



A division of the Down to Earth Group, LLC
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Autumn seasonal plated menu

Passed Hors d'oeuvres

Choose 6 and we'll add a seasonal hors d'oeuvre as a wonderful creative surprise for you and your guests!

- Lobster cobbler with cream, peas, chives and a crumb top
- Cranberry and Brie bruschetta with cherry smoked bacon
- Chevre with port poached figs & caramelized onions in a tart cup
- Mini Shepherd's pies
- Coconut chicken in a crispy cup with a mango/banana salsa
- Grilled tequila lime skewered shrimp
- Truffled mac n cheese in a cup with tiny spoon
- Thai chili pork skewered meatballs
- French onion soup bruschetta
- Mini pear, caramelized onion and Fontina grilled cheese
- Moroccan meatballs
- Apple cheddar egg rolls
- Tomato soup shooter with a four cheese grilled cheese
- Tuna tartar on a crispy wonton
- Filet and horseradish in a crispy cup

Salad or Soup and Bread

- Autumn tomaine and arugula, topped with apples and pomegranate, candied walnuts, pear cider vinaigrette
- Mesclun greens with shaved fennel, sour cherry vinaigrette with toasted pistachio and Montrachet crostini
- Arugula, shaved Parmesan and lemon vinaigrette
- Harvest bisque, butternut bisque or tomato shallot bisque
- Fabled Foods sour dough baguette, ciabatta and cranberry walnut bread basket served with herbed oil and sweet butter

Served dinner choice of: (pick 2 and a vegetarian choice)

- Rioja braised beef short rib over Cabrales polenta with bacon brussel sprouts
- Orange fennel roasted salmon over cous cous with roasted roots
- Butternut ravioli with cider cream reduction, braised chard
- Marmalade glazed corned beef with rosemary potatoes, sweet and sour cabbage

-Chicken Mirabella-Roasted chicken with olives, sweet potato, orange and prunes, served aside of an herbed orzo pilaf

-Bourbon brined hens over cranberry baked rice mix and roasted cauliflower

-Prime rib with fresh horseradish, roasted garlic red mashers and roasted roots

-Roasted herbed cod loin with warm Mediterranean orzo and butternut mash

Buffet style cake and coffee

Wedding Cake with buttercream frosting and luscious mousse filling

Or

2 tiered cutting cake with assorted yummys

Coffee, Decaf, Assorted Tea

\$49 per person for food only

Upgrades

-Mussels (saffron tomato broth) course including extra rentals : \$6.5 pp

-Harvest table add \$6 per person

-Additional course of soup or salad : \$4 per person

-Charcuterie table: \$4.25 per person

-Fruit with warm chocolate dip \$2 pp

-Venetian table add \$6 per person

-(Upgrade to espresso bar add 3.00 per person)

Prices do not include service staff, rentals, or alcoholic bar.

6% sales tax 18% off premise catering charge are applied to all full service events