

# BOND

## Catering Menu:

*Please call our Catering Director at 860-519-5572 for all Takeout orders.  
Delivery and paper goods available at an additional charge.*

### HORS D'OEURVE

*(1-2 Days Notice)*

Artichoke & Spinach Bread Bowl Dip *With Toasted Bread Points* **\$20.00**

Bacon Wrapped Scallops **\$18.00 dz**

Cheese Straws **\$9.00 dz**

Spinach & Cheese Spanakopita **\$13.00 dz**

Curried Stuffed Eggs **\$12.00 dz**

Cocktail Franks *With Dijon Mustard Sauce* **\$12.00 dz**

Asparagus Mini Quiche **\$15.00 dz**

Oriental Chicken Sate *With Thai Peanut Dip* **\$15.00 dz**

Coconut Chicken Skewers **\$18.00 dz**

Crab Cakes *With Aioli Dip* **\$18.00 dz**

Swedish Meatballs **\$11.00 dz**

Spinach, Artichoke & Goat Cheese Flat Bread **\$15.00 dz**

Balsamic Fig & Goat Cheese Flat Bread **\$15.00 dz**

California Rolls *With Wasabi, Ginger & Soy Sauce* **\$18.00 dz**

Duxcelles Stuffed Mushroom Caps **\$12.50 dz**

Sausage Stuffed Mushroom Caps **\$15.00 dz**

New Zealand Baby Rack of Lamb *7 Chops Per Rack* **\$21.00 dz**

Chicken Wings- Buffalo or Teriyaki *4 Dozen Minimum* **\$8.00 dz**

Grilled Aioli Shrimp Skewers **\$20.00 dz**

Pan Seared Cajun Shrimp Skewers **\$20.00 dz**

Shrimp Cocktail *With Traditional Cocktail Sauce* **\$20.00 dz**



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## Catering Menu:

### HORS D'OEURVE (Continued)

*(1-2 Days Notice)*

Stuffed Cherry Tomatoes *With Boursin Cheese* **\$12.00 dz**

Roasted Red Pepper & Artichoke Tartlets **\$12.50 dz**

Focaccia *Roasted Sirloin & Horseradish OR Grilled Eggplant & Red Pepper Aioli* **\$18.00 dz**

### PLATTERS:

Sun-dried Tomato Pesto Torte *With Toasted Bread Points* **\$25.00**

Sausage En Croute **\$25.00**

Brie En Croute *Wrapped in Puff Pasty & Baked With Sliced Baguette* **\$45.00**

Brie with Toasted Pecans & Warm Carmel *With Sliced Baguette* **\$45.00**

Artichoke Heart & Roasted Red Pepper Strudel *11 x 17* **\$45.00**

#### Crudité Baskets

*Artfully arranged julienned vegetables with dip*

Small- 10-20 people **\$45.00**

Medium- 30-40 people **\$60.00**

Large 50-60 people **\$80.00**

#### International Cheese Boards

*Imported & Domestic Cheeses Accompanied by Seasonal Fruit & Sliced French Bread*

Small- 10-20 people **\$45.00**

Medium- 30-40 people **\$70.00**

Large 50-60 people **\$90.00**

#### Noshing Platter

*A mélange of Cheeses, Pates, Fruits & Sliced French Bread*

Small- 10-20 people **\$50.00**

Medium- 30-40 people **\$75.00**

Large 50-60 people **\$95.00**

#### Smoked Salmon Platter

*Capers, Red Onion, Egg, Lemon & Pumpernickel Bread*

Small- ½ of a side **\$60.00**

Large- a whole side **\$120.00**

#### Stone Pies **\$8.00 each**

*Caramelized Onion & Bleu Cheese OR Potato & Ricotta* **\$10.00 each**

Large- Either Style **\$15.00 each**

With Meat **\$2.50 extra**



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## Catering Menu:

### PLATTERS: Continued)

*(1-2 Days Notice)*

Topped Focaccia

½ Sheet **\$25.00**

Full Sheet **\$50.00**

Plain- *Oil & Rosemary* Focaccia

½ Sheet **\$16.00**

Full Sheet **\$24.00**

Stromboli

Personal Size- 10 Inches **\$15.00**

Party Size- 16 Inches **\$30.00**

Stuffed Breads

*Spinach & Cheese, Spinach & Broccoli, or Spinach & Sausage*

Small- **\$15.00**

Large- **\$30.00**

Tea Sandwiches **\$18.00dz**

*Minimum order required is 3 dz of each style. Choice of:*

*Curried Chicken Salad, Cream Cheese & Pineapple, Asparagus Rolls, Smoked Salmon,  
Shrimp Salad in a Fluted English Cucumber Cucumber Watercress*

