

## **Monet's Table Hors d'oeuvres Menu and A la Carte Food Items**

A 7.35% sales tax will be put on the total bill and if server are used, and 20% gratuity will be added to the total bill plus an hourly wage. If an oven is not available for outside catering, cold menu items will need to be order; depicted by the (\*).

**(Minimum Order: 20 of each items needed to place order.)**

**Contact Person: Debra Bahler at 860-875-7244**

### **Menu with Price List**

- Toasted Almond and Blue Cheese Mushroom Caps \$2
- Crabcakes with a Roasted Red Pepper Remoulade...\$3 ea
- Tomato, Sweet Corn, Black Bean Salsa & Cheese Quesadillas... \$.2
- Caramelized Apple, Red Onion, Chicken & Brie Quesadillas \$2
- Spicy Crab, Mango & Sweet Corn Quesadillas \$2 ea.
- Grilled Chicken, Spinach, Roasted Red Peppers, Caramelized Onions & Pepper Jack Quesadillas \$2 ea.
- Roasted Sweet Potato, Spinach, Cranberry & Gorgonzola Quesadilla \$2
- Grilled Flatbread with Pancetta, Dried Figs with Manchego Cheese \$2
- Grilled Mini Rubeen with Pastrami, Sauerkraut, Swiss Cheese & Thousand Island Dressing on Rye \$2.50 ea.
- Meatloaf Bites with Root Beer BBQ dipping sauce \$2
- Pretzel Nuggets with Cheddar Ale dipping Sauce \$2
- \*Buffalo Chicken Salad with Blue Cheese Dressing in Phyllo Baskets \$2ea.
- Pear, Bacon & Cheddar Grilled Cheese with Maple Mustard \$2 ea.
- Sweet Potato, Pear & Gruyere Pancakes with Horseradish Sour Cream \$2 ea.
- \*Asian Chicken Salad in Endive \$2.50 ea.
- Grilled Eggplant Rolls stuffed with Herbed Ricotta and Mozzarella \$2 ea.
- \*Pineapple Corn Bread Mini Muffin topped with Smoked Ham & Scallion Sour Cream \$3 ea.
- Roasted Rosemary Sweet Potato Fries with Herbed Aioli \$1.50 ea.
- Flatbread with Herbed Ricotta, Sundried Tomatoes, Grilled Chicken and Feta...\$2 ea.
- \*Phyllo Baskets stuffed with a Tarragon Walnut Apple Chicken Salad...\$ 2ea.
- \*Polenta topped with Eggplant, Portabello Mushroom, Tomato and Mozzarella \$2 ea.
- \*Grilled Asparagus wrapped with Proscitto with a Melon Crème...\$3 ea.
- \*Shrimp Cocktail w/ a Tomato, Lemon and Caper Relish...\$3
- \*Lemon Scented Crepe Roll filled with Smoked Salmon & Chive Mousse \$2
- Spicy Peanut marinated Grilled Chicken Kabobs \$2
- \*Cilantro Lime Grilled Shrimp with a Toasted Coconut \$3
- Sesame Soy Beef Tips \$3
- Scallops wrapped in Bacon in Cider Reduction \$3
- Spicy Black Bean Cakes with Sweet Corn Sauce \$2
- Sweet Corn Cakes with Chevre & Roasted Red Pepper Sauce \$2

**Canapés (Served on Toasted Breads)**

- Apple with Brie laced with a Brandy Sauce \$2  
Prosciutto with melted Brie and Fig Confit \$2  
\*Chive Cream Cheese, Smoked Salmon, Red Onions and Capers \$3  
\*Smoked Salmon w/ a Curried Mango Chutney, Cream Cheese, Tomato & Sprouts \$3  
\*Portobello Mushrooms with a Sundried Tomato, Spinach and Chevre Pate \$2  
\*Grilled Eggplant with White Bean, Roasted Garlic and Basil Puree \$2  
    \*Chicken, Cashew and Basil Pate \$2  
Walnut, Dried Cranberry, and Gorgonzola Melt with Watercress \$2  
    Fig, Pecan and Chevre \$2  
\*Grilled Portobello Mushroom with Beet Hummus, Gorgonzola & Walnuts \$2  
    Warm Snow Crab and Artichoke Heart Melt \$3  
    \*Assorted Tea Breads with Cream Cheese \$3  
Bruschetta of Shrimp, Tomato, Olives, Capers, Artichoke and Feta \$3  
Fresh Mozzarella, Tomato & Basil Bruschetta laced with Balsamic Reduction \$2.  
\*Roasted Beef with Fresh Tomatoes and a Horseradish Sour Cream \$3  
    Port & Rosemary infused Grapes, Roasted Garlic & Brie \$2  
\*Apple Lavender Chutney with Prosciutto & Herbed Cheese \$3 ea.  
    Apricot Rosemary Chutney with Brie \$2 ea.  
\*Roasted Turkey topped with Bacon & Avocado Aioli \$2.50 ea.

