

CATERING MENU

LUNCH-BRUNCH \$45 PER PERSON

APPETIZERS FAMILY STYLE CHOOSE 4

MEATBALLS

Veal, pork, beef, stuffed with fontina cheese, San Marzano tomatoes sauce whipped ricotta.

ARANCINI

Veal, peas, mascarpone, saffron risotto, served with San Marzano tomato sauce.

MEDJOO DATES

Pancetta, mancho, linguisa, local apple & sweet chili sauce, green onion.

TUNA TARTACO + \$5

Hand chopped Ahi Tuna, hijiki, truffle ponzu sauce, avocado mousse, served in wonton shells.

MILK & HONEY CROSTINI

Homemade saffron ricotta, toasted walnuts, local honey caviar, minted maldon salt.

CLAMS OREGANATA

Little neck clams stuffed with breadcrumbs, chopped fresh oregano leaves, white lemon sauce, fresh parsley.

CALAMARI

Lemon chili oil, sundried tomato, pepperoncini, kalamata olives, romesco sauce.

MAINE MUSSELS

White wine, garlic, tarragon, thyme, citrus sea salt, rosemary breadcrumbs, herb salad.

SPANAKOPITA

Greek savory spinach pie.

BRIE CROSTINI

Softened brie, raspberries, black pepper, basil, sea salt.

SALADS CHOOSE 1

MIXED GREENS

Mixed greens with heirloom tomatoes, cucumbers, onion Italian dressing

CT GEM CAESAR

Crispy bacon, asiago, pignoli, rosemary breadcrumbs, twelve-minute egg, Caesar dressing.

ENTRÉES CHOOSE 4

THE CLASSIC

Traditional buttermilk waffle, NY maple, brown sugar butter, bee pollen.

OLD SCHOOL

Poached eggs on an english muffin, applewood bacon, hollandaise, herbs.

VEGGIE SCRAMBLE

Scrambled local eggs, daily selection of veggies, gruyere, herbs, served with potatoes & toast.

FRIED CHICKEN SANDWICH

Toasted brioche, chipotle aioli, lettuce, heirloom tomatoes, Vermont aged cheddar, house made pickles, served with fries or salad.

CRUNCHY FRENCH TOAST

Challah soaked in Grand Marnier. stuffed with raspberry mascarpone, white chocolate, NY maple.

CATTLEMAN'S EGGS

Crisy corn tortilla, shakshuka braised brisket, cheddar, fried, eggs, avocado, crema, herbs.

BLACKENED SALMON BLT

Bibb lettuce, heirloom tomato, pickled onion, tick bacon, chipotle aioli on multigrain bread, served with fries or salad.

CHICKEN N' WAFFLE

Brined and double dark meat, cheddar waffle, foie gras butter, spicy maple syrup, watermelon salad.

AVOCADO TOAST

Smashed avocado with lemon, herbs, pickled onion, arugula, toasted spices, 6-minute egg, on multi grain bread.

S'MORES WAFFLE

Chocolate waffle, marshmallow, chocolate textures, graham cracker crumbs.

CLASSIC BURGER

Kobe short rib blend, Vermont aged cheddar, truffle aioli, onion jam, bibb lettuce, heirloom tomatoes, pickle, served with fries or salad.

TUNA SANDWICH

Sushi grade tuna with chopped celery, scallions, touch of aioli, lemon zest on toasted whole grain bread, served with fries or salad.

BEVERAGE

SOFT DRINKS, COFFE & TEA

Tax and gratuity are not included