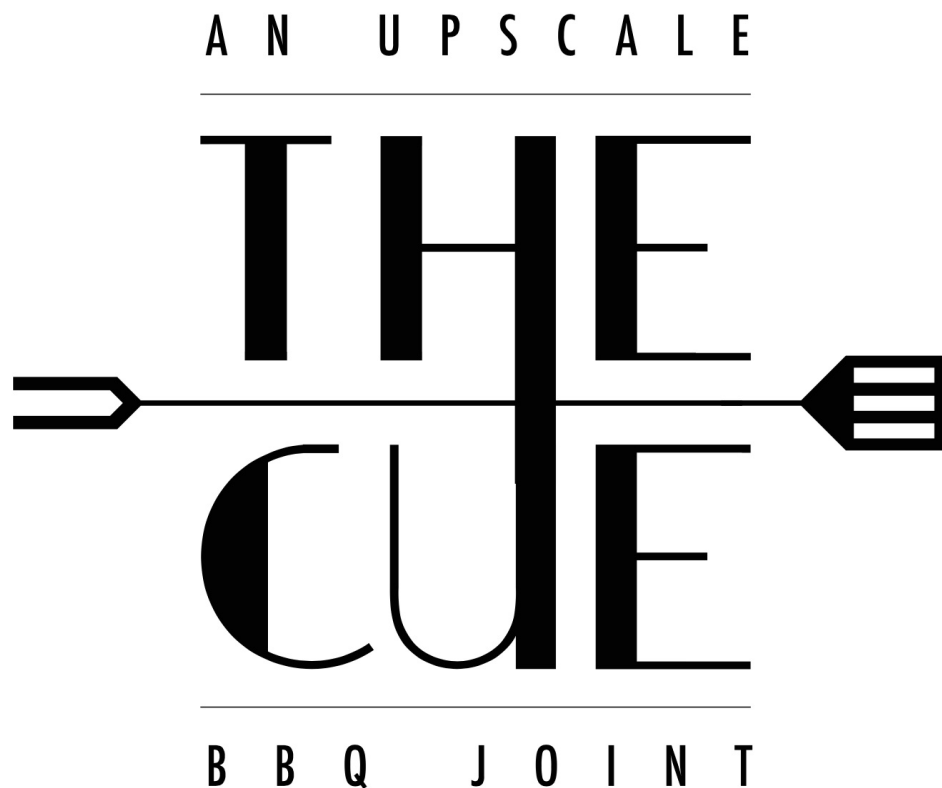




CATERING ON THE GO!

THE FOLLOWING MENUS ARE BUFFET STYLE SERVICE, DESIGNED TO BE READY TO GO & PICKED UP FOR YOUR EVENT.

