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**CATERING MENU**

**Hors D’oeuvres**

*Minimum Hors d’oeuvres Order is 3 Dozen - Each Hors D’oeuvres are priced per Dozen*

**Tuscan Bruschetta $18.00**

sundried tomatoes, artichokes, olives, zucchini, yellow squash, olive oil, & garlic served on focaccia toasts

**Chicken Yakitori $20.00**tender chicken breast served on mini skewers with scallions and sesame seeds, marinated in a soy glaze

**Sesame Shrimp Toast $24.00**shrimp, scallions, ginger, and garlic deep-fried to a golden brown, served with a sweet chili sauce

**Mini Homemade Pizzas $18.00**a variety with goat cheese, asparagus, roma tomatoes

**Homemade Potato and Zucchini Pancakes $18.00**freshly grated yukon gold potatoes, crisp zucchini and onions, fried until golden brown and served

with sour cream and caviar

**Scallops Wrapped in Bacon $27.00**large diver scallops wrapped in maple glazed bacon and dusted in brown sugar

**Kyoto Beef Rolls $27.00**tenderloin of black angus beef wrapped around scallions, marinated in mirin sauce, garnished with

white and black toasted sesame seeds

**Indonesian Chicken Satays $20.00**

skewered on lemon grass, marinated in garlic, cumin, soy sauce, ginger & lime with a

peanut butter dipping sauce

**Swedish meatballs $18.00**  
served in a sour cream bordelaise sauce

**Mini Chicken Saltimbocca $20.00**boneless chicken skewered with prosciutto and fresh sage served with garlic aioli

**Miniature Maryland Crab Cakes $28.00**made from blue crab, fresh white bread crumbs, old bay seasoning, sautéed until golden brown,

and served with an avocado salsa

**Steamed Pork Dim Sum $20.00**served with soy glaze

**House made Mini Cocktail Franks $20.00**wrapped in a flaky puff pastry

**Norwegian Salmon Satay $25.00**fresh salmon strips marinated in yogurt, ginger, lime juice, and scallions, grilled and

served with ginger lime mayonnaise

**House Cooked Shrimp Cocktail $36.00**with housemade cocktail sauce

**Smoked Salmon $30.00**served on cocktail breads with herbed cream cheese, capers and bermuda onion

**Coconut Crusted Shrimp $36.00**with sweet chili dipping sauce

**Prosciutto de Parma $ 28.00**wrapped melon balls on skewer

**Shrimp and Goat Cheese Quesadillas $28.00**with mango poppy dip

**Pepper Crusted Filet $32.00**with goat cheese on grilled garlic crostini

**Mini Quiche $20.00**delicious custard filling in a flaky crust

**S A L A D S  & V E G E T A B L E S**

**Antipasto $4.95 per person**assortment of Italian meats, cheeses, olives, roasted peppers, marinated artichoke hearts and mushrooms

**Tossed Field Greens Salad $3.95 per person**with alfalfa sprouts, cherry tomatoes, carrot curls and cucumbers. choice of 2 dressings

**Caesar Salad $4.95 per person**romaine, brick house croutons and parmesan in a classic caesar dressing

**Caesar Salad with Grilled Chicken $8.00 per person**grilled chicken, romaine, brick house croutons, parmesan in a classic caesar dressing

**Caesar Salad with Grilled Shrimp $12.00 per person**grilled shrimp, romaine, brick house croutons, parmesan in a classic caesar dressing

**Cobb Salad $9.00 per person**grilled chicken, bacon, blue cheese, hard-boiled eggs, tomatoes and romaine tossed in a sherry vinaigrette

**Nicoise Salad $10.00 per person**fresh tuna, mesclun greens, green beans, hard-boiled eggs, tomatoes, potatoes, peppers and olives in a mustard vinaigrette

**Grilled Vegetable Napoleon with Fresh Mozzarella $9.00 each**grilled veggies stacked with fresh mozzarella

**P L A T T E R S**

**Fresh Fruit Platter - $4.00 per person**

An array of seasonal fruits and berries

**International Cheese Display $7.00 per person**imported cheeses served with baguettes, Carr’s water crackers, and garnished with fresh fruits of the season

**Hummus de Tahini $ 35.00 PLATTER (12 people)**a blend of chick peas, garlic, lemon juice, parsley, and tahini sauce, served with lavash crackers

**Crudite of Crisp Garden Vegetables - $5.50 per person**broccoli, cauliflower, grape tomatoes, Belgian endive, & vegetables of the season served with

Chef’s special dips

**S P E C I A L T Y   E N T R E E S**

**Herb Crusted Beef Tenderloin $175.00 (15- 20 people)**roasted potatoes and horseradish cream

**Cedar Plank Salmon (whole) $150.00 (15-20 people)**Israeli couscous salad, grilled asparagus and dill cream sauce

**F A V O R I T E S**

♦Vegetable Stir Fry ♦ Rice & Orzo Pilaf ♦ Manicotti ♦ Stuffed Shells ♦ Baked Ziti

♦ Roasted Red New Potatoes ♦ Creamy Mashed Potatoes

**½ Pan $35.00 / Full Pan $65.00**

♦ Vegetable Lasagna

**½ Pan $38.00 / Full Pan $70.00**

♦ Penne Alla Vodka

**½ Pan $40.00 / Full Pan $75.00**

♦ Chicken Marsala, Franchese, Piccata or Chasseur

♦ Meatball Marinara ♦ Sausage & Peppers   
**½ Pan $45.00 / Full Pan $90.00**

**Kiddush**

We’re experts in planning for your Big Event. From sundown to sun up, let us be your guide to …

♦ Shabbat Dinner Menus ♦ Oneg Shabbat Menus ♦ Kiddush Menus ♦ Extended Kiddush Buffets  
♦ The Out of Towner’s Sunday Brunch!

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