



Connecticut Science Center
Catering
By
Restaurant Associates

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**Catering by *Restaurant Associates*
Connecticut Science Center
Catering Menu 2010**

Breakfast Services

Coffee Service

Coffee, Decaffeinated Coffee
And a Selection of Teas

\$3 per person

A.M. Beverage Service

Coffee, Decaffeinated Coffee
And a Selection of Teas
Fresh Squeezed Orange and Cranberry Juice

\$6 per person

Conference Breakfast

Mini Muffins, Danish, Bagels and Croissants
Sweet Butter, Cream Cheese and Preserves
Sliced Fresh Fruit and Berries
Coffee, Decaffeinated Coffee and a Selection of Teas
Fresh Squeezed Orange and Cranberry Juice

\$11 per person

Healthy Breakfast

Sliced Fresh Fruit and Berries
Low Fat Natural Yogurt and Granola
Low Fat Muffins
Coffee, Decaffeinated Coffee and a Selection of Teas
Fresh Squeezed Orange and Cranberry Juice

\$12 per person

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Hot Breakfast Buffet

Scrambled Eggs
Breakfast Potatoes
Apple Wood Smoked Bacon and Turkey Sausage
Brioche French Toast with Maple Syrup and Warm Fruit Compote
Miniature Breakfast Pastries
Sweet Butter, Cream Cheese and Preserves
Sliced Fresh Fruit and Berries
Coffee, Decaffeinated Coffee and a Selection of Teas
Fresh Squeezed Orange and Cranberry Juice

\$16 per person

Breakfast Sandwich Buffet

Select Three Sandwiches
Scrambled Egg, Canadian Bacon, Cabot Cheddar, Toasted Buttered Crumpet
Turkey Sausage, Fried Egg, American Cheese, Semolina Kaiser Roll
Apple Wood Smoked Bacon, Jamaica Seville Orange Marmalade
Artisan Seeded Rye Panini
Breakfast Burrito with Scrambled Egg, Chorizo, Idaho Potato Hash
Salsa, Cabot Cheddar
Sliced Fresh Fruit and Berries
Coffee, Decaffeinated Coffee and a Selection of Teas
Fresh Squeezed Orange and Cranberry Juice

\$12 per person

AM Break

Choice of 2
Sliced Fresh Fruit and Berries
Natural Yogurt, Berry and Granola Parfait
Scones
Yogurt Loaves
All Natural Fruit Smoothies

\$7 per person

Sandwich Buffet

Minimum 10 Guests

Select Three Sandwiches

Roast Turkey, Pear, St. Andre, Watercress, Cranberry Mustard, Walnut Raisin Roll
Native Vine Ripe Tomato, Fresh Mozzarella and Arugula, Ciabatta
Shrimp Salad, Bibb Lettuce, Croissant
Roast Beef, Onion Marmalade, Great Hill Blue Cheese, French Bread
Chicken Milanese, Roma Tomatoes, Lemon Aioli, Semolina Roll
Grilled Local Farm Vegetables, Hummus, Feta, Spinach Wrap
Parma Ham, Provolone, Sopressata, Pepperoncini on Tuscan Roll
Curried Chicken Salad, Mango, Upland Cress, Sesame Brioche
Grilled Chicken Breast, Oven Dry Tomatoes, Spinach, Herb Aioli, Tomato Focaccia

Select One Antipasti

Asian Noodle Salad, Cucumbers, Scallions, Toasted Peanuts, Sesame Vinaigrette
Roasted Yukon Gold Potatoes, Whole Grain Mustard
Tomato, Mozzarella, Fresh Basil Salad
Grilled Asparagus, Parmigiano Reggiano
Lemon Couscous
Roasted & Grilled Seasonal Vegetables

Select One Salad

Field Greens Salad, Aged Balsamic Vinaigrette
Traditional Caesar Salad, Focaccia Croutons, Shaved Parmesan

Potato Chips
Seasonal Fresh Fruit & Berries
Cookies and Brownies

Soda & Bottled Water

\$19.00 per person

Room Temperature Lunch Buffet

Minimum 15 Guests

Roasted Organic Chicken Breast, Oven Roasted Tomatoes, Tarragon Dressing
Grilled Salmon, Artichokes, Greek Olives, Preserved Lemon
Roasted Fennel & Red Onion Salad
Gemelli Pasta, Basil Pesto, Asparagus, Fresh Mozzarella
French Lentil Salad, Roasted Red Peppers, Feta Cheese
Traditional Caesar Salad, Croutons, Shaved Parmesan
Focaccia

OR

Teriyaki Glazed Salmon, Sea Bean Salad
Spicy Gingered Chicken, Asian Slaw, Mango
Mizuna Greens, Wonton Crisps, Green Papaya, Light Miso Vinaigrette
Asian Noodle Salad, Cucumbers, Scallions, Thai Peanut Dressing
Ginger Carrots & Edamame Salad
Chinese Long Bean, Sesame Vinaigrette
Assorted Rolls

Cookies and Brownies
Seasonal Fresh Fruit & Berries

Soda & Bottled Water

\$24.00 per person

Premium Hors D'Oeuvres

Please Select Three Hot & Three Cold

Hot

Jumbo Lump Crab Cake, Gazpacho Salad, Lemon Aioli
Peking Duck, Chive Pancake, Hoisin Sauce
Shrimp Dim Sum with Ginger Soy Sauce
Prosciutto Wrapped Scallops with Smoked Tomato Concasse
Braised Short Ribs Tart, Truffled Arugula
Cornmeal Crusted Fried Oysters with Remoulade Sauce
Skewered Lamb Kofta, Minted Greek Yogurt
Coconut Shrimp with Curried Mango Dip
Pan Seared Scallop, Fried Plantain, Sofrito
Shrimp and Chili Corn Cake with Cilantro Cream
Grilled Sugarcane Shrimp with Mango Chili Salsa
Assorted Nigiri Sushi and Rolls
Prosciutto Wrapped Roasted Fig with Balsamic Syrup
Roasted Duck Quesadillas, Wild Mushroom, Cojita Cheese
Lobster and Mango Gazpacho
Fried Fingerling Potato Skins, Sour Cream, Pancetta, Green Onion
Grilled Baby Lamb Chops with Pomegranate Chili Glaze
Robiola and Caramelized Onion Tartlets with Arugula
Foie Gras Pate, Fleur de Sel, Brioche Toast, Sauce Cumberland
Butternut Squash Bisque, Chestnut Foam, Toasted Pumpkin Seeds

Cold

Pepper Crusted Tuna on Rice Cracker with Wasabi Cream
Seared Beef Tenderloin with Red Onion Marmalade on Herbed Crostini
Tuna Tartare, Spicy Chili Dressing, Lime Sorbet in Small Martini Glass
Chilled Jumbo Shrimp with Traditional Cocktail Sauce
Smoked Trout Salad, Crème Fraiche
Brandt Farms Steak Tartare, Fried Caper Aioli, Onion Ficelle
Chilled Jumbo Shrimp, Trio Gazpacho (Tomatillo, Yellow Tomato, Traditional)
Crab Salad with Avocado in Phyllo Cup
Smoked Duck Salad on Walnut Toast
Parma Ham with Fresh Figs (in season)
Beef Negima Maki with Ginger Sauce
Truffled Lobster Tart
Corn Pancake with Caviar and Crème Fraiche
Citrus Cured Salmon, Crispy Beets, Lime Crème Fraiche
Chilled Maine Lobster, Crispy Fennel Salad

First Hour \$20 per person
Additional Hour \$7.50 per person

Cocktail Buffets

Provence Farm Table

Savory Tarts:

Sun Dried Tomato and Goat Cheese
Caramelized Onion & Prosciutto with Olives
Sausage & Feta Cheese with Peppers

Crudités

Local Farm Vegetables
Sauce Verde, Gorgonzola Dip, Tomato Aioli

Artisanal Cheese Selection

Rocket, Frisee, Red Oak Leaf Lettuce, Balsamic Vinaigrette

Crackers, Ficelle, Crisps and Focaccia

\$24 per person

Artisan Cheese Table

Selection of Locally Sourced and Crafted Farm Cheeses

Upon Availability Selection to Include

Great Hill Blue, Grafton 5 Year Cheddar

Beltane Goat, Fiddlehead Tomme, Blythesdale Brie

Crackers, Breads, Crisps

Grapes and Strawberries

Quince Paste, Local Honey, Spiced Nuts

\$12 per person

Cocktail Buffets continued

Hong Kong Station

Hoisin BBQ Ribs
Chicken Stir Fry
Steamed Rice
Spicy Shrimp and Chinese Cabbage Salad with Ginger
Asian Noodle Salad, Cucumbers, Scallions, Thai Peanut Dressing
Grilled Tofu, Crisp Shallots, Baby Bok Choy, Black Bean Vinaigrette
Peking Duck Wrapped in Scallion Pancakes
Teriyaki Sauce, Sweet Chili Sauce, Hoisin Ginger Sauce

