

G&H

G A R E L I C K & H E R B S

GOOD FOOD GOOD MOOD

Let us create an event that is fabulously delicious. We can provide serving utensils, Wait Staff, Event Captains, Chefs, and Bartenders. Everything to insure you are a guest at your own party! All our menu items can be tailored to your preferences. Let Garelick & Herbs help you Celebrate Deliciously!



OUR EXCLUSIVE VENUES FOR YOUR OFFSITE EVENTS

MORA:MORA
THE SPOT FOR PARTIES

The Westport Inn

WALL STREET THEATER
G&H EXCLUSIVE CATERERS TO THIS HISTORIC THEATRE

BIRD CRAFT
MUSEUM

garelickandherbs.com • 203.254.8577 or 203.972.4497

CORPORATE

BREAKFAST. LUNCH. DINNER. AND EVERYTHING IN-BETWEEN.

Breakfast Options:

10 person minimum

Starter Breakfast \$12 per person

Assorted Sliced New York Style Bagels
Served with Cream Cheese Medley, Butter & Jam
Assorted Mini Muffins, