

**“THE FIRST MATE”**

**COCKTAIL HOUR**

*(Select Four Hors d'oeuvre From the Attached List)\**

*Crudite Basket with Blue Cheese dipping sauce*

*Imported and domestic cheese and Seasonal Fruit Display*

**BUFFET DINNER MENU**

*(please select two entrees from the list below)*

*Grilled Marinated Flank Steak thinly sliced with caramelized Bermuda onion*

*Herb Crusted Chicken Breast with mustard tarragon crème sauce*

*Poached Atlantic Salmon with cucumber dill sauce*

*Roast Turkey Breast with apple sage stuffing and traditional gravy*

**ACCOMPANIMENTS**

*Rolls and Butter*

*(select three from the list below)*

*Garden Salad with balsamic herb vinaigrette*

*Penne Pasta Primavera*

*Toasted Almond & Currant Rice Salad*

*Julienne Seasonal Vegetables*

*Roasted Garlic Mashed Potatoes*

**BUFFET DESSERT**

*Complete Coffee and Tea Service*

*(select two from the list below)*

*Apple Strudel with Fresh Whipped Cream*

*NY Cheese Cake with Raspberry Puree*

*Assorted Cookies and Fudge Brownies*

*Fruit Salad with fresh Mint served in a Watermelon Basket*

**Menu Cost is \$55.00 per person**

## “THE CAPTAIN”

### **COCKTAIL HOUR**

*(Select Six Hors d'oeuvre From the Attached List)*

*Vegetable crudite basket*

*Fruit cheese and crackers platter*

*Baked Brie with nuts, brown sugar, raspberry puree*

### **BUFFET DINNER MENU**

*(please select two entrees from the list below)*

*Sliced Pepper Crusted Tenderloin with béarnaise sauce*

*Roast Chicken Breast with shitake marsala*

*Sesame Crusted Atlantic Salmon with cucumber ginger vinaigrette*

*Grilled Marinated Pork Loin with apple ginger chutney*

### **ACCOMPANIMENTS**

*Rolls and Butter*

*(please select four from the list below)*

*Garden Salad with balsamic herb vinaigrette*

*Caesar Salad*

*Honey Glazed Baby Carrots*

*Julienne Seasonal Vegetables*

*Confetti Rice Salad*

*Herb Roasted Red Bliss Potatoes*

*Marinated Grilled Vegetables*

*Roasted Garlic Mashed Potatoes*

### **BUFFET DESSERT**

*Complete Coffee and Tea Service*

*(please select two from the list below)*

*Assorted Cookies, Petite Fours & Fruit Tarts*

*Warm Berry Cobbler with Fresh Whipped Cream*

*Triple Chocolate Mousse Cake*

*Bread Pudding with Bourbon Crème Anglais*

**Menu Cost is \$75.00 per person**

## “THE ADMIRAL”

### **COCKTAIL HOUR**

*(Select Eight Hors d' oeuvre From the Attached List)*

*Vegetable crudite basket*

*Fruit cheese and crackers platter*

*Baked Brie (nuts, brown sugar, raspberry puree)*

### **BUFFET DINNER**

*(Please select three entrees from the list below)*

*Grilled Petite Filet Mignon with Porcine Bordelaise*

*Baked Stuffed Lobster Tail with Lemon Herb Buerre Blanc*

*Cajun Grilled Swordfish with Sweet Mango Puree*

*Grilled Tuna Steak with Roasted Corn & Shitake Salsa*

### **ACCOMPANIMENTS**

*Rolls & butter*

*(Please select four from the list below)*

*Vine Ripe Tomatoes, Fresh Mozzarella, and Roasted Peppers with Pesto Vinaigrette*

*Grilled Asparagus Lemon Butter*

*Napa Valley Greens with Crumbled Gorgonzola, Toasted Almonds, and a Raspberry*

*Vinaigrette*

*Scalloped Potatoes*

*Haricot Vert Almondine*

*Penne ala Vodka*

*Wasabi Whipped Potatoes*

### **BUFFET DESSERT**

*Complete Coffee & Tea Service*

*(Please select two entrees from the list below)*

*Chocolate Indulgence Kahlua Crème Anglaise*

*Tiramisu with Seasonal Fruit*

*White & Dark Chocolate Mousse in a Chocolate Shell*

*Poached Pears Tahitian, Vanilla Ice Cream, & Fresh Whipped Cream*

**Menu Cost is \$95.00 per person**

**COCKTAIL PARTY - (based on three hours)**

**RECOMMENDED**

Choose 5 hors d'oeuvre \$31.00 per person	25 – 50 guests
Choose 6 hors d'oeuvre \$34.00 per person	50 – 75 guests
Choose 8 hors d'oeuvre \$37.00 per person	75 – 100 guests

