



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

Shrimp BLT
French onion soup bruschetta
Bacon and chevre figs
Grilled peach and Bleu 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- (August-September)
Summer soups Spring asparagus, New England clam chowder, 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 rice pilaf
Bourbon brined Stadler breast over cranberry baked rice and roasted cauliflower
Prime rib with horseradish sauce, 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)

\$57 per person for food only Price does not include on site staff, rentals, or alcoholic bar 6.35% sales tax 20% off premise catering charge are applied to all full service events (Prices per person will increase under 75ppl)

Prices are subject to change 7/12/17