



Thank you for choosing Emily's Catering Group!

We are a full service catering and event services company, offering a range of fine dining and bar service to a full host of rentals.

We are experts in off premise catering, and promise to cater your function with professionalism and style whether a back yard barbecue, a black tie wedding or anything in between.

Please keep in mind that this menu is only a guide. We will customize **your** menu to suit the needs and tastes of you and your special guests.

Contact us, anytime, if you have questions or would like to discuss the details of your event

We look forward to speaking with you.

Bon Appetite,

Rick Kerzner



## Hors D'oeuvres

### SEAFOOD

- Shrimp Cocktail with Our own Mojito Cocktail Sauce (\$36 per dozen)
- Pancetta Wrapped Shrimp (\$40 per dozen)
- Crab and Shrimp Fritters with Mango Mustard (\$24 per dozen)
- Caviar in New Potatoes with Dilled Crème Fraiche (\$24 per dozen)
- Miniature Maryland Crab Cakes with Sauce Remoulade (\$26 per dozen)
- Coconut Crusted Shrimp with Thai Chili Cocktail Sauce (\$36 per dozen)
- Sea Scallops Wrapped in Bacon w/ Horseradish Sugar Glaze (\$36 per dozen)
- Tuna Tartare in Savory Cones (\$34 per dozen)

### VEGETARIAN:

- Pear & Gorgonzola Dumpling – Salsa Verde (\$24 per dozen)
- Bruschetta with Fresh Mozzarella, Tomato and Garlic (\$22 per dozen)
- Miniature Quiche (\$22 per dozen)
- Thai Style Spring Rolls w/ Thai Chili Sauce (\$22 per dozen)
- Wild Mushroom and Arugula Strudel (\$22 per dozen)
- Duxelle Stuffed Mushrooms with Spinach (\$22 per dozen)
- Stuffed Artichoke Hearts (\$24 per dozen)
- Balsamic Glazed Figs & Chevre Cheese (\$26 per dozen)

### NON-VEGETARIAN:

- Sausage & Spinach Stuffed Mushrooms (\$29 per dozen)
- Caramelized Onion and Goat Cheese Quesadilla (\$21 per dozen)
- Chicken Satay with Thai Peanut Sauce (\$24 per dozen)
- Baby Red Skin Potatoes with Bacon & Cheddar (\$18 per dozen)
- Grilled Figs Wrapped in Prosciutto (\$26 per dozen)
- Southern Fried Chicken Tenderloins with Honey/Barbecue Dipping Sauce (\$26 per dozen)
- Everyone's Favorite – Franks-In-A-Blanket (\$26 per dozen)
- Wild Mushroom and Beef Tenderloin "Pinwheel" (\$32 per dozen)
- Miniature Beef Wellington with Tarragon Dipping Sauce (\$36 per dozen)

Minimum of 3 dozen per variety



### Stationary Displays

#### Smoked Salmon Display

\$9.95 per person

Smoked Salmon with Capers, Red Onion,  
Sour Cream & Mustard Dill Sauce

#### Iced Shrimp Cocktail Platter

\$195.00 (per 75 pieces)

Served with our Spicy Horseradish Sauce & Fresh Lemon Wedges.

#### Assorted Finger Sandwiches..... \$2.95 each

Minimum of 50 sandwiches (figure two per person)

- Crab Meat Salad...w/ Fresh Crabmeat, Scallions & Sour Cream/Mayonnaise Dressing
- Ham Salad... Honey Baked Ham Chopped with Red Pepper & Sweet Gherkins Tossed in a Light Dijon Mustard Dressing
- Chicken Salad... All White Meat Tossed with walnuts, Dry Cranberries, Fresh Scallions, Mustard, Tarragon and Mayonnaise

#### Bruschetta & Hummus

\$6. per person

Lemon & Garlic Hummus  
Traditional Tomato/Basil/Garlic Bruschetta  
Served with Assorted Breads & Crisps

#### Black Olive Tapenade

\$4. per person

#### Our Own Blend of Basil and Goat Cheese Spread

\$4.50 per person

#### Sun Dried Tomato Tapenade with Goat Cheese

\$4. per person

\*Prices subject to change without notice.



### Cheese & Fruit Display

\$ 6.50 per person

Gouda, Brie, Aged Cheddar, Gorgonzola,  
Smoked Gouda and a host of other cheeses elegantly displayed and garnished  
with Grapes & Strawberries, Splashed with pepperonis;  
Served with Crackers, Breads, Pita Crisps, & Crostini

### Summertime Vegetables in a Basket

\$ 5.50 per person

Cucumbers, Vine Ripe Tomatoes, Bell Peppers, Green & Yellow Squash,  
Celery, Baby Carrots, Broccoli, Cauliflower and other seasonal vegetables  
Displayed in Wicker Baskets

Accompanied by Sour Cream, Horseradish & Roasted Garlic Dip

\*Prices subject to change without notice.



