



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

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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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 GROUPEL 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