

Holiday Catering Menu



Available Thru New Years



Appetizers By The Dozen

Mini Crab Cakes Lemon Remoulade	\$39
Clams Oreganata or Casino	\$36
Coconut Shrimp, Apricot-Horseradish	\$42
Jumbo Shrimp Cocktail	\$42
Sesame Chicken Skewers	\$28
Mango Mustard Sauce	
Stuffed Mushroom	\$32
Four Cheese OR Sausage	
<i>Italian Antipasto</i>	\$120
Local & Imported cheeses, dry cured meats, olives, roasted peppers, stuffed peppers (serves 10 guests)	

Salads Serves 8 - 10 pp

Arugula	\$52
goat cheese, pear, candied walnuts, dried cherries, cabernet vinaigrette	
Classic Caesar	\$46
Shaved Parmesan	
<i>Roasted Beets</i>	
House Bacon, goat cheese, Heirloom Tomatoes, Scallions, Lemon Dijon vinaigrette	\$52

Soups Quart \$13

Lobster, Shrimp, Corn Chowder	
Roasted Butternut Squash Bisque	

Sauces

Cranberry-Orange Sauce	\$9pt
Turkey Gravy	\$12qt

Entrees Serves 8 -10 pp (Full Pan)

<i>Cedar Planked Wild Side of Salmon, Pomegranate Glaze</i>	\$242
<i>Zuppa di Pesce, Linguini</i>	\$170
<i>Jumbo Stuffed Shrimp (36pc)</i>	\$182
Lump crab stuffing, lemon-Chardonnay sauce	
<i>Smoked Turkey (22 lb)</i>	\$225
Sausage Stuffing and Gravy	
<i>Prime Rib of Beef au jus</i>	\$210-Half
Wood Fired In Our Smoker	\$420-Full
<i>Maple Glazed Smoked Ham</i>	\$180
<i>Wood Grilled Filet Mignon</i>	\$322
Mushroom Port Demi	
<i>Chicken Franche or Marsala</i>	\$102
<i>Chicken Bruschetta</i>	\$102
<i>Chicken Scarpariello</i>	\$102
<i>Eggplant Parmesan or Rollatini</i>	\$102
<i>House Made Sausage and Peppers</i>	\$102
<i>Penne Vodka</i>	\$90
<i>Cavatelli, Prosciutto, Peas, Chardonnay Cream</i>	\$90
<i>Orecchiette, Wild Mushrooms, Roasted Garlic-Leek Sauce</i>	\$90

The Sides Serves 8 -10 pp (Half Pan)

<i>Creamy Mashed Potatoes</i>	\$55
<i>Green Beans, Charred Shallots</i>	\$55
<i>Vegetable herb or Sausage Stuffing</i>	\$42
<i>Roasted Brussel Sprouts, Balsamic, parmesan</i>	\$55
<i>Mashed Sweet Potatoes</i>	\$55
<i>Grilled Asparagus, Garlic, XV Olive Oil</i>	\$55
<i>Twice Baked Potatoes (12pc)</i>	\$48

Chicken Wings

12pc - \$17 50 pc - \$65 100 pc \$125

- Original Buffalo
- Dry Rubbed
- Sweet & Pungent
- Truffle-Parmesan
- Smoked Maple-Honey BBQ
- Habanero
- Hoisin Sesame BBQ
- Ghost Pepper-Black Cherry

Entrees

Smoked Beef Brisket
BBQ Baby Back Ribs
Smoked Pulled Pork
Smoked Cider Chicken
Smoked House Sausage

Half Pan Mixed BBQ \$98

Includes 2 Sides (serves 3 - 4)

Full Pan Mixed BBQ \$189

Includes 4 Sides (serves 6 - 8)

BBQ MENU

Sides

Mac N Cheese
Buttermilk Slaw
North Carolina Vinegar Slaw
BBQ Baked Beans
Hand Cut Fries
Mashed Potatoes, Brisket Gravy
Bacon Collard Greens
Loaded Potato Salad

2 to 6 Foot Sandwiches (\$26 Per Foot)

- Italian Combo, Cured Meats, Sharp Provolone, Cherry Peppers, Lettuce, Tomato, O & V
- Chicken Cutlet, Fresh Mozzarella, Roasted Peppers, Basil Aioli
- Cajun Panko Chicken Cutlet, Prosciutto, Arugula, Fresh Mozzarella, Sun Dried Tomato Aioli
- Smoked Pastrami, Cheddar, Caramelized Onions, Spicy Mustard
- Roast Beef, Gruyere, Arugula, Horseradish Cream
- Grilled Chicken, Cheddar, Roasted Pepper, Avocado, Chipotle Mayo



2 PEMBROKE ROAD
DANBURY, CT

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Full Catering Menu Also Available

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