### BREAKFAST MENU:

*Continental Breakfast*

Regular & Decaf Coffee

*Half & Half & Sugars*

Orange Juice & Cranberry Juice

Fresh Fruit Salad

Assorted Muffins, Croissants & Bagels

*Regular Cream Cheese, Chive Cream Cheese & Butter*

**\$12.00 per person**





## *Catering Menu:*

### **BREAKFAST MENU ALA CARTE:**

*(1-2 Days' Notice)*

#### Croissants

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

#### Muffins

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

#### Scones

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

#### Fresh Fruit

*Fresh Fruit Platter or Fruit Platter \$11.00 qt*

*Fruit Skewers \$1.75 each*

### **BREAKFAST SIDE ITEMS:**

**Bruncheon Soufflé \$45.00**

**French Toast Strata \$35.00**

**Quiche of your choice- 9 Inch/ Serves 8 \$15.00**

**Seafood Quiche- 9 Inch/ Serves 8 \$18.00**

**Breakfast Sausage- 3 piece per serving \$3.50**

**Bacon- 3 piece per serving \$3.50**

**Cookery Home Fries- Serves 12-15 people \$45.00**

**Twice Baked Breakfast Potato- filled with Cheesy Scrambled Eggs with Chopped Scallions \$4.50**





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## *Catering Menu:*

### **LUNCHEON MENU SUGGESTIONS:**

*(1-2 Days' Notice)*

#### ***SANDWICHES***

Roasted Turkey Breast

Honey Baked Ham

Roast Beef

Chicken Salad

Tuna Salad

*All Sandwiches Above Served with Lettuce, Tomato, Cheese & Dijon Mayonnaise  
on Home Baked Bread, Hard Roll, Croissant or Wrap*

**\$6.50 each**

#### ***SPECIALITY WRAPS***

Baked Ham & Brie

Roast Beef with Roasted Red Peppers, Boursin & Cheese

Roasted Turkey Breast with Candied Bacon

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 Wrapped in a Light Flour Tortilla

**\$7.50 each**



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## *Catering Menu:*

### LUNCHEON MENU SUGGESTIONS:

*(1-2 Days' Notice)*

#### *ASSORTED SMALL SANDWICHES*

Honey Ham & Swiss with Dijon Mayonnaise  
Roasted Turkey Breast with Cranberry Chutney  
Roast Beef with Light Horseradish Sauce  
Cookery Chicken Salad  
Grilled Eggplant on Focaccia with Roasted Red Pepper Aioli  
Tuna Salad  
Egg Salad

**\$3.50 each**

#### *SALADS*

Mixed Green Salad with Crisp Vegetables **\$8.00**  
Fresh Fruit Salad **\$12.00**  
Bow Tie Pasta Salad- Sun Dried Tomatoes, Toasted Pine Nuts,  
Artichoke Heart & Pesto Vinaigrette **\$12.00**  
Penne Pasta with Crisp Vegetables in a light Vinaigrette **\$12.00**  
Country Potato Salad- Dijon Vinaigrette Dressing **\$12.00**

#### *LUNCHEON DESSERT*

Bars: Carmelita, Raspberry Coconut Bar, Chocolate Oatmeal, Lemon Square, Fudge Iced Brownie  
**\$2.50 Each**

Cookies: Chocolate Chip, Double Chocolate Chip, Peanut Butter, Oatmeal Raisin **\$1.50 Each**

***Bag luncheons consist of a sandwich, salad, cookie & soda in a handled bag  
Or customize your own bag luncheon to compliment your event  
\$15.00 Each***





## *Catering Menu:*

### ENTRÉE SELECTIONS:

*(1-2 Days Notice)*

*Each Entrée is \$7.50 per portion and includes Rice pilaf*

Beef Burgundy

*Braised Beef in a Burgundy Sauce*

Beef Stroganoff

*Tender Beef Sautéed with Onions & 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 Sautéed 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 & Artichoke Hearts*