AT HOME, OFFICE OR VENUE

SAME DAY ORDERING

ON MOST ITEMS

PORTION SIZED FOR 3 - 6 & 10 PEOPLE

2 Pembroke Road, Danbury, CT 06811 Tel. # 203-207-4669

www.thecuedanbury.com

joe@thecuedanbury.com

APPETIZER PLATTERS

CORNMEAL FRIED PICKLES, CHIPOTLE RANCH \$19-38-62

BLACKENED SHRIMP & CHEDDAR GRITS, CORN RELISH \$38-78-130

TACO TRIO: BRISKET, PULLED PORK, LUMP CRAB TACOS, WOOD GRILLED CORN RELISH \$43-83-135

**WINGS: ORIGINAL BUFFALO, DRY RUBBED, HABANERO, SWEET & PUNGENT, TRUFFLE PARMESAN, BBQ
\$60-100-154**

WOOD FIRED LITTLENECK CLAMS, GARLIC HERB BROTH \$48-88-142

JUMBO SHRIMP COCKTAIL \$44-80-128

MINI CRAB CAKES, REMOULADE SAUCE \$50-92-148

SESAME CHICKEN TENDERS, MANGO MUSTARD SAUCES \$32-65-96

COCONUT JUMBO SHRIMP, APRICOT HORSERADISH SAUCE \$44-80-128

STUFFED MUSHROOMS, CRAB, SAUSAGE OR 4- CHEESE \$50-92-148

VEGETABLE CRUDITE, SPINACH DIP, RUSTIC BREADS \$38-68-98

**BRUSCHETTA DIPS WITH GARLIC CROSTINI,
TOMATO BASIL, OLIVE TAPANADE, WHITE BEAN-SPINACH-ARTICHOKE \$35-65-95**

FRESH MOZZARELLA, TOMATO & BASIL \$35-65-95

ITALIAN ANTIPASTO & IMPORTED CHEESE PLATTER \$45-85-130

**SMOKED SALMON PLATTER
WITH TRADITIONAL GARNISHES \$45-90-145**

SALADS

BUTTERMILK SLAW \$23-39-67

NORTH CAROLINA VINEGAR SLAW \$23-39-67

LOADED POTATO SALAD, CHEDDAR, SMOKED BACON, SCALLIONS

ROASTED CORN, AVOCADO, SWEET PEPPERS, CILANTRO LIME

COBB, BABY SPINACH, CORN, BACON, AVOCADO, RED ONION,
BLUE & CHEDDAR, RANCH

GRILLED ASPARAGUS, RED ONION, FETA, LEMON DIJON VINAIGRETTE

SPINACH & STRAWBERRY, SWEET SESAME VINAIGRETTE

CLASSIC CAESAR SALAD, SHAVED PARMESAN

ROMA TOMATO, AVOCADO, RED ONION, CITRUS VINAIGRETTE

BASIL PARMESAN PESTO PASTA SALAD

MIXED FIELD GREEN, BALSAMIC VINAIGRETTE

BABY ARUGULA, GOAT CHEESE, CANDIED WALNUTS, DRIED
CHERRIES, LEMON THYME VINAIGRETTE

ALL SALADS \$29-54-90

ENTREES

FROM THE PIT:

DRY RUBBED BABY BACK RIBS \$70-105-175

CIDER MARINATED SMOKED CHICKEN \$45-90-150

SMOKED BRISKET \$75-150-250

HOUSE MADE SWEET SAUSAGE \$45-90-150

BBQ PULLED PORK \$57-114-190

GRILLED RASPBERRY, HABANERO RIBS \$70-105-175

CRISPY PORK BELLY \$60-110-190

BEEF SHORT RIBS \$135-260-395

VEAL SHORT RIBS \$120-230-360

MAPLE-PEPPER BACON CHOP \$80-150-240

ENTREES:

ROASTED SIRLOIN, CREAMY GORGONZOLA SAUCE \$102-192-322

CRACKED PEPPER FILET MIGNON, HORSERADISH CREAM \$102-192-322

SAUSAGE AND PEPPERS, LIGHT GARLIC-TOMATO SAUCE \$42-62-102

PECAN CRUSTED CHICKEN BREAST, BOURBON MAPLE SAUCE \$42-62-102

CHICKEN SCARPARIELLO, ITALIAN SAUSAGE, CHERRY PEPPERS, POTATOES IN A GARLIC WINE SAUCE \$42-62-102

CHICKEN FRANCESE, LEMON-WHITE WINE SAUCE \$42-62-102

CHICKEN BRUSCHETTA, FRESH MOZZARELLA, ROMA TOMATOES, PARMESAN REGGIANO \$42-62-102

CHICKEN FLORENTINE, GARLIC BABY SPINACH, FRESH MOZZARELLA, CHARDONNAY SAUCE \$42-62-102

SAUTÉED GULF SHRIMP, TOMATO, GARLIC BASIL BUTTER SAUCE \$57-110-182

ROASTED SALMON, TOMATO, OLIVE, CAPER TAPANADE \$71-132-242

EGGPLANT ROLLATINI OR PARMESAN \$42-62-102

ZUPPA DI PESCE, SEAFOOD & SHELLFISH, TOMATO BROTH OR GARLIC, WHITE WINE SAUCE \$71-132-242

ROASTED COD, GARLIC GLOVES, VINE RIPE TOMATOES, OLIVE, BASIL, CHARDONNAY, OLIVE OIL \$71-132-242

SIDES

BRAISED SMOKED BACON COLLARD GREENS

BLACKENED CAULIFLOWER

MASHED SWEET POTATO

CREAMED CORN

BBQ BAKED BEANS

CORN ON THE COB, SCALLION-PEPPER BUTTER

HERB ROASTED POTATOES

ROASTED GARLIC & SOUR CREAM WHIPPED POTATOES

SEASONAL VEGETABLE MEDLEY

GRILLED VEGETABLES, BALSAMIC REDUCTION

WILD RICE, VEGETABLE, ORZO PILAF

ALL SIDES \$30-55-90

PASTA

MANCHENGO-TRUFFLE MAC N CHEESE

ORECCHIETTE, WILD MUSHROOM, ROASTED GARLIC, LEEK SAUCE

ZITI, BROCCOLI, GARLIC & OIL

CAVATELLI, PROSCIUTTO, PEAS, CREAMY CHARDONNAY SAUCE

FUSILLI, CREAMY TOMATO BASIL VODKA SAUCE

GEMELLI PASTA, CREAMY PESTO SAUCE

ALL SIDES \$30-55-90

SANDWICHES

GRILLED CHICKEN, AVOCADO, AGED CHEDDAR, ROASTED PEPPERS, CHIPOTLE AIOLI

SUN DRIED TOMATO PESTO CHICKEN SALAD

CHICKEN CUTLET, ROASTED RED PEPPERS, FRESH MOZZARELLA, BASIL AIOLI

GRILLED CHICKEN CAESAR WRAP

BUFFALO CHICKEN SALAD, CREAMY BLUE CHEESE

ROAST BEEF, TRUFFLE CACIOTTA, ROASTED GARLIC SPREAD, SHAVED ONION

ROAST BEEF, SWISS, ARUGULA, HORSERADISH MAYO

PROSCIUTTO, CAPICOLA SOPPRESATA, GENOA, MORTADELLA, PROVOLONE, L,T,O,V

ROASTED ZUCCHINI, EGGPLANT, PORTOBELLO, TOMATO, ASPARAGUS, MOZZARELLA,
BALSAMIC REDUCTION

FRIED EGGPLANT, PROVOLONE, ROASTED RED PEPPERS, BALSAMIC REDUCTION

CAJUN PANKO CHICKEN CUTLET, PROSCIUTTO, ARUGALA, FRESH MOZZARELLA, SUN
DRIED TOMATO AIOLI

SMOKED TURKEY, GREEN APPLE, BRIE, HONEY MUSTARD

SANDWICH ARE AVAILABLE AS

PLATTERS \$15 EACH, 6 SANDWICH MINIMUM

2 FOOT - 6 FOOT HERO'S, \$26 PER FOOT

BRUNCH

ENTREES

ASSORTED QUICHE \$19 EACH

BRIOCHE STUFFED FRENCH TOAST, CINNAMON CREAM
CHEESE, RASPBERRY SYRUP \$22-60-95

PAN SEARED FILET, POACHED EGG, PROSCIUTTO, HOLLANDAISE, BASIL
CROSTINI \$55-100-170

ROLLED OMELETTE, JULIENNE VEGETABLES, ASIAGO CREAM
\$42-62-102

PLATTERS

SMOKED SALMON, RED ONION, CAPERS, CREME FRAICHE \$45-90-145

ASSORTED BAGELS, FLAVORED CREAM CHEESE \$23 DOZEN

ASSORTED MINI MUFFINS, DANISHES, CROISSANTS \$26 DOZEN

PARFAITS, VANILLA YOGURT, GRANOLA, BERRIES \$11 EACH

SEASONAL FRUIT PLATTERS \$29-54-90

GRILLED ASPARAGUS, ROASTED BEETS, GOAT CHEESE, CITRUS
VINAIGRETTE \$29-54-90

CHOP CHOP SALAD , MIXED GREENS, CUCUMBER, TOMATO,
ASPARAGUS, SNAP PEAS, CARROTS, RED ONION, RED PEPPER, FETA,
XVOO, AGED SHERRY VINEGAR \$29-54-90

CHICKEN SALAD, GRAPES, WALNUTS, CROSTINI \$35-70-140

SIDES

SMOKED BACON \$60-110-190

HOME FRIES \$30-55-90

BREAKFAST SAUSAGE
\$45-90-150