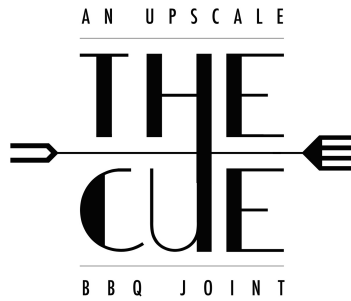




The Cue Catering offers an extensive off-site menu that is perfect for any occasion! Our style of American Contemporary cuisine is a great addition to any event!



We are committed to using wholesome locally sourced ingredients whenever possible. It's all about natural flavors, a few key ingredients, using wood and time, we are able to create our unique style of cuisine that will keep your guests talking about your event for years to come!

Our off-site catering is a great alternative to a traditional catering hall. whether it be in your backyard, by the lake, on the farm or venue, you will enjoy your special day. We are dedicated to serving quality food and BBQ day in and day out with genuine hospitality, staying true to our roots.



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Entrees

\$88.00 PER PERSON + STAFF (60 PERSON MINIMUM)

WOOD FIRED PIT ENTREES

Prime Beef Brisket
Beef Short Ribs
Prime Rib Roast
BBQ Pulled Pork
Dry Rubbed Baby Back Ribs
House made Smoked Sweet Sausage
Crispy Pork Belly
Wood Grilled Raspberry-Habanero Ribs
Veal Short Ribs
Wood Grilled NY Strip Steak, Gorgonzola Cream
Smoked Free Range Cider Chicken
Tenderloin of beef with mushrooms & pearl onions in a port wine glaze

ENTREES

Chicken Franchise, Lemon White Wine Sauce
Chicken Cutlet, Fresh Mozzarella, Tomato B bruschetta
Pecan Crusted Chicken Breast, Bourbon Maple Sauce
Stewed chicken tenderloin with Italian sausage, red peppers, potatoes in a garlic wine sauce
Asian Marinated Wild Caught Salmon, Napa Cabbage, Grilled Red Pepper, Mango Slaw
Sautéed Jumbo Shrimp, Heirloom Tomato, Basil, Garlic-Butter Sauce
Lump Crab Stuffed Jumbo Shrimp
Grilled Red Snapper, Roasted Sweet Corn & Roma Tomato Broth

YOUR CHOICE OF

5 ENTREES, 1 PASTA, 2 SALADS, 2 SIDES

CORN BREAD

THE CUE SIGNATURE HOUSE MADE BBQ SAUCES

PASTA

Truffle Manchengo Mac n Cheese
Cheesy Grits with Roasted Corn Salsa
Orecchiette with Wild Mushrooms in Roasted Garlic Leek Sauce
Ziti with Broccoli, Garlic & Oil
Penne, Prosciutto, Peas, Artichoke Hearts, Creamy-Tomato Sauce
Rigatoni with baby spinach & asiago Alfredo sauce

SALADS

Tangy Buttermilk Slaw
North Carolina Vinegar Slaw
Macaroni Salad
Pesto Pasta Salad
Loaded Potato Salad, Cheddar Cheese, Bacon, Scallions
Roasted Beets, House Bacon, Goat Cheese, Heirloom Tomatoes, Scallions, Lemon-Dijon Vinaigrette
Avocado, Roma Tomato, Red Onion, Romaine Salad
Roasted Corn Salad, Poblano & Red peppers, Red Onion, Cilantro-Lime Dressing
Traditional Caesar, Shaved Parmesan, Garlic Crostini
Cobb Salad, Baby Spinach, Avocado, Smoked Bacon, Aged Cheddar, Buttermilk Ranch Dressing
Spinach & Strawberry Salad with a Sweet Sesame Dressing

ACCOMPANIMENTS

Grilled & Roasted Zucchini, Portobello, Squash, Asparagus, Roma Tomato, Balsamic Reduction
Herb Roasted Potatoes
Haricot Verts, Shittake Mushrooms & Red Pepper
Garlic Broccoli
BBQ Baked Beans
Braised Smoked Collard Greens
Blackened Cauliflower
Mashed Sweet Potatoes
Mashed Potato, Creamy Brisket Gravy
Corn on the cob, Scallion-Pepper Butter
Charred Brussel Sprouts, Smoked Lardons

THE FOLLOWING ENHANCEMENTS ARE FOR FULL SERVICE EVENTS AND WILL INCUR AN ADDITIONAL CHARGE FOR STAFF.

CUSTOMIZED MENUS, EVENTS AND STYLE OF SERVICE ARE ALWAYS WELCOME.

