

*** The Pantry Catering Menu – AUTUMN 2011 ***

1580 Post Rd., Fairfield, CT 06824 * 203-259-0400 * on the web @ www.thepantry.net

Cool & Room Temperature Appetizers

- Sirloin Crostini, Manchego Cheese & Arugula Pesto \$25/dz
- Jumbo Shrimp Cocktail (cocktail sauce & lemon) \$24/dz
- Stuffed Medjool Date - Serrano Ham & Goat's Cheese \$16/dz
- Grilled Jumbo Shrimp & Cilantro Dipping Sauce \$27/dz
- Sesame Seared Tuna & Wasabi Dipping Sauce \$20/dz
- Stuffed Peppedew & Soppressata (olive & provolone) \$15/dz
- Tomato & Mozzarella Skewers w/Pesto dipping \$14/dz
- Fillet Mignon "Slider" w/Béarnaise Mayo, Greens \$25/dz
- Crab & Dijon Deviled Eggs \$21/dz
- Caramelized Onion & Roquefort Crostini \$15/dz
- Assorted Tea Sandwiches (exclusions apply) \$16/dz
- Beet and Goat Cheese Crostini \$18/dz

Appetizers that can be heated @ your event

- Mini Crab Cakes & Remoulade \$27/dz
- (Green & Black) Olive & Pesto & Parmesan Palmiers \$18/dz
- Marinated Grilled Eggplant Crostini Parmesan \$16/dz
- Chicken Fingers **OR** Coconut Chicken Fingers \$20/dz
- Ricotta & Goat Cheese Tart w/Butternut Squash, Sage \$18/dz
- Pizza Wedges – Roast Pear, Sage Blue & Arugula \$14/dz
- Potato Latkes/Chive Sour Cream + Apple Chutney \$19/dz
- Italian Sausage Stuffed Mushrooms + Asiago \$18/dz
- Veggie Spring Rolls W/Chili Dipping Sauce \$16/dz
- Roasted Teriyaki Chicken Wings w/Cilantro \$16/dz
- Spanikopita (spinach & feta in filo) \$15/dz
- Mashed Potato & Bacon Tartlets \$18/dz

NOTE: There is a 3 dozen minimum PER ITEM for appetizers; however we try & accommodate smaller orders when possible

SALADS – (sold by the portion) 10-portion minimum

- Local Apple, Celery and Fennel with Toasted Candied Pecans.....\$3.95
- Roasted Sweet Potato Salad, Shredded Chicken & Baby Arugula + Balsamic Vinaigrette Dressing.....\$4.50
- Quinoa & Chic Pea Salad, Feta Cheese, Grape Tomatoes and Baby Spinach with Smoked Paprika Vinaigrette.....\$3.95
- Israeli Couscous w/Cranberries, Scallions & Almonds.....\$3.95
- Baby Arugula Salad W/Roasted Peppers, Olives, Feta Cheese, and Peppedew.....\$4.50
- Orzo Pasta Salad W/Radicchio, Fennel, Pearl Mozzarella and Lemon Vinaigrette.....\$4.25
- Chinese Chicken Salad (Shredded Savoy Cabbage, Carrot, Peppers, Cilantro, Scallions) W/Chicken & Sesame Dressing..... \$3.75
- Grilled Calamari, Shrimp, and White Bean Salad W/ Smokey Paprika, Garlic and Sherry Vinaigrette (2 shrimp/order)..... \$6.75
- Marcia's Autumn Spinach Salad W/Pears, Pecans, Goat Cheese & Balsamic Vinaigrette..... \$4.50

Pantry Sesame Noodles: Plain \$3.25 *** **Add Veggies** \$3.50 *** **Add Veggies & Beef OR Chicken** \$4.50

Pantry Salad Bar: Plain Greens & Dressing \$2.00 Full Salad Bar (up to 5 toppings) & Dressing \$2.95 (over 5 toppings \$6.25/lb)

Pasta Salads: Primavera \$3.75 **OR** Greek Pasta \$4.25 **OR** Tuna Pasta \$3.75 **OR** Chef's Choice \$3.75 **OR** Angel Hair/Gorgonzola \$4.25

**Please Note: We reserve the right to refuse below minimum orders for multiple pasta salads on any given day.

Deli Salads:(by the lb.) Fruit **OR** Cole Slaw **OR** Chicken **OR** Tuna **OR** Potato **OR** Egg **OR** Macaroni **OR** Lemon Tuna **OR** Curry Chicken