## Bronze Buffet

Starting at: \$19.95

Minimum of 25 people

Choose One Pasta Item, One Chicken Item,  
One Potato or Rice Item, One Vegetable Item and a Cold Salad.

Fully Catered Buffet Includes: Linen Tablecloth on your own Buffet Table  
Decorative Chafing Dishes, Serving Pieces, Platters & Baskets, Disposable  
Plates/Forks/Knives/Napkins and Dinner Rolls & Butter

### SALADS - CHOICE OF ONE INCLUDED IN BUFFET

**Mesclun Salad...**Oak Leaf, Green Leaf, Arugula, & Radicchio, With  
Roasted Eggplant, Fresh Tomato, Cucumbers, & Bleu Cheese.

**Caesar Salad....**Crisp Romaine Tossed with a Traditional Caesar Dressing  
and Topped with Fresh Garlic Croutons.

**Spinach Salad....**Fresh Spinach Tossed with Roasted Eggplant, Bermuda  
Onion, Garlic Croutons, Fresh Mushrooms, And Feta Cheese.

### PASTA - CHOICE OF ONE INCLUDED IN BUFFET

**Stuffed Shells** - Pasta Shells Stuffed with Ricotta Cheese, Topped with  
Marinara Sauce & Mozzarella Cheese.

**Manicotti**- Sheets Of Pasta Stuffed with Ricotta Cheese, Topped with  
Marinara Sauce.

**Ziti Marinara....** Ziti Served With Marinara Sauce.

### CHICKEN ENTREE - CHOICE OF ONE INCLUDED IN BUFFET

**Chicken Marsala**-Tender Breast of Chicken Sautéed with Chicken Stock,  
Fresh Mushrooms & Marsala Wine

**Chicken Piccata**- Tender Breast of Chicken Sautéed with Chicken Stock,  
White Wine, Lemon Juice, Capers & Butter

**Chicken Francaise** – Lightly Battered Breast of Chicken Sautéed in Butter,  
White Wine & Lemon Juice

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### POTATO & RICE - CHOICE OF ONE INCLUDED IN BUFFET

**Rice Pilaf...**Oven Roasted Rice Sautéed with Fresh Garlic & Spinach, Baked  
in a Rich Chicken Stock,

**Roasted Potatoes & Carrots...**A Medley of Sweet Potatoes, Red Potatoes  
& Carrots Roasted with Olive Oil, Garlic & Paprika.

**Potato Pancakes...**Finely Grated Idaho Potatoes, Lightly Fried & Served  
with Sour Cream & Applesauce.

**Barbecue Roasted Potatoes...**Idaho Potatoes Wedged & Tossed in a  
Tangy Barbecue Sauce with Onions, Roasted Until Golden Brown.

**Country Style Mashed Potatoes** – Freshly Whipped whole Red & Yukon  
Gold Potatoes Seasoned with Sour Cream, Sautéed Onions & Butter

### VEGETABLES - CHOICE OF ONE INCLUDED IN BUFFET

**Fresh Broccoli & Julienne Of Carrot ...**Fresh Broccoli Spears Steamed  
with Julienne of Carrot.

**Fresh Green Beans...**Fresh Green Beans Cooked Al Dente, Tossed in  
Butter, Salt & Pepper.

**Sautéed Vegetable Medley...** Red & Green Bell Peppers, Green &  
Yellow Squash, Broccoli & Cauliflower.

**Roasted Vegetables...** Butternut Squash, Fresh Beets, Sweet Carrots,  
Cauliflower and Sweet Potatoes Roasted until Caramelized and finished with  
Roasted Garlic.

Fully Catered pricing does not include staff, 20% production fee or 7.35%  
CT State Sales Tax. Delivery available.

Pickup and delivery orders are completely disposable. Chafing dishes,  
Sterno, serving pieces are not included.

\*Prices subject to change without notice.

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## Silver Buffet

Starting at: \$21.95

Minimum of 25 people

Choose One Pasta Item, One Chicken Item,  
One Potato or Rice Item, One Vegetable Item and a Cold Salad.

Fully Catered Buffet Includes: Linen Tablecloth on your own Buffet Table  
Decorative Chafing Dishes, Serving Pieces, Platters & Baskets, Disposable  
Plates/Forks/Knives/Napkins and Dinner Rolls & Butter

### SALADS - CHOICE OF ONE INCLUDED IN BUFFET

**Mesclun Salad...**Oak Leaf, Green Leaf, Arugula, & Radicchio, With  
Roasted Eggplant, Fresh Tomato, Cucumbers, & Bleu Cheese

**Caesar Salad....**Crisp Romaine Tossed with a Traditional Caesar Dressing  
and Topped with Fresh Garlic Croutons.

**Tomato, Feta, & Cucumber Salad-** Cherry Tomatoes, Feta Cheese, &  
Sliced Cucumbers tossed in Scallion/Lemon Vinaigrette.

