d'oeuvres

1.0 hours of service

Choice of 8 total-you can also sub in from our master hors d'oeuvres list

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

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

Plated Dinner

First Course

Choose one

Salad of Maiche and Arugala with Gazpacho Soup Shooter

Wild Mountain Asparagus Ravioli

Baby Greens with Country Style Pate and White Balsamic

Assorted Rolls and Butter Table Set

Main Course

Choose two entrées

- Petit Filet with Cabernet Reduction Sauce
- Red Snapper with Fresh Herbs
- Stuffed Breast of Chicken with Asparagus and Roasted Red Pepper
- Rack of Lamb with Fresh Spearmint and Pomegranate
- Wild Mushroom Ravioli with Fresh Tomato Sauce (vegetarian)

Choose two sides

- Roasted Three Potato Medley
- Grilled Baby Vegetables with and Herbs
- Roasted Corn and Heirloom Tomatoes
- Curried Israeli Cous Cous with Apricots
- Saga Blue Smashed Yukon Gold Potatoes
- Wheatberries with Candied Cranberries and Citrus
- Polenta and Vegetable Napoleon

Dessert

Client provided cake to be cut and served by Collyer Catering, LLC

We are also happy to advise on your cake! Call us to discuss.

- Decaf Coffee and Tea
- Seasonal Berries with Fresh Mint
- Duo of Lemon and Dark Chocolate Mousse
- Family Style Biscotti

Bar Menu

CC to arrange, client billed directly.

Rentals

CC to arrange, client billed directly.