\$24 per person

Tapas Station

Sliced Serrano Ham
Marinated Pequillo Peppers
Torta Espanola
Pinchos Morunos
Roasted Eggplant and Pepper Salad
Grilled Squid, Lemon, Parsley, Olive Oil
Spanish Cheeses with Quince Paste
Spanish Tomato Bread and Rosemary Olive Bread

\$26 per person

Carving Stations

Roasted Bell & Evans Turkey Breast

Pan Gravy

Cranberry Orange Relish

Apple and Cornbread Stuffing

Grilled Seasonal Vegetables

Baby Spinach Salad, Smoked Bacon, Blue Cheese, Sherry Vinaigrette

Parker House Rolls

\$18 per person

Grilled Black Angus Beef Tenderloin

Roasted Wild Mushroom

Merlot Reduction Sauce

Parmesan Potato Gratin

Haricot Vert with Almonds

Traditional Caesar Salad, Focaccia Croutons, Shaved Parmesan

Assorted Rolls

\$26 per person

Three Course Plated Dinner

Minimum 25 Guests

Prices are based on three courses

First Course

Select One

English Pea Soup, Jicama, Mint

Spring Carrot Soup, Chive Oil

Puree of Asparagus Soup, Crispy Leeks

New Potato Soup, Sevruga Caviar, Crème Fraiche

Lobster Bisque *add 2.00*

Crab and Corn Gazpacho *add 2.00*

Asparagus, Quail Eggs, Truffle Vinaigrette

Ahi Tuna Tartare, Seaweed Salad, Yuzu Dressing

Smoked Salmon, Baby Arugula, Crisp Flatbread, Lemon Mouseline

Lobster Martini, Lemon Sabayon, Sevruga Caviar *add 5.00*

Pan Seared Scallops, Soft Polenta, Chanterelle, Lemon Butter *add 3.00*

Shrimp Cocktail, Spicy Horseradish Sauce *add 3.00*

Warm Robiola and Leek Tart with Salad of Mache

Smoked Duck Salad, Mango Slaw

Caesar Salad, Parmesan Crisps

Baby Greens, Beltane's Farms Goat Cheese, Black Berry Balsamic Dressing

Arugula, Heirloom Tomatoes, Basil Dressing

Upland Cress, St. Andre, Toasted Hazelnuts, Citrus Dressing

Shiitake Mushroom, Arugula, Frisee Salad, Asian Vinaigrette

Boston Bibb, Mache, Parmesan, Truffle Vinaigrette *add 2.00*

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Main Course

Select One

Fish

Crispy Skin Salmon, Beluga Lentils, Carrot Coriander Broth 45.00

Pan Seared Pacific Cod, Tomato and Olive Stew 48.00

Porcini Crusted Sea Bass, Littleneck Clams, Tomato, Fava Beans, Chorizo 50.00

Grilled Barramundi, Lemon Couscous, Sunchokes, Roasted Pepper
Sicilian Olive Vinaigrette 45.00

Lemon Persillade Seared Black Sea Bass, Sweet Pea Risotto
Carrot Ginger Emulsion 49.00

Arctic Char, Fingerling Potatoes, Braised Artichoke, Mustard Vinaigrette 45.00

Roast Filet of Halibut, Horseradish, Yukon Potato & Sweet Corn Hash
Black Trumpet Mushrooms 50.00

Nicoise Style Red Snapper, Seville Orange Basil Butter 52.00

Mustard Crusted Tuna Loin, Fennel Pepper Cress Salad
Charred Tomato Vinaigrette 55.00

Pan Seared Diver Scallops, Apple Cider & Smoked Bacon Demi
Coarse Polenta, Asparation 49.00

Meat

Lucki 7 Farm Brined Double Cut Pork Chop, Sweet Potato & Pecan Cheesecake, grilled
Apples, Tart Cherry Calvados Gastrique 55.00

Grilled Filet of Beef, Pulled Short Ribs, Potatoes Anna and Asparagus 62.00

Acacia Honey & Dijon Rubbed Rack of Lamb, Olive Risotto Cake, Cremini Mushrooms
Broccoli Rabe 68.00

Cabernet Braised Short Rib of Beef, Truffled Yorkshire Pudding
Roasted Root Vegetables 65.00

Juniper Crusted Veal Chop, Porcini Mushroom Risotto, Grilled Asparagus 65.00

Peppered Beef Filet, Foie Gras, Potato Galette, Caramelized Shallots 65.00

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Poultry

Cider Lacquered Chicken, Stone Ground Grits, Brussels Sprouts, Applewood
Smoked Bacon, Natural Jus 46.00

