

Dinner Table Service Menu

*6% sales tax & 20% gratuity added
Travel fee for outside catering
Hourly server fee added*

\$25 per person

Soup (Choice of 1)
Mixed Greens
Assorted Homemade Bread Basket
Main Entrée (Choice of 3) (A)
Dessert (Choice of 1)
Coffee and Tea

\$30 per person

Appetizer (Choice of 1)
Soup (Choice of 1)
Mixed Green Salad & Fresh Baked Breads
Main Entrée (Choice of 3) (B)
Dessert (Choice of 1)
Coffee and Tea

\$35 per person

Hors d'oeuvres (Choice of 1)
Appetizer (Choice of 1)
Soup (Choice of 1)
Mixed Green Salad & Fresh Baked Breads
Entrée (Choice of 3) (C)
Dessert, Coffee & Tea

Monet's Table Catering & Marketplace

P.O. Box 502, 71 Hartford Tpk.
Tolland, CT 06074

Phone: 860-896-1709
Web: MonetsCatering.com

Dinner Table Menu Selections

Soups

Sweet Potato and Apple
Curried Carrot Ginger
Corn and Bacon Chowder
Cream of Broccoli
Chicken Tarragon Vegetable
Yellow Split Pea & Ham
Cold Blueberry & Lime
Spiced Pumpkin Bisque

Appetizers and Hors d'oeuvres

Crabcakes with Roasted Red Pepper Remoulade
Grilled Flatbread with Ricotta, Sundried Tomatoes and Pesto
Tomato, Black Bean, Sweet Corn and Cheese Quesadillas
Mushroom Caps stuffed with Bleu Cheese and Toasted Almonds
Baked Brie with Apples in a Brandy Sauce
Lemon scented Crepes with Smoked Salmon Mousse
Grilled Eggplant with White Bean, Roasted Garlic & Basil Puree
Chicken, Walnut and Basil Pate

Entrees

\$25 (A)

Cornflake Encrusted Baked Sole with Citrus Ginger Sauce
Grilled Chicken topped with Tomatoes and Walnut Basil Pesto
Maple & Clove glazed Ham with Pineapple Cornbread
Old Fashion Meatloaf with Rootbeer BBQ Sauce
Creamy Summer Squash, Wild Mushroom & Dill Lasagna
Cheese Tortellini with Olives, Feta, Artichoke Hearts, Tomatoes in a Basil Crème
Beef Tips with in a Beef Burgundy Mushroom Crème Sauce)

\$30 (B)

Roasted Vegetable and Chicken Napoleon
Chicken Breast stuffed with Proscuttio, Spinach & Herbed Cheese with a Brandy Crème
Apple & Horseradish encrusted Baked Tilapia with Vidalia Onion Sour Cream
Sesame and Honey topped Salmon Filet laced with a Citrus Hoisin Sauce
Pork Chop with a Spiced Apple & Golden Raisin Chutney
Bay Scallop Bake with Roasted Red Peppers, Mushrooms & Leeks
New York Sirloin topped with Caramelized Honey Ale Onions & Mushrooms

\$35 (C)

Grilled Cumin rubbed Sea Scallops over Spicy Black Beans with a Red Pepper Sauce
Hazelnut topped Roasted Breast of Ducking with a Bing Cherry Sauce
Grilled Lamb Chops in a Peppermint Tea Au Jus
Coconut & Macadamia Nut encrusted Sea Bass with Fresh Pineapple Mango Salsa
Grilled Tuna laced Orange Ginger Sesame Soy Sauce
Filet Mignon stuffed with Cheddar & Spinach with Sherry Crème

Desserts

Banana Carmel Pecan Bread Pudding or Fresh Fruit Shortcake
Tiramisu or Chocolate Raspberry Trifle
Pear Cranberry Crisp or Triple Lemon Trifle
Russian Crème or Chocolate Fudge Mousse Cake

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