

Catering Inspiration List by FFM&B

Includes: Appetizers & Hors' d'oeuvres \ Salads \ Quiche Vegetarian Entrees \ Meat Entrees \ 'Make your own' Bars Soups, Stews & Chilis \ Side Dishes \ Bread & Rolls Condiments \ Breakfast/Brunch \ Desserts \ Beverages

Appetizer & Hors d'oeuvres

Served cold

Antipasto mini skewer with tomato, mozzarella, artichoke hearts, salami and olives Cheese & Salami Platter with local cheeses, cured salamis and assorted crackers Beef Tenderloin on toasted french baguette with horseradish cream sauce BLT on a skewer- cherry tomato with lettuce and bacon Shrimp & cocktail sauce

Smoked Salmon triangles on pumpernickel with dill cream cheese

Served hot

Asparagus wrapped in Nodine's bacon Scallops wrapped in Nodine's bacon

Chicken Wings - choice of bbq, spicy buffalo, korean chili, garlic parmesan
Puff pastry empanadas filled with chicken pot pie, mushroom onion, or spinach and feta
Teriyaki Chicken Satay with: Asian or Mango & Apricot dipping sauces
Coconut Shrimp - Oven baked shrimp dredged with southwestern seasonings, sweet
milk and coconut

Meatball Skewers served in tomato sauce

Ham & Swiss Melted on a Mini Buttermilk Biscuit

Pigs (mini hot dogs) in a Blanket of Puff Pastry

Stuffed Mushroom with Andouille Sausage, Parmesan, Breadcrumbs Herbs

Vegetarian served cold

Bread & Butter Display:

Bread (French & Sourdough Baguettes) hummus, herb butter, honey butter, maple Butter / Olive Oil with Herbs

Bruschetta: sliced baguette with fresh mozzarella & basil

Corn Chips & Black Bean Salsa (Black beans, Corn, Tomato, Red Onion, Cilantro)

Creamy Deviled Eggs
Assorted Fruit Kabobs

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Tomato & Ciliegine Mozzarella Kabobs marinated in herb dressing Vegetable Cornucopia with a bread bowl of spinach dip: Cucumbers, colored peppers, mushrooms, carrots, broccoli, grape tomatoes, celery, cauliflower

Vegetarian served hot

Stuffed Mushrooms with parmesan, breadcrumbs & herbs Mini Quiches - with your choice of seasonal roasted vegetables Artichoke and cheese dip with toasted baguette

Salads

Green salads

Tossed salad with fresh greens, grated carrot, cucumber, radish and cherry tomatoes Romaine lettuce, cheese shreds and croutons with caesar dressing Mixed baby greens, tomatoes, carrots, cucumber Mixed baby greens, thin red onion, sliced pears, honey roasted walnuts, crumbled aged cheddar with a maple vinaigrette
Brussel Sprout salad, shredded with cabbage, carrots, kale, dressed in a vinaigrette

Dressings: Balsamic, Honey Mustard, Italian, Ranch, Red Wine Vinaigrette

Pasta Salad with Sundried Tomato, Pine Nuts, Black Olives, Broccoli, Celery, Onion, and Carrots, seasonal vegetables. Option to dress with Pesto, Vinaigrette or Mayo

Vinaigrette-based salads

Wild Rice with feta, roasted pecans, craisins, red & green peppers, dressed in a tarragon vinaigrette

Orzo salad with sweet corn, tomato, red onion and basil

Mango cabbage coleslaw

Cucumber, tomato, radish & scallion with italian vinaigrette dressing

Greek Quinoa (gluten free grain) served cold with kale, sautéed seasonal vegetables, crasins OR served warm with feta

Mayonnaise-based salads

Potato salad with homemade bread n' butter pickles, hard boiled egg, celery and onion Broccoli Cashew salad with craisins and sunflower seeds
Coleslaw - shredded cabbage with carrots, pineapple and celery seed
Tuna macaroni salad with celery and peas

Protein salads

Curry chicken salad with craisins
Tuna salad with mayonnaise, onions and celery
Egg salad

Vegetarian Entrees

Eggplant Parmesan (Breaded & Oven Baked)

Greek Cheese Pie "Spanakopita" puff pastry crust filled with feta & spinach Vegetable Stir-fry

Pasta PrimaVera: (creamy tomato parmesan sauce w/ broccoli, red pepper, carrot, sugar snap peas, asparagus, mushrooms, onion)

Tikka Masala (roasted veggies and potatoes)

Meat Entrees

Beef

Beef Tenderloin

Prime Rib Carving Station

Roast Beef Carving Station w/ Mushroom & Onion Gravy

Shepherd's Pie - ground beef with peas and carrots and topped with mashed potatoes Bourguignon

Pork

Kielbasa or Spicy Sausage with Peppers & Onions
Roasted Rosemary Pork Loin Cider & Molasses
Marinated "Country Style" Pork Ribs
Roast Pork served with plum gumbo and/or apple sauce
Nodines Roasted Ham - Sliced, served with glaze and/or apple sauce

Poultry

Chicken Pot Pie - chicken, celery, carrot, peas in cream base with biscuit or pastry top (GF available)

Boneless Chicken Breast with options of:

Molasses BBQ Sauce, Creamy Brandy & Artichoke Hearts, Orange Glaze, Strawberry Salsa, Teriyaki pineapple glaze, Marsala (mushrooms & sherry wine sauce), Tikka masala spices.

Chicken Parmesan (Breaded & Oven Baked)

Oven Roasted Chicken with Tang & Lawry's seasoning

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Roasted Turkey with chestnut bread stuffing (Butter, celery, onion, carrot, chestnuts) and gravy

Roasted Turkey Breast - Roasted and Sliced

Fish

Broiled Halibut with Horseradish & Panko Breadcrumb

Oven Roasted Salmon with a side of Mango Avocado Salsa

Oven Roasted Pecan Encrusted Tilapia

Make your Own Bars

Baked Potato Bar with assorted toppings - cheese, sour cream, bacon, chives, broccoli

Fajita Bar with shredded chicken & accompanied by chopped tomato salsa, shredded lettuce, sour cream, chopped onion, tortillas

Taco Bar with shredded beef & accompanied by chopped tomato salsa, shredded lettuce, sour cream, chopped onion, taco sauce, tortilla wrap or hard shell taco

Soups, Stews & Chilis

- Creamy Butternut Squash
- Traditional Chicken Noodle
- > Beef Chili with Ground Beef, Tomatoes, Peppers & Onions
- ➤ Classic Beef Stew with Carrots, Potatoes, Peas
- > Vegetarian Chili with Seasonal Vegetables, Beans & Tomato
- Corn Chowder (made with or without bacon)
- > Clam Chowder
- ➤ Lemon Asparagus Parmesan
- > Broccoli Cheddar
- Gazpacho Fresh Diced Tomato, Onions, Celery & Cucumber Served Cold (seasonal)
- > Traditional Ham & Pea
- Hungarian Mushroom
- Beef Minestrone with Seasonal Vegetables
- ➤ Matzoh Ball & Chicken (seasonal)

Side Dishes

All about the Potato

Mashed Yukon Gold Potatoes
Potatoes Au gratin or "Scalloped" Potatoes
Roasted Baby Potatoes with Rosemary

Veg me up

Roasted Asparagus

Roasted Root Vegetables with garlic & herbs (Parsnip, beets, turnip, rutabaga, carrot)

Roasted Eggplant

Green & Yellow Beans, carrot & mushroom sautéed with garlic & thyme

Comfort sides

Baked Beans with molasses, maple syrup & bacon Chestnut Stuffing - butter, celery, onion, carrots, homegrown chestnuts *seasonal Wild Rice with Mushroom & Carrots Winter squash w/ maple syrup & butter

Pasta sides

Mac n' cheese - elbow pasta with milk, butter and Cabot cheddar cheese
Lasagna - pasta layered between marinara and ricotta herb and mozzarella spread
topped with mozzarella cheese (available with meat or vegetarian)
Noodle Kugel - egg noodles with sweet custard & pineapple, with a corn flake crumble
Classic Baked Ziti with Tomato & Mozzarella

Bread/Rolls

Buttermilk Biscuits
Cheddar Cheese Buttermilk Biscuits
Croissants - plain or multigrain
Kaiser Rolls
Parkerhouse Rolls
Sweet Corn Bread with Homegrown Corn Sweet
Sweet Corn Casserole (also known as Corn Pudding) served hot

Condiments

Cranberry Orange Relish or Cranberry Sauce Apple Sauce Plum Gumbo Bread & Butter Pickles Honey Mustard Dressing

Life is Sweet - Desserts

Fruit Salad: variety of seasonal fruits

Apple Cider Donuts

Cookies

chocolate chip, peanut butter, peanut butter chocolate chip, M&M, molasses crinkle, chewy ginger, oatmeal raisin, oatmeal fruit medley, sugar (GF), maple walnut, chocolate crackle (GF) Coconut macaroons (plain or chocolate chip) (GF)

Dessert bars

chocolate fudge brownies (available GF), chocolate revel bar (with and w/o walnuts), walnut chocolate chip blondie, raspberry oat square (with or w/o chocolate chips)

Whoopie Pies - chocolate or pumpkin

Pies

Apple, Apple Cranberry, Apple Raspberry, Caramel Apple Nut, Dutch Apple, Blueberry, Blueberry Krunch, Cherry, Cherry Krunch, Coconut Custard, Fruits of the Forest (apple, raspberry, blackberry, strawberry & rhubarb), Lemon Krunch, Peach, Peach Berry (peach, blueberry, cherry), Pumpkin, Pecan, Strawberry Rhubarb, Raspberry, Wildberry (cranberry, raspberry, blackberry & lemon essence crust)

Special Requests for Mincemeat, Boston Creme, Banana Creme, Chocolate Creme, Key Lime, Lemon Merengue, Cheesecake or other flavors can be accommodated when ordered ahead.

Specialty Cakes & Cupcakes

Sizes: 6" Round 1 layer (feeds 4-6) 2 layer (feeds 10-12)

8" Round 2 layer (feeds up to 20)

10" Round 2 layer (feeds up to 30)

1/4 sheet oblong 1 layer (feeds up to 16)

½ sheet oblong 1 layer (feeds up to 36) 2 layers (feeds up to 60)

Full Sheet Cake 1 layer (feeds up to 90)

Flavors: Chocolate, Yellow, White, Marble, Red Velvet, Lemon, Pumpkin, Carrot (plus raisins and/or walnuts), Yogurt/Creme Cake, Cheesecake

Cream Cheese Frosting Choices: vanilla, chocolate, maple, lemon, raspberry

Ask for food dye for colors!

Whipped Cream

Chocolate Ganache

Filling Choices: Frosting, Mousse Chocolate, Chocolate Ganache, Fruit (peach, raspberry, lemon, strawberry, blueberry)

Breakfast/Brunch

Frittata

Egg asparagus bake - frittata style dish seasoned with mustard and layered with cheese and asparagus

Quiche

Egg and cream base with swiss and cheddar cheese in 10" pie shell Your choice of vegetables and/or meat: asparagus, mushrooms, onion, tomato, scallions, spinach, broccoli, peppers, etc.

*popular combinations include: Bacon broccoli, Sundried tomato with feta and basil, Ham and leek, Mushroom and sausage

Pastry

Cinnamon rolls with or without caramel and pecans

Cinnamon puff twist

Elephant ears - cinnamon or raspberry

Turnovers-variety of fruit fillings (apricot, apple, blueberry, cherry, lemon, guava, strawberry, peach, raspberry)

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Scones- blueberry ginger is our most popular, other flavors available upon request

Sour cream coffee cake - variety of fruit options including blueberry, peach, apple walnut, strawberry rhubarb, cherry and raspberry
Sweet breads - Banana (plain, walnut, chocolate chip), Zucchini (plain, raisin, walnut),
Blueberry, Lemon Poppy, Pumpkin (raisin, pecan)

Muffins - banana, lemon poppy seed, zucchini with raisin and/or walnut, blueberry, pumpkin

Beverages

Hot: Harney Tea, Coffee, Mulled Cider

Cold: Bottled Teas, Seltzer, Soda, Cider (seasonal), Milk, Iced Tea (sweet or unsweet),

Lemonade