

# Monet's Table Restaurant & Catering

## Dinner Catering Menus (Table Service & Buffet)

These menus can be used for in-house or outside catering. A 6% sales tax and 20% gratuity fee will be added to total bill. An hourly fee will be added per server, and for weddings only, an additional service fee. A travel fee will be added for all out-of-house catering and drop-offs. In off premise catering, our prices include the following: servers, clean-up and serving dishes for buffet. Not included is table set-up: linens, dishes, silverware, glasses, etc.

Contact: Debra Bahler at 860-875-7244 or [Debra@monetscatering.com](mailto:Debra@monetscatering.com)

### Table Menu

#### \$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*

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## Soups

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

Baked Cod encrusted with Panko Bread Crumbs & Fresh Herbs  
Grilled Chicken topped with Tomatoes and Walnut Basil Pesto  
Maple & Clove glazed Ham with Pineapple Cornbread  
Old Fashion Meatloaf with Rootbeer BBQ Sauce  
Roasted Butternut Squash, Garlic & Rosemary Lasagna  
Pasta tossed with Tomatoes, Basil, Olive Oil & Mozzarella  
Beef Tips with in a Beef Burgundy Mushroom Crème Sauce (add \$2)

### \$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 (add \$3)

### \$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 Mahi Mahi with Fresh Pineapple Mango Salsa  
Grilled Tuna laced Orange Ginger Sesame Soy Sauce  
Filet Mignon stuffed with Cheddar & Spinach with Sherry Crème (add \$3)

## 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 Pumpkin Pudding Cake  
Hot Fudge Walnut Cake or Wild Berry Cobbler