SIDE DISHES –(sold by the portion) 10-portion minimum

- Barley Risotto W/Autumn Squash and Greens.....\$4.95
- Roasted Potatoes: >>> (XVOO, Garlic & Rosemary) Yukon Gold **OR** Red Bliss \$3.75 **OR** Fingerlings \$4.50
- 2X Bake Potatoes: Broccoli & Cheddar **OR** Bacon, Sour Cream & Chives \$3.50 **OR** Pancetta, Goat's Cheese & Scallions. \$4.50
- Basmati Rice Pilaf (Buttered Fragrant Rice)\$2.75 **OR** Brown & Wild Rice Pilaf.....\$3.95 **OR** Saffron Rice w/Pine Nuts.....\$3.75
- POLENTA!! Grana Padano Wedge **OR** Sweet Potato Wedge..... \$2.75 **OR** SOFT Gorgonzola W/Mushroom Cream\$3.95
- Roasted Autumn Vegetables.....\$4.95
- Slow Roasted Fennel and Tomato Stew.....\$4.50
- Assorted Grilled Veggies Tossed w/ Balsamic Vinegar & XVOO\$4.50
- Broccoli Rabe:** W/XVOO, garlic **OR** Oven Dried Tomatoes & Toasted Pignolis.....\$4.95
- Risotto:** Butternut Squash & Pancetta w/Sage **OR** Wild Mushroom **OR** Spinach, Sundried Tomatoes and Gorgonzola\$5.25
- Green Beans:** Amandine (toast almonds) **OR** Forestiere (mushrooms) **OR** w/ Garlic & Herbs **OR** w/ Butter, Walnuts & Sage.....\$4.25
- Smashed Yukon Gold or Red Potatoes :** W/Butter & Cream **OR** W/Roasted Garlic & Cheddar **OR** Dill and Sweet Butter.....\$3.50
- Smashed Sweet Potatoes:** W/ Butter and Cream **OR** W/Coconut Milk & Cilantro.....\$3.50
- Sautéed Fresh Baby Spinach:** W/XVOO & Garlic **OR** W/Oven Dried Tomatoes **OR** W/Pignolis & Lemon.....\$4.50

VEGETARIAN OPTIONS –(sold by the portion) 10-portion minimum

- Black Bean Burgers (1) W/ Jalapeno & Lime Sour Cream Dipping Sauce\$4.50
- Mushroom Burgers (1) W/ Sautéed Spinach and Goat Cheese.....\$4.95
- Quinoa Cakes (1) W/ Horseradish Yogurt Sauce.....\$3.95
- Falafel Cakes (1) comes with a Sesame Tahini & Lemon Dipping Sauce\$3.95
- Black Bean & Cheese Burrito (1).....\$5.25
- Tabbouleh Cakes W/Tahini & Lemon Sauce(1).....\$3.75
- Quesadillas (1):** "Popeye" Spinach and Swiss W/ Walnuts and Pepitas W/ Sour Cream**Double Cheddar W/ Salsa**
Portabella and Goat Cheese W/Sour Cream.....\$7.50

CASSEROLES (SERVES FROM 8 – 12 PPL)

Autumn Squash Lasagna \$85 *** Eggplant Parmesan \$58 *** Traditional Lasagna \$58 ***

Baked 3 Cheese Penne \$30*** Shepherd's Pie \$40 *** Chicken Pot Pie \$42***Kirsten's Chicken Tortilla Casserole \$75

Other Casseroles may be available with ample notice (1 week)

PASTA ENTREES –(sold by the portion) 10-portion minimum

Organic Capellini Pasta with Shrimp (6 medium) Scampi	\$8.95
Stuffed Shells w/Ricotta Cheese, Marinara Sauce (4).....	\$4.25
Rigatoni Pasta w/House Made Hot Italian Sausage, Tomatoes, Cream	\$4.75
Gemelli Pasta W/Savoy Cabbage, Bacon, Veal Stock (Lombardi Style).....	\$4.75
Butternut Squash Ravioli W/Sage Brown Butter (6).....	\$6.95
Pesto Ravioli W/Grana Padano and Marinara Sauce (4).....	\$4.25
Porcini Gnocchi W/Mushroom Black Peppercorn Sauce & Sautéed wild mushrooms.....	\$6.95

Pantry Macaroni & Cheese: Small \$4.95 Medium \$10.95 Half Tray \$30

SEAFOOD ENTREES –(sold by the portion) 10-portion minimum

Crab Cakes with Remoulade Sauce (2)	\$9.00
Salmon Cakes with Spicy Mayo (2)	\$8.50
Phillip’s Artichoke & Lobster Cakes with Arugula Pesto (2).....	\$12.00
Pan Seared Trout Romagna (Panko Parmesan Crust) (Whole Fish).....	\$8.50
Niçoise style seared <u>RARE</u> tuna w/Roasted veggies (Pepper, Eggplant, Zucchini etc.).....	\$12.50
Pan Seared Salmon Fillet W/Mediterranean Salsa.....	\$8.75
Arctic Char W/Fennel Radicchio Salsa.....	\$6.95

Salmon Sides: Cedar Planked OR Brandy + Cracked Peppercorn OR Yuzu Pink Peppercorn OR Porcini Crust \$85/side (serves 12 ppl)

POULTRY – PORK – BEEF ENTREES –(sold by the portion) 10-portion minimum

FYI: We only cook with Free Range Chicken™ FREEBIRD! We only use Angus Beef in our prepared food