**Fresh Fruit Salad....** A hearty mixture of Cantaloupe, Honeydew,  
Watermelon, Red Grapes, & Pineapple topped with Fresh Strawberries.

**Antipasto Salad....**Marinated Eggplant and Mushrooms, Roasted Eggplant, Roas  
Red Peppers, Salami, Provolone Cheese & Olives, Served on a Bed of Fresh Rom  
Lettuce.

### PASTA - CHOICE OF ONE INCLUDED IN BUFFET

**Penne A la Vodka-** Penne Pasta Sautéed with Marinara, Heavy Cream,  
Parmesan and Apple Smoked Bacon.

**Penne A la Pesto-** Penne Pasta Sautéed With Pesto, Cream & Butter  
Finished with a Touch Of Grated Pecorino Cheese.

**Eggplant Rollatini** - Thinly Sliced Eggplant, Stuffed With Ricotta &  
Romano Cheese, Finished In a Light Tomato Sauce.

**Tortellini or Ravioli Alfredo...** Cheese Ravioli Sautéed in Light Cream  
Sauce.

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### POULTRY - CHOICE OF ONE INCLUDED IN BUFFET

**Stuffed Breast of Chicken** - Breast of Chicken Stuffed with Savory Bread Stuffir  
Topped with an Orange & Honey Glaze

**Balsamic Chicken with Artichokes-** Tender Breast of Chicken Sautéed with  
Artichokes & Balsamic Vinegar

**Grilled Chicken Breast with Tomato/Basil Relish-** Tender Breast of  
Chicken Grilled to Perfection and Topped with our own Fresh Tomato/Basil  
Relish

**Chicken Francaise** – Lightly Battered Breast of Chicken Sautéed in Butter,  
White Wine & Lemon Juice

### POTATO & RICE - CHOICE OF ONE INCLUDED IN BUFFET

**Rice Pilaf with Roasted Garlic & Spinach...**Oven Roasted Rice Sautéed  
with Fresh Garlic & Spinach, Baked in a Rich Chicken Stock,

**Wild Rice With Dried Fruits...**Long Grain Wild Rice Steamed with a Medley O  
Dried Fruits.

**Baked Stuffed New Potatoes..** Twice Baked Red Potatoes, Stuffed with a  
Blend of Potato, Sour Cream, Romano, & Cream Cheese.

**Au Gratin Potatoes...**Idaho Potatoes Topped with a Light Cream Sauce, Cheese  
Bread Crumbs, Baked Until Golden Brown.

**Gorgonzola Mashed Potatoes** – Freshly Whipped whole Red & Yukon  
Gold Potatoes Seasoned with Gorgonzola Cheese, Sour Cream, Sautéed  
Onions & Butter

### VEGETABLES - CHOICE OF ONE INCLUDED IN BUFFET

**Fresh Broccoli & Julienne Of Carrot ...**Fresh Broccoli Spears Steamed with  
Julienne of Carrot.

**Broccoli Au Gratin...** Fresh Steamed Broccoli Topped with a Light Cream  
Sauce, Cheese & Bread Crumbs, Baked Until Golden Brown.

**Grilled Vegetable Medley...** Red & Green Bell Peppers, Green & Yellow  
Squash, & Portabella Mushrooms.

**Sautéed Vegetable Medley...** Red & Green Bell Peppers, Green & Yellow Squa  
and Spanish Onions lightly sautéed with fresh creamery butter.

**Roasted Vegetables...** Butternut Squash, Fresh Beets, Sweet Carrots,  
Cauliflower and Sweet Potatoes Caramelized & finished with Roasted Garlic.

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## Gold Buffet

Starting at: \$24.95

Minimum of 25 people

Choose One Pasta Item, One Chicken Item, One Pork Item  
One Potato or Rice Item, One Vegetable Item and a Cold Salad.

Fully Catered Buffet Includes: Linen Tablecloth on your own Buffet Table  
Decorative Chafing Dishes, Serving Pieces, Platters & Baskets, Disposable  
Plates/Forks/Knives/Napkins and Dinner Rolls & Butter

### SALADS - CHOICE OF ONE INCLUDED IN BUFFET

**Emily's Salad...** Oak Leaf, Green Leaf, Arugula, & Radicchio, With Julienne of Carrot & Cucumber, Grape Tomatoes, Candied Walnuts; tossed with Gorgonzola and Balsamic Vinaigrette.

**Baby Spinach Salad....** Fresh Spinach Tossed with Dry Blueberries, Cranberries and Mango along with Toasted Pine Nuts; Garnished with Pepper Crusted Goat Cheese Medallions.