(each additional hors d'oeuvre is \$2.00 per person)

- ☆ Crudite Basket
- ☆ Fruit, cheese, and crackers platter

DESSERT – last hour

- ☆ Assorted Brownies and Cookies
  - ☆ Coffee
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**Raw Bar...\$15.00 per person**

Clams, Oysters, and Shrimp  
Stone crab claws in season only (additional per person at market price)  
½ stuffed lobster w/claw (\$8.00 additional per person)  
Sauces: cocktail, horseradish, jalapeno, Tabasco, and lemon wedges

**Assorted Sushi and Sashimi...\$16.00 per person**

Served with ginger, soy sauce, and wasabi

**Pasta Station (made to order)...\$12.00 per person**

Pasta: penne, farfalle bowtie, (cheese tortellini \$1.00 additional per person)  
Sauces: marinara, pesto, alfredo  
Toppings: grilled chicken, sundried tomato, peas, mushrooms, olives, prosciutto  
Mixed green salad

**Charcuterie Station...20.00 per person**

Prosciutto, Sopresatta  
Paté: Vegetable, Chicken Liver, Truffle, Foie Gras  
Flatbreads, Mustards, and Cornichons  
Other accompaniments by Chef's choice

**Carving Station...\$22.00 per person**

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  
Garden Salad with balsamic vinaigrette



## **Fjord's New England Clambake**

*Fjord's famous clambake is by nature casual, the food is festive and delicious, creating a perfect get-together for friends and family, a memorable corporate picnic, a natural icebreaker for a rehearsal dinner, or may be elegantly "dressed up" for a wedding or any formal event.*

*We start with a beautifully decorated rowboat, filled with shaved ice, serving littleneck clams, the finest cold water oysters, cocktail shrimp and all the necessary accoutrements.*

*Toward the end of the cocktail hour, we serve soup from the buffet table with oyster crackers. Your soup can be a choice of one of the following:*

*New England clam chowder, New Brunswick Fisherman's stew, lobster bisque, curry vegetable, lemony chicken or gazpacho.*

*The main event is the buffet, which consists of a one-and-a-half-pound Maine lobster that is cracked and split for your guests upon serving and accompanied by lemon & butter.*

*We also serve steamers and mussels, prepared in a white wine broth, steamed redskin potatoes tossed with garlic & herbs, native corn on the cob, garden or Caesar salad and coleslaw.*

*We can offer a French cut marinated grilled chicken breast for the "unlobsterous".*

*For dessert we offer assorted homemade cookies, fresh sliced melons, and complete coffee service.*

