



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



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



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.

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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 & Chicken Livers.

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

Au Gratin Potatoes... Idaho Potatoes Topped with a Light Cream Sauce, Cheese & 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.



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 Sacchetti- 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 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.

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.



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



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, Fresh Red Grapes 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, Red Grapes and an Outrageous Chocolate Chip Cookie

\$10. 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 Basket - \$5.50 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

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DESSERTS

Homemade Dessert Basket

Wicker Baskets Lined with Fresh Linen Napkins filled with the following

Simply Scrumptious Basket

Brownies with Chocolate
Ganache

Chocolate Chip Cookies
Miniature Cannolis

\$4.50 per person

Distinctively Delicious Basket

Miniature Fruit Tarts
White Chocolate Chunk Brownies
Miniature Cheesecakes

Chocolate Covered Fruits

\$5.50 per person

Ice Cream Sundae Bar - \$ 7.95 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

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Carry Away Menu

Antipasto Salad	\$2.95	per person
Spinach Salad with Roasted Eggplant	\$2.95	per person
Green Salad with Balsamic Vinaigrette	\$2.95	per person
Fresh Fruit Salad	\$2.95	per person
Penne Pasta Salad w/ Tomato, Fresh mozzarella and roasted garlic	\$2.95	per person
Traditional Cole Slaw	\$2.95	per person
Tortellini Salad	\$2.95	per person
Potato Salad	\$2.95	per person
Macaroni Salad	\$2.95	per person
Baked Ziti	\$2.95	per person
Tortellini Alfredo OR Carbonara	\$4.00	per person
Sausage & Peppers	\$5.00	per person
Eggplant Rollatini	\$4.00	per person
Stuffed Shells (2 Shells per person)	\$3.00	per person
Chicken Marsala, Piccata OR Francaise	\$6.00	per person
Stuffed Chicken Breast	\$6.95	per person
Veal Marsala, Piccata OR Francaise	\$8.00	per person
Italian Meatballs (5 ½ per person)	\$3.00	per person
Baked Stuffed Shrimp (approximately 50-55 shrimp)	\$195.00	each
Pan of Cheese, Meat or Vegetable Lasagna = 12 pieces	\$45.00	per pan
Full Pan of Cheese, Meat or Vegetable Lasagna = 24 pieces	\$90.00	per pan
Onion & Garlic Dinner Rolls	\$4.00	per dozen
Whole French Baguette	\$2.95	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**