**Seven Way Micro Greens Salad** – A Hearty Mix of Exotic Micro Greens and Baby Lettuces tossed with a fine dice of Carrot, Cucumber and Bell Pepper. Tossed with Balsamic Vinaigrette and Garnished with Hazelnut Crusted Goat Cheese Medallions and Fresh Carrot Curls

**Fresh Mozzarella and Tomato Salad** – With EVOO and Balsamic Glaze

**Southwestern Roasted Corn Salad-** Baby Butter Lettuce topped with a salad composed of Roasted Corn, Cilantro, Chiles, Lime Juice and More... Ultra Refreshing

### PASTA - CHOICE OF ONE INCLUDED IN BUFFET

**Penne a la Vodka-** Penne Pasta Sautéed with Marinara, Heavy Cream, Parmesan and Apple Smoked Bacon

**Penne a la Pesto-** Penne Pasta Sautéed With Pesto, Cream & Butter Finished with a Touch Of Grated Pecorino Cheese.

**Eggplant Rollatini** - Thinly Sliced Eggplant, Stuffed With Ricotta & Romano Cheese, Finished In a Light Tomato Sauce.

**Ravioli Alfredo...** Cheese Ravioli Sautéed in Light Cream Sauce.

**Tortellini Carbonara....** Cheese Filled Pasta, Sautéed With Bacon & Sweet Onion, Heavy Cream & Romano Cheese.

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### POULTRY - CHOICE OF ONE INCLUDED IN BUFFET

**Stuffed Breast of Chicken** - Breast of Chicken Stuffed with Savory Bread Stuffing, Topped with an Orange & Honey Glaze

**Balsamic Chicken with Artichokes-** Tender Breast of Chicken Sautéed with Artichokes & Balsamic Vinegar

**Grilled Chicken Breast with Tomato/Basil Relish-** Tender Breast of Chicken Grilled to Perfection and Topped with our own Fresh Tomato/Basil Relish

**Chicken Francaise** – Lightly Battered Breast of Chicken Sautéed in Butter, White Wine & Lemon Juice

### PORK - CHOICE OF ONE INCLUDED IN BUFFET

**Pork Milanese** - Sautéed Pork Cutlets sautéed with shallots, white wine, Prosciutto and diced fresh tomato

**Grilled Boneless Pork Chop** – with Roasted Onion & Apple and Smoked Bacon

**Boneless Pork Chop** – with Dry Cranberry Salsa

**Roasted Pork Loin - Basted** with whole grain mustard and finished with a brandy Demi glace

### POTATO/RICE - CHOICE OF ONE INCLUDED IN BUFFET

**Duchess Potatoes...** Puree of Potato combined with Parmesan, Sour Cream and Egg. Decoratively piped and baked to Golden Brown.

**Dirty Rice** - A Creole Favorite, tossed with Poblano Peppers, Sautéed Onions a Chicken Livers.

**Potatoes Dauphine..** Sliced Potatoes buttered and baked to golden brown.

**Au Gratin Potatoes...** Idaho Potatoes Topped with a Light Cream Sauce, Chee & Bread Crumbs, Baked Until Golden Brown.

**Bacon and Horseradish Mashed Potatoes** – Freshly Whipped whole Red & Yukon Gold Potatoes Seasoned with Apple Smoked Bacon, Horseradish, Sour Cream, Sautéed Onions & Butter

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**VEGETABLES - CHOICE OF ONE INCLUDED IN BUFFET**

**Fresh Broccoli & Julienne Of Carrot ...** Fresh Broccoli Spears Steamed with Julienne of Carrot.

**Broccoli Au Gratin...** Fresh Steamed Broccoli Topped with a Light Cream Sauce, Cheese & Bread Crumbs, Baked Until Golden Brown.

**Grilled Vegetable Medley...** Red & Green Bell Peppers, Green & Yellow Squash, & Portabella Mushrooms.

**Sautéed Vegetable Medley...** Red & Green Bell Peppers, Green & Yellow Squash, and Spanish Onions lightly sautéed with fresh creamery butter. \$1.50

**Roasted Vegetables...** Butternut Squash, Fresh Beets, Sweet Carrots, Cauliflower and Sweet Potatoes Roasted until Caramelized and finished with Roasted Garlic.

\*Prices subject to change without notice.



**Platinum Buffet**

**The Ultimate Way to Entertain!**

Starting at: **\$30.00**

Minimum of 25 people

Choose One Pasta Item, One Chicken Item, , One Veal, One Pork Item, One Potato or Rice Item, One Vegetable Item and a Cold Salad.