MENU PRICING IS SUBJECT TO CHANGE

COCKTAIL HOUR

STATIONARY DISPLAY

Taco Bar \$14/pp

Warm Soft Tortillas, Beef Brisket, Pulled Chicken Breast, Braised Seasonal Vegetables, Guacamole, Salsa Roja, Salsa Verde, Sliced Jalapeño, Shredded Cheese, Shredded Lettuce

Mediterranean Display \$12/pp

Hummus, Baba Ghanoush, Olive Tapenade, Eggplant Caponata, Kalamata Olives, Green Olives Goat Cheese Stuffed Peppers, Roasted Vegetables, Pita & Lavosh

Imported & Domestic Cheese display \$14/pp

Selection of Brie, Auricchio, Provolone, Smoked Gouda, Fontinella, Mozzarella Salad, Manchego, Danish Blue, Selection of Sliced, Cooked & Cured meats, Soppressata and Sausages, Roasted Vegetables, Olives, Stuffed Peppers, Grapes, Strawberries, Fig marmalade, Crackers, & Fiscelle

The Cue Chicken Wing Bar \$19/pp

The Cue Award Winning Chicken Wings, Our Own Original, Habanero, Dry Rubbed, Truffle Parm, Sweet N Pungent, Maple BBQ, Celery and Blue cheese Dip

Baked Potato Bar \$11/pp

Spuds, Cheddar, Sour Cream, Scallions, Bacon, Red Onion, Butter, Baked Beans, Salsa, Sausage Chili

Raw Bar \$26/pp

Chilled Jumbo Shrimp, Littleneck Clams, Select Variety of Oysters
Cocktail Sauce and Mignonette



PASSED HORS D'OEUVRES (\$18/ PP FOR 1 HOUR - SELECT UP TO 8)

COLD SELECTIONS

Tomato and mozzarella bruschetta crostini
Shrimp cocktail with cocktail sauce
Orange glazed shrimp with avocado papaya salad on endive
Tomato, baby arugula & goat cheese bruschetta
Petite filet mignon, tarragon Dijon on garlic crostini
Strawberry stuffed with herb Boursin cheese & candied walnut
Wild mushroom with Parmigiano-Reggiano on garlic crostini
Sushi rolls with wasabi & sweet soy sauce
Lump crab, roasted corn salsa, avocado on tortilla crisp
Blackened tuna tetaki over sushi
Roasted Corn and Lump crab salad, champagne reduction, tortilla chip
Fresh Figs, goat cheese, aged balsamic
Watermelon, ahi tuna, goat cheese



HOT SELECTIONS

Wild mushroom tartlet, white truffle oil
Thai grilled chicken satay, peanut sauce
Jumbo Shrimp, asparagus, prosciutto wrap, basil aioli
Sesame-ginger chicken tender, mango mustard sauce
Coconut shrimp, apricot horseradish sauce
Stuffed mushrooms with crab, sausage or vegetarian stuffing
Chesapeake crab cakes with lemon & remoulade sauce
Bacon-blue cheese slider, pear ketchup
Baby lamb chop, lemon thyme crust
Beef empanadas with jalapeño cream
Smoked chicken, manchego quesadilla
Shropshire cheddar, walnut & apple conserve Tartlet
Grilled cheese, tomato soup sipper
Risotto cake, prosciutto & Romano cheese
Cornmeal crusted jalapeño pepper, stuffed with roasted eggplant & manchego cheese,
pepper drizzle
Philly cheese steak wrap, chipotle-cheddar cream
Local Ricotta, heirloom tomato, xvoo on grilled flat bread
Smoked Pulled Pork Slider, Candied Avocado

BEVERAGE SERVICE

NON ALCOHOLIC

Lemonade Station \$9/pp

Fresh Squeezed Lemonade, Raspberries, Strawberries, Blueberries, Sweetened & Unsweetened Iced tea

Coffee & Tea Station \$6/pp

Freshly brewed Regular & Decaffeinated Coffee, Selection of Tea, Sugar, Milk

ALCOHOL PACKAGES

Selection of Beer & Wine

Domestic, Imported & crafts Beer Selection

Soda, coke diet coke, sprite, sprite zero, ginger ale,

Mixers - club, cranberry, orange, pineapple, grapefruit,

Garnishes, Lemons, limes, oranges, cherries,

Ice & Bartenders -

\$26 per person

Selection of Beer & Wine, Full Top Shelf Bar - Customize your Bar !!!!

Domestic, Imported & crafts Beer Selection

Soda, coke diet coke, sprite, sprite zero, ginger ale,

Mixers - tonic, club, cranberry, orange, pineapple, grapefruit, grenadine, sour mix, lime juice,

Specialty items, lemonade, apple cider, simple syrup, herbs, iced tea, margarita mix

Garnishes, Lemons, limes, oranges, cherries, olives, onions

Ice & Bartenders -

\$36 per person

Ask us about adding :

- Custom Signature Drinks, Our bar staff have so many ideas and would love to help you create your signature drinks
 - Sangria Bar - Red, Peach or Cider, Build Your Own
 - Craft Beers on Tap - Extremely popular with guests
 - Our Extensive Bourbon Selection, one of the largest in CT
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THE CUE CATERING OFFERS:

- ✓ Fully licensed and insured
 - ✓ On Site Coordinator
 - ✓ Customized Menu
 - ✓ Dishes for special dietary restrictions
 - ✓ Kids Meals
 - ✓ Vendor meals
 - ✓ Onsite Cooking
 - ✓ We use Fresh and Local Produce
 - ✓ Complimentary Tastings available
 - ✓ Event Layout and Flow
 - ✓ Time Schedule
 - ✓ Set up of Tables, chairs and table decor
 - ✓ Coordination of Rentals
 - ✓ Coordinated with other vendors
 - ✓ Professional wait & Bar staff
 - ✓ Customizable signature drinks
 - ✓ Fully Licensed Beverage Services
 - ✓ Break down / Clean up at the event
 - ✓ Cake cutting available
 - ✓ References available
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Hawaiian Style Pig Roast

