

CATERING FROM THE HART
26 EAST LANE
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CATERINGFROMTHEHART.COM

ENTREES

PANKO CRUSTED CHILEAN SEA BASS OVER WHITE BEAN
MEDLEY WITH LOBSTER OR ROASTED RED PEPPER SAUCE

JUMBO SEA SCALLOPS TOPPED WITH WILD MUSHROOM
DUXELLE OVER VEGETABLE RATTATUIE

BRAISED SHORT RIBS WITH SAUTÉED SPINACH AND TRUFFLE
MASHED POTATOES

SEARED RIBEYE OR HANGER STEAK WITH GRATAN POTATOES,
HARICOT VERTS, AU PROIVE SAUCE

HONEY GLAZED SESAME COATED ATLANTIC SALMON WITH
HOISON HARICOT VERTS & WILD MUSHROOM

PEPPER CRUSTED TUNA WITH COCONUT STICKY RICE, ASIAN
VEGETABLES WITH COCONUT MILK REDUCTION

STUFFED PORK TENDERLOIN WITH ROASTED NEW POTATOES,
SEASONAL VEGETABLES & FRUIT CHUTNEY

PECAN CRUSTED FILET WITH CREAMED SPINACH, GRATAN
POTATOES WITH A LIGHT CASSIS SAUCE

OVEN ROASTED HERB CRUSTED CHICKEN WITH WILD RICE &
SEASONAL VEGETABLES, PAN DRIPPINGS

TRADITIONAL OSSO BUCCO WITH POTATO PANCAKES, SAUTÉED
GARLIC SPINACH IN A RICH DEMI GLACE

SEARED MONKFISH OVER SQUID INK RISOTTO WITH GRILLED
ASPARAGUS IN A BUERRE ROUGE SAUCE

APPLE GLAZED DOUBLE THICK PORK CHOPS WITH GRILLED
VEGETABLES, SWEET POTATO MASH, APPLE CIDER~ MUSTARD
SAUCE

HOISON GLAZED MONKFISH MEDALLIONS WITH ROASTED YUKON GOLD POTATOES, SPINACH, ONIONS & BELL PEPPERS WITH A PORT REDUCTION

WILD SEA BASS OVER SAUTÉED LEEKS WITH A CAPER BUERRE BLANC

PAN SEARED VEAL MEDALLIONS WITH CHESTNUT SAUCE, RICE PILAF, SPRING VEGETABLES

POTATO FLAKED MAHI MAHI WITH BASMATI RICE, MANGO & PINEAPPLE SALSA

PAN FRIED SOFTSHELL CRABS OVER RICE ALMANDINE

LOBSTER RAVIOLI WITH A PINK LOBSTER OR TOMATO SAUCE

SEAFOOD RISOTTO OF LOBSTER, SHRIMP, CALAMARI, SHRIMP & SCALLOPS WITH A SAFFRON SAUCE

HERB CRUSTED RACK OF LAMB WITH SAUTÉED POTATOES, HARICOT VERTS & PORT REDUCTION

ASIAN ROASTED LONG ISLAND DUCKLING WITH PANCAKES, STIR FRIED VEGETABLES, ORANGE~ SESAME SAUCE

GRILLED OR SEARED T-BONE, NY STEAK OR RIBEYE WITH FRIED POTATOES, GREEN PEPPERCORN SAUCE WITH ROASTED SHALLOTS

FRESH FETTUCCHINI WITH WILD MUSHROOMS, SPINACH, DUCK CONFIT, PORT REDUCTION DEMI GLACE TOPPED WITH REGGIANO PARMIGIANO

RIGATONI WITH HOT & SWEET SAUSAGE, RED PEPPER FLAKES, ONIONS IN A PINK VODKA SAUCE TOPPED WITH PARMIGIANO

PENNE WITH SLICED GRILLED VEGETABLES WITH EITHER A RED, WHITE OR PESTO SAUCE WITH REGGIANO

SEAFOOD LASAGNA OF SHRIMP, SCALLOPS & LOBSTER WITH LAYERS OF PASTA IN A PINK LOBSTER SAUCE

FRESH FETTUCCHINI WITH CHICKEN, MUSHROOMS, ARTICHOKE, SUN-DRIED TOMATOES WITH A RED WINE REDUCTION

SAUTÉED GROUPER WITH BROCCOLI, HARICOT VERTS & CARROT TEMPURA WITH STICKY RICE, PONSU SAUCE