Fully Catered Buffet Includes: Linen Tablecloth on your own Buffet Table  
Decorative Chafing Dishes, Serving Pieces, Platters & Baskets, Disposable  
Plates/Forks/Knives/Napkins and Dinner Rolls & Butter

**SALADS - CHOICE OF ONE INCLUDED IN BUFFET**

**Emily's Salad...** Oak Leaf, Green Leaf, Arugula, & Radicchio, With Julienne of Carrot & Cucumber, Grape Tomatoes, Candied Walnuts; tossed with Gorgonzola and Balsamic Vinaigrette.

**Baby Spinach Salad....** Fresh Spinach Tossed with Dry Blueberries, Cranberries and Mango along with Toasted Pine Nuts; Garnished with Pepper Crusted Goat Cheese Medallions.

**Seven Way Micro Greens Salad –** A Hearty Mix of Exotic Micro Greens and Baby Lettuces tossed with a fine dice of Carrot, Cucumber and Bell Pepper. Tossed with Balsamic Vinaigrette and Garnished with Hazelnut Crusted Goat Cheese Medallions and Fresh Carrot Curls

**Baby Romaine Salad –** Baby Romaine with Poached Pears, Toasted Pecans and Roasted Shallot Vinaigrette

**Southwestern Roasted Corn Salad-** Baby Butter Lettuce topped with a salad composed of Roasted Corn, Cilantro, Chiles, Lime Juice and More... Ultra Refreshing

**PASTA - CHOICE OF ONE INCLUDED IN BUFFET**

**Penne A la Pesto-** Penne Pasta Sautéed with Pesto, Cream & Butter Finished with a Touch Of Grated Pecorino Cheese.

**Tortellini Carbonara....** Cheese Filled Pasta, Sautéed With Bacon & Sweet Onion, Heavy Cream & Romano Cheese.

**Caramelized Onion and Prosciutto Ravioli –** Over Smoked Bacon and Creamed Leeks.

**Wild Mushroom Sacchetini-** Tossed with Porcini Scented Cream and Parmesan.



#### POULTRY - CHOICE OF ONE INCLUDED IN BUFFET

**Chicken Cordon Bleu** - Breast of Chicken Stuffed with Swiss cheese, Pitt Har then lightly breaded and fried. Topped with Our Delicious Sauce Supreme.

**Balsamic Chicken with Artichokes**- Tender Breast of Chicken Sautéed with Artichokes & Balsamic Vinegar

**Grilled Chicken Breast with Tomato/Basil Relish**- Tender Breast of Chicken Grilled to Perfection and Topped with our own Fresh Tomato/Basil Relish

**Chicken Francaise** – Lightly Battered Breast of Chicken Sautéed in Butter, White Wine & Lemon Juice

**Chicken Parmesan** – Tender Chicken Breast, lightly breaded and sautéed. Topped with Marinara and Mozzarella.

#### PORK - CHOICE OF ONE INCLUDED IN BUFFET

**Pork Milanese** - Sautéed Pork Cutlets sautéed with shallots, white wine, Prosciutto and diced fresh tomato

**Grilled Boneless Pork Chop** – with Roasted Onion & Apple and Smoked Bacon

**Boneless Pork Chop** – with Dry Cranberry Salsa

**Roasted Pork Loin** - Basted with whole grain mustard and finished with a brandy Demi glace

#### VEAL - CHOICE OF ONE INCLUDED IN BUFFET

**Veal Saltimbocca**- Tender Veal Cutlet, sautéed with Prosciutto, Sage and Mozzarella

**Veal Marsala**- Tender Veal Cutlet, sautéed with Chicken Stock, Fresh Mushrooms & Marsala Wine

**Veal Piccata**- Tender Veal Cutlet, sautéed with Chicken Stock, White Wine, Lemon Juice, Capers & Butter

**Veal Francaise** – Tender Veal Cutlet, sautéed in Butter, White Wine & Lemon Juice



#### POTATO/RICE - CHOICE OF ONE INCLUDED IN BUFFET

**Duchess Potatoes**...Puree of Potato combined with Parmesan, Sour Cream and Egg. Decoratively piped and baked to Golden Brown.

**Dirty Rice** - A Creole Favorite, tossed with Poblano Peppers, Sautéed Onions a Chicken Livers.

**Potatoes Dauphine**.. Sliced Potatoes buttered and baked to golden brown.

**Au Gratin Potatoes**...Idaho Potatoes Topped with a Light Cream Sauce, Chee & Bread Crumbs, Baked Until Golden Brown.

**Bacon and Horseradish Mashed Potatoes** – Freshly Whipped whole Red & Yukon Gold Potatoes Seasoned with Apple Smoked Bacon, Horseradish, Sour Cream, Sautéed Onions & Butter

#### VEGETABLES - CHOICE OF ONE INCLUDED IN BUFFET

**Fresh Broccoli & Julienne Of Carrot** ...Fresh Broccoli Spears Steamed with Julienne of Carrot.

**Broccoli Au Gratin**... Fresh Steamed Broccoli Topped with a Light Cream Sa Cheese & Bread Crumbs, Baked Until Golden Brown.