Chicken Marsala

*All White Chicken Breast in a Marsala Mushroom Sauce*

Chicken Cacciatore

*Juicy Chunks of Chicken with Mushrooms, Tomatoes, Onions & Herbs*

Chicken Cordon Bleu

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

Key West Chicken

*All White Chicken Breast with Raisins, Almonds, Tomatoes, Peppers & Onions*

Stuffed Chicken Breast

*Spinach & Cheese Tucked into a Boneless Chicken Breast*



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## *Catering Menu:*

### **ENTRÉE SELECTIONS:**

*(1-2 Days Notice)*

*Each Entrée is \$7.50 per portion and includes Rice pilaf*

Butternut Squash Stuffed Chicken Breast  
*Served with a Creamy Sherry Sauce*

Pork Chops with Cider Cream Sauce  
*Thick Sautéed Pork Chops with Caramelized Apples in a Cider Cream Sauce \$8.50*

Chicken Imperial  
*Layers of Chicken Pieces, Steamed Broccoli & Mushrooms on Egg Noodles with a Light Sauce  
Serves 10-12 People \$70.00*

Chicken Pithivier  
*Chicken, Vegetables & Cheese baked in Puff Pastry  
Serves 10-12 People \$70.00*

Chicken Pot Pie  
*Chicken, Mushrooms, Onions, Carrots, & Peas in rich Gravy topped with a Flaky Crust  
Serves 10-12 People \$70.00*

Pork Loin Roasted & Stuffed  
*Stuffed with Goat Cheese, Roasted Red Peppers & Basil  
½ \$45.00 Whole \$90.00*

Roasted Salmon with Fruit Salsa  
**Market Price**

Seafood Newburg with Rice Pilaf  
**Market Price**





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## *Catering Menu:*

### ENTRÉE CASSEROLES:

*(1-2 Days Notice)*

*Each Pan Serves 8-10 People*

Shepard's Pie

**\$50.00**

Macaroni & Cheese

**\$40.00**

Sausage & Peppers

**\$50.00**

Caramelized Onion & Potato Gratin

**\$45.00**

### LASAGNA:

*Your Choice of Red or White Sauce*

Beef Lasagna

**\$50.00**

Vegetable Lasagna

**\$45.00**

Tuscan Lasagna

*Spinach, Artichokes, Sun Dried Tomatoes & Three Cheeses*

**\$50.00**

Tuscan Lasagna

*With Chicken*

**\$55.00**

Chicken & Roasted Red Pepper Lasagna

*Layers of Grilled Chicken, Roasted Red Peppers*

**\$55.00**



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## Catering Menu:

### DESSERTS

*(1-2 Days' Notice)*

#### *CAKES*

Chocolate Mousse  
White Chocolate Mousse  
Raspberry Dream  
Strawberry Mousse

6 Inch- Serves 8-10 **\$15.00**  
10 Inch- Serves approx. 20 **\$35.00**  
12 Inch- Serves approx. 30 **\$45.00**  
14 Inch- Serves approx. 50 **\$55.00**  
Half Sheet- Serves 50-70 **\$75.00**  
Full Sheet- Serves 100 Plus **\$120.00**

#### *PIES*

Strawberry Rhubarb  
Grandma's Apple  
Blueberry  
Pecan  
Pecan Turtle Pumpkin  
**\$16.00**

#### *COOKIES*

Chocolate Chip  
Double Chocolate Chip  
Oatmeal Raisin  
Peanut Butter  
Large Gourmet **\$1.50**  
Half Sized **\$.80**



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## *Catering Menu:*

### DESSERTS

*(1-2 Days' Notice)*

#### *DECADENT PICK-UP DESSERTS*

Truffles  
Chocolate Dipped Strawberries  
Raspberry Coconut Bars  
Lemon Squares  
Fudge Bars  
Oatmeal Bars  
Fudge Iced Brownies  
**\$2.50 Each**

#### *SPECIALTY ITEMS*

Fruit Tarts (Seasonal) **\$15.00- \$35.00**  
Cheesecakes **\$25.00-\$50.00**  
Linzer Torte **\$15.00-\$25.00**  
Lemon Pound Cake **\$10.00/loaf- \$18.00/cake**  
Angel Food Cake **\$15.00**

#### *WEDDING CAKES*

**Need Selections**

**\$5.00 Per Slice**

