

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

Luncheon Table Service Menu

\$30 per person plus 7.35% sales tax & 20% gratuity added

Choice of Soup or Salad
Fresh Baked Breads with Honey Butter

(Choice of 2 Entrees)

Roasted Butternut Squash, Rosemary & Garlic Lasagna
Chicken filled Crepes with Apples, Rice & Almonds with Maple Crème
Tomato, Beef & Herbed Ricotta Lasagna
Seafood stuffed Crepes with Sherry Crème
Potato, Sausage, Caramelized Onion & Cheddar Frittata
Grilled Eggplant filled Crepes w/Herbed Ricotta over Tomato Ragout

Desserts (Choice of 1) with Coffee & Tea

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