

CENTERPIECE ARRANGEMENTS

- Chicken Liver Plate
- Smoked Salmon
- Crudité
- Baked Brie
- Tenderloin Platter
- Poached Seafood Platter
- Spiral Cut Honey & Clove Baked Ham
- Crostinis
- Crab & Artichoke Fondue
- Portabella Mushroom & Spinach Fondue
- Blue Cheese Bourbon Wheel
- Shrimp Cocktail
- Chilled Fruit & Cheese Platter

BUTLER PASSED HORS D' OEUVRES

- Watermelon Rind Rumaki
- Clams Casino
- Pulled Pork Minis
- Poached Shrimp
- Pan Bronzed Scallops
- Fresh Basil & Prosciutto Wrapped Shrimp
- Crab Cakes
- Fresh Spring Rolls
- Quiche Tartlet
- Saffron & Shrimp Risotto Cake
- Shrimp Tempura
- Vegetable Dumplings
- Beef Satay
- Stuffed Cherry Tomatoes
- Baked Brie
- Oysters Rockefeller
- Sesame Tenderloin
- Escargot
- Rosemary Lamb Skewers
- White Pearl Shrimp
- Coconut Shrimp
- Shrimp Cocktail
- Shrimp Wellington
- Bacon Wrapped Scallops
- Seafood Filled Mushroom Caps
- Lobster Mousse Stuffed Snow Pea
- Sesame Chicken
- Chicken Satay
- Chicken Quesadilla Bouchettes
- Blackened Chicken
- Hibachi Beef Skewers
- Beef Wellington
- Bacon Wrapped Gorgonzola Stuffed Artichoke
- Parmesan Stuffed & Breaded Artichoke Heart

ENTRÉES

LAND

- Beef Wellington
- Steak Au Poivre
- Tournedos Oscar
- Garlic & Basil Infused Tenderloin
- Prime Rib
- Veal Papillon
- Rack of Lamb
- Lamb Shanks
- Veal Milanese
- Veal Madagascar
- Veal Agave
- Stuffed Veal Chop
- Tenderloin Anchois
- Pork Calvados
- Panko Pork Medallions
- Pork Loin

AIR

- Chicken Dore
- Chicken San Tropez
- Chicken Madagascar
- Chicken Islander
- Chicken Desoto
- Chicken Agave
- Chicken Florentine
- Chicken Delmonico
- Roasted Duckling
- Chicken Milanese
- Chicken La Paz
- Chicken Francaise
- Chicken Parmesan

SEA

- Lobster Melt
- Shrimp Melt
- Scallop Dore
- Lobster Madeira
- Lobster Ravioli
- Lobster Savannah
- Sole Meunière
- Pan Bronzed Mahi Mahi
- Broiled Halibut
- Shrimp Martinique
- Shrimp Scampi Ravioli
- Sole Trinidad
- Swordfish Milanese
- Grilled Salmon
- Seafood Cannar
- Coconut Shrimp
- Pan Seared Sea Bass
- Swordfish Caracas
- Sole Milanese
- Coquilles St. Jacques

DESSERTS

- White Chocolate Frangelica & Dark Chocolate Grand Marnier Fondue
- Carrot Cake
- Creme Brûlée
- Strawberry Tuxedo
- Coconut Torte
- Toasted Almond Tiramisu
- Gelato
- Quatro Fudge Brownie
- Raspberry Shortbread Tarts
- Trio Chocolate Mousse
- Key Lime Pie
- Apple Crisp
- White Chocolate Mousse
- Belgium Chocolate Mousse



Saybrook Catering Co. offers excellent food, professional services and all the finishing touches for your special event. The menu selections included in this brochure are suggestions created by our head chef to give you a taste of the delicious cuisine Saybrook Catering Co. has to offer. Our experienced catering staff is available to assist with your special requests in tailoring a menu for your next special event.

We know that menu selection is an important step in planning any type of event from a Sunday picnic to your wedding day. Personalized planning ensures you and your guests enjoy the finest food and service; enjoying the peace of mind that comes with knowing Saybrook Catering Co. has taken care of all your menu details.

This special gourmet event menu offers superior quality, exceptional taste and a wide range of choices. We have designed our offerings to please every palate and include options to suit every budget. Give our head chef, David Saunders, a call at **860-819-1805** to help create your personalized menu.