

# Monet's Table Restaurant & Catering

The following menus are designed for **showers, luncheons and lighter fare**. The menus are priced accordingly and when servers are used, an hourly server fee per server will be added to the bill. For outside catering and drop-offs, a travel fee will be added also.  
**Contact: Debra Bahler @ 860-875-7244 or e-mail [debra@monetscatering.com](mailto:debra@monetscatering.com)**

## Luncheon Buffet Menu

\$25 per person plus 7.35% sales tax & 20% gratuity added

Mixed Green Salad with Vinaigrette  
Fresh Baked Breads with Honey Butter

### (Choice of 2 Side Dishes) additional side \$3pp

Fresh Fruit  
Vegetable Pasta Salad  
Herbed Potato Salad  
Roasted Vegetable Medley  
Barley, Sweet Corn & Red Pepper Salad  
Vegetable & Cabbage Slaw  
Roasted Rosemary Potatoes  
Herbed Rice Pilaf

### (Choice of 2 Entrees) additional entrée \$5pp

Roasted Butternut Squash, Rosemary & Garlic Lasagna  
Chicken filled Crepes with Apples, Rice & Almonds with Maple Crème  
Tomato, Beef & Herbed Ricotta Lasagna  
Filet of Sole Florentine  
Grilled Breast of Chicken with Pesto and Honey Dijon  
Seafood stuffed Crepes with Sherry Crème  
Potato, Sausage, Caramelized Onion & Cheddar Frittata  
Grilled Eggplant filled Crepes with Herbed Ricotta over Tomato Ragout  
Old Fashioned Baked Meatloaf  
BBQ Pulled Pork

### Dessert (Choice of 1) Coffee & Tea (additional dessert \$3pp)

Chocolate Raspberry Trifle  
Triple Lemon Trifle  
Tiramisu  
Chocolate Walnut Fudge Pudding Cake  
Pear Cranberry Crisp  
Fresh Fruit Shortcake  
Russian Crème (Vanilla Sour Cream Custard with Raspberry Sauce)  
Banana Carmel Pecan Bread Pudding  
Pumpkin Pie Pudding Cake  
Sweet Crepe with Mascarpone Crème (Choice of Sauce)