



FLORAL DESIGN  
PHOTOGRAPHY ENTERTAINMENT  
PARTY RENTALS LIMO SERVICE  
THEME EVENTS GALA AFFAIRS  
FUND RAISERS INTIMATE DINNER PARTIES JAZZY  
COCKTAIL PARTIES WEDDINGS BRIDAL SHOWERS  
CHRISTENINGS ENGAGEMENT MITZVAH  
CLAM AND LOBSTER BAKES BARBECUES  
CORPORATE OUTINGS CHARITY EVENTS

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#### VENUE FACILITIES

- THE ALTMAN BUILDING NYC, NY
- THE METRO PAVILLION NYC, NY
- BURR HOMESTEAD MANSION FAIRFIELD, CT
- TOMES HIGGINS HOUSE GREENWICH, CT
- CRANBURY PARK RYE BROOK, NY
- LANDMARK ON THE PARK NYC, NY
- STAMFORD MUSEUM & NATURE CENTER STAMFORD, CT
- CRAWFORD PARK MANSION NORWALK, CT
- WAVENY HOUSE NEW CANAAN, CT
- PEQUOT LIBRARY SOUTHPORT, CT
- FAIRFIELD MUSEUM FAIRFIELD, CT
- PENFIELD PAVILION FAIRFIELD, CT
- INFINITY NIGHT CLUB PORT CHESTER, NY
- FAIRFIELD THEATER CO. FAIRFIELD, CT
- SOLO EVENT SPACE NYC, NY
- WAINWRIGHT HOUSE RYE, NY
- B'NAI ISRAEL TEMPLE BRIDGEPORT, CT
- PACIFIC BIKE SHOP STAMFORD, CT
- FERNANDO ALVAREZ ART STUDIO STAMFORD, CT
- CAMP KIWI CARMEL, NY

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Culinary Director/Owner  
Susan Kane



## STATIONARY DISPLAY SETTINGS

MAGNIFICANT EXOTIC AGE CHEESES, FRUITS, BERRIES, CRISP VEGGIES CRUDITE  
Montrachet, Sharp Cheddar, Manchego, Triple Crème, Boursin, Strawberries, apples, grapes  
Candied Brussel Sprouts, Roast Portobello, Radish, Asparagus Spears, Baby Zucchini, Grape tomato  
Blue cheese and Herb dip Crostini and Crackers and Artisan Breads TOOTHPICKS AND KNIVES

### SIDES OF POACHED SALMON FILET

Cucumber Dill Crème and Cucumber Dill Salad

### CHAR GRILLED ASPARAGUS SPEARS

Panko Crust, Reggiano, Lemon Olive Oil

### BABY GREENS

Pear, Red Currant, Caramelized Walnuts, Grape Tomato, Herb Crusted Montrachet Pomegranate Vinaigrette

### PEPPER SESAME SEED CRUSTED LOIN OF AHI TUNA

Wasabi Remoulade, Pickled Ginger and Honey Sesame Soy

Thai Sesame Noodles Small Dice Red Pepper, Scallion, Sesame Seed, Spicy Peanut Sauce

CHOPPED SALAD Napa, Romaine, Spinach, Haricot Verts, Red Pepper, Radicchio, Candied Pecans

Citrus Vinaigrette

### MASH POTATO MARTINI BAR

Sour Cream, Broccoli, Apple Smoked Bacon, Chive, Cheddar, Diced Tomato, Feta,

Salsa, Crisp Fired Onion, Marinara Sauce, Sun Dried Tomato

### CHILLED SEAFOOD COCKTAIL BAR

Lobster, Shrimp, Stone Crab Claws, Diver Sea Scallops

Chinese mustard and Cocktail Sauce

### CHARRED ROSEMARY THYME CRUSTED FILET MIGNON

Horseradish Dill Crème and Chimicurri Sauce

### ASPARAGUS SPEARS

Panko Reggiano Crusted and Lemon Olive Oil

### ROAST IDAHO POTATO SPEARS

Sour Cream and Chive

### CAESAR SALAD

Reggiano Cheese, Creamy Garlic Dressing, Herb Crusted Crostini

### SUSHI BAR

SMOKED EEL, CALIFORNIA, SPICY TEMPURA SHRIMP, SPICY TUNA, FRESH ATLANTIC SALMON, POACHED SHRIMP

Wasabi, Soy Sauce, Pickled Ginger

### CHARCUTERIE DISPLAY

Sharp Vermont Cheddar, Reggiano, Cream Havarti, Stilton Bleu, Duck and Liver Pate with Pistachios

Hot Soppressata, Genoa Salami, Prosciutto di Parma, Capparicola

Sun Dried Tomato, Extra Virgin Olive Oil, Fresh Basil, Buffalo Mozzarella

Mediterranean Olives, Brie Blue de Bressi, Chevre, Artichoke Heart Spread, Hummus