**Grilled Vegetable Medley**... Red & Green Bell Peppers, Green & Yellow Squash, & Portabella Mushrooms.

**Sautéed Vegetable Medley**... Red & Green Bell Peppers, Green & Yellow Squash, and Spanish Onions lightly sautéed with fresh creamery butter. \$1.50

**Roasted Vegetables**... Butternut Squash, Fresh Beets, Sweet Carrots, Cauliflower and Sweet Potatoes Roasted until Caramelized and finished with Roasted Garlic.

Fully Catered pricing does not include staff, 20% production fee or 7.35% CT State Sales Tax. Delivery available.

Pickup and delivery orders are completely disposable. Chafing dishes, Sterno, serving pieces are not included.

\*Prices subject to change without notice.

emily's  
catering  
group  
indulgence  
is served



**Carved Items - Additional \$95.00 Labor fee**

An elegant addition to any affair, these items will be carved to Order by an Emily's Chef for your guests to enjoy...

- Roast Top Round of Beef with Fresh Cracked Pepper \$6.95 per person
- Roast Tenderloin of Beef with Béarnaise Sauce \$12.95 per person
- Smoked Turkey with Cranberry & Honey Glaze \$8.95 per person
- Pit Ham with an Orange & Brown Sugar Glaze \$6.95 per person
- Roast New York Strip Loin with Horseradish Sauce \$9.95 per person
- Roast Pork Loin with Barbecue & Tequila Glaze \$7.95 per person
- Roast Breast of Turkey \$8.95 per person
- Roast Lamb with Mint Jelly \$9.95 per person
- Mustard Glazed Corned Beef \$8.95 per person
- Barbecue Fresh Brisket \$9.95 per person
- Roast Loin of Tuna – Spicy Hoisin Mayonnaise \$11.95 per person

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**Emily's Signature Boxed Lunch**

Grilled Chicken Breast, Brie and Apple Chutney on Focaccia Bread, Chef's Signature Grilled Vegetable Wrap with Green and Yellow Squash, Eggplant, Onion Red and Yellow Peppers Marinated with Fresh Herbs and Extra Virgin Olive oil, Roast Beef on a soft Kaiser Roll with Blue Cheese Dressing, Roasted Red Peppers and Arugula. Served with Fresh Pasta Salad, Seasonal Fresh Fruit and an Outrageous Chocolate Chip Cookie

**\$14.95 per boxed lunch**

**Salad to go!**

Chicken Caesar Salad

Emily's Signature Chicken Salad over field greens

Fresh Garden Salad/Signature Chef Salad

with Fresh Pasta Salad, Seasonal Fresh Fruit and an Outrageous Chocolate Chip Cookie

**\$13. per person**

**South of the Border Fajitas**

Build Your Own Fajitas with our Southwest Seasoned Beef, Lime Grilled Chicken, Sautéed Peppers and Onions, Lettuce, Tomatoes, Sour Cream, and Salsa & Guacamole. Served with Flour Tortillas.

**\$13.95 per person**

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### The Original Cookout

The Charcoal Grilling of:  
Jumbo All Beef Hot Dogs with Long Buns  
One Third Pound Steak Burgers with Seeded Buns

Accompanied By:  
Lettuce, Tomato, Sliced Cheese and Onions  
Mustard, Mayonnaise and Ketchup  
And to Include Choice of 2 Salads:  
Old Fashioned Potato Salad  
Crisp Cole Slaw  
Tomato, Cucumber & Onion Salad  
Creamy Macaroni Salad  
Carrot Raisin Salad  
Shredded Health Salad  
Three Bean Salad  
Rainbow Pasta Salad  
Tossed Garden Salad with Assorted Dressings

Dessert:  
Fudge Brownies  
Ice Cold Watermelon

Beverages  
Freshly Brewed Iced Tea and Homemade Lemonade

Optional Add-Ons  
Grilled Chicken Breast Add \$2.50 per guest  
Fresh Corn on the Cobb Add \$1.25 per guest  
Brick Oven Baked Beans Add \$1.00 per guest

**Price:**  
**\$22. per adult**  
**\$16 per child (5-10 years, up to 5 years - N/C)**

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### Good Ol' Country Cookin'

Hot Buffet:  
Pulled Pork Loin Barbecue  
Fresh Sugar Corn on the Cobb - Simmered in Creamery  
Butter & milk

The Charcoal Grilling of:  
Free Range Chicken  
One-Third Pound Steak Burgers on Seeded Buns

And to include:  
Crisp Cole Slaw  
Buttermilk Biscuits and Corn Bread  
Accompanied By:  
Lettuce, Tomato, Sliced Cheese and Onions  
Mustard, Mayonnaise and Ketchup

Dessert  
Fruit Cobbler  
Beverages  
Freshly Brewed Iced Tea and Homemade Lemonade

