

Fall-Winter 2015 Menu

All of the items on this menu are appropriate for corporate events & private parties, either drop-off or staffed. Pricing below does not include sales tax, delivery & setup where applicable, or cost of utilizing our staff. For day of corporate orders, check our website

for the grab & go Market menu or call for ideas!

Gathering Nibbles

See our hors d'oeuvres menu for inspirations to get the party started, or hold the guests off till dinner. Often called a "cocktail hour" or gathering time, the start of a party is often the most overlooked, and in some ways JUST as important as the dinner. Even nuts, bar snacks or crudités are appropriate as guests mingle.

Entrees

Order per person/10 person minimum

Small/Feeds up to 12

Large/Feeds up to 20

*Sliced, Herb Crusted Filet-18.50

Our filet is cooked medium rare and meant to be served room temperature. Can be cooked well done if indicated at time of order. Served with Roasted Tomato Marmalade

Small-\$180.00/Large-\$350.00

Pork Loin with Herbed-Cherry Compote-11.50 Small-\$135.00/Large-\$220.00

*Pepper or Herb Crusted Flank Steak-15.50

Our flank steak is cooked medium rare and meant to be served room temperature.

Can be cooked well done if indicated at time of order. Served sliced

Small-\$185.00/Large-\$300.00

Medallions of Chicken with Sauce of Wild Mushrooms (should be served hot)-13.50 Small-\$155.00/Large-\$260.00

Thoroughly cooking meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.

GF indicates gluten free product

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Hunter Style Chicken (should be served hot)-13.50

Tomatoes, Onions, Mushrooms, Tarragon

Small-\$155.00/Large-\$260.00

BBQ Pulled Chicken-11.50

Perfect for feeding a crowd!

Small-\$155.00/Large-\$260.00

Add small pretzel rolls for sandwiches-9.50 per dzn

Pulled Pork-12.50 Small-\$115.00/Large-\$210.00 Add small ciabatta rolls for sandwiches-9.50 per dzn

Salmon with Greens and Wild Mushrooms-14.50 Small-\$170.00/Large-\$280.00

Salads and Sides

Small/Feeds up to 12-\$74.00 Large/Feeds up to 20-\$120.00 Order per person at \$6.25 unless indicated/10 person minimum Choose from:

Herbed Israeli Cous Cous (Hot or Cold)

Red and White Quinoa with Pecans, Candied Cranberries and Orange Zest

Roasted Cauliflower with Bacon and Parmesan

Zucchini and Onion Gratin

A twist on an old favorite

Lobster Mac & Cheese-7.50 per person

Small-\$87.00/Large-\$149.00

Truffled Mac and Cheese-6.95 per person

Small-\$81.00/Large-\$137.00

Garlic Roasted New Potatoes

Baby Carrots with Maple & Chestnut

Potato Gratin

The classic comfort food side dish

Roasted Asparagus with Pomegranate

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Mixed Greens with Seasonal Vegetables

Our "garden" salad

Traditional Caesar Salad with Parmesan Croutons
Salad of Baby Arugula with Shaved Parmesan and Truffle Oil
Baby Spinach with Mint, Lemon and Toasted Pecans
Salad of Winter Greens with Crumbled Beltane Goat Feta & Roasted Peppers
Beet Melange Salad

Multi colored sweet beets with orange and apples
French Lentil Salad with Caramelized Onions and Roasted Tomatoes
Seasonal Fruit Salad

Assorted Mini Sandwiches

These are our mini sandwiches, made on dinner sized rolls, including brioche, pretzel and ciabatta styles.

They are perfect for stand-up or lap dining, or if you want to provide variety!

Small Platter-75.00 Feeds up to 12/Large-145.00 Feeds up to 20 Choose up to 3 for a small platter, 4 for a small, and 5 for a large

Smoked Salmon, Cucumber & Boursin, Grilled Portabella with Caramelized Onions/Avocado, Herbed Chicken Salad, Filet with Horseradish, Ham with Swiss or Brie, Turkey w/Cranberry Mustard, Fresh Mozzarella /Tomato with Balsamic

Desserts

Basic Bite Sized Assortment
Assorted brownies, blondies, lemon squares, butter sables
Small-72.00/Large-112.00

Premium Assortment-Choose Five Small-82.50/Large-124.00 Two Bite Cupcakes Red velvet, vanilla, chocolate Lemon Squares Cheesecake Brownies

Chocolate Mousse in Cordial Cups (not available during the summer months)

Chocolate Decadence Brownies

Chocolate Sugar Cookies

Mini Biscotti

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Specialty Occasion Cakes

Please call for quote!

We work with Cake Suite of Westport, Georgetown Cakes and The Cake Boutique of Wilton

Ordering Details (or as we call it, the Nitty Gritty)

Orders are preferred via email to rcollyer@collyercatering.com at least three days in advance, and a minimum of 8 people is required when ordering from the per person items.

An invoice will be sent via email to confirm and should be prepaid via credit card.

All items will be available at the Market for pickup, or can be delivered for a \$25 fee. All menu items will be on disposable platters unless other arrangements are made in advance. If ordering for a corporate drop off, we will include all plates, napkins, flatware and applicable serving pieces at no additional charge.

Platter service & chafers for hot items are also available for an additional 15% fee. On-site staffing and liquor coordination are also available, as well as flower recommendations.

This menu represents our Fall/Winter offerings, and is by no means a complete menu of what we offer. Other menus and individualized proposals for staffed events are also available.

Please call or email for further information.

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