By The Dozen –

Room Temperature Hors D'oeuvres

Tioditi tottiporataro i loro B ocavi	
Cucumber & Hummus Cups	21
Caesar Salad Rolls prosciutto and parmesan	21
Grilled Zucchini Rolls	21
chevre, roasted pepper and thyme	
Smoked Salmon Roulade	24
on cucumber slices and black bread	
*Vegetable Summer Rolls (peanut sauce)	21
Jumbo Shrimp Cocktail (approx 16 shrimp)	36/lb
housemade cocktail sauce	

Hot Hors D'oeuvres (require reheating)

HOLHOIS DIOEUVIES (require reneating)	
Pigs in a Blanket	20
Angus Cheeseburger Sliders	44
Spinach & Artichoke Phyllo Triangles	25
Spanikopita Triangles spinach, feta, dill	25
Asian Chicken Satay	22
Barbecue Duck Quesadillas	22
Coconut Shrimp mango dipping sauce	24
Mini Crab Cakes chipotle remoulade	30
Mini Falafel citrus yogurt	22
Four Cheese Arancini	24

Platters

(all platters are served room temperature, small serves 6-10, large serves 12-16)

Hors D'oeuvres

Provencal Vegetable Crudité	50/80
caramelized onion dip, housemade ranch of	or hummus
Jumbo Shrimp & Housemade Cocktail Sau	uce 70/130
Artisan Cheeses and Fruit	75/125
Manchego, maytag blue, camembert, st. a	ındre,
dried pears, figs, apricots and baguette	
Shaved Hard Cheeses and Fruit	60/110
a selection of shaved hard cheeses includi parmesan, romano, aged gouda, midnight dried pears, figs, apricots and baguette	moon,
French Charcuterie Platter L	_arge - 115
coppa, saucisson sec, proscuitto, genoa s marinated mushrooms, cornichons, olives, Sliced, Assorted, Seasonal Fruit Platter	
Tea Sandwiches (or order by the doz Small (3 dozen)/Large (5 dozen) choice of cucumber & watercress, smoked	60/120

curried chicken salad, olive tapenade and goat

cheese, roast turkey & swiss

Entrees (choice of sauce)

Grilled Chicken	55/85
Pesto Grilled Shrimp	70/130
Roasted or Poached Salmon (6 oz. por)	95/155
Sliced Filet Mignon	180/295
Marinated Grilled Sliced Flank Steak	145/235
sauces: mango salsa, horseradish creme	e fraiche,
honey mustard dill, cucumber raita, chim	ichurri
sauce, green goddess sauce	

Grilled Provencal Vegetables (basil oil) 45/70

Petit Sandwiches 4.50 each

made on white roll, mini croissant or mini brioche, choose from below (10 piece minimum):

- -Roast Beef with horseradish mayo
- -Roasted Turkey, Swiss and Bacon
- -Ham & Cheddar with butter
- -Green Goddess Chicken Salad
- -Tomato, Basil & Mozzarella with basil oil
- -Tuna Salad (pole caught, low mercury)
- -Harissa Chicken & Roasted Peppers, Manchego

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Hot Meals (serve 6-8 unless noted)

ready to reheat in aluminum half hotel pans

Whole Roasted Filet Mignon (choice of sauce)	170
Chicken Parmesan, Francaise or Marsala	55
Roasted Salmon (choice of sauce)	120
Shrimp with Orzo & Peas	75
Chicken Pot Pie (serves 6)	60
Curry Chicken Stew	65
Shrimp Paella	75
Vegetable or Bolognese Lasagna (serves 8-10)	75 (
Chicken Empanadas (chimichurri sauce)	55
Eggplant Parmesan	45
Rigatoni with Vodka Sauce	36
Baked Ziti	55
Chicken Tenders	45

SIDES (serve 6-8 unless noted)

Vegetable Melange	35	Creamed Spinach	30
Haricots Verts	35	Herb Roasted Potatoes	35
Maple Roasted Brussels Sprouts	40	Potato Gratin	55
Asparagus with Extra Virgin Olive Oil	35	Mashed Potatoes	35

Desserts

*Cookie & Brownie Tray	30/55	Mini Eclair Tray (20 pieces)	35
selection of cookies, brownies, and dessert bars,		Yodel Tray (27 pieces)	35
garnished with dried fruit		Mini Party Cupcakes (2 dozen)	50
*Petit Fours (40 pieces)	85		
assorted finger desserts Including: mini tartlettes, chocolate dipped strawberries, french macarons, pecan squares and mini chocolate mousse cups		Birthday and Celebration Cakes chocolate homestyle, chocolate mousse, lemor coconut, strawberry shortcake or call for other	
Lemon Pound Cake & Strawberries	16	delicious options. (allow 48 hours)	

Our Ingredients are all wholesome and natural, with no preservatives. We make all our own sauces, stocks and mayonnaises. Our chicken is all natural and our tuna is low mercury and pole caught and our roast beef is house made. Our breads are all freshly made daily and purchased from local purveyors

* contain nuts

V4.

Breakfast

Breakfast Basket

selection of our baked breakfast goods, including muffins, scones, danish, croissants and pain au chocolate - served with butter and jam

> Small (11 pieces) 47 Large (17 pieces) 74

Whole Quiche (serves 8-10)

Quiche Lorraine (bacon & gruyere) Roasted Tomato, Broccoli & Cheddar Asparagus, Mushroom, Leeks and Mozzaella Black Forest Ham & Cheddar

Lorraine, 46, Others 42

Smoked Salmon Platter (serves 8-10) pumpernickel triangles, chopped onion, chopped egg, capers and lemon - 110

Fruit Salad

seasonal fruit with mint lavender syrup

 Small (serves 6-8)
 35

 Large (serves 10-12)
 53

Fruit Skewers 29/dozen

Hot Breakfast (minimum 6 each)

Breakfast Burritos 32/half dozen Breakfast Stratas 30/half dozen (individual crustless quiche)

Other Breakfast and Drinks

Yogurt, Granola & Berry Parfaits	5
*Overnight Oats (blueberry, strawberry)	6
Coffee Cake (sliced in basket)	12
Fresh Orange Juice (1/2 gallon)	12
Coffee Box (serves 8-10)	24
Tea Service (serves 8-10)	20
Hot Ginger Tea (serves 8-10)	24
Sparkling Water & Soft Drinks	3

Lunch

Cold Sandwiches & Wraps Platters

Small (6 sandwiches) 89 Medium (8 sandwiches) 115 Large (12 sandwiches) 179

sandwiches are cut in half, individually wrapped and arranged on a platter

Hot Panini Platters

Small (6 sandwiches) 89
Medium (8 sandwiches) 115
Large (12 sandwiches) 179

paninis are cut in half, individually wrapped in foil in an aluminum pan (comes with platter)

Salads (small serves 6-8, large serves 9-12) add grilled chicken 7.50/11.50

*Baby Arugula 28/42 dried cranberries, honey almonds, manchego cheese, red wine vinaigrette *Kale Salad 28/42 shaved fennel, dried cranberries and toasted almonds Garden 28/42 romaine, cherry tomatoes, cucumbers, carrots, mushrooms, balsamic vinaigrette Greek 28/42 romaine, tomatoes, cucumber, black olives, feta cheese. lemon vinaigrette Shaved Brussels Sprouts Salad 28/42 apples, lemon vinaigrette, and parmesan cheese Caesar 28/42 romaine, shaved parmesan cheese, croutons, classic caesar dressing Caesar with Grilled Chicken 32/47 Vegetable Pasta Salad 36/53 grilled vegetables and basil oil *Orzo Salad 36/53 dried apricots, pistachios, scallions and ginger oil Glorias Grilled Chicken Salad 36/53 lettuce, jalapeno, tomatoes, grilled chicken, avocado, red onions, cumin, sriracha, lime Raw Broccoli Salad 36/53 chickpeas, feta cheese, currants, red onions, peppers, feta yogurt dressing Flank Steak Salad 36/53

grape tomatoes, baby spinach, black beans, diced

avocado, chipotle vinaigrette

Sandwiches & Wraps

#1 Avocado and Cheddar sprouts, cucumber, tomato, spicy mayo on light multigrain bread #3 Green Goddess Chicken Salad white meat chicken, tomato, green goddess dressing on ciabatta roll

#4 Egg Salad lettuce, tomato on country white bread

#5 Black Forest Ham and Brie honey mustard, lettuce on french baquette

#6 Roast Beef lettuce, tomato, russian dressing on pumpernickel bread,

#7 Tuna Salad low mercury, pole caught tuna, lettuce, tomato on light multigrain bread #8 Roasted Turkey and Swiss tomato, lettuce on light multigrain bread

#14 Hummus and Avocado roasted peppers, arugula, cucumbers, cheddar on pumpernickel

#17 Roasted Turkey and Avocado lettuce, tomato, mustard, mayonnaise on country white bread

#19 Gloria's Grilled Chicken Wrap, lettuce, jalapeno, tomatoes, grilled chicken, avocado, red onions, cumin, sriracha, lime in white tortilla

#21 Tomato, Basil, and Mozzarella Baguette

fresh mozzarella cheese, basil leaf, basil oil

#22 Rainbow Sandwich harissa carrots, hummus, pickled cabbage, roasted red peppers, arugula on light multigrain bread

#31 Chicken & Kale Wrap red onion, lemon vinaigrette in white tortilla

#32 Grilled Chicken and Avocado muenster, tomato, lettuce, mayo on light multigrain bread

#34 *Bang Bang Chicken Wrap red cabbage, carrots, scallions, cilantro, lime, rice wine vinegar, mustard, sesame oil, sriracha, tamari, peanut butter, garlic, ginger in white tortilla

#35 Harissa Roasted Chicken harissa honey chicken breast, roasted red peppers, manchego cheese, preserved lemon, lettuce, harissa mayo, on light multigrain bread

Paninis

#12 Chicken Pesto all natural, grilled chicken, basil pesto and provolone cheese #78 Panini -Roasted Turkey, Bacon,

Cranberry & Brie - all natural oven roasted turkey, applewood smoked bacon, brie

cheese, dried cranberries, raspberry vinegar

#49 Chicken Parmesan marinara sauce and mozzarella cheese

#76 Tomato and Mozzarella fresh mozzarella

ask about daily & weekly specials