Optional Add-Ons  
Potato Salad Add \$1.00 per guest  
Brick Oven Baked Beans Add \$1.00 per guest

**Price:**  
**\$23 per adult**  
**\$15 per child (5-10 years, up to 5 years - N/C)**  
**Special Pricing for large groups of 250 or more**

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## A Texas Barbecue

The Charcoal Grilling of:  
Mesquite Smoked Free Range Chicken  
Meaty Spare Ribs Basted with our own Tangy Sauce  
Sliced Barbecued Brisket of Beef

Accompanied By:  
Brick Oven Baked Beans and Corn Bread

And to include Choice of 2 Salads:  
Old Fashioned Potato Salad  
Crisp Cole Slaw  
Tomato, Cucumber & Onion Salad  
Creamy Macaroni Salad  
Carrot Raisin Salad  
Shredded Health Salad  
Three Bean Salad  
Rainbow Pasta Salad  
Tossed Garden Salad with Assorted Dressings

Dessert  
Fruit Cobbler

Beverages  
Freshly Brewed Iced Tea  
Unlimited Quantities of Ice Cold Soft Drinks

**Price:**  
**\$26 per adult**  
**\$15 per child (5-10 years, up to 5 years - N/C)**

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## Summertime Picnic Menu - \$30 per person

### These specialties grilled to order:

Cajun Chicken Breasts  
Grilled Flank Steak with Brown Sugar Barbecue Sauce  
Ginger & Garlic Pork Loins

Baked Navy, Kidney and Butter Beans with Fried Pineapple  
Fresh Summer Fruit Salad  
Fresh Mozzarella & Tomato Salad  
Mixed Greens with Roasted Eggplant, Mango & Bacon with Balsamic Vinaigrette  
Grilled Vegetables  
Wild Rice with Dried Fruits  
Assorted Breads and Baguettes

### Add any of the Following to your Picnic Menu

**Gulf Shrimp, Pacific Tuna & Sea Scallop Kabobs**  
Additional \$7.00 per person

**Fresh Maine Lobster**  
Market Price to be given no earlier than 7 days in advance.

**New England Clam Chowder-Served with Crackers**  
\$3.95 per person

**Rhode Island Steamers with Drawn Butter**  
\$5.95 per person



**Continental Breakfast - \$10.50 per person**  
Assorted Danish & Coffee Cake  
Fresh New York Bagels with Whipped Cream Cheese  
Orange Juice  
Regular & Decaffeinated Coffee  
Assorted Teas  
Paper Plates, Napkins, Knives & Beverage Cups

**Hot Traditional Breakfast - \$ 14.95 per person**

Scrambled Eggs  
Bacon or Sausage  
Home Fried Potatoes  
Croissants with Butter & Assorted Jelly  
Choice of Two Juices  
Regular & Decaffeinated Coffee  
Assorted Flavored Teas  
Paper Plates, Napkins, Knives & Cups

**Add These to your Hot Breakfast:**

**Apple & Brown Sugar Glazed Ham  
\$4.00**

**Continental Nosh - \$6.50 per person**  
Basket of Assorted Danish, Coffee Cake & Bagels,  
Cream Cheese, Butter & Assorted Jellies

**Melon Wedges - \$ 2.00 per person**

**Maple and Pecan French Toast with Maple Syrup \$ 3.50 per person**

**Assorted Soda & Bottled Water \$1.50 per person**



**One Juice Selection** - Orange Juice, Tomato Juice, Grapefruit Juice,  
Apple Juice, Cranberry Juice & Prune Juice –**\$1.00 per person** (each additional  
flavor \$.50)

**Hot Chocolate- \$2.50 per person**

**Brewed Iced Tea - \$2.00 per person**

**Lemonade - \$2.00 per person**

**Iced Coffee - \$2.00 per person**

Notes:



**Tastefully Simple - \$23. per person**

Fresh Spinach, Portobello Mushroom, & Jarlsburg Cheese Quiche  
 Carved Roasted Breast of Turkey with Cranberry Relish & Raspberry Mustard  
 Potato Pancakes with Sour Cream & Granny Smith Apple Sauce  
 Mesclun Salad with Roasted Eggplant, Bermuda Onion & Dried Fruits  
 Fresh Fruit Salad with Melon, Pineapple, Grapes & Strawberries  
 Flavored Breads & Whole Grain Baguettes with whipped Sweet Butter

**BEVERAGES**

Prices Include Beverage Cups, Beverage Napkins, & Ice Set up on a "Help Yourself" Table with a Linen Table Cloth.

