

CATERING MENU

LUNCH-BRUNCH \$45 PER PERSON

APPETIZERS FAMILY STYLE CHOOSE 2

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.

MEDJOL DATES

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

MILK & HONEY CROSTINI

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

BRIE CROSTINI

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

SALADS CHOOSE 1

* CT GEM CAESAR

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

MIXED GREEN SALAD

Mixed greens with heirloom tomatoes, cucumbers, onion Italian dressing

ENTRÉES CHOOSE 3

THE CLASSIC

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

* AVOCADO TOAST

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

CATTLEMAN'S EGGS

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

VEGGIE SCRAMBLE

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

* CLASSIC BURGER

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

CRUNCHY FRENCH TOAST

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

* OLD SCHOOL

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

S'MORES WAFFLE

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

BLACKENED SALMON BLT

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

FRIED CHICKEN SANDWICH

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

Tax and gratuity are not included