

# Off-Site Catering - Sample Menu

## Appetizer Cocktail Party

Please note this is a SAMPLE menu. If you prefer, you may add or subtract dishes to your liking.

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### On The Table

- White bean and rosemary dip with foccacia and olives
- Vegetable platter with roasted red pepper dip
- Pickled swordfish medallions with fresh basil

### Passed Appetizers

- Sun dried tomato polenta squares with pesto
- Wild mushroom and goat cheese filo cups
- Balsamic glazed baby lamb chops
- Eggplant bruschetta on garlic crostini with mozzarella
- Mini Bison meatballs in a Barolo reduction glaze

### Sweets

- Lemon squares with whipped cream and raspberries
- Dulce du leche cookies



Please contact our Catering Director for more information.  
Reneé McManus, 203-994-3619

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Sal e Pepe Contemporary Italian Bistro  
97 South Main Street, Newtown  
203-426-0805 • [www.salepepererestaurant.com](http://www.salepepererestaurant.com)

# Off-Site Catering - Sample Menu

## Spring Celebration Brunch

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### Appetizers

- Gazpacho shooters with cream fraiche
- Sweet melon wrapped in prosciutto

### Main Dishes

- Smoked salmon platter with capers and red onions served with assorted breads
- Asparagus, tomato and Fontina cheese frittata
- Grilled lemon chicken and wild rice salad with walnuts and cherries
- Rosemary foccacia

### Sweets

- Mini cinnamon rolls
- Shortbread squares
- Almond biscotti dipped with dark chocolate
- Fruit salad



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# Off-Site Catering - Sample Menu

## Summer Graduation Party

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### On The Table

- Mango salsa, guacamole and black bean dip with tri colored tortilla chips
- Roasted potato wedges with a smokey bbq dipping sauce
- Muffaletta sandwich bites

### Passed Appetizers

- Honey glazed chicken drumettes
- Pepper and onion pizzettes
- Spicy citrus shrimp and grilled pineapple kabobs
- Mushroom stuffed with fennel sausage and cheese
- Mini cheddar turkey burgers



### Main Dishes

- Grilled filet of beef with portobello mushrooms and vidalia onions
- Cumin and honey glazed baby back ribs
- Grilled assorted seasonal vegetables
- Panzanella salad (*Garden fresh tomatoes and cucumber with ciabatta croutons in a red wine vinaigrette*)
- Roasted potato salad with a warm bacon vinaigrette
- Iceberg wedges with onion crisps and roasted red peppers topped with a creamy bleu cheese dressing

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# Off-Site Catering - Sample Menu

## Celebration Party

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### On The Table

- Bounty table of fruit, vegetables, cheese and warm crusty bread
- Smoked salmon mousse in cucumber cups with fresh dill cream fraiche
- Grilled asparagus wrapped in Serrano ham

### Passed Appetizers

- Fig and goat cheese crostini with herbs
- Mini crab cakes with remoulade
- Spicy chic pea fritters
- Endive stuffed with pears and bacon topped with a gorgonzola cream
- Beef skewers with a garlic aioli drizzle

### Main Dishes

- Tender chicken piccata with capers and lemon
- Seafood cannelloni with bechamel and marinara sauce
- Steamed haricot verts with a warm roasted red pepper dressing
- Warm Parmesan ciabatta bread
- Organic baby greens with roasted baby beets and caramelized walnuts



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