**Additional Food**

- Roasted Butternut Squash, Garlic and Rosemary Lasagna... 1/2 tray \$40 (9 -12servings)  
OR Creamy Summer Squash, Wild Mushroom and Dill Lasagna Full Tray \$80 (18-24servings)  
OR Roasted Vegetable. Tomato & Tofu, Basil, White Bean & Cashew Lasagna (Vegan)  
Tenderloin of Beef, Tomato & Ricotta Lasagna 1/2 Tray \$45 Full Tray \$90

- \*Fresh Fruit Bowl or Fruit Kabobs ..... \$4  
Milk & Dark Chocolate dipped Fresh Seasonal Fruits \$4 ea.  
\*Fruit, Cheese & Meat Platter...\$7/pp  
    \*Veggies & Dip...\$4pp  
Crudités Table ~ Assorted Cheeses, Crackers, Fruit, Vegetables, & Dips, Olives \$8pp  
    \*Herbed Potato Salad ..... \$4pp  
    \*Romaine Garden Salad...\$4/ pp  
    \*Wild Greens Salad with Fresh Fruit, Almonds \$5 pp  
    \*Vegetable Pasta Salad... \$4pp  
\*Cheese Tortellini, Sundried Tomato, Feta & Grilled Chicken Pasta Salad...\$7 pp

**\*Assorted Finger Sandwiches ... \$4/ Sandwich or 1/2 Wrap**

- Tuna & Carrot with Dill Salad  
Chicken, Tarragon, Walnut & Apple Salad  
Turkey with Cranberry Ginger Aioli  
Honey Ham with a Maple Mustard  
Curried Egg Salad  
Hummus with Vegetables  
Roasted Sweet Potato, Caramelized Onions & Bleu Cheese Aioli  
Curried Vegan Tofu Salad with Cranberries & Almonds  
Avocado Aioli, Bacon & Tomato  
Mozzarella, Basil Walnut Pesto & Tomato

Grilled Eggplant, White Bean Basil Puree & Roasted Red Peppers  
Asian Grilled Tofu (or Chicken), Slaw & Peanut Sauce

**\*Assorted Finger Sandwiches ...\$5/ Sandwich or 1/2 Wrap**

Seafood Salad  
Roasted Beef with a Horseradish Crème  
Shrimp Cilantro Lime Salad  
Crab & Mango Salad

**Assorted Soups...\$4.00 per 8oz serving**

Carrot Bisque, Cream of Broccoli, Corn & Bacon Chowder, Chicken Tarragon Vegetable,  
Garden Basil Tomato, Pumpkin Bisque, Yellow Split Pea & Ham, Sweet Potato & Apple,  
African Peanut & Chickpea, Cold Blueberry & Lime, Chilled Spicy Gazpacho

**Additional Entrees**

Old Fashion Meatloaf with Root Beer BBQ Sauce \$6 per serving  
Baked Stuffed Chicken w/Prosciutto, Spinach and Herbed Cheese \$8 ea  
Hazelnut encrusted Chicken Breast with a Bing Cherry Sauce \$7 ea  
Grilled Chicken with Cider Sauce, Wild Mushroom Crème, Pesto or Honey Dijon \$5 ea  
Filet of Sole stuffed with Seafood with Sherried Crème Sauce \$7 ea  
Salmon Filet topped with Pesto or Crunchy Sesame Honey Crust \$9ea  
Dilled Crepes stuffed with Seafood \$6 ea  
Country Crepe with Chicken, Apple, Walnuts, Cheddar \$5 ea  
Grilled Eggplant Crepes filled with Herbed Ricotta and with Tomato Ragout \$5ea  
9' Quiche Vegetable \$35 Meat of Seafood \$40

**Petite Dessert \$4 per serving**

Chocolate Raspberry Trifle  
Triple Lemon Trifle  
Tiramisu  
Chocolate Walnut Fudge Pudding Cake  
Pear Cranberry Crisp  
Fresh Fruit Shortcake (Seasonal)  
Russian Crème (Vanilla Saur Cream Custard with Berry Sauce)  
Banana Caramel Pecan Bread Pudding  
Pumpkin Pie Pudding Cake  
Gingerbread Pudding Cake  
Sweet Crepe with Mascarpone Crème and Berry Sauce