

# Holiday Catering Menu



Available Thru New Years

## Appetizers By The Dozen

Mini Crab Cakes <i>Lemon Remoulade</i>	\$39
Clams <i>Oreganata or Casino</i>	\$36
Coconut Shrimp, <i>Apricot-Horseradish</i>	\$42
Jumbo Shrimp Cocktail	\$42
Sesame Chicken Skewers	\$28
Mango Mustard Sauce	
Stuffed Mushroom	\$32
Four Cheese OR Sausage	
Italian Antipasto	\$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	
Roasted Beets	\$52
House Bacon, goat cheese, Heirloom Tomatoes, Scallions, Lemon Dijon vinaigrette	

## 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)

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

## The Sides Serves 8 -10 pp (Half Pan)

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

## BBQ MENU

### Entrees

Smoked Beef Brisket
BBQ Baby Back Ribs
Smoked Pulled Pork
Smoked Cider Chicken
Smoked House Sausage
<b>Half Pan Mixed BBQ \$98</b>
Includes 2 Sides (serves 3 - 4)
<b>Full Pan Mixed BBQ \$189</b>
Includes 4 Sides (serves 6 - 8)

### 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, Arugala, 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

203-207-4669



