

CxRA

LUNCH



PASSION x QUALITY x STYLE

Catering by Restaurant Associates is part of the Restaurant Associates family and tradition. Our relationship is one of unity and dynamism, crossroads and crossed utensils, perfectionism and potential. Every dish we prepare is the culmination of years of experience, carefully built infrastructure, and a tireless dedication to quality.

But there are two halves to our story: we're also a creative, independent family of our own. We're as nimble and adventurous as the boutique firms and as disciplined as a battalion. We cut no corners to make big events feel intimate and intimate events feel magnificent. It's a bundle of contradictions with a delicious payoff.

We're more than a division. In the end, like the cuisine we craft, we are quite literally greater than the sum of our parts. Our equation is multiplicative:

Taste x Consistency

Experimentation x Reliability

Scale x Intimacy

Personal x Professional

We are Catering x Restaurant Associates.

We are CxRA.

Lunch, Sandwiches

LUNCH, SANDWICH BUFFET X 1

Salads, Select One

Kale, Toasted Pine Nuts, Golden Raisins, Yogurt-Meyer Lemon Vinaigrette

New Potato Salad, Grilled Asparagus, Prosciutto, Mustard Vinaigrette

Mini Sandwiches, Select Three

Grilled Vegetable, Manchego, Ciabatta

Truffle Chicken Salad, Frisée Greens, Parker House Roll

Cumin Spiced Grilled Corn and Black Bean Wrap, Whole Wheat Lavash

Smoked Turkey, Orange Cranberry Relish, Watercress, Whole Grain Bread

Country Ham, Baby Swiss, Bourbon Mustard, Pretzel Roll

Roast Beef, Arugula, Horseradish, Sourdough

Sweets, Select 2

Chocolate Chip, Oatmeal Raisin, Peanut Butter Cookies

Fresh Fruit Skewers

Potato Chips

Includes

Assorted Soda & Bottled Water

LUNCH, SANDWICH BUFFET X 2

Mini Sandwiches, Select Two

Roast Turkey, Pear, Brie, Watercress, Cranberry Mustard, Walnut Raisin Roll

Native Vine Ripe Tomato, Fresh Mozzarella, Basil Pesto and Arugula, Ciabatta

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, Tuscan Roll

Curried Chicken Salad, Mango, Upland Cress, Sesame Brioche

Grilled Chicken Breast, Oven Dry Tomatoes, Spinach, Herb Aioli, Tomato Focaccia

Antipasti, Select One

Gemelli Pasta, Roasted Vegetables, Sweet Basil, Parmesan

Roasted Yukon Gold Potatoes, Lemon Thyme, Toasted Olive

Wheat Berry Salad, Sun Dried Cranberry, Toasted Pecans

Marinated Asparagus, Parmigiano Reggiano

Lemon Couscous Salad

Roasted & Grilled Seasonal Vegetables

Salad, Select One

Traditional Caesar Salad, Focaccia Croutons, Shaved Parmesan

Spinach Frisee Salad, Spiced Pecans, Smoked Bacon, Great Hill Blue Cheese, Sherry Vinaigrette

Field Green Salad, Green Apple, Great Hill Blue, Radish, Sherry Vinaigrette

Farmers Market Salad, Mixed Greens, Cucumber, Chopped Tomatoes, Carrots, Radish, Blue Cheese,
Tarragon Vinaigrette

Includes

Potato Chips

Seasonal Fresh Fruit & Berries

Cookies & Brownies

Soda & Bottled Water

LUNCH BUFFET, SANDWICH MENU X 3

Mini Sandwiches, Select Three

Main Lobster Salad, Bibb Lettuce, Parker House Roll

Prosciutto de Parma, Balsamic Onions, Arugula, Ficelle

Beltane Farm Goat Cheese, Tomato, Watercress, Cucumber, Multi Grain

Black Forest Ham, Vermont Cheddar, Bread & Butter Pickles, Dijon, Ciabatta

Grilled Marinated Chicken, Roasted Peppers, Basil Pesto, Goat Cheese, Olive Focaccia

Grilled Beef Tenderloin, Yellow Tomatoes, Onion Marmalade, Horseradish Aioli, Ciabatta

Smoked Salmon, Boursin, Asparagus, Pumpernickel Roll

Antipasti, Select One

Gemelli Pasta, Roasted Vegetables, Sweet Basil, Parmesan

Roasted Yukon Gold Potatoes, Lemon Thyme, Toasted Olive

Wheat Berry Salad, Sun Dried Cranberry, Toasted Pecans

Marinated Asparagus, Parmigiano Reggiano

Lemon Couscous Salad

Roasted & Grilled Seasonal Vegetables

Salad, Select One

Field Greens Salad, Aged Balsamic Vinaigrette

Traditional Caesar Salad, Focaccia Croutons, Shaved Parmesan

Spinach Frisee Salad, Spiced Pecans, Smoked Bacon, Great Hill Blue Cheese, Sherry Vinaigrette

Field Green Salad, Green Apple, Great Hill Blue, Radish, Sherry Vinaigrette

Farmers Market Salad, Mixed Greens, Cucumber, Chopped Tomatoes, Carrots, Radish, Blue Cheese, Tarragon Vinaigrette

Includes

Potato Chips

Seasonal Fresh Fruit & Berries

Assorted Cookies, Brownies and Blondies

Soda & Bottled Water

Lunch Buffets, Room Temperature

LUNCH BUFFET X 1

Roasted Organic Chicken Breast, Oven Roasted Tomatoes, Arugula, White Balsamic Vinaigrette

Grilled Salmon, Artichokes, Greek Olives, Preserved Lemon

Roasted Cremini Mushrooms, Pickled Red Onion

Gemelli Pasta, Basil Pesto, Asparagus, Fresh Mozzarella

Quinoa Salad

Field Green Salad, Green Apple, Great Hill Blue, Radish, Sherry Vinaigrette

Focaccia

Chocolate Chip, Oatmeal Raisin, Peanut Butter Cookies

Assorted Soda & Bottled Water

LUNCH BUFFET X 2

Teriyaki Glazed Salmon, Sea Bean Salad

Spicy Gingered Chicken, Mango Slaw

Mizuna Greens, Wonton Crisps, Green Papaya, Light Miso Vinaigrette

Asian Noodle Salad, Cucumbers, Scallions, Thai Peanut Dressing

Ginger Carrots & Edamame Salad

Green Bean, Sesame, Toasted Shitake Mushrooms

Assorted Cookies, Brownies and Blondies

Assorted Soda & Bottled Water

LUNCH BUFFET X 3

Chipotle Flank Steak, Chimichurri Sauce

Chilled Shrimp Salad, Chayote, Citrus Vinaigrette

Jicama Slaw

Avocado, Tomato, Cilantro Salad

Peruvian Potato Salad

Field Greens Salad, Sherry Vinaigrette

Sweet Rolls

Miniature Pastries & Cookies

Assorted Soda & Bottled Water

LUNCH BUFFET X 4

Pepper Crusted Beef Tenderloin, Tzatziki Sauce

Grilled Chicken Slovaki

Greek Salad

Roasted Eggplant and Artichoke Salad

Green Beans, Toasted Pine Nuts, Lemon Dressing

Toasted Farro

Warm Pita

Miniature Pastries & Cookies

Assorted Soda & Bottled Water

Lunch, Hot Buffets

LUNCH BUFFET, SERVED HOT

Salad, Select One

Baby Field Greens, Pear Tomatoes, Feta, Lemon Chive Vinaigrette

Traditional Caesar Salad, Focaccia Croutons, Shaved Parmesan

Spinach Frisee Salad, Spiced Pecans, Smoked Bacon, Great Hill Blue Cheese, Sherry Vinaigrette

Heirloom Tomatoes, Baby Arugula, Aged Balsamic, Extra Virgin Olive Oil

Farmers Market Salad, Mixed Greens, Cucumber, Chopped Tomatoes, Carrots, Radish, Blue Cheese, Tarragon Vinaigrette

Assorted Rolls, Focaccia

Entrées, Select 2 Entrees

Grilled Breast of Chicken, Sautéed Wild Mushrooms, Shallots

Roasted Salmon with Olives, Tomato and Capers

Penne Pasta Toasted Garlic, Artichokes and Shrimp, Provençal Sauce

Grilled Angus Sirloin, Roasted Cipollini Onions, Horseradish Cream

Penne Pasta, Roasted Tomatoes, Toasted Olives, Basil, Pecorino Romano

Chicken Milanese, Arugula, Parmesan, Pan-Roasted Tomatoes

Sides, Select Two

Potato Dauphinoise

Sautéed Broccoli Rabe, Garlic & Lemon

Couscous Salad, Preserved Lemon, Almonds

Asparagus, Pine Nuts, Parmesan

Roasted New Potato, Bay Leaf, Fleur de Sel

Haricots Verts, Spiced Almonds

Steamed Jasmine Rice

Roasted Plum Tomatoes

Grilled Eggplant, Feta & Mint

Roasted Root Vegetables, Truffle & Sage

LUNCH BUFFET, SERVED HOT *(continued)*
Sweets, Select One

Mixed Berries, Whipped Cream, Biscotti

Lemon Ricotta Cheesecake

Lemon Brulee Tart, Blueberries

Chocolate Ganache Cake, Raspberries

Assorted Cookies, Brownies and Blondies

Assorted Soda, Bottled Water

LUNCH BUFFET, SERVED HOT

Salad, Select One

Kale, Toasted Pine Nuts, Golden Raisins, Yogurt-Meyer Lemon Vinaigrette

Wheatberry Salad, Sugar Snap Peas, Apricots, Walnuts, Parsley, Mint

Cucumber, Fennel, Leeks, Fresh Dill

Baby Spinach, Jicama, Navel Orange, Pickled Red Onions, Sherry Vinaigrette

Boston Lettuce, Gorgonzola, Pear, Spiced Walnuts, Champagne Vinaigrette

Heirloom Tomato, Mozzarella, Basil

Main Dishes, Select Two

Cedar Plank Alaskan Salmon, Sauce Verte

Basil Parmesan Chicken Breast, Fresh Spinach, Oven Dried Tomato Spread, Focaccia Roll

Grilled Chicken Paillard, Basil, Heirloom Tomatoes

Filet of Beef, Churrascaria Skewers, Saffron Aioli (Add-on \$3.00)

Rosemary Olive Sliced Hanger Steak, Romanesco Sauce

Sides, Select Two

Broccoli Rabe, Toasted Fregola, Marcona Almonds

Broccoli Slaw, Julienned Carrots, Fresh Cilantro

Grilled Sweet Potatoes, Meyer Lemon, Scallions

Market Green Beans, Brussels Sprouts, Chili, Mint

New Potato Salad, Grilled Asparagus, Prosciutto, Mustard Vinaigrette

Thumbelina Carrots, Parsnips, Scallion Coulis

Tricolor Carrots, Ginger Sugar Cane Vinaigrette

Oven Roasted Seasonal Vegetables

Bread, Select One

Brioche Rolls, Sweet Butter

Rosemary Focaccia Squares

LUNCH BUFFET, SERVED HOT *(continued)*
Sweets, Select One

Chocolate Chip, Oatmeal Raisin, Peanut Butter, Black & White

Fresh Fruit Skewers

Assorted Bar Desserts, Brownies and Blondies

Assorted Soda & Bottled Water

Catering by Restaurant Associates is a full service catering company that can accommodate all of your special needs. Please call for your Catering Manager if you do not find exactly what you are looking for.

Please note that final guest counts must be provided five business days prior to the event. Catering cancelled with less than 24 hour notice will be fully charged. This includes any contracted external labor or rentals.

All Catering services are subject to Connecticut State Taxes of 6.35% & a staffing charge. The staffing charge is an administrative charge for the administration of the function, it is not purported to be a tip or gratuity & will not be distributed as a tip or gratuity to the employees who provide service to the guests.

Please note that certain menu items and special requests may require 48-hour notice.

For more information please contact the Catering Office at 860.520.2149.