

ANN HOWARD CATERING @ THE BOND
338 ASYLUM STREET
HARTFORD, CT 06103
860.278.0105
www.bondballroom.com

HORS D'OEURVE
ALWAYS AVAILABLE

ARTICHOKE & SPINACH BREAD DIP BOWL With toasted bread rounds	\$20.00
BACON WRAPPED SCALLOPS	15.00 dz
CHEESE STRAWS	9.00 dz
SPINACH & CHEESE SPANAKOPITA	12.50 dz
DEILED EGGS	12.00 dz
CURRIED STUFFED EGGS	12.00 dz
COCKTAIL FRANKS With Dijon mustard sauce	12.00 dz
CONEY ISLAND DOGS W/SAURKRAUT	15.00 dz
ASPARAGUS MINI QUICHE	15.00 dz
CREAM CHEESE AND CINNAMON BLINTZES	15.00 dz
GRILLED CURRIED CHICKEN SKEWERS	15.00 dz
SWEET AND SOUR KIELBASA	12.00 dz
ORIENTAL CHICKEN SATE With Thai Peanut Dip	15.00 dz
COCONUT CHICKEN SKEWERS	18.00 dz
CRAB CAKES With Remoulade dip	16.00 dz
SWEDISH MEATBALLS	10.00 dz
BACON CHEDDAR ALMOND CRISPS	15.00 dz

HORS D'OEUVRE NEEDING 2-3 DAYS NOTICE

CALIFORNIA ROLLS With spicy Wasabi soy dip	18.00 dz
DUXCELLES STUFFED MUSHROOM CAPS	12.50 dz
SAUSAGE STUFFED MUSHROOM CAPS	15.00 dz
SEAFOOD STUFFED MUSHROOM CAPS	18.00 dz
WINGS – BUFFALO, BBQ OR TERYAKI STYLE 2 dozen min.	12.00 dz
GRILLED AIOLI SHRIMP SKEWERS	20.00 dz
PAN SEARED CAJUN SHRIMP SKEWERS	20.00 dz
SHRIMP COCKTAIL With spicy cocktail sauce	20.00 dz
FLUTED ENGLISH CUCUMBER WITH SPRIMP SALAD Not suitable for take-out orders	16.00 dz
BLT CHERRY TOMATOES	12.00 dz
MINIATURE REUBENS	15.00 dz
CROQUE MONSIEUR Brie and Bacon Grilled Cheese Triangles with Maple Dip	15.00 DZ
ROASTED RED PEPPER AND ARTICHOKE TARTLETS	12.50 dz
GRILLED CHICKEN QUESADILLA (8 servings per Quesadilla)	10.00 EACH
FOCACCIA Roasted sirloin with horseradish sauce Or grilled eggplant with red pepper aioli	18.00 dz
CRUDITE BASKETS Artfully arranged julienne vegetables with dip Small – 10 – 20 people Medium – 30 - 40 Large – 50 – 60	45.00 60.00 80.00
BRIE EN CROUTE Brie wrapped in puff pastry and baked	45.00
BRIE WITH TOASTED PECANS AND WARM CARAMEL With sliced Baguette	45.00

INTERNATIONAL CHEESE BOARDS

Imported and domestic cheeses accompanied by seasonal fruit and Sliced French bread, served on a wooden cutting board

Small - 10 – 20	45.00
Medium – 30 – 40	70.00
Large – 50 – 60	90.00

NOSHING PLATTER

A melange of cheese, pates, fruits and French Bread

Small – 10 - 20	45.00
Medium – 30 – 40	70.00
Large – 50 – 60	90.00

SMOKED SALMON PLATTER

With Capers, Red Onion, Egg, Lemon and Black Bread

Small – 1/2 of a side	50.00
Large – a whole side	100.00

STONE PIES

Caramelized Onion and Bleu Cheese

Potato & Ricotta

Large – either style

With meat

8.00 each
8.00 each
12.00each
2.50 extra

TOPPED FOCACCIA

1/2 sheet

full sheet

25.00
50.00

PLAIN – OIL AND ROSEMARY FOCACCIA

1/2 sheet

full sheet

16.00
24.00

STROMBOLI

Personal Size – 10 inches

Party Size - 16 inches

15.00
30.00

TEA SANDWICHES

Minimum order required is 3 dz of each style

Curried Chicken Salad, Cream Cheese & Pineapple, Asparagus Rolls, Smoked Salmon

Shrimp Salad in a fluted English Cucumber, Cucumber Watercress

18.00 dz

ARTICHOKE HEART AND ROASTED RED PEPPER STRUDEL

(11 by 17)

45.00

SAUSAGE EN CROUTE

25.00

BREAKFAST MENU SUGGESTIONS

CROISSANT

Strawberry with Cream Cheese, Chocolate or Plain
\$1.50 each

MUFFINS

Cranberry, Apple, Blueberry, Morning Glory
\$1.50 each

SCONES

Cranberry, Raisin, Chocolate Chip, Plain
\$1.50 each

BAGELS

Plain, Sesame, Cinnamon Raisin
\$1.50 each

FRESH FRUIT

Fresh Fruit Platter or Fruit Salad
\$11.00 qt

GROUP ENTRÉE AND SIDE ITEMS

Bruncheon Souffle	\$45.00
French Toast Strata	35.00
Quiche of your choice – 9 inch / serves 8	15.00
Seafood Quiche – 9 inch / serves 8	20.00
Breakfast Sausage or Bacon Slices – 3 pc. per serving	3.25
Cookery Home Fries – serves 12 – 15 people	45.00
Twice Baked Breakfast Potato – Potato Skins filled with Cheesy Scrambled Eggs with chopped Scallions	4.50 each
Challah French Toast (with Maple Syrup)	2.50 slice
11x17 Quiche	45.00
Chocolate Bread Pudding (1/2 pan)	40.00
Breakfast Burritos	4.50 each
Yogurts	4.00 pc.

A TYPICAL GROUP CONTINENTAL BREAKFAST INCLUDES:

Regular and Decaf Coffee served with half & half / sugar / sweet & low

Orange Juice & Cranberry Juice

Fresh Fruit Salad

Assorted Muffins, Croissants and Bagels
(served with cream cheese & butter)

\$9.50 per person

LUNCHEON MENU SUGGESTIONS

SANDWICHES

Roasted Turkey Breast, Honey Baked Ham or Roast Beef with Lettuce
Tomato, Cheese & Dijon Mayonnaise Dressing
Chicken Salad, Tuna Salad, Baked Ham with Brie, Roast Beef with Roasted Red Peppers
& Boursin Cheese or Turkey with Bacon

Home Baked Bread, Hard Roll, Croissant or Wrap style -- **\$6.50**

WRAP SANDWICHES

Grilled sliced Breast of Chicken with Pesto Mayonnaise, Roasted Red Peppers
& Shredded Greens wrapped in a Light Flour Tortilla

Grilled Sliced Marinated Flank Steak with Fresh Guacamole, Grilled Red Onion
& Greens wrapped in a Light Flour Tortilla

Seasonal Chopped Vegetables tossed in a light Vinaigrette and wrapped
In a light Flour Tortilla

\$6.50 each

ASSORTED SMALL SANDWICHES

Honey Ham & Swiss with Dijon Mayonnaise
Roasted Turkey Breast with Cranberry Chutney
Roast Beef with Light Horseradish Sauce
Cookery Chicken Salad – Tuna Salad – Egg Salad

Or

Grilled Eggplant on Focaccia with Roasted Red Pepper Aioli

\$2.50 each

SALADS

Mixed Green Salad with Crisp Vegetables	\$ 7.50 qt
Fresh Fruit Salad	11.00 qt
Grilled Vegetable Platter (zucchini, red onion, portabella mushroom, red and yellow peppers)	11.00 qt
Bow Tie Pasta Salad – Sun Dried Tomatoes, Toasted Pine Nuts Artichoke Hearts, Pesto Vinaigrette	11.00 qt
Penne Pasta with Crisp Vegetables in a light Vinaigrette	11.00 qt
Country Potato Salad – Creamy Dressing	11.00 qt
Roasted Potato Salad – Dijon Vinaigrette Dressing	11.00 qt

DESSERTS

Caramelita, Raspberry Coconut Bar, Chocolate Oatmeal Bar
Lemon Square, Fudge Brownie, Apricot Crumble Bar \$ 2.50 each
Chocolate Chip, Double Chocolate Chip, Peanut Butter, Oatmeal Raisin 1.50 each

**BAG LUNCHEONS CONSIST OF A SANDWICH, SALAD, COOKIE AND SODA
IN A HANDLE BAG WITH COLORFUL TISSUE AND TIED WITH A BOW
\$13.50 EACH**

or customize your own bag luncheon to compliment your event

ENTRÉE SELECTIONS

EACH ENTRÉE IS 6.50 PER PORTION AND INCLUDES RICE PILAF

BEEF BURGUNDY

Braised Beef in a Burgundy Sauce

BEEF STROGANOFF

Tender Beef Sauteed with Onions and Mushrooms in a Sour Cream Sauce

APRICOT CHICKEN

Juicy Chunks of Chicken, Apricot Halves, Onions, Red & Green Peppers in a Light Apricot Sauce

CHICKEN FRANCAISE

All White Chicken Breast sauteed in Lemon Butter

CHICKEN PICATTA

All White Chicken Breast in a Sauce of Lemon, Butter, Garlic, Wine & Capers

ARTICHOKE CHICKEN

All White Chicken Breast in a Sauce of Lemon, Butter, Garlic, Wine, Capers and Artichoke Hearts