**Bottled Soda**

Bottled Coke, Diet Coke, Sprite, Ginger ale & Club Soda  
 Pitchers of Water with Fresh Lemon  
**\$4.50 per person for a 3 Hour Minimum**

**Canned Soda & Bottled Water**

Canned Coke, Diet Coke, Sprite, Iced Tea & Bottled Water  
**\$2.25 each**

**Regular & Decaffeinated Coffee & Assorted Tea Basket**

with Sugar, Sweet-n-Low & Cream  
**\$3.75**

**Add flavor pump station - \$3.00**



**DESSERTS**

**Homemade Desserts**

Wicker Baskets Lined with Fresh Linen Napkins filled with the following

**Simply Scrumptious**

Brownies with Chocolate Ganache  
 Chocolate Chip Cookies  
 Miniature Cannolis  
**\$4.50 per person**

**Distinctively Delicious**

Miniature Fruit Tarts  
 White Chocolate Chunk Brownies  
 Miniature Cheesecakes  
 Chocolate Covered Fruits  
**\$5.50 per person**

**Ice Cream Sundae Bar - \$ 8.95 per person**

Your guests may design their own sundae with the following variety of Toppings:  
 Chocolate, Vanilla & Strawberry Ice Cream -Hot Fudge – Strawberry Sauce – Whipped Cream -M & M's – Toffee Crunch – Chocolate Chips  
 Miniature Marshmallows – Jimmies – Walnuts  
 Maraschino Cherries

**Viennese Table \$15.95 per person**

Please all of your guests with a variety of displayed and Prepared to order desserts.

**Assorted Tortes & Cakes;** Chocolate Fudge Cheesecake, Caramel Torte, Pumpkin Cake with Coffee Icing

**Chocolate Covered Fruits:** Seasonal fresh and Dry Fruits, Dipped in Chocolate

**Miniature Pastries:** Miniature Cannolis, Cream filled Pate Choux, Homemade Biscotti

**Cherries Jubilee...** Bing Cherries Sautéed with Brown Sugar, Butter, Rum & Cherry Liquor,

Prepared at Buffet by our chefs and Served over French Vanilla Ice Cream  
**Bananas Foster...** Fresh Bananas Sautéed with Brown Sugar, Butter, Rum & Banana Liquor

Flavored Coffees and Teas Presented in  
**Sterling Silver Samovars Served with Chocolate Cups & Cordials**



### Carry Away Menu

Antipasto Salad	\$4.50	per person
Spinach Salad with Roasted Eggplant	\$3.95	per person
Green Salad with Balsamic Vinaigrette	\$3.50	per person
Fresh Fruit Salad	\$4.25	per person
Penne Pasta Salad w/ Tomato, Fresh mozzarella and roasted garlic	\$4.50	per person
Traditional Cole Slaw	\$2.95	per person
Tortellini Salad	\$3.95	per person
Potato Salad	\$2.95	per person
Macaroni Salad	\$2.95	per person
Baked Ziti	\$4.50	per person
Tortellini Alfredo OR Carbonara	\$6.00	per person
Sausage & Peppers	\$7.00	per person
Eggplant Rollatini	\$6.00	per person
Stuffed Shells (2 Shells per person)	\$4.00	per person
Chicken Marsala, Piccata OR Francaise	\$7.50	per person
Stuffed Chicken Breast	\$8.00	per person
Veal Marsala, Piccata OR Francaise	\$11.00	per person
Italian Meatballs (5 1/2 per person)	\$5.50	per person
Baked Stuffed Shrimp (approximately 45-50 shrimp)	\$225	each
Pan of Cheese	\$60	per pan
Meat	\$70	
Vegetable Lasagna = 12 pieces	\$65	
Onion & Garlic Dinner Rolls	\$8.50	per dozen
Whole French Baguette	\$6.50	each



## Emily's Catering Group - Terms for Catering

### Retainer-

Cash or Money Order retainer is required to reserve your date.

This deposit will be deducted from your final invoice. **Deposits are non-refundable after 14 days of receipt.**

### Count-

The anticipated number of guests you expect at your function will be discussed during the initial contact. We must have a guaranteed count, 14 days before your event. At this time, you may add but not delete any number of guests from your count. An additional fee WILL apply for final guaranteed guest counts which are greater than 10% less than the contracted guest count. In most instances, we are able to accommodate an increase in your guaranteed guest count at the 7-day deadline.

### Menu Choice-

Please contact us 2 weeks prior to your event to finalize your menu selection.

### Payment-

Final payment is to be made prior to your event. All major credit cards are accepted.

### Wedding Payments-

All wedding customers will have an appointment prior to their wedding date. At this time, you will be responsible for the final payment of your wedding bill.

### Tax & Production Fee-

\*All prices on menus are subject to 7.35% Connecticut Sales Tax  
20% production fee added to events with staff

\*If you are tax exempt please send us a copy of your tax-exempt certificate.  
We cannot grant exemption without this certificate.

**\*PRICES SUBJECT TO CHANGE WITHOUT NOTICE**