\$112.00 PER PERSON + STAFF (100 PERSON MINIMUM)

Cocktail Hour

Imported & Domestic Cheese display

Selection of Brie, Auricchio, Provolone, Smoked Gouda, Fontinella, Mozzarella Salad, Manchego, Danish Blue, selection of sliced, cooked & cured meats, soppressata and sausages, roasted vegetables, olives, stuffed peppers, grapes, strawberries, Fig marmalade, Crackers, & Fiscelle

Hors D'oeuvres Station

Sushi rolls with wasabi & sweet soy sauce
Tomato, baby arugula & goat cheese bruschetta
Lump crab, roasted corn salsa, avocado on tortilla crisp
Local Ricotta, heirloom tomato, xooo on grilled flat bread
Coconut shrimp, apricot horseradish sauce
Grilled cheese, tomato soup sipper

Buffet Style Dinner

Smoked Whole Pig, Pineapple-Soy Infusion
Korean BBQ Grilled Short Ribs
Skewered Jumbo Shrimp, Bermuda Onion, Red Pepper, Pineapple
Asian-Sesame Marinated Wild Caught Salmon, Napa Cabbage, Grilled Red Pepper Mango Slaw
Wood Fired Huli Huli Chicken
Jasmine Fried Rice, Ham, Coconut, Pineapple, poblano Pepper
Somen Noodle Salad
Vegetable Stir-Fry
Hawaiian Potato-Macaroni Salad
Romaine, Napa Cabbage, Heirloom Tomatoes, Avocado, Scallions, Citrus Vinaigrette
Hawaiian Rolls

Dessert

(Cake not included), Coffee, Tea
Freshly brewed Regular & Decaffeinated Coffee, Selection of Tea, Sugar, Milk

TUSCANY

\$175.00 PER PERSON + STAFF (100 PERSON MINIMUM)

Hors D'oeuvres

Stationary Appetizers - all served with rustic breads and variety of crackers

5 10x10 tents set up for the each station with drapery and uplighting

Market place feel - guest can go sample a variety of True Tuscan Cuisine in a market place setting

- ❖ *Meat Carving: Freshly carved Parma Prosciutto, Salami, Hot and Sweet flat Soppressata, Dry cured Cappicola, Dry Sausages, Prosciutto cotto*
- ❖ *Cheese Display : Selection of Arethusa Camembert, Auricchio Provolone, Smoked Gouda, Fontinella, Mozzarella Salad, Manchego, Danish Blue, grapes, strawberries, Fig marmalade, pear & Walnut Compote, Crackers, & Fiscelle*
- ❖ *Vegetable Display: Crudite: Cucumbers, red peppers, grape tomatoes, broccoli, cauliflower and celery & Grilled Vegetables: Zucchini, squash, eggplant, asparagus, roma tomatoes, portobellas*
- ❖ *Bruschetta Station : Grilled Tuscan bread with toppings: Tomato & Basil, White Bean & Spinach, Grilled Vegetables*
- ❖ *Italian Station: 5 Types of olives, roasted peppers, stuffed peppers, pepperoncini, marinated mushrooms, artichoke hearts, anchovies, fried and stuffed zucchini flowers*



Entrees

Five Course Dinner Of Small Plates

Rustic Breads, Focaccia, Olive Oil, Warm Fresh Ricotta, Roasted Garlic

Tables set with double layers of white linen, White Napkins, Silver & Gold Cutlery, Silver Lined

White China, Springs of Rosemary on Napkins

Bottles of Aqua Panna at each table

- ❖ *Roasted Red Snapper, grilled fennel, blood orange, mache, blood orange citrus vinaigrette (Preset)*
- ❖ *Pici pasta with wild boar sauce*
- ❖ *Risotto with porcini mushrooms and zucchini flowers*
- ❖ *Timbale of panzanella with cucumbers and basil*
- ❖ *Filet of beef cut in slices on a bed of rocket, aged balsamic*

Desserts, reset the 5 Market Place Tables

- ❖ *Gelato Bar: a variety of gelato fresh fruit and toppings*
- ❖ *Fruit Station: Figs, Cherries, Cantaloupe, blood oranges, grapes & Mixed Berries*
- ❖ *Italian Cookies, Pastries, Cannoli's*
- ❖ *Espresso Bar: Espresso, Cafe Americano, Sambuco, Frangelino, Lemoncello*
- ❖ *Variety of Tortes, Cakes & Berry Pie*

Event Style

- ❖ *Bottles of Olive Oil & Infused oils - Favors ?*
 - ❖ *Wine Bottles with Table numbers on it*
 - ❖ *Herbs / lavender incorporated as centerpieces*
 - ❖ *Peroni & Italian Beers at the bar along with Wines of Italy*
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