Artisan Breads, Onion & Sour Dough Ficelle & Crackers

### RAW BAR STATION

Bed of Seaweed From A Beautiful & Artistic Display Set-Up On Cracked Ice

Iced Little Neck Clams, Maine and Pacific Coast Oysters

Poached Shrimp, Stone Crab Claws, and Chilled Lobsters Sauces: Spicy Cocktail & Mustard

## PASSED FOODS

BUCKWHEAT SILVER DOLLARS  
Crème Fraiche & Beluga Caviar

ROAST FILET MIGNON  
Herb Crusted Crostini with a Horseradish Dill Sauce

MAINE LOBSTER SALSA  
Crisp Corn Tortilla Guacamole Mango Garnish

SIGNATURE LUMP CRAB CAKES  
Spicy Lime Scallion Remoulade

GRILLED WILD MUSHROOMS, OVEN-DRIED TOMATO AND MONTRACHET  
Herb Crusted Crostini

FLANK STEAK SATE  
Chile Garlic Sauce

AHI TUNA TARTARE  
Wanton Crisp Wasabi Ginger Remoulade

LOBSTER MANGO RICE PAPER WRAP  
Spinach, Cucumber, Mango, Scallion, Red Wine Vinegar and Honey Reduction Apricot Vinaigrette

GRILLED SEA SCALLOPS  
Avocado-Corn Relish on a Crisp Tortilla

ROAST NEW POTATO ROUNDS  
Oven-Dried Tomato, Chevre & Fresh Chive

VEGETABLE PANCAKES  
Smoked Irish Salmon & Roast Red Pepper Cilantro Lime Remoulade

BABY ASPARAGUS SPEARS  
Wrapped in Prosciutto di Parma Orange Zest Scented Cream Cheese

COCONUT CRUSTED SHRIMP  
Honey Sesame Soy Sauce

LUMP CRAB MEAT AND PEA SALAD  
Celery Boat Garnish of Fennel Frond

ROSEMARY THYME CRUSTED FILET MIGNON  
Oven Roast Red Potato Round Horseradish Dill Crème Dill Sprig

## PASSED FOODS

GASPACHO, POTATO LEEK SOUP, WATERMELON, BUTTERNUT SQUASH PUREE  
Shot Glass

MINI BLACK ANGUS SIRLOIN BURGERS  
House Made Pickle, Russian dressing, Caramelized Onion Brioche Bun

SAUTEED LOBSTER ROLL  
Toasted Brioche Roll Brushed with Drawn Butter

SHREDDED POTATO PANCAKE  
Caramelized Apple Chutney and Crème Fraiche and Confectioners

MINI KOBE BEEF DOGS  
Brioche Hot Dog Bun Honey Mustard

CHILLED JUMBO SHRIMP  
Spicy Cocktail Sauce or Dijon Sauce

CAJUN STYLE CRAB CAKES  
Chipotles Remoulade

CLAMS CASINO  
Dice Red Pepper, Jalapeno, Pancetta, Garlic, Panko

ARTICHOKE HEART AND MONTRACHET SOUFFLE  
Toasted Pine Nuts Puff Pastry Cup

PAN SEARED DUCK BREAST  
Peruvian Purple Sweet Potato, Crème Fraiche, Plum Sauce, Chive

CRISPY PANKO CRUSTED OYSTER  
In the Shell Avocado Relish

JAMAICAN JERK CHICKEN SATE  
Mango Mojo Sauce

LEMON GRASS CHICKEN SATE  
Lemon Basil Yogurt Sauce

MACARONI AND CHEESE  
[Served in a Martini up glass Demitasse Fork] Panko Reggiano Crust and Truffle Oil Drizzle

MINI GRILLED PASTRAMI RUEBENS  
Swiss, Sauerkraut, Mustard on Rye Rounds

TORCHED DIVER SEA SCALLOP  
Mash Potato and Black Truffle Oil, Micro Greens Bamboo Dish and Demitasse Fork

## PASSED FOODS

SMOKED SALMON TARTARE AND LEMON SCENTED CRÈME FRAICHE  
Served On a Silver Spoon

SMOKED SCALLOP AND HORSERADISH CRÈME  
English Cucumber Boat

STUFFED PORTOBELLO MUSHROOM  
Sage, Gorgonzola, Sweet Italian Sausage

CHARCOAL JUMBO SHRIMP  
Green Chili Pesto

RED BEET AND STILTON VINAIGRETTE  
Endive Leaf

SAUTEED SEA SCALLOPS  
Wrapped In Apple Smoked Bacon

MISSION FIGS  
Sweet Basil Leaf and Feta  
Red wine Vinegar and Honey Reduction

CHILLED MAINE LOBSTER MEAT  
[Served in a Martini up Glass W/Cocktail Fork]  
Avocado Corn Relish Garnish Crisp Tortilla Fingers

BAKED ARTICHOKE HEART & MONTRACHET SOUFFLE  
[Chinese Porcelain Soup Spoon]  
Puff Pastry Sticks Toast Pine Nut Garnish

WHIPPED MASH AND CAVIAR  
Tart Shell  
OVEN ROAST PLUM TOMATO, MONTRACHET CHEESE, BASIL LEAF, PINE NUT  
Pastry Shell Cup

BRASIED BEEF SHORT RIBS  
Grilled Polenta Round Horseradish Dill Crème

SQUARE SHOT GLASS AND DEMITASSE FORK  
BRAISED BEEF SHORT RIBS  
Creamy Polenta, Thyme, Crunchy Corn Nuts

FISH CEVICHE  
Lime Juice, Jalapeno, Red Pepper, Cilantro, Serrano Pepper, Dice Tomato, Lemon Juice Porcelain Spoon

## PLATED APPETIZERS

GRILLED ASPARAGUS AND ROASTED WILD MUSHROOM SALAD  
Candied Pecans, May Tag Bleu Red Chile Mustard Vinaigrette

WHITE CORN CRUSTED CHILE RELLENO  
Filled with Monterey Cheese, Roast Red Beet, Montrachet, Pablano Peppers, Cilantro, Corn Meal  
Over a Grilled Veggie Salad

BOSTON BIBB SALAD  
Roasted Diced Acorn Squash, Pecans, Danish Bleu Cheese, Fava Beans  
Warm Bacon-Brown Sugar Vinaigrette

GRILLED DUCK BREAST AND DIVER SEA SCALLOP  
Over Watercress, Sharp Aged Cheddar, Candied Walnuts  
Aged Sherry Wine Vinaigrette

PAN SEARED SEA SCALLOP AND GRILLED PLUM SALAD  
Watercress, Escarole, Dandelion, Aged Gouda, Candied Almonds  
Aged Sherry Wine Vinaigrette

MARINATED GRAVLAX  
Watercress, Belgian endive, Strawberry  
Blood Orange Vinaigrette

Prosciutto di' Parma, Goat Cheese, Herb Crusted Crostini  
Over Arugula, Grape Tomato, Preserved Lemons, Shaved Reggiano  
Lemon Vinaigrette

PAN SEARED DUCK BREAST  
Pear, Red Currant, Balsamic Compote  
Shredded Potato Cake  
Shallot Reduction

GRILLED AHI TUNA STEAK [MR]  
Celery Root and Haricot Verts Salad or Chopped Asian Slaw  
Wasabi Remoulade  
Wanton Chips

GRILLED WILD MUSHROOM SALAD  
Arugula and Shaved Reggiano  
Champagne Vinaigrette

GRILLED DUCK BREAST OR SEA SCALLOPS  
Baby Arugula, Radicchio, Endive, Walnut and Goat Cheese Salad  
Diced Fuji Apples and Blackberry Vinaigrette

## PLATED APPETIZERS

FIOR DI LATTE IN A NEST OF PROSCIUTTO DI PARMA  
With Fresh Plum Tomato, Basil, Capers and Infused Basil Oil

SAUTEED MARINATED SHRIMP  
Toasted Pine Nuts, White Beans, Sesame Seed Oil and Steamed Baby Spinach

BLACKENED YELLOWFIN TUNA  
On a Bed of Endive Leaf Wasabi Ginger Vinaigrette

BABY ASPARAGUS SPEARS  
Prosciutto di Parma Shaved Reggiano Cheese Lemon Virgin Olive Oil

FIRE ROASTED RED PEPPERS  
Herb Crusted Goat Cheese, Toasted Pine Nuts and Arugula Leaf Balsamic Vinaigrette

GRILLED PORTOBELLA MUSHROOM  
Arugula Leaf Lemon Virgin Olive Oil

SMOKED SALMON CARPACCIO AND DICED ROAST RED BEET  
Potato Cakes, Frisse and Horseradish Salad Garnish, Black Pepper Crème Fraiche

TUNA TARTARE  
Thai Sesame Noodles and Wasabi Crème Fraiche

MARINATED CHARCOAL JUMBO SHRIMP  
In A Martini Glass Garnish of Baby Greens Lime Cup of Red Chili Pesto

BEEF CARPACCIO  
Baby Arugula Leaf and Shaved Reggiano Cheese  
Drizzle of Lemon Olive Oil

# SIDE DISHES

## PASTA FUSILLI ITALIANO

Fresh Chopped Tomato, Basil, Shallot & Garlic  
White Wine, Sweet Butter & Virgin Olive Oil

## PASTA FETTUCINE ALFREDO

Prosciutto di' Parma and Sweet Peas Light Parmesan Cream Sauce

## PASTA ORECCHIETTE

Sweet Peas and Crisp Pancetta w/Asparagus Spears, Caramelized Garlic, Butter, Olive Oil Shaved Reggiano

## PASTA PAPPARDELLE

English Peas, Prosciutto di' Parma and Reggiano Cheese Tomato Cream Sauce

## PASTA LINGUINE TUSCANY

Tuscan Meat Sauce and Reggiano Cheese

## PASTA TAGLIATELLE

Maine Lobster, Leeks, Garlic, Hot Chili Flakes and White Wine

## ROAST IDAHO POTATO SPEARS

Sour Cream and Chive

## SWEET POTATO MASH

With Toasted Pecans & Caramelized Brown Sugar

## CRÈME FRAICHE WHIPPED IDAHO MASH

## RICE MEDLEY, JASMINE, BASMATI RICE

## SAUTEED WILD RICE

With Fresh Sweet Peas & Scallions

## GRILLED ASPARAGUS SPEARS

Reggiano Panko Crusted and Lemon Olive Oil

## SAUTEED SPINACH LEAF

Crisp Garlic



# SIDE DISHES

GRILLED POLENTA SQUARES  
Drizzled Honey

CRISP SHREDDED POTATO CAKES

SAUTÉED FINGERLING POTATO

PARSLIED RED BLISS POTATO  
Crisp Garlic, Parsley, Sweet Butter, Olive Oil

GRILLED EGGPLANT, CHARCOAL PEPPER, ASPARAGUS SPEARS, ZUCHINI, YELLOW SQUASH

MESCLUN SALAD  
Mandarin Orange & Hearts of Palm  
Champagne Vinaigrette

CAESAR SALAD  
Shaved Reggiano Cheese & Crisp Focaccia Croutons  
Creamy Garlic Dressing

BELGIAN ENDIVE, ARUGULA & RADICCHIO SALAD  
Balsamic Vinaigrette

ARUGULA, BELGIAN ENDIVE & RADICCHIO  
Danish Bleu, Pear & Toasted Walnut  
Aged Sherry Wine Vinaigrette

FRISSE  
Shaved Pear, Bleu Cheese, Toasted Walnuts Walnut Vinaigrette

BUFFALO MOZZARELLA, BASIL, ROASTED PEPPERS, SPINACH, HOLLAND TOMATO  
Infused Basil Oil & a Splash of Aged Balsamic Vinegar, Oven Roast Pine Nuts

SPINACH  
Roma Tomato, Purple Onion, Mushroom & Crisp Bacon, Crumbled Danish Bleu  
Balsamic Vinaigrette

SAUTEED SHAVED BRUSSEL SPROUTS AND PANCETTA

HARICOT VERTS AND CANDIED WALNUT

SEASONED ROAST SWEET POTATO SPEARS  
Glazed Brown Sugar Sour Cream

# ENTREES

GRILLED SALMON FILET  
Sauce Verde

GRILLED TERIYAKI BROCHETTE  
Tenderloin of Beef, Swordfish Steak & Breast of Chicken

GRILLED CHICKEN PAILLARD  
Fresh Squeezed Lime, Tarragon Oil, Cracked Peppercorns, Quervo  
Roast Red Pepper Plum Tomato Salsa

GRILLED FRESH FARM-RAISED STRIPED BASS  
Spinach Leaf

SAUTEED LEMON PARSLEY CHICKEN BREAST  
White Wine Beurre Blanc

GRILLED CHICKEN FORESTIERE  
Balsamic, Dijon Mustard, Lemon, Rosemary, Thyme, Roasted Garlic

SAUTEED CHICKEN SCALLOPINE  
With Fresh Lemon, Artichokes & Capers White Wine Butter Sauce

GRILLED SWORDFISH  
Roast Pineapple Pepper Salsa

PAN SEARED GROUPER FILET  
Blood Orange Hollandaise Sauce

PAN-ROASTED FILET MIGNON  
Green Peppercorn Sauce

SAUTEED VEAL SCALLOPINE  
With Fresh Lemon, Artichokes & Capers White Wine Butter Sauce

ROAST RACK OF LAMB  
Rosemary Roasted Garlic Jus

ROAST MUSCOVY DUCK BREAST  
Barbecue Plum Wine Sauce

GRILLED BLACK ANGUS NEW YORK STRIP STEAK  
Ranchero Sauce

BRAISED MAINE LOBSTER  
Saffron Risotto

PAN-ROASTED MONKFISH  
Citrus Sauce

GRILLED JUMBO SHRIMP  
Fresh Basil Vinaigrette

PAN SEARED HALIBUT FILLET  
Sautéed Spinach Chopped Tomato Beurre Blanc

CARIBBEAN FRENCH CUT CHICKEN BREAST  
LIME ZEST, JALAPENO, GARLIC, SCALLIONS, ORANGE, JUICE, SOY, FRESH GINGER MARINADE