



158 E. Putnam Ave, Cos Cob, CT 06807
203.325.0248 – info@fjordcatering.com

Passed Hors D'oeuvres & Canapés

Mussels Sabrina

Broiled Half Shell Mussels
With Tomato Concasse, Leeks & Garlic

Bloody Mary Mussels

Grilled Mussels in the Half Shell with Bloody Mary Sauce

Clams Casino

Half Shell Littleneck Clams filled with Peppers
Crispy Bacon & Romano Cheese
(Fjord Fisheries Own Farm Raised Clams)

Swordfish Spiedini

Grilled Swordfish on Bamboo Skewers
With Chili Lime Sauce

Lobster Tartlet

Petite Philo Shell Filled with Butter Poached Lobster
Shallots, Artichoke Hearts & Tarragon

Atlantic Smoked Salmon & Dill Rugalach

Thin Crepes Filled with Smoked Salmon, Sour Cream & Dill

Scallop Mojo

Scallops Marinated in Cumin, Garlic & Lime Juice
On Plantain Crisp with Tomatillo Concasse & Red Onion



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Caribbean Conch “Hush Puppies”

A Classic Hush Puppy with Sweet Conch, Grilled Corn
Onion & Key Lime Juice with Cilantro Tartar Sauce

Shrimp Satay on Lemongrass Skewer

Ground Shrimp with Asian Herbs, Spices & Glazed with
Sweet Chili Soy Sauce

Fjord Fisheries Smoked Marlin Dip on Ritz Cracker

Pacific Rim Shrimp Shumai

Wonton Wrappers Filled with Shrimp, Vegetables & Cilantro
With an Orange Soy Sauce

Maryland Crab Cakes

Petite Crab Cakes on Buttered Toast Rounds with Siracha Mayonnaise
Or Classic Remoulade

Classic Gazpacho

With Vegetable Brunoise or Chilled Shrimp

Gravlax Canapés

Smoked Salmon with Dill Cream Cheese on Pumpernickel Rounds

Smoked Trout Mousse

House Smoked Brook Trout Mousse on Black Bread

“American Sushi” Lobster Roll

Maine Lobster, Celery, Red Onion, Basil & Mayonnaise
Rolled in Soft White Bread



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Lobster Beignets

Cast Iron Fried with Sauce Béarnaise
Cucumber Tuille with Crabmeat & Wasabi Mayonnaise

Prosciutto Oyster

Fjord Fisheries Own Farm Raised Oysters with Crispy Prosciutto

Ahi Tuna

Marinated & Seared Tuna on Sushi Rice Cake with Avocado Aioli

Tuna Tartar

Sriracha Spiced Tuna Tartar on Japanese Rice Crackers
With Lime Scented Sour Cream

Salmon Tartar with Pumpernickel

House Made Sushi & Sashimi

Served with Pickled Ginger, Wasabi & Soy Sauce

Shrimp Fajitas

Grilled Spiced & Herbed Shrimp,
Wrapped in a Flour Tortilla with Manchego Cheese
Salsa & Cilantro Leave

“VIP Potato”

Fingerling Potato with Chive Sour Cream & American Caviar

Bay Scallop Dim Sum

Marinated with an Asian Glaze & Baked in the Half Shell



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Chorizo Shrimp Pick

Chorizo Sausage & Gulf Coast Shrimp with Cucumber
Sour Cream Dip

Smoked Brook Trout with Potato-Apple Salad

Grilled Lemongrass Thai Chicken

Bite-sized Breast of Chicken Marinated in Coconut Milk
Lemongrass, Basil, Chilies & Coriander

Duck Breast Satay

Seared Barberie Duck Breast, Skewered with Sun Dried Cherries
& Cassis Balsamic Dip

Duck Breast Prosciutto

Duck Breast Marinated with Barbados Rum, Brown Sugar
& Rice Wine Vinegar on Camembert Croustades
With Raspberry Coulis

Maple Cured Bacon Grissini

Maple Cured Bacon Wrapped Around House Made Grissinis
With Dijonaise Dip

Charred Medallions of Lamb

Charred Marinated Lamb Loin with Sheep's Milk Cheese
Croustades & Mint Laced White Balsamic Sauce, Curried Chicken with Walnuts & Raisins
Wrapped in Strudel



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Mini Quiches

Lorraine, Mushroom & Smoked Salmon-Spinach

Empanadas

Ground Beef & Pork

Chili Chicken Wonton

Fried Wonton filled with Marinated Shredded Chicken, Chili
Water Chestnuts & Chinese Chives with Plum Sauce

Malayan Chicken Satay

Skewered Grilled Chicken with Spicy Mango Peanut Sauce

Grilled Flank Steak Skewer

Angus Flank Steak Dry Rubbed with Espresso Powder
Horse Radish & Garlic with a Merlot Rosemary Glaze

Loaded!

Twice Baked Fingerling Potatoes
With Prosciutto, Grafton Cheddar Cheese, Chives & Horseradish

Pork San Choy Bau

Ground Pork Tenderloin with Water Chestnuts, Scallion
Sprouts & Mint with Hoi Sin-Garlic Sauce on Belgian Endive

Chimichurri Poultry

Boneless Bite Size Breast of Chicken Simmered in
White Wine & Herbs with Chimichurri Sauce



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Andouille Sausage & Duckling Jambalaya

Petite Philo Cups Filled with Duckling Jambalaya & Andouille Sausage

Grilled New Zealand Lamb Chop

Charred Lamb Chops with Fresh Mint Salsa

Classic Frittata

Eggs with Potato & Pepper Brunoise

Grilled Herb Crusted Tenderloin of Beef

With Gorgonzola Dolce Cream on Petite Popovers

“Three Little Pigs”

Dogs in the Blanket with or without Teriyaki Onions
& Maple Mustard

Crispy Coconut Chicken Fingers

Coconut Battered Chicken Fingers with Sweet & Sour
Cucumber Chili Relish

Tenderloin “Wimpy Burgers”

Ground Prime Beef Tenderloin Seasoned with Sherry & Herbs
On Petite Potato Rolls with all the “Fixings”

Bacon Water Chestnut

Soy Marinated Water Chestnut Wrapped with Bacon



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Vitello Tonnato - Chicken or Veal

Thin Sliced Meat with Tuna Fish Sauce on Cucumber

Indian Chicken Strudel

Curried Chicken with Walnuts & Raisins Wrapped in Strudel

Grafton Grill

Petite Grilled Cheese Triangles with Vermont Smoked Cheddar
Crisp Bacon & Heirloom Tomato Basil Dip

Artichoke Beignets

Cast Iron Fried with Citrus Hollandaise

Puff Pastry Wrapped Asparagus

Wrapped in Herbed Puff Pastry
& Oven Roasted with Curried Dijonaise

Grafton Cheddar Cheese Puffs

Vermont Cheddar with Basil, Onion & Aioli
On Thin Buttered Bread Round Buttered and Sautéed Till Amber Brown

Gorgonzola & Sun Dried Cherry Fritters

Gorgonzola Cheese, Sun Dried Cherries & Brioche Crumbs
With a Port Wine Reduction

Eggplant Caponata

Eggplant, Roma Tomatoes, Green Olives & Onion
On Baguette Crostini



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Roasted Pumpkin Bites with Hazelnut Pesto

Mushroom & Prosciutto Pics

Port Wine Marinated Button Head Mushroom with Prosciutto

Zucchini - Gorgonzola Bites

Bite Size Zucchini Filled with Gorgonzola & Cherry Tomato

Roast Beef Asparagus Rolls

Roasted Asparagus Wrapped with Roast Beef & Boursin Cheese

Mini Tomato Mozzarella Kebab

Caesar Salad Cups

Phyllo Cups Filled with Caesar Salad & Romano Cheese

Napoleons Puffs

Pressed Puff Pastry Leafs with Onion Confit, Kalamata Olives
Sun Dried Tomatoes & Basil Scented Marscarpone

Wild Mushroom Profiteroles

Wild Mushrooms Sautéed with Rosemary, Thyme, Shallots
Romano Cheese & Marsala in Profiteroles

Sweet Potato Roesti

With Minted Sour Cream



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Onion Bhajis

Sliced Onions Battered & Fried with Tomato-Chili Sauce

Cheesy Spring Roll

Spring Roll Filled with Camembert Cheese & Red Onion Confit

French Deviled Eggs

Filled with Curried Aioli & Riced Yolk Garnish

Petite Wild Mushroom & Brie Cheese Toasted Triangles

Buttered and Sautéed till Amber Brown

“Grape Nuts”

Colored Grapes within Roquefort Cheese & Candied Pecan Dust
On Skewers with a Cinnamon Scented Cabernet Reduction

Forbidden Black Rice Risotto Cakes

With Marinated Artichoke Hearts & Fontina Cheese

Pizzettas

Pita Bread with Boursin Cheese & Green Asparagus

Portabella Mushroom Satay

Marinated with Rice Wine Vinegar, Lime Zest & Asian Herbs
With an Asian Manis Dipping Sauce

Tostada

Petite Crisp Flour Tortilla Cups Filled with Salsa
& Avocado Cream



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Classic Bruschetta

Tomato Concasse with Shallots, Parsley, Olive Oil & Vinegar
On Crispy Baguette

Blue Cheese Risotto & Beets

Petite Blue Cheese Risotto Cake with Beet Wedges
& Port Reduction

Garden Harvest Asian Spring Rolls

Julienne Garden Vegetables Marinated with Citrus Zest
Rice Wine Vinegar & Asian Herbs in a Rice Wrapper with
Sweet Soy Dipping Sauce

Falafel Bites

Fried Ground & Spiced Garbanzo Beans with Red Cabbage
& Aioli on Pita

Stationary Hors d' Oeuvres

Chilled Colossal Shrimp

“Two-Bite-Size” Gulf Coast Shrimp
With Classic Cocktail Sauce & Lemons

Shellfish Platter

Your Choice of Lobster Tail,
Fjord Fisheries Own Farm Raised Oysters & Clams, Crevettes
Aioli, Lemon & Cocktail Sauce



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Pear & Stilton Torte

Cabernet Sauvignon Poached Pears & Stilton Cheese Mousse
With White Balsamic Syrup & Baguette

Fondue de Brie

With Cornichons, Pearl onions,
Assorted Crackers & Bread

Vegetarian Rustic Torte

Layered Roasted Vegetables, Cheese & Pesto

Artisan Cheeses

Blue Cheeses, Cheddars & Triple Cream Cheeses
With Bright Berries or Grapes, Chutney, Crackers & Baguette

Grilled House Made Flat Breads & Tortillas

Chili Lime, Toasted Cumin Cilantro Flatbreads & Tri Color Tortilla Chips
With Roasted Tomato Salsa, Guacamole & Ranch

House Made Potato Chips

Seasoned with Cider Vinegar & Sea Salt with Boursin Cheese Dip

Dutch Garden Crudite

Garden Vegetables in Dutch Fashion
With a Trilogy of Dipping Sauces



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Warm Spinach & Artichoke Dip

Assorted Crackers & Bread

Warm Crabmeat Dip

Assorted Crackers & Bread

Antipasto

Serrano Ham, Hard Dried Salami, Assorted Olives, Aioli & Baguette

Baked Brie w/ Toasted Almonds, Brown Sugar & Raspberry Puree

Assorted Crackers & Bread

Fjord Fisheries Smoked Marlin Dip & Salmon Tartar

Ritz Crackers, Pumpernickel & Cucumber Slices

Sushi & Sashimi

With Soy Sauce, Wasabi & Ginger

Hummus & Eggplant Caponata with Pita Crisps

Tomato & Mozzarella Kabobs



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Cocktail Party Stations

Raw Bar

Clams, Oysters, and Shrimp
Stone crab claws (additional cost – m.p.) In season
½ stuffed lobster w/claw (additional cost – m.p.) In season
Sauces: cocktail, horseradish, jalapeno, Tabasco, and lemon wedges

Assorted Sushi and Sashimi

Served with ginger, soy sauce, and wasabi

Pasta Station (made to order)

Pasta: penne, farfalle bowtie, (cheese tortellini – additional cost per person)
Sauces: marinara, pesto, alfredo
Toppings: grilled chicken, sundried tomato, peas, mushrooms
Olives & prosciutto

Carving Station

Roast Turkey w/ cranberry relish
Honey Ham w/ tarragon mayo or honey Dijon
Filet of Beef with horseradish sour cream and caramelized onions
Cocktail rolls