

Monet's Table Restaurant & Catering

Dinner Catering Menus (Table Service & Buffet)

These menus can be used for in-house or outside catering. A CT 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

Table Menu

\$35 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

\$40 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

\$45 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
Carrot Ginger Bisque
Corn and Bacon Chowder
Cream of Broccoli
Chicken Tarragon Vegetable
Yellow Split Pea & Ham
Spiced Pumpkin Lentil

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

\$35 (A)
Baked Cod encrusted with Panko Bread Crumbs & Fresh Herbs
Crispy Oven Baked Chicken encrusted with Herbs and Parmesan
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
Rosemary rubbed Roast Beef sliced and in a Merlot au Jus
\$40 (B)
Chicken Breast stuffed with Proscuttio, Spinach & Herbed Cheese with a Brandy Crème
Moroccan Shrimp Kabobs with a Watermelon ,Mint and Feta Salsa
Grilled Salmon Filet encrusted in a Spinach, Sundried Tomato & Nut Pesto
Spiced Maple Grilled Pork Chop with an Apple Lavender Chutney
Bay Scallop Bake with Roasted Red Peppers, Mushrooms & Leeks
Marinated Beef tips in Mushroom Beef Burgundy Crème
New York Sirloin topped with Caramelized Honey Ale Onions & Mushrooms (add \$5)
\$45 (C)
Grilled Cumin rubbed Sea Scallops over Spicy Black Beans with a Sweet Corn Salsa
Roasted Breast of Ducking with an Apricot Rosemary Chutney
Grilled Lamb Chops in a Peppermint Tea Au Jus (add \$5)
Coconut & Macadamia Nut encrusted White Fish du jour with Mango Avocado Salsa
Grilled Swordfish with Citrus Honey Dijon Rub
Filet Mignon stuffed with Cheddar & Spinach with Sherry Crème (add \$5)

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
Sweet Crepe filled with Mascarpone with Fresh Berries