Slow Roasted Pork Ragout w/Cippolini Onions & Tomatoes.....	\$8.95
Roast Pork Tenderloin w/Air Dried Cherries & Port Wine.....	\$9.75
Grilled Chicken Breast (1) with Indian Fenugreek Coconut Tomato Sauce.....	\$8.50
Pan Seared Duroc Pork Rib Chop (1)W/Roasted Pepper Sambal.....	\$11.00
Duroc Pork Baby Back Ribs (2 x 3 rib sections) W/Peach and Chipotle BBQ.....	\$11.00
Angus Flank Steak (grilled and sliced) - Soy & Ginger <u>OR</u> Chimichurri, Either is meant to be served at room temperature.....	\$8.00
½ Spiral Ham Glazed with Brown Sugar, Mustard & Honey (removed from bone & Plattered (Serves 15).....	\$65.00
Angus Fillet Mignon (whole tenderloin) Grilled, then roasted. Sliced & plattered with horseradish sour cream(Serves 12).....	\$130.00
Chicken Cutlets Sautéed w/Roasted Parsnips & Carrots served w/Tomato + Harissa Sauce.....	\$8.50
Beef a la Bourguignon (Stewed Beef w/Roasted Pearl Onions, Bacon, Carrots, Red Wine).....	\$8.75

Sautéed Chicken Cutlets: Picatta (lemon, caper, green olive) OR Marsala (Marsala wine, mushrooms, veal stock) OR Moroccan Chicken (Dates, Raisins, Dried Apricots, & Stock) OR Red Wine, Veal Stock, Bacon & Mushrooms \$8.50

CATERING PLATTERS (servings indicated in parentheses)

Homemade Guacamole & Chips: Chips Only \$16 * Medium W/Guacamole (10-15) \$25 * Large W/Guacamole(25-30) \$40....+ Salsa for \$15/quart

Tuscan Bean Dip (25 – 30) Platter of White bean dip topped with tomato salad, basil & garlic, served with crispy Crostini bread. \$35.00

Kilo of Brie en Croute w/Mixed Nuts (20- 30) \$44 [includes crackers] (1 week pre-order required)

Cold Cuts (12+ - 16 + -20+) Small \$29 Medium \$38 Large\$46 Your Choice of cold cuts. Platters include L/T & Pickles

Cheese, Fruit & Crackers (15-22-30) Small \$40 Medium \$60 Large \$80 [Your choice of cheese & fruits displayed on platter]

Antipasto (15-22-30) Small \$40 Medium \$60 Large \$80 (asst. meats, cheeses & vegetable pickles arranged on platter)

Crudités Platter (15-22-30) Small \$24 Medium \$36 Large \$48 an array of raw or very lightly blanched seasonal vegetables & dip[s]

Fresh Cut Fruit (15-22-30) Small \$28 Medium \$38 Large \$48 (best available assortment of fruits)

Kid’s Platter (10) Ham & Cheese Pinwheels, PB&J Sandwiches, Chocolate Covered Strawberries, Cheese Sticks, Apples, Carrots, Cheddar..\$30

Bagel Basket (12 – 24) 12 bagels w/our finest Scottish Smoked Salmon, scallion cream cheese, sliced red onions & tomatoes on a platter..\$75

Cookies {Full Size} 24 ** 36 ** 55 pieces Small \$19 Medium \$29 Large \$38 ** (Specified Cookies may be priced separately!!)

*****Due to additional Time and Labor involved ALL HALF SIZED COOKIES ARE \$.65 EACH***** ½ Whoppers are .75 each

Liven up the party with some Pantry dips!

Guacamole***Caramelized Onion***ABC***Bacon & Chipotle Chili***Blue Cheese Dip***Green Olive & Artichoke Tapenade***Southwestern Cheese***Cracked Peppercorn***Reuben***Buffalo Chicken*** Artichoke & Roasted Garlic Tapenade***Blue Cheese w/Caramelized Shallots

Ordering for a small group?? We encourage you to shop the store and put together a party menu. We can help you plan a small menu.

OUR CATERING SERVICES

The Pantry offers “drop off” service of cooked or prepared foods - **WHICH CAN THEN BE HEATED AT YOUR EVENT.** One of the most common questions we are asked is, “How late can I place my order?” We have the ability to do a limited amount of catering each day (we basically run out of time and space to complete GOOD FOOD to our satisfaction) **Andy or Kirsten (ONLY)– not a counter person,** makes this call based on volume, staffing & conditions. It changes every moment of the day, so if you wait, you potentially run the risk of not being able to order food. Once we stop taking orders then your options dry up to get “Pantry Food” for your event. Any day can get cut from new orders at any time. Last minute orders are always considered last.

SEE OUR SEPARATE MENUS DURING HOLIDAYS AND FOR DELI AND DESSERTS (YEAR ROUND)

CATERING PARTY SERVICES: MIKE CHELAK (203) 257-3210 AT YOUR SERVICE

BARBARA PRINCE (203) 980-8516 SIMPLY SERVING

Appointments to speak w/Andy, Paul or Luis can be made anytime. The Pantry handles the “food portion” of your catering only.

Any non – food related queries should be directed to outside services. (Rentals-Alcohol-Themes-DJ etc)

*** All menu items are subject to market fluctuations & availability all of which we have no control over ***