

The following menus are designed for **showers, luncheons and lighter fare**. The menus are priced accordingly and when seasonal servers are used, an hourly server fee per server will be added to the bill. For on or 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

\$28 per person plus 7.35% sales tax & 20% gratuity added  
 Fresh Baked Breads with Honey Butter  
 Mixed Greens with Vinaigrette

(Choice of 2 Side of 2 Side of 2 Side Dishes) additional side \$4pp

#### Fresh Fruit

Vegetable Pasta Salad

Herbed Potato Salad

Roasted Vegetable Medley

Barley, Sweet Corn & Red & Red Pepper Serrano Salad

Vegetable & Cabbage Slaw

Roasted Rosemary Potatoes

Herbed Rice Pilaf

(Choice of 2 Entree of 2 Entrees) additional entrée \$6pp

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 \$4pp)

Chocolate Raspberry Trifle

Triple Lemon Trifle

Tiramisu

Chocolate Walnut Fudge Pudding Cake

Pear Cranberry Crisp

Fresh Fruit Shortcake

Russian Crème (Vanilla Crème (Vanilla Sour Cream Custard with Raspberry Sauce)

Banana Carmel Pecan Bread Pudding

Pumpkin Pie Pudding Cake

Sweet Crepe with Mascarpone Crème with Berry Sauce