CHICKEN MARSALA

All White Chicken Breast in a Marsala Mushroom Sauce

CHICKEN CACCIATORE

Juicy Chunks of Chicken with Mushrooms, Tomatoes, Onions and Herbs

CHICKEN CORDON BLEU

Classic Combination of Ham & Swiss Cheese wrapped in a Boneless Breast of Chicken

KEY WEST CHICKEN

Chicken Breast with Raisins and Almonds with Tomatoes, Peppers and Onions

STUFFED CHICKEN BREAST

Spinach and Cheese tucked into a boneless breast

BUTTERNUT SQAUSH STUFFED CHICKEN BREAST

Served with a Creamy Sherry Sauce

PORK CHOPS WITH CIDER CREAM SAUCE

Thick Sauteed Pork Chops with Caramelized Apples in a Cider Cream Pecan Sauce

\$7.50 portion

CHICKEN IMPERIAL

Layers of Chicken Pieces, Steamed Broccoli and Mushrooms on Egg Noodles with a Light Sauce

\$70.00 – serves 10 - 12

CHICKEN PITHIVIER

Chicken, Vegetables and Cheese baked in a Puff Pastry - **\$70.00** – serves 10

CHICKEN POT PIE

Chicken, Mushrooms, Onions, Carrots and Peas in rich Gravy topped with a Flaky Crust

\$70.00 – serves 10 – 12

PORK LOIN ROASTED AND STUFFED

Stuffed with Goat Cheese, Roasted Red Peppers & basil
1/2 - \$45.00 ~*~ whole - \$80.00

SAUSAGE AND PEPPERS

Serves 8/10 ppl. - \$50.00

ROASTED SALMON WITH FRUIT SALSA – MARKET PRICE

SEAFOOD NEWBURG WITH RICE PILAF – MARKET PRICE

ENTRÉE CASSEROLES

Each pan serves 8 – 10 people

CHICKEN POT PIE	\$70.00
Small serves 2 – 3 people	12.00
SHEPHERDS PIE	50.00
MACARONI & CHEESE	40.00
SAUSAGE AND PEPPERS	50.00
(Serves approximately 12 people)	
CARAMELIZED ONION AND POTATO GRATIN	45.00
Single portions/timbale	2.50 each
<u>LASAGNA</u>	
Each pan serves 8 – 10 people	
YOUR CHOICE RED OR WHITE SAUCE	
BEEF LASAGNA- RED SAUCE	\$50.00
VEGETABLE LASAGNA	45.00
TUSCAN LASAGNA	
Spinach, Artichokes, Sun Dried Tomatoes and Three Cheeses	50.00
TUSCAN LASAGNA WITH CHICKEN	55.00
CHICKEN AND ROASTED RED PEPPER LASAGNA	
Layers of Grilled Chicken, Roasted red Peppers in a White Sauce	55.00
WILD MUSHROOM WHITE LASAGNA	55.00
LOBSTER LASAGNA	150.00
PASTA ROULADE	5.00 per portion
ASSORTED SOFT DRINKS AND BOTTLED WATER	1.50

STUFFED BREADS

Spinach and Cheese, Spinach and Broccoli or Spinach and Sausage	
Small	15.00
Large	30.00

DESSERTS

CAKES: Chocolate, Vanilla, Red Velvet, Carrot, Lemon, Marble

FILLINGS – Chocolate, Mocha, White Chocolate, Strawberry, Raspberry, Lemon
Or Kahlua Mousse, Cannoli or Sweet Cream Cheese filling, Crushed Oreo
& Butter Cream, Raspberry Preserves, Lemon Curd, Vanilla Custard

6 inch – serves 8 – 10	15.00
10 inch – serves approx. 20	40.00
12 inch – serves approx. 30	50.00
14 inch – serves approx. 50	60.00
½ sheet – serves 50 – 70	80.00
full sheet – serves 100 plus	120.00

PIES: Strawberry Rhubarb – Grandma’s Apple – Blueberry – Pecan – Pecan Turtle
Pumpkin, Chocolate Cream and Coconut Cream * all seasonal \$18.00

COOKIES: Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, Peanut Butter
Large Gourmet 1.50
½ Sized .80

DECADENT PICK-UP DESSERTS

Truffles, Chocolate Dipped Strawberries, Raspberry Coconut Bars
Lemon Squares, Fudge Oatmeal Bars, Apricot Crumble Bars, Fudge Brownies
\$2.50 each

DECADENT PICK-UP DESSERT PLATTERS – 3.25 PER PERSON

SPECIALTY ITEMS

Fruit Tarts (seasonal)	15.00 – 35.00
Cheesecake – 10 inch	45.00
Linzertorte	10.00 – 20.00
Lemon Pound Cake	10.00/loaf – 25.00/cake
Angel Food Cake	12.00
Tiramisu	market price
Cappuccino Brownies	2.00 (order minimum required)
Chocolate Marquis	15.00
Chocolate Cream Torte (10 inch)	45.00

WEDDING CAKES

\$4.50 PER SLICE - PLEASE CONSULT OUR DIRECTOR OF CATERING FOR SELECTION

