Hello and Welcome!

Here at Shaken and Stirred Events, imagination infuses every dish.

Our custom menus are unique as you are, and can fit any event large or small, casual or formal. The items listed here are samples of our work to help give you a taste for our style. Don’t see something you want? Let’s talk – we can create just about anything!

Cheers,

The Shaken and Stirred Team

266 College Street, New Haven, CT
(203) 850-7731
www.shakenandstirredevents.com

<table>
<thead>
<tr>
<th>BREAKFAST</th>
<th>SOUTHERN LOVIN’ &amp; THE “CHOP SHOP</th>
</tr>
</thead>
<tbody>
<tr>
<td>LUNCH</td>
<td>CT TAILGATE</td>
</tr>
<tr>
<td>PASSED &amp; STATION APPETIZER</td>
<td>DINNER</td>
</tr>
<tr>
<td>COCKTAIL HOUR &amp; RECEPTION</td>
<td>FUN PARTY ADD-ONS</td>
</tr>
<tr>
<td>RAW BAR</td>
<td>DESSERTS</td>
</tr>
<tr>
<td>CARVING BOARD</td>
<td>BAR CRAFT</td>
</tr>
</tbody>
</table>
BREAKFAST

Early Risers, 12/person

Early Morning Beverages
locally-roasted coffee, decaffeinated coffee, assorted herbal teas, fresh squeezed juice

Breakfast Basket
medley of assorted breakfast breads, whipped butter, preserves, seasonal cream cheese

Seasonal Fruit Platters
whatever is fresh & ripe!

Easy Risers, 15/person

Early Morning Beverages
locally-roasted coffee, decaffeinated coffee, assorted herbal teas, fresh squeezed juice

Breakfast Basket
medley of assorted breakfast breads, whipped butter, preserves, seasonal cream cheese

Granola & Greek Yogurt
honey crunch & seasonally inspired yogurt

Whole Grain Cereals
choice of two
skim, whole milk & almond milk

Seasonal Fruit & Fresh Berries
whatever is fresh & ripe!
LUNCH

Light Lunch, 18/person

includes bread & butter service, choice of 1 entrée salad, 1 protein & 1 plated dessert

Add additional protein 7/person each

Protein Available
grilled chicken, seared tofu, grilled shrimp, seared scallops, seared salmon, hanger steak

Chopped Salad
romaine, gorgonzola, champagne vinaigrette, grilled red onion, tomato

Arugula & Grapefruit
tomato, radicchio, parmesan tuile, English cucumbers

Nicoise
field greens, fingerling potatoes, olives, egg, beans, anchovy, tomato, herb vinaigrette

Caesar
romaine, kale, parmesan, white anchovy, sourdough breadcrumb

Steakhouse Wedge
baby iceberg lettuce, tomato, red onion, gorgonzola, buttermilk scallion dressing

Artisanal Sandwich Station, 23/person

Chicken Caesar Wrap
romaine, grilled chicken, Caesar dressing

House Brined Turkey
pesto aioli, bacon, frisse, multigrain

House Roasted Beef
horseradish cream, roasted peppers, gruyere

Grilled Vegetable wrap
fresh mozzarella, Kalamata olive tapenade, arugula
Roasted Chicken Salad
sourdough, Bibb lettuce, tomato, dried cranberry & walnuts
Field Greens
tomato, cucumber, vincotto vinaigrette

Chef’s Seasonal Soup

Kettle Cooked Chips

Dessert
seasonal fruit, scratch cookies, bars

Deli Sandwich Station, 19/person
A choice of two meets
turkey, pastrami, corned beef, roast beef, honey ham

sourdough & multigrain, pickles, spicy mustard, mayonnaise, bib lettuce, tomato, roasted peppers, Swiss cheese & cheddar cheese

Signature Lunch, 29/person
Old School Caesar Salad
sourdough crouton, romaine, parmesan, white anchovy Caesar dressing

