

The New England
PASTA COMPANY

210 West Main Street Rt.44 Avon, Ct

860.678.9100

www.newenglandpastaco.com

CATERING MENU

spring/summer 2010

Appetizers

Spinach and Artichoke Dip with our house made pita chips

Mini Garden Vegetable Quiche Squares

Shrimp Dip with fried tortilla crisps

Grilled Focaccia Squares- choice of toppings

Chicken and Cheddar Quesadillas with spinach & roasted red peppers

Jumbo Shrimp Cocktail with a traditional horseradish cocktail sauce

Boursin Stuffed Mushrooms

Salads

House Salad with goat cheese, dried cherries, pistachios and our citrus balsamic vinaigrette

Caesar Salad with shaved romano cheese and garlic croutons

Talcott Mountain Salad with cinnamon roasted apples, toasted walnuts, orange sections

and vine ripened tomatoes with our avocado-grapefruit vinaigrette

Black Bean and Corn Salad with peppers, tomatoes and fresh cilantro

Rotini Pesto Pasta Salad with pancetta, garden peas and fresh mint

Sundried Tomato Pesto Pasta Salad with fresh mozzarella, roasted red peppers and olives

Israeli Cous Cous Salad with cucumbers, tomatoes and red onion

Fresh Tomato and Mozzarella Salad with fresh basil and olive oil

Minted Fresh Fruit Medley

Design-your-own-Quiche

Each Quiche feeds 6-8. Perfect for a light lunch entrée or for Brunch!!

Cheeses: parmesan, swiss, cheddar, goat cheese, feta, mozzarella

Fillings: asparagus, tomatoes, caramelized onions, ham, sundried tomatoes, house roasted peppers, spinach, mushrooms, sausage, bacon, scallions, broccoli

Rustic Stromboli

Our hand crafted stuffed breads are the perfect appetizer for 8-10 guests!

They can be served hot or at room temperature with a side of our pesto marinara for dipping.

Fillings: mozzarella, cheddar, meatballs, sausage, spinach, fried eggplant, house roasted red peppers, caramelized onions, mushrooms, broccoli

Create your own signature Stromboli!!

Side Dishes

Lemon Hazelnut Green Beans

Sesame Green Bean Salad with tomatoes, carrots, olives and sesame seeds

Orzo and Basmati Pilaf with toasted almonds, roasted red peppers and shaved parmesan

Grilled Asparagus spears with lemon and olive oil

Everyone's favorite Spring Noodle and vegetable toss

Wild Mushroom and Asparagus Risotto Cakes

Smashed Yukon potatoes with sweet garlic puree and chives

Twice Roasted Red Skinned Potatoes with country cut bacon, broccoli florets and grated aged cheddar cheese

Entrees

Pan Seared Teriyaki Salmon Medallions
Grilled Salmon with a fresh tomato and citrus chutney
Crab Cakes with a fire roasted aioli
Rolled Filet of Sole with crabmeat and spinach
Pan seared Swordfish topped with vine ripened tomatoes, spinach and parmesan
Grilled Medallions of Beef Tenderloin topped with plum tomatoes and gorgonzola cheese
Chilled Sliced Tenderloin of Beef with a trio of sauces
Classic Chicken Pot Pie
Chicken Marsala, Picatta or Tuscan
Garden Vegetable Pasta Primavera with our lemon basil cream
Vegetable, Arborio Rice and Cheese Torta (served warm or cold)

Sweet Endings

Chocolate Lovers Pate' with fresh fruits
Strawberry Lemon Swirl New York Style Cheesecake
Connecticut Apple & Pear Crisp with sundried cranberries
Ricotta and Chocolate Cannoli
Raspberry Crème filled Éclairs
Cinnamon Apple and Pear Cake with a raspberry yogurt dip
Pasta Company Signature Mini Dessert Display

What you need to know...

Certain menu items may not be available with limited notice. Please call ahead!
Please let us know if you have dietary restrictions. We will do our best to accommodate these requests.

A deposit will be required for parties serving 20 guests or more
There may be minimum amounts on some menu items so please ask our Catering Consultant when placing your order.

We look forward to working with you in developing the perfect menu for your special event!!

Call our Catering Consultant today!! 860-678-9100

