

## Table Service Dinner Menu

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, ect. Contact: Debra Bahler at 860-875-7244 or Debra@monetscatering.com

### Table Menu

\$40 per person

*Choice of Soup or Mixed Green Salad  
Fresh Baked Breads and Honey Butter  
Main Entrée (Choice of 3) (A)  
Dessert (Choice of 1)  
Coffee and Tea*

\$45 per person

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

\$50 per person

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

### **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**

#### **\$40 (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

#### **\$45 (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)

#### **\$50 (C)**

Grilled Cumin rubbed Sea Scallops over Spicy Black Beans w/ 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