Agave Nectar Glazed Long Island Duck Breast, Celery Root Puree, Sweet & Sour Confit
Spring Rolls, Citrus Szechuan Peppercorn Jus 49.00

Pancetta Wrapped Bell & Evans Chicken Breast, Sundried Tomato Risotto
Oregano Vinaigrette 49.00

Pasta

Shrimp Ravioli, Lemon, Asparagus, Tomatoes and Capers 48.00

Sautéed Lobster, Homemade Pappardelle, Truffles and Chives 49.00

Rigatoni, Portobello Mushrooms and Roasted Peppers 45.00

Vegetarian

Crispy Risotto Cake

Tartufello, Grilled Vegetable Caponata, Asparagus 40.00

Pan Fried Polenta

Cured Olives, Provençal Tomatoes, Beltane Goat Cheese, Baby Romanesco 40.00

Asparagus Tart

Native Goat Cheese, Upland Cress, Mushroom Strudel 40.00

Pan Fried Whole Grain Barley Cake

Mushroom Jus, English Pea Salad 40.00

Croquette of Roasted Sweet Potato and Quinoa, Spicy Poblano
Carrot Butternut Reduction, Country Slaw, Crispy Fried Corn 40.00

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Dessert
Select One

Tropical Fruit, Passion Fruit Sorbet, Almond Crisp

Mixed Berries, Whipped Cream, Biscotti

New York Style Cheesecake

Lemon Brulee Tart, Blueberries

Chocolate Devil's Food Cake

Vanilla Bean Panna Cotta, Strawberries, Balsamic

Chocolate Hazelnut Tart, Espresso Sauce

Sugared Shortcake, Fresh Local Strawberries and Whipped Cream

French Apple Tart, Vanilla Ice Cream

Dinner Buffet

Minimum 25 Guests

Select One

Tuscan

Chicken Scaloppine, Sage Marsala
Gemelini with Prosciutto di Parma, Roasted Portobello Mushrooms
Three Cheese Tortelloni, Shrimp & Asparagus, Light Alfredo Sauce
Grilled Sweet Peppers
Vine Ripe Tomatoes, Fresh Mozzarella & Fresh Basil
Broccoli Rabe & Roasted Garlic
Traditional Caesar Salad, Focaccia Croutons, Shaved Parmesan
Baby Artichokes, Lemon Thyme, Extra Virgin Olive Oil
Focaccia

Strawberries, Balsamic Syrup
Tiramisu
Mini Cannoli

Mediterranean

Seafood Paella Valencia
Roast Duck, Couscous & Sun-Dried Cherries
Grilled Asparagus, Saffron Aioli & Roasted Sweet Peppers
Roasted Portobello Mushrooms, Olive Oil & Balsamic Vinegar
Baby Arugula, Fennel & Gorgonzola Cheese
Braised Artichokes, Lemon, Olive Oil & Garlic
Eggplant Caponata
Marinated Olives
Assorted Rolls

Fig, Mascarpone & Pistachio Tart
Baklava
Orange & Strawberries with Cointreau

Soda & Bottled Water
Coffee & Tea Service

\$45.00 per person



**Catering by Restaurant Associates
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Beverage Service

Premium Open Bar

*Premium Liquors, Imported & Domestic Beers, House White Wine
Soda, Still & Sparkling Water, Mixers*

1 Hour	\$16.00 per person
2 Hours	\$19.00 per person
3 Hours	\$22.00 per person
4 Hours	\$25.00 per person

Wine & Beer Open Bar

*Imported & Domestic Beers, House White Wine
Soda, Still & Sparkling Water, Mixers*

1 Hour	\$14.00 per person
2 Hours	\$16.00 per person
3 Hours	\$18.00 per person
4 Hours	\$20.00 per person

Consumption Bar

Cocktails	\$8.00 per drink
Champagne	\$7.00 per glass
White Wine	\$7.00 per glass
Domestic & Imported Beer	\$6.00 per bottle
Soft Drinks	\$3.00 per drink

Cash Bar

Bar Set Up Fee	\$150.00 per bar
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Gourmet Coffee Bar

*Starbucks Coffee, Decaffeinated Coffee and a Selection of Teas
Selection of Flavored Syrups, Whipped Cream, Shaved Chocolate, Cinnamon Sticks*

\$5.00 per person

Cordial Bar

*Drambuie, Amaretto, Kahlua, Grand Marnier, Frangelico
Bailey's Irish Cream, B & B, Remy Martin, Sambuca*

\$9.00 per drink