



158 E. Putnam Ave, Cos Cob, CT 06807
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Spring & Summer Culinary Offerings

Customize your own menu

Bisques, Consommés & Soups

Connecticut Coastal Clam Chowder

Clams, Potato & Onion in a Light Cream Seafood Broth
With Oyster Crackers

New England Clam Chowder

Creamy Seafood Broth with Clams, Bacon, Potato & Onion

New Brunswick Fisherman's Stew

A Red Fish Chowder with White Fish, Potato, Onion, Tomato & Celery

Classic Gazpacho

Tomato-Cucumber Broth with Cilantro & Garden Vegetable Brunoise

White Gazpacho

Cucumber, Low Fat Yoghurt & Garlic

Cold Melon Soup

Refreshing Sweet & Tangy with Cantaloupe Melon

Spanish Seafood Soup

Clams, Mussels & Scallions in a White Wine Seafood Broth
With Grilled Baguette Crostini

Lobster Bisque with Garlic Crostini

With Lobster Meat

Oyster Stew

Rich & Creamy Soup with Blue Point Oysters, Leeks, Celery, Onions & Parsley

Spicy Lemongrass Soup with Tiger Prawn & Cilantro Aioli

Roasted Corn Soup with Cajun Spice & Popcorn

Mussel & Fennel Bisque

Garden Greens

Tomato-Kalamata Olive Bread Salad

Vine Ripe Tomatoes with Toasted Baguette, Kalamata Olives
Basil & Balsamic Vinaigrette

Cantaloupe Melon Salad with Serrano Ham

Garden Salad

Mixed Mesclun Greens with Tomato, Red Onion, Cucumber, Carrots
& Balsamic Vinaigrette

Fjords Ice Berg Lettuce

Cherry Tomatoes, Onion, Crumbled Goat Cheese
& White Wine-Dill Vinaigrette

Summer Field Greens

Fennel Shards, Scallion & Spiced Pecan
With a White Balsamic Lime Vinaigrette

Arugula Salad on Pear Carpaccio

with Candied Walnuts & Gorgonzola Fior Dolce

Fennel and red leaf salad with cider vinaigrette

Saint Lawrence Caesar

Wedge of Romaine a Chunk of Blue Cheese & Crisp Bacon
with Thousand Island Dressing

Caesar Ritz

Parmesan Shards, Croutons, Bacon & Black Olives

Caesar Salad

Romaine Hearts, Parmesan & Croutons

Spinach Salad

Truffled Pecorino, Red Onion, Kalamata Olives & Aged Balsamic Vinaigrette

Tomato-Buffalo Mozzarella Salad

Balsamic Olive Oil Vinaigrette & Basil

American Caviar- Potato Salad

Red Skinned Potato Wedges with Caviar Sour Cream, Shallots & Dill

First Courses & Small Entrées

Cantaloupe Melon Salad with Mint & Canadian Lobster

Oyster Shot with Bloody Mary

Petite Shot of Bloody Mary, Celery Stick & Blue Point Oyster

Lemon Risotto with Seared Calamari

Angel Hair Pesto Salad with Rock Shrimp Skewer

Tomato, Pine Nuts, Parmesan, Basil

Marinated Lamb Back

With Artichoke-Olive Salsa & Pecorino Cheese

Melon-Peach Salad with Prosciutto

Lobster Croustilliant with Green Papaya Salad

Costa Brava Seafood Salad

Shrimp, Calamari, Scallops in Vinegar, Olive Oil & herbs

Mussel Pot

White Wine Tomato broth & Baguette

Clam or Steamer Pot

Fjord Fisheries Farm Raised Clams & Steamers

White Wine Garlic Seafood Broth & Baguette

Principal Plates

Pan Seared Red Snapper

On Potato Cucumber Salad & Watercress Veloute

Turbot with Chanterelles & Celery Root - Potato Puree

Turbot with Coconut Chili Paste

Baked in a Banana Leaf, Steamed Vegetables, Sticky Rice & Red Curry Sauce

Red Snapper Poached in Soy Broth

With Sprouts, Snow Peas & Basmati Rice Bowl

Potato Wrapped Chilean Sea Bass

With Curried Tomato Coulis, Pesto & Roasted Eggplant

Grilled Sea Bass

With Roasted Asparagus, Orzo Pasta & Pernod Sauce

Poached Cod with Crabmeat Timbale

With Cilantro Sauerkraut & Risolee Potatoes

Branzino with Mediterranean Country Hash

Pan Seared Branzino with Red Onion, Celery, Scallion, Kalamata Olives & Potatoes

Monkfish Piccata with Caper Marinara & Cavatelli Pasta

Monkfish Breaded in Egg & Parmesan

Surf & Turf

6 oz. Filet of Beef with 4 oz. Lobster Tail

With Broccoli & Twice Baked Potato

Coffee Rubbed Grilled Flank Steak

With Green Asparagus & Lobster Mac & Cheese

Rack of Lamb with White Bean Ragout & Roasted Fingerling Potatoes

Braised White Beans with Roma Tomatoes, Shallots, Bacon & Herbs

Honey Shallot Encrusted Filet of Beef

With Haricot Vertes - Baby Carrot Bundle

& Horseradish Scented Mashed Potatoes

Filet Mignon with Caramelized Onions & Potato Roesti

Veal Tinian

Layers of Veal Medallions & Roasted Vegetables, Fingerling Potatoes
Crispy Parmesan Shards

NY Strip Kebobs

With Marinated Cipollini Onions & Cous Cous

French Breast of Chicken

With Zucchini Flowers & Ricotta Cannelloni

Dessert Adventures

Mousse au Chocolate in the Marie Charlotte

Bittersweet Mousse au Chocolate in a Chocolate Cup
With Red Berries & Coulis

Apple Crumble Cake with Vanilla Bean Ice Cream

Apple Strudel with Vanilla Bean Ice Cream

Aged Balsamic Strawberries & Vanilla Bean Ice Cream

Crème Caramel

Vanilla Custard with Soft Caramel

Classic Crème Brulee

Cinnamon Ice Cream with Marinated Oranges

Whoopie Pies

Petite Chocolate Tart with Rhubarb

Cobblers & Pies

Blueberry, Rhubarb, Cherry, Apple

Assorted House Made Cookies

Chocolate Chip, Oatmeal Raisin, Double Chocolate

Exotic Fruit Platter

Banana Pecan Muffins