



CONTURSO'S MARKET & FINE CATERING

446 ROUTE 202, RED BARN PLAZA
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AN ELEGANT EVENT

UNIQUE DINNER PARTIES ♦ COCKTAIL RECEPTIONS ♦ SPECTACULAR
CORPORATE EVENTS ♦ DROP OFF CATERING ♦ BRIDAL SHOWERS
♦ UNFORGETTABLE FAMILY & SOCIAL EVENTS

❖ LET US CATER YOUR NEXT EVENT ❖

IF YOU ARE PLANNING A FORMAL DINNER PARTY, CASUAL GET TOGETHER, OFFICE LUNCHEON, COCKTAIL RECEPTION, FAMILY EVENT OR A BRIDAL SHOWER, **CONTURSO'S MARKET & FINE CATERING** CAN HANDLE ALL OF THE PARTICULARS TO ENSURE THAT YOUR NEXT ENGAGEMENT WILL TRULY BE DISTINCTIVE AND MEMORABLE.

OUR CATERING SERVICES INCLUDE CUSTOMIZED MENUS FOR ANY SIZE PARTY, VENUE SELECTION, WINE ACCOMPANIMENTS, CHINA AND STEMWARE, TABLE LINENS, TABLE SETTINGS, SERVICE STAFF, BARTENDERS AND MORE. WE ARE HAPPY TO HELP YOU PLAN YOUR NEXT PARTY.



THE FOLLOWING MENU IS DESIGNED FOR YOUR NEXT ELEGANT AND UNIQUE EVENT.

HORS D'OEUVRES

THE MINIMUM ORDER OF HORS D'OEUVRES IS ONE DOZEN. ALL OF OUR HORS D'OEUVRES ARE PACKED IN CONTAINERS FOR SAFE TRANSPORT. SOME WILL REQUIRE MINOR PREPARATION PRIOR TO SERVING. 48 HOURS NOTICE REQUIRED.

VEGETARIAN

\$26.95 DOZEN

CHILLED OR ROOM TEMPERATURE:

EGGPLANT BRUSCHETTA TOPPED WITH SHAVINGS OF PARMESAN REGGIANO CHEESE

EXTRA VIRGIN OLIVE OIL DEVILED EGGS WITH THYME AND RED BELL PEPPER

GOAT CHEESE, TOMATO AN BASIL TARTLET

ARTICHOKE AND ROASTED PEPPER SKEWERS

WARM:

SAFFRON RISOTTO CAKES WITH MUSHROOMS AND THYME / TOMATO SALSA

POLENTA CAKES TOPPED WITH A VEGETABLE RATATOUILLE

STUFFED TUSCAN MUSHROOM CAPS

FRESH MOZZARELLA SKEWERS (LAYERS OF OVEN BAKED MOZZARELLA, TOMATO, BASIL AND BREAD)

MARINATED VEGETABLES SKEWERS

GOAT CHEESE, ARTICHOKE AND GARLIC SPRING ROLLS

SEAFOOD

\$39.95 DOZEN

CHILLED OR ROOM TEMPERATURE:

ENDIVE STUFFED WITH CHILLED SHRIMP SALAD

MAINE LOBSTER AND APPLE SALAD IN RICE PAPER

GRAVLAX AND GREEN ONION ON A POTATO PANCAKE WITH DILL SOUR CREAM

CHILLED CAJUN SHRIMP, PINEAPPLE MANGO SALSA IN A TARTLET

HOUSE SMOKED MESQUITE SALMON ON TOAST POINTS AND LEMON CAPER AIOLI

WARM:

FRESH LUMP CRAB CAKES WITH WHOLE GRAIN HONEY MUSTARD AIOLI

ROCK SHRIMP AND LANGOUSTINE FRITTERS / ROASTED PEPPER TARTAR SAUCE

LUMP CRABMEAT STUFFED MUSHROOM CAPS / CITRUS AIOLI
SEAFOOD WONTONS WITH SPICY SWEET AND SOUR SAUCE
FIRE ROASTED SHRIMP AND PINEAPPLE SKEWERS / GINGER DIPPING SAUCE
SINGING SEA SCALLOPS PARMESAN GRATIN
GRILLED MARINATED SHRIMP AND CHORIZO SAUSAGE KEBOBS
CROQUETTES OF SALMON
COCONUT SHRIMP WITH SWEET AND SOUR DIPPING SAUCE
SEAFOOD QUESADILLA WITH SOUTHWESTERN SALSA

POULTRY, MEAT & GAME

\$36.95 DOZEN

CHILLED OR ROOM TEMPERATURE:

PROSCIUTTO DI PARMA WITH AGED MANCHEGO AND ARUGULA ON CROSTINI / SUNDRIED TOMATO PESTO
BEEF TENDERLOIN, ARUGULA AND HORSE RADISH CREAM ON ROASTED GARLIC TOAST POINTS
CAJUN CHICKEN AND FRESH FRUIT SKEWERS
CHICKEN, APPLE AND SAUSAGE SALAD WITH MARINATED RED ONIONS ON GRILLED FLAT BREAD

WARM:

BRAISED PULLED PORK EMPANADAS / DRIED CRANBERRY CHUTNEY
DUCK CONFIT QUESADILLAS / CHIVE SOUR CREAM
MARINATED CHICKEN SKEWERS / GARLIC CHILI OR LEMON-ROSEMARY
CHORIZO SAUSAGE STUFFED RED BLISS POTATO TOPPED WITH GLAZED PEARL ONIONS
JACK DANIEL SMOKED PORK TENDERLOIN / APPLE RAISIN CHUTNEY
BEEF TENDERLOIN BURGERS WITH CHIPOTLE KETCHUP, SWEET ONION AND BLEU CHEESE
CHICKEN AND SWEET SAUSAGE WONTON / BASIL-PARSLEY PESTO
PECAN CRUSTED CHICKEN / HONEY MUSTARD DIPPING SAUCE
MARINATED LAMB CHOPS

SALAD

SEA SCALLOP SALAD / LEMON VINAIGRETTE
CHILLED SEAFOOD SALAD MEDLEY
"SURF AND TURF" SALAD MARINATED GRILLED FLANK STEAK AND SHRIMP WITH GRILLED VEGETABLES TOSSED WITH A TOMATO BLACK OLIVE VINAIGRETTE
SPINACH WITH DICED GRILLED CHICKEN, WALNUTS, EGGS AND BACON / HONEY DIJON DRESSING

ARUGULA, CANDIED PECANS, DRIED FRUIT AND BLEU CHEESE / SHERRY VINAIGRETTE
MESCLUN GREENS, ROASTED PEAR, WALNUTS AND ROASTED SHALLOTS / BALSAMIC VINAIGRETTE

ENTREE

SEAFOOD

SEAFOOD PAELLA FEATURING SEASONAL SEAFOOD, CHICKEN PIECES AND CHORIZO SAUSAGE (ADDING FRESH LOBSTER FOR AN ADDITIONAL COST)
SAUTEED RED SNAPPER TOPPED WITH A TROPICAL SALSA AND CRISPY LEEKS
FIRE ROASTED SHRIMP AND SEARED SEA SCALLOPS OVER SAUTEED GARLIC SPINACH AND COUS COUS
CRABMEAT STUFFED LEMON SOLE WITH SAUTEED WILD MUSHROOM AND FENNEL
BARBECUED SALMON FILET WITH PANCETTA BAKED CANNELLINI BEANS AND GRILLED SCALLIONS
PAN FRIED LUMP CRAB CAKES, CUSTARD BERNAISE SAUCE, ROASTED POBLANO PEPPER AND CABBAGE SLAW
FRESH MAINE LOBSTER BAKE WITH SHRIMP, CLAMS, MUSSELS, KIELBASA SAUSAGE, CORN WHEELS AND RED BLISS POTATO

POULTRY, VEAL AND GAME

BONELESS CHICKEN BREAST STUFFED WITH WILD RICE, SAUSAGE AND APPLE
PECAN AND ALMOND CRUSTED CHICKEN/ ORZO PASTA AND DRIED CRANBERRIES / WHOLE GRAIN HONEY MUSTARD SAUCE
ORANGE AND HONEY SPIT ROASTED CORNISH HENS
TENDERLOIN OF BEEF WITH SMOTHERED ONIONS, RED WINE DEMI GLACE SAUCE
SWEET AND SOUR BRAISED BEEF SHORT RIBS
"SURF AND TURF" TENDERLOIN OF BEEF MEDALLIONS AND SALT AND PEPPER SHRIMP
SAUTEED MILD FED VEAL SCALOPPINI WITH LUMP CRABMEAT AND ASPARAGUS
VEAL OSSO BUCCO WITH RISOTTO MILANESE
VEAL PAILLARD WITH BABY ARUGULA, RED ONION, ROASTED TOMATO AN SHAVINGS OF PARMESAN REGGIANO
FIVE SPICED ROASTED PORK TENDERLOIN WITH ROASTED SHALLOTS AND SAUTEED APPLES / APPLE JACK BRANDY SAUCE
PAN ROASTED QUAIL WITH BRAISED ENDIVE AND SWEET GRAPE SAUCE
BRAISED LAMB SHANKS WITH ORANGE ESSENCE BRAISED WHITE BEANS / SHIRAZ SAUCE
ROASTED LEG OF LAMB WITH TOASTED GARLIC, GRILLED EGGPLANT COUS COUS WITH ANCHOVY BLACK OLIVE SAUCE
CITRUS GLAZED ROASTED DUCKING WITH WARM LENTIL SALAD