



17 N Main St
Cranbury, NJ 08512
609 235 7539

Dinner @ home: Sunday, July 17th

11 Guests
arriving 5pm; at table 7pm

Dinner @ 80/person: 880.

Service @ 38/hr* (min. 5 hrs) 190.
*for the two workers combined

No delivery fee or any other charges

Total (@ 5hr service):
1070.

– with full table service & depending upon how you want to handle the kitchen cleanup, I show you an hourly rate for the 2 workers so you can more easily determine how long you want to engage the team. At the minimum, as shown, they will arrive at 4pm & will be with you / returning to BR by 9pm. We can refine this one Wed morning if you wish.

Your dinner will be prepared in The Blue Rooster kitchen by our head chef. It will be finished & served in your home by our senior server & cook.

Cocktail nibbles:

- + Goat cheese with pistachios & orange rind
- + Country terrine of fresh garden vegetables
- + Stuffed cocktail tomatoes
- + Gravlox
- + Cheddar cheese & crackers
- + All served with baguette rounds & flatbreads

Dinner

Gazpacho (8 oz)

Salad of Artisan baby lettuces with fresh, blueberries, cucumber, zucchini flowers (?) & mango served with rich balsamic dressing alongside

Filet mignon (7 oz portion)

or

Wild Atlantic hake (7 oz portion)

Will be served family style (bowls on table)

- + Wild rice with blueberries & almonds
- + Roasted baby new potatoes
- + Stuffed zucchini
- + Swiss chard
- + Plain vegetable –(determined by farmer)

Dessert on buffet (sideboard in kitchen)

- + Fresh fruits
- + Variety of fresh individual tarts: blueberry & peach will feature
- + Quarter cut brownies
- + Coffee to be made & served using your equipment

Thank you for selecting The BR!. We look forward to presenting an excellent meal for you & your friends!
All the best,

Karen

609 235 5847 karen.finigan@gmail.com



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Catered "Heavy H'ordeurves

2pm – 6 pm
Sunday, October 16th
75 – 150 attendees

Menu is priced / person25.*
No additional costs
We will deliver & pick up trays & assist you
in setup, as you request

*
I look forward to working with you to create the
right balance for this very special day!

Your h'ordeurves will be made on the day & can be
delivered on platters or trays that will suit your
service needs on the day

Artisan Cheeses: 4 oz / person
4 varieties – tbd (I'll talk with cheesemonger &
see what's stinky & wonderful closer to the
day. With baguette & crackers

Bruschetta: 8 pieces / person
4 varieties:

- * Peppers & onion
- * Artichoke & capers
- * Olives & oil
- * Tomato & herbs

Fruit Skewers: 2/person

- * Pinapple
- * Melon
- * Apple
- * Kiwi

Individual Apple Crisps: 1/person

- Thank you for selecting The BR for your cocktail
party needs.
We look forward to preparing & delivering a fantastic
set of finger foods to serve your guests.

All the best,
Karen
609 235 5847 karen.finigan@gmail.com



1st Communion Celebration
May 2011
2:30 pm
West Windsor
50-60 Adults, 20+ Children

Menu Cost: based on 50 adults &
20 children

\$46.00— per adult

\$26.00 per child 8 and over, no charge
for children under 8

Labor:

Rental: Tables, chairs

Plates, glassware, cutlery

Bars other 'hardware' as need dictates

Passed H'ordeuvers

Ricotta Crostini with array of seasonal toppings

Crab in puff pastry

Miniature skewers of roasted herbed shrimp

Stationed Artisan Cheese Board with fresh baked breads, chutneys, olives, nuts

Salmon with fresh dill

Crudités with herb dip



Children's Meal

Fresh "Organic finger food "centerpieces":

Julienned strips of carrots, grape tomatoes, Irish Cheddar, and sliced apples with nutella and
yogurt ranch dip

Children's Dinner

Whole roasted organic chicken cut into slices & bite-size pieces (mildly seasoned)

Bow-Tie pasta served either plain with butter or macaroni and cheese style

Steamed organic green beans

Roasted sweet potato wedges with cinnamon and sugar

House made apple sauce



Adult Dinner Buffet

New Zealand baby lamb chops in rosemary & fresh berry sauce

Frenched chicken breast

Vegetarian option: grilled Portobello; stuffed with fresh spinach & feta

Baked Goat Cheese on rocket with chutney

Fennel, orange, watercress & walnuts

Risotto with fresh peas

Mushrooms stuffed with duxelles

Chilled local asparagus parcels

Haricot Vert with dill



Desserts

Celebratory Cake- chocolate cake with strawberries, etc
complimented by a selection of individual tarts:

Kefir Lime with meringue

Raspberry & peach

Strawberry rhubarb

Chocolate mousse

Coffee / Tea