

The New England Pasta Company

210 West Main Street Rt.44 Avon,CT 06001

860.678.9100

www.newenglandpastaco.com

Winter Catering Menu

2011-2012

Soups and Starters

New England Clam Chowder

Butternut, Apple and Pear Bisque

Hearty Chicken Soup with pasta

Artichoke & Spinach Dip with our house fried tortilla chips

Pasta Co.'s Favorite Mexican Platter with Guacamole, Tomato Salsa and tortilla chips

Assorted Tea Sandwiches

Pasta Company's Antipasto Display

Sliced Stromboli Platter with our Tuscan Dipping Oil

Salads

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

Caesar Salad with shaved romano cheese and garlic croutons *(add grilled peppered chicken or lemon rosemary salmon!)*

Spinach Salad with egg, mushrooms, bermuda onion, grape tomatoes and our warm bacon vinaigrette

Arugula Salad with grilled pears, crumbled bleu, cinnamon roasted pecans and our pomegranate vinaigrette

Café Chopped Salad with Grilled Chicken and Monterrey jack cheese

Thai Pasta Salad with crunchy veggies and a ginger peanut sauce

Quiche Favorites

Asparagus, Tomato and Parmesan

Spinach, Bacon and Cheddar

Quiche Lorraine with Ham, Swiss Cheese and Caramelized Onions

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

Create Your Own Quiche...

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

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

Try something different...Ask us about our Italian crustless quiche!! (it's gluten free!)

Rustic Stromboli

Our house-made stuffed breads are the perfect appetizer for 8-10 guests.

It can be served hot or at room temperature and is accompanied by our garden pesto marinara

Pepperoni & Caramelized Onions

Garlic Spinach & Roasted Sweet Red Peppers

Roasted Eggplant & Mushrooms

Meatball, Sausage and Marinara

(all made with mozzarella cheese)

Sides

Garlic Lovers Green Beans

Mashed Sweet Potatoes with nutmeg

Cheddar and Chive Smashed Red Skin Potatoes

Honey & Herb Glazed Baby Carrots

Harvest Wild Rice with dried fruits, nuts and a five spice powder

Stuffed Acorn Squash with sweetened cranberries

Slow Roasted Root Vegetables with tarragon and garlic

Twice Roasted Stuffed Idaho Potatoes with apple wood bacon, spinach & cheddar

Butternut Squash Bake with sweetened oat and ginger crunch

Sandi's Favorite Cauliflower Bake with cheddar

Entrees

Lobster Cakes with a caper remoulade sauce
Rolled Sole Filet with crabmeat and spinach
Grilled Medallions of Beef Tenderloin topped with plum tomatoes and gorgonzola cheese
Grilled Atlantic Salmon with roasted tomatoes and a balsamic glaze
Rosemary, Lime and Garlic Marinated Beef Sirloin with a side of peppercorn au jus
Shepherd's Pie with slow roasted lamb topped with rosemary smashed red skin potatoes
Chicken Marsala, Picatta or Tuscan
Rigatoni a la Vodka with chicken, grape tomatoes and fresh basil
4 Layer Eggplant Parmesan Florentine with garlic spinach and topped with fresh mozzarella
Pan Seared Pork Cutlets with a roasted winter fruit chutney
Pan Seared Gulf Shrimp and Orzo with olives, tomatoes and fresh basil
Thinly Sliced Tenderloin of Beef served with a trio of chilled sauces

Sweet Endings

Pumpkin Swirl -or- Strawberry Swirl New York Style Cheesecake
Flourless Chocolate Cake
Apple and Cranberry Crisp
Holiday Strudel with nuts, dried fruits and white chocolate
Chocolate Hazelnut Cannoli
White and Dark Chocolate Stuffed Cupcakes
Pasta Co.'s Favorite Assorted Mini Dessert Platter
Assorted Biscotti and Bar Cookies
Cinnamon and Spice Mulled Cider

We would appreciate 3 days notice for orders being placed for a weekend pick up.

To ensure the highest quality of every order, certain items may require additional notice.

We look forward to working with you to ensure that your event will exceed your expectations!

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

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SPECIALTY HORS D'OEUVRE MENU

Winter 2011-2012

Spanikopita Triangles with feta cheese and spinach

Smoked Chicken Quesadillas

Jumbo Shrimp Cocktail with a traditional horseradish cocktail sauce

Petite Puffs filled with choice of crab salad, lobster salad or curried chicken salad

Grilled Swordfish wrapped in apple wood bacon

Clams Casino in a lemon garlic butter

Individual Oysters Rockefeller

Peanut Encrusted Chicken Satay Skewers

Orange Hoisin Beef Satay Skewers

Wild Mushroom and Brie Bruschetta

Tomato & Gorgonzola Bruschetta

Individual Vegetable & Herb Quiche Tarts

Mushroom & Ricotta Turnovers

Buffalo Chicken Dip with bleu cheese with our tortilla chips

Sherried Crab Dip with our pita chips

Raspberry & Brie Phyllo Stars

Mollie's favorite Chicken Tenders with 2 dipping sauces

Mini Franks wrapped in a blanket

Wild Mushroom Risotto in Phyllo

Four Cheese and Roasted Garlic Puffs

Kalamata Olive & Goat Cheese Tart

All of the Hors D'oeuvres listed are available by the dozen and require 3-5 day notice.

Please contact our Catering Consultant for pricing.

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