

CATERING FROM THE HART
26 EAST LANE
DARIEN CT 06820
(203) 852-7200 (917) 604-2849 CELL
CATERINGFROMTHEHART.COM

SALADS

BABY ARUGULA SALAD WITH FRIED BRIE, POACHED PEARS,
CARAMELIZED PECANS, BALSAMIC REDUCTION ENCASED IN
CUCUMBER

SWEET ASIAN SALAD WITH GRILLED SHRIMP, CRISPY NOODLES,
RED PEPPERS, SCALLIONS, NAPA AND CASHEWS IN A HOISON
DRESSING (THE SALAD THAT I WAS DISCOVERED BY THE *NY TIMES*)

AVOCADO STUFFED WITH SEAFOOD SALAD, LEMON DRESSING

JUMBO LUMP CRABMEAT WITH RED PEPPER AIOLI OVER
MESCLUN GREENS AND CORN SALSA

HONEY~ SESAME GLAZED ATLANTIC SALMON OVER BABY
SPINACH WITH MUSTARD AIOLI

FRESH MOZZARELLA & TOMATO WITH BASIL PESTO, BALSAMIC
REDUCTION

GRILLED VEGETABLE SALAD WITH HERB CRUSTED SHRIMP

CALIFORNIA GREENS WITH DUCK CONFIT, SAUTÉED PANCHETA
& FRIED GOAT CHEESE WITH CITRUS DRESSING

BOSTON BIBB LETTUCE WITH ENDIVE, POMEGRANATES, RICE
WINE VINAIGRETTE

SAUTÉED WILD MUSHROOMS & SPINACH TOPPED WITH
BOURSON CHEESE AND RED WINE REDUCTION

FRIED TOMATO WITH PORTOBELLO MUSHROOM, GOAT CHEESE
AND MACHE WITH A SAFFRON AIOLI

CHOPPED SALAD OF (DICED AND TOSSED TOGETHER)
CUCUMBER, TOMATO, EGG, CHICKPEAS, ENDIVE, RADICCHIO,
SWISS CHEESE & A LEMON TRUFFLE OIL DRESSING

CHICKEN APPLE SAUSAGE SAUTÉED WITH CORN SALSA IN A TEX
MEX CILANTRO DRESSING