*Menu Cost is \$69.00 per person  
(pricing for charters events only)*

**Fjord Catering & Charters 203.622.4020**

### **Cold Hors D'oeuvre**

Asparagus bundles with Westphalia ham & mustard cream

Bruschetta  
black olive, artichoke, vine ripe tomato

Ceviche

Chilled cocktail shrimp with traditional cocktail sauce

Cucumber cups w/ herb goat cheese

Filet of beef on garlic croutons, caramelized onions and horseradish cream

Fresh Vietnamese salad roll with ginger sesame soy dipping sauce

Gravlak canapés on black bread triangles with mustard dill

Proscuitto with St. Andre & fresh pear

Seafood pinwheels

Smoked salmon canapés on black bread triangles with dilled sour cream

Shrimp endive

Spinach, pine nuts, roasted red pepper, & cream cheese pinwheels

Tuna tartar served on wonton chips

Spicy jerk chicken on a tropical chip w/ Pineapple and cilantro salsa

Rice pancake with roast duck & cherry glaze

Vanilla lobster pinwheels

### **Hot Hors D'oeuvre**

Sate with dipping sauce  
*chicken, beef, lamb, tuna, shrimp, or swordfish*

Brie, saffron and apricot tartlets

Coconut batter shrimp with dipping sauce

Mini spring rolls with dipping sauce

Mini crab cakes *with roasted red pepper puree & sour cream horseradish*

Mini empanadas  
chicken, beef, fish or vegetable

Mini taquitos

Mini Beef Wellington

Mini bruschetta with marinated mozzarella, sundried tomato & basil

Mushroom, spinach, gorgonzola and phylo triangles

Scallops wrapped in bacon

Stuffed mushroom  
*vegetable, crabmeat or sausage*

Small Norwegian meatballs with lingonberry

Sesame chicken skewers with sweet & sour

Toasted baguette, fig chutney and chevre

Thai meatballs

Wild mushroom tartlets

**Stationary Appetizers**

*Vegetable Crudite Basket  
With Buttermilk Ranch, Hummus, or Gorgonzola Roasted Shallot & Walnut*

*Fruit, Cheese, and Cracker Platter  
Choose Three:  
Vermont Cheddar, Dill Havarti, Jarlsberg, Brie, Gouda, and Pepperjack*

*Brie en Croute with Raspberry Coulis*

*Smoked Spreads Served with Crackers  
Seafood, Tuna, Salmon Tartar, Whitefish Salad*

*Grilled Vegetable Antipasto  
Zucchini, Squash, Artichoke, Eggplant, Roast Garlic, Mozzarella,  
Olives, Roasted Peppers*

**Desserts**

*White Chocolate Mousse in Chocolate Cup*

*Strawberries & Cream (With or Without Shortcake)*

*Cheesecakes: Plain, Chocolate Chip, Raspberry, Pumpkin, Grand Marnier*

*Mississippi Mud Cake*

*Fresh Warm Berry Cobbler à la Mode*

*Chocolate Decadence*

*Norwegian Very Berry Cake*

*Chocolate Mousse Cake*

*Assorted Fruit Tarts*

*Fudge Brownies*

*Assorted Homemade Cookies*



# Fjord Catering & Charters

**203-622-4020**

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## SCANDINAVIAN SMORGASBORD

(choose 3 from each of the following categories or 15 choices)

### Fish

- poached salmon
- smoked salmon
- gravlaks
- smoked mackerel
- Janssen's temptation
- salmon pudding
- shellfish
- peel & eat Arctic shrimp
- Scandinavian style crayfish
- mussels
- oysters borealis

### Meats

- roast beef
- cured ham
- smoked ham
- roast pork
- meatballs
- lamb stew
- liver pate

### Herrings

wine, mustard, sour cream, curry, spice, sherry, tomato, port wine

### Cheeses

nokkelost, jarlsberg, brown goat cheese, Saga brie, Havarti, Danbo

### Salads

shrimp salad, mackerel salad, crab salad, carrot salad, cucumber salad, garden salad

### Condiments (all)

sweet & sour cabbage, coleslaw, lingonberry relish, remoulade, mustard dill sauce, dill sauce, pickled beets, cornichons, capers

**Menu Cost is \$58.00 per person (\$1.50 per person each additional item)**

### SEAFOOD EXTRAVAGANZA

*A rowboat packed with ice and creatively decorated, is filled with:*

- *oysters*
- *clams*
- *cocktail shrimp*
- *lobsters*
- *peel & eat Arctic shrimp*
- *smoked salmon*
- *poached salmon*
- *Alaskan king crab legs*
- *cray fish*
- *rawbar sauce & dijon dipping sauce, dill sauce, Lemons, tobasco, jalapeno tobasco*

### SIDE TABLE

- *New potato dill salad*
- *confetti rice*
- *mixed green salad*
- *assorted cocktail rolls*
- *french bread toast points*

**Menu Cost is \$60.00 per person**

**DELI**

- *Freshly made wedges  
honey maple ham, smoked turkey, roast beef, salami, American, provolone, lettuce, tomato,  
mayo, salt & pepper and oil & vinegar*
- *red potato dill salad*
- *cole slaw*
- *garden salad*
- *pasta salad*
- *assorted chips & dips*
- *assorted cookies*

**Menu Cost is \$28.00 per person**

**GREAT AMERICAN SOUTHWEST**

- *Chili w/ chopped red onion, cheddar cheese and sour cream*
- *Cajun grilled chicken w/ pineapple mango salsa*
- *Smokey BBQ beef w/ sweet vidalia onions*
- *“dirty” rice and black beans*
- *tomato and onion salad*
- *garden salad*
- *homemade chips w/ salsa and guacamole*
- *cheddar jalapeno corn bread*
- *assorted cookies*

**Menu cost is \$39.00 per person**

**WRAPS**

- *Grilled chicken Caesar*
- *Sliced filet w/ caramelized onions, crisp romaine and horseradish sour cream*
- *Marinated grilled vegetable w/ a sweet balsamic drizzle*
- *Smoked turkey “BLT”*
- *red potato dill salad*
- *cole slaw*
- *garden salad*
- *pasta salad*
- *assorted chips & dips*
- *assorted cookies*

**Menu cost is \$28.00 per person**

### **LUNCHEON #1**

- *Thinly Sliced London Broil w/ caramelized onions and horseradish cream*
- *Curried Chicken Salad w/ lettuce and tomato*
- *Grilled Vegetable Antipasto*
- *Zucchini, Squash, peppers, garlic, artichoke, tomato, fresh mozzarella*
- *Roasted Red Potato Dill Salad*
- *Assorted Flatbreads*
- *Mixed Greens with Balsamic Vinaigrette*

### **DESSERT**

- *Seasonal Fruit Platter*
- *Assorted Brownies and Cookies*
- *Coffee*

**Menu cost is \$30.00 per person**

### **LUNCHEON #2**

- *Curry chicken salad*
- *Poached salmon w/ dill sauce*
- *Cucumber salad*
- *Grilled vegetable antipasto*
- *Toasted almond & currant rice salad*
- *Mixed green salad*
- *Assorted breads and rolls*

### **DESSERT**

- *Melon basket*
- *Assorted Brownies and Cookies*
- *Coffee*

**Menu cost is \$32.00 per person**

## **CONTINENTAL BREAKFAST**

- *Assortment of fresh muffins, Danish and Bagels*
- *Assortment of whole fruits*
- *Assorted cold cereals*
- *Assorted juices, coffee and tea*

**Menu cost is \$25.00 per person**

## **BREAKFAST**

- *Assortment of fresh muffins, Danish and Bagels*
- *Smoked salmon display w/ chopped tomato, onions, capers, cream cheese*
- *Assortment of whole fruits*
- *Assorted cold cereals*
- *Assorted juices, coffee and tea*

**Menu cost is \$30.00 per person**

## **BRUNCH #1**

- *Omelet station "made to order"*  
*With onion, cheese, peppers, mushrooms, tomato, ham, bacon*
- *Hash browns*
- *Bacon and sausage*
- *Assortment of fresh muffins, Danish and Bagels*
- *Smoked salmon display w/ chopped tomato, onions, capers, cream cheese*
- *Fruit salad*
- *Assorted cold cereals*
- *Assorted juices, milk, coffee and tea*

**Menu cost is \$40.00 per person**

**BRUNCH #2**

- Omelet Station  
*onion, cheese, peppers, mushrooms, tomato, ham, bacon*
- Norwegian Pancakes (crepe style) w/ jam, cream cheese & cinnamon butter
- Assorted bagels and croissants
- Cheese display brie en crouete in puff pastry and other various cheeses
- Sliced fruit platter pineapple, honeydew, strawberries
- Sausage and Bacon
- Danishes and Muffins
- Green salad
- Complete coffee service

**Menu cost is \$45.00 per person**

**ENTIRE BRUNCH MENU**

- Omelet Station *onion, cheese, peppers, mushrooms, tomato, ham, bacon*
- Eggs Benedict
- Rawbar
- Quiche *smoked salmon scallion dill swiss, crab & spinach, lorraine, broccoli & cheddar*
- Assorted Bagels & Muffins
- Assorted Pastries
- Croissants
- Norwegian Pancakes (crepe style) w/ jam, cream cheese & cinnamon butter
- Waffles w/ strawberries & cream
- Smoked Fish Station
- *trout, smoked salmon with tomato onion capers chopped egg*
- *pepper blue fish , smoked white fish salad, Herring*
- Carved chateau w/ complementing sauces
- Spiral ham w/ complementing sauces
- Cheese display brie en crouete in puff pastry, other various cheeses
- Sliced fruit platter pineapple, cantaloupe, honeydew, strawberries
- Green salad

**Menu cost is \$60.00 per person**