Herb Marinated Chicken
grilled, faro salad, citrus emulsion

Cedar Plank Salmon
fingerling potatoes, bourbonyaki

Salt Roasted Fingerlings
garlic, shallots, pickled jalapenos, fresh herbs

Roasted Seasonal Vegetables

Freshly Baked Dinner Rolls
whipped butter, olive oil, sea salt

Dessert
cookies, brownies, mini sweets
PASSED & STATION APPETIZER

Pick 3, 27/person

- **Korean Meatballs**
  - pork, gochujan, sesame

- **Spicy Salmon Tacos**
  - avocado, crispy tortilla, spicy aioli

- **“Old School” Meatball Sliders**
  - parmesan & pomodoro

- **Grilled Peach**
  - prosciutto & gorgonzola

- **PB&J Chicken Satay**
  - blackberry sticky jam & Thai peanut

- **NY Strip Crostini**
  - onion jam & goat cheese

- **Little Cheeseburgers**
  - smoked aioli, sharp cheddar

- **Chicken Liver Pate**
  - roasted peppers, crostini, parmesan, parsley

- **Lamb Lollipops**
  - spiced curry crème fraiche or “old school” mint jelly

- **Witches Pockets**
  - faro salad, endive, gorgonzola, balsamic reduction

- **Mini Lobster Pot Pie**
  - yum...

- **Smoked Salmon**
  - English cucumber, whipped cream cheese, pickled onion
Louisiana Crab Cakes
w/cajun remoulade

Mac and Cheese Tartlet
truffle, scallion, parmesan

Mushroom Tartar
portabella, roasted pepper, truffle, goat cheese

Mongolian Steak Spring Roll
w/spicy duck sauce

Kim Chi Spring Roll
w/Thai chili sauce

Soup Spoons
seasonally selected

Edamame Dumplings
w/ginger marmalade

Crispy Corn Cake
cilantro crema, queso fresco, jalapeno relish

**COCKTAIL HOUR & RECEIPTION**

Farm to Table, 15/person

New England Cheese Board
soft, semi soft & rind cheeses, seasonal fruit, preserves, assorted bread, breadsticks & crackers

Crostini
lemon hummus & marinated artichoke

Farmers Crudité
assorted fresh seasonal vegetables & dips
RAW BAR

35/person

East Coast Oysters
prosecco mignonette & cocktail sauce

Little neck clams

Jumbo shrimp cocktail

Scallop Crudo

Calamari Salad

CARVING BOARD

A la carte

Pork Loin-19/person
bourbon apples, roasted garlic jus, brioche

Beef Tenderloin 25/person
sea salt & cracked pepper, demi-glace, jicama slaw, garlic bread

House Brined Turkey Breast 16/person
thyme aioli, pickled tomatoes, sourdough

Whiskey Honey Glazed Ham-14/person
biscuits, honey butter, grained Dijon

Leg of Lamb 20/person
mint jelly, horseradish lemon yogurt,

Cedar Plank Salmon-18/person
dill yogurt & dinner rolls

Prime Ribe-26/person
a jus, horseradish cream, dinner rolls
SOUTHERN LOVIN’

38/person

Watermelon Salad
goat cheese, basil, mint, balsamic onions

Deviled Eggs
truffle & smoked paprika

Chicken & Waffles
thyme waffles, maple syrup, whiskey butter

Biscuits & Butter
cheddar scallion biscuits, country ham, seasonal butter

Pick Your Pork
“Rubbed & Smoked”
bourbon BBQ, coleslaw, brioche buns

Baby Backs

St Louis Style

Pulled Pork

THE “CHOP SHOP”

35/person

Basket of Breads
ciabatta, focaccia, dinner rolls, multigrain, whipped butter, olive oil

House Salad
filed greens, radish, tomato, cucumber, vincotto vinaigrette

Bacon Wedge
baby iceberg, tomato, gorgonzola, smoked bacon lardons, buttermilk scallion dressing
CT TAILGATE

35/person

Cheeseburger Sliders
aged cheddar & smoked aioli

Pesto Turkey Sliders
roasted red pepper & mozzarella

Quinoa Burgers
beans, sweet potatoes, spicy aioli

Smoked Wings
Hawaiian BBQ & sriracha buffalo

Roadhouse Chili
crispy corn tortillas, aged cheddar, horseradish cream

Jicama Slaw
carrot, broccoli & brussel

House Salad
filed greens, radish, tomato, cucumber, vincotto vinaigrette

DINNER

Includes bread service, house salad & dessert platter

Selection of one entrée 28/person

Selection of two entrees 35/person

Selection of three entrees 42/person

Herb crusted chicken
faro, artichokes, rainbow carrots & butter whipped potatoes

Wild Caught Salmon
vegetable risotto & miso glaze
Ravioli
herbed ricotta & pomodoro sauce

Pork Loin Marsala
sliced pork tenderloin, roasted potatoes, mushroom medley

Roasted Tenderloin
roasted Brussel sprouts, caramelized onions, smashed Yukon golds

Gemelli Pesto Alfredo
handmade pasta, sautéed chicken & roasted peppers

Rigatoni A ‘la’ Blush
handmade pasta, rose blush sauce, fresh ricotta

Bucatini Primavera
handmade pasta, seasonal veggies, parmesan

FUN PARTY ADD-ONS

Shrimp Cocktail Platter, 12/person
cocktail sauce, horseradish, lemon and spicy aioli

Fondue Bar, 12
gouda & hard cider fondue, artisanal breads, seasonal vegetables, fresh fruit, olives, pretzels

Cured Meats, 25/person
thinly sliced & locally sourced artisanal meats, domestic & imported cheeses, pickled vegetables, marinated artichokes, olives

Sushi Bar, 27/person
nigiri & maki sushi, sashimi, traditional accompaniments
Street Tacos, 19/person

- jerk chicken
- coffee crusted pulled pork
- rock shrimp fajitas
- crispy bourbonyaki tofu

Satay, 22/person

**Protein Choice**
- beef, chicken, shrimp, tofu, veggies

**Styles**
- masala curry, bourbonyaki, Hawaiian BBQ, Thai peanut

DESSERTS

10/person

- **Key Lime Tart**
  - graham cracker crust

- **Carrot Cake Cupcakes**

- **Lemon Tart**
  - lemon yogurt & raspberry

- **Cannoli**
  - ricotta & house cannoli shell

- **Peach Cobbler**
  - wild oats & brown sugar

- **Italian Cookies**
  - biscoti, pignoli, rainbow & seasonal

- **Bread Pudding**
  - seasonally inspired
BAR CRAFT

East Coast Craft Beer Bar 20/person
a selection of hand-picked craft beer in cans and bottles. We chill them down and serve them up cold just for you. One bartender included.

*Add a Craft Keg MP
request a beer that we can get our hands on and we’ll do our best, if not well find you something our house cicerone find you something very close

Craft Cocktail Bar 35/person
have our house mixologists create a couple of specialty cocktails just for you or pick from our list. It will be the ultimate show at your party as they shake and stir you into the evening.

Whiskey Bar 55/person
a perfect match for a cigar toast we supply a selection of hand-picked bourbons, ryes, whiskey & scotch and pour them over hand carved ice just for you. Whiskey tastings are available at the bar. One bartender included.

*Add Some Rare Whiskey MP
sometimes we can get our hands on some premo booze, ask and we’ll let you know what’s available

Wines of Across the World 30/person
a selection of whites, reds, and everything else in between based on season and availability handpicked by our house sommelier.

*Add a Keg of Wine MP
our house sommelier gets some pretty awesome wines on tap, juice up your party with something tasty.

*Vinter Request MP
vinter-specific and or regional requests are accommodated based on availability. Our house sommelier can also pick you a selection similar to wines you are looking for.

The Full Bar 85/person
pick 3 of our Bar Craft selections and have the party and a show of a lifetime. complete with two craft bartenders & hand carved ice.
Brunch Bar 35/person
hand-squeezed orange juice, mimosas, bloody maries & accoutrement bar.
complete with one bartender.

Bellini Add on 15/person
add some peaches, berries, fresh cordials and sprits into the mix!