



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

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

- Lobster BLT
- French onion soup bruschetta
- Bacon and chevre figs
- Grilled peach and Blue crostini
- 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
- Filet and horseradish in a crispy cup
- Moroccan skewered meatballs
- Endive stuffed with Chevre, honey and toasted walnuts
- Mini pear, caramelized onion and Fontina grilled cheese
- Mini Caesar crisps
- California veggie roll ups
- Tomato soup shooter with a four cheese grilled cheese
- Tuna tartar on a crispy wonton

Salad or Soup and Bread

- Grilled romaine with ranch drizzle, bacon, caramelized onions and tomato
- Chopped kale, mesclun greens with shaved fennel and sour cherry vinaigrette and toasted pistachios
- Arugula, shaved Parmesan and lemon vinaigrette
- Caprese with native tomatoes over baby greens- (aug-september)
- Spring asparagus, Split pea and chorizo, Summer traditional Gazpacho or
- Fire and ice melon

-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 one of our many vegetarian choices)

-Lemon pepper NY with roasted fingerlings and grilled veggies

-Ginger crusted salmon over pilaf with grilled asparagus

-Lobster ravioli with tomato 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 Stadler breast over cranberry baked rice and roasted cauliflower

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

-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

Extras:

-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)

\$49 per person for food only.

Price does not include on site staff, rentals, or alcoholic bar
6% sales tax 18% off premise catering charge are applied to all full service events