



CATERING MENU WINTER 2015
10 Academy Street Salisbury, Ct 860 435 9420
AVAILABLE FOR PRIVATE DINNER PARTIES

SALAD AND/OR SANDWICH BUFFET PLATTERS-- \$14. up per portion

STARTERS

- Dips, \$10 up per pint
- Smoked Salmon Platter Garnished Market Price
- Oysters, *Escargots*, Asparagus Market Price
- Hors d'Oeuvres Platter, \$24 dozen up

CASSEROLES (9" X 13") serves 8-10 \$55 - \$85

- Polenta w/ Roasted Provencal Veggies
- Classic Mac N' Cheese
- Lasagna/ Vegetable or Meat
- Shepherd's Pie w/ Lamb & Beef
- Chicken Pot Pie and Chicken Divan
- Stuffed Red and Green Sweet Pepper Casserole
- Greek Moussaka, Vegetable or Meat

DINNER ENTREES Market price – see our Dinner Menus

- Leg of Lamb, Beef Rib Roast, Beef Tenderloin w/ Wild Mushroom Sauce –
- Cold Poached Salmon Platter Garnished w/ Bistro's Sauce Marcel -
- Beef *Bourguignon*, *Coq au Vin*, *Navarin* (Lamb) –

For other choices, please see our Dinner Chef

SALADS AND SIDE DISHES \$7.95 up per pound

- Two-Potato Mash w/ Roasted Garlic
- Roast Butternut Squash w/Dried Cranberries & Maple Syrup
- Roasted Vegetable Medley w/ Lemon Butter
- Herbed, Roasted Beets and Carrots
- Carrot & Ginger
- Seasonal Vegetable Medleys

DESSERTS

Pies, cakes, cookies, brownies, breads, breakfast pastries
For suggestions, please see our Bakery Menu