

By The Dozen

Room Temperature Hors D'oeuvres

Cucumber & Hummus Cups21

Caesar Salad Rolls prosciutto and parmesan21

Grilled Zucchini Rolls21

chevre, roasted pepper and thyme

Smoked Salmon Roulade24

on cucumber slices and black bread

\*Vegetable Summer Rolls (peanut sauce)21

Jumbo Shrimp Cocktail (approx 16 shrimp) housemade cocktail sauce36/lb

Hot Hors D'oeuvres (require reheating)

Pigs in a Blanket20

Angus Cheeseburger Sliders44

Spinach & Artichoke Phyllo Triangles25

Spanikopita Triangles spinach, feta, dill25

Asian Chicken Satay22

Barbecue Duck Quesadillas22

Coconut Shrimp mango dipping sauce24

Mini Crab Cakes chipotle remoulade30

Mini Falafel citrus yogurt22

Arancini truffle or porcini24

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 Marsala55

Roasted Salmon (choice of sauce)120

Shrimp with Orzo & Peas75

Chicken Pot Pie (serves 6)60

Curry Chicken Stew65

Shrimp Paella75

Vegetable or Bolognese Lasagna (serves 8-10)75

Chicken Empanadas (chimichurri sauce)55

Eggplant Parmesan45

Rigatoni with Vodka Sauce36

Baked Ziti55

Chicken Tenders45

Platters

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

Hors D'oeuvres

Provencal Vegetable Crudit 50/80

caramelized onion dip, housemade ranch or hummus

Jumbo Shrimp & Housemade Cocktail Sauce70/130

Artisan Cheeses and Fruit75/125

Manchego, maytag blue, camembert, st. andre, dried pears, figs, apricots and baguette

Shaved Hard Cheeses and Fruit60/110

a selection of shaved hard cheeses including parmesan, romano, aged gouda, midnight moon, dried pears, figs, apricots and baguette

French Charcuterie PlatterLarge - 115

coppa, saucisson sec, prosciutto, genoa salami, marinated mushrooms, cornichons, olives, baguette

Sliced, Assorted, Seasonal Fruit Platter25/60

Tea Sandwiches (or order by the dozen)

Small (3 dozen)/Large (5 dozen)60/120

choice of cucumber & watercress, smoked salmon, curried chicken salad, olive tapenade and goat cheese, roast turkey & swiss

Entrees (choice of sauce)

Grilled Chicken55/85

Pesto Grilled Shrimp70/130

Roasted or Poached Salmon (6 oz. por)95/155

Sliced Filet Mignon180/295

Marinated Grilled Sliced Flank Steak145/235

*sauc s: mango salsa, horseradish creme fraiche, honey mustard dill, cucumber raita, chimichurri sauce, green goddess sauce*

Grilled Provencal Vegetables (basil oil)45/70

Petit Sandwiches4.50 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)

-Spark Bird Chicken Sandwich Manchego & Roasted Peppers

Sides

(serve 6-8 unless noted)

Vegetable Melange35

Haricots Verts35

Maple Roasted Brussels Sprouts40

Asparagus with Extra Virgin Olive Oil35

Creamed Spinach30

Herb Roasted Potatoes35

Potato Gratin55

Mashed Potatoes35

Desserts

\*Cookie & Brownie Tray30/55

selection of cookies, brownies, and dessert bars, garnished with dried fruit

\*Petit Fours (40 pieces)85

assorted finger desserts including: mini tartlettes, chocolate dipped strawberries, french macarons, pecan squares and mini chocolate mousse cups

Lemon Pound Cake & Strawberries16

Mini Eclair Tray (20 pieces)35

Yodel Tray (27 pieces)35

Mini Party Cupcakes (2 dozen)50

Birthday and Celebration Cakes

chocolate homestyle, chocolate mousse, lemon coconut, strawberry shortcake or call for other delicious options. (allow 48 hours)

Take Home and Delivery

203.326.4540 Press 1



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

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\* contain nuts

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 Mozzarella	
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	
110/ 2 dozen	
Hot Breakfast (minimum 6 each)	
Breakfast Burritos	36/half dozen
Breakfast Stratas	35/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

ask about daily & weekly specials

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	36/53
dried cranberries, honey almonds, manchego cheese, red wine vinaigrette	
*Kale Salad	36/53
shaved fennel, dried cranberries and toasted almonds	
Garden	30/45
romaine, cherry tomatoes, cucumbers, carrots, mushrooms, balsamic vinaigrette	
Greek	30/45
romaine, tomatoes, cucumber, black olives, feta cheese, lemon vinaigrette	
Shaved Brussels Sprouts Salad	30/45
apples, lemon vinaigrette, and parmesan cheese	
Caesar	30/45
romaine, shaved parmesan cheese, croutons, classic caesar dressing	
Caesar with Grilled Chicken	36/53
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	40/55
lettuce, jalapeno, tomatoes, breaded 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	55/90
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 baguette	
#6 Roast Beef lettuce, tomato, russian dressing on light multigrain bread	
#7 Tuna Salad low mercury, pole caught tuna, lettuce, tomato on light multigrain	
#8 Roasted Turkey and Swiss tomato, lettuce on light multigrain	
#14 Hummus and Avocado roasted peppers, arugula, cucumbers, cheddar on light multigrain	
#17 Roasted Turkey and Avocado lettuce, tomato, mustard, mayonnaise on country white bread	
#19 Gloria's Chicken Wrap, lettuce, jalapeno, tomatoes, breaded chicken, avocado, red onions, cumin, sriracha, lime in white tortilla	
#21 Tomato, Basil, and Mozzarella Baguette fresh mozzarella cheese, basil leaf, basil oil	
#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 Spark Bird Chicken Sandwich Manchego & Roasted Peppers harissa honey chicken breast, roasted red peppers, manchego cheese, preserved lemon, lettuce, harissa mayo, on ciabatta bread	
Paninis	
#12 Chicken Pesto all natural, grilled chicken, basil pesto and provolone cheese	
#49 Chicken Parmesan marinara sauce and mozzarella cheese	
#76 Tomato and Mozzarella fresh mozzarella cheese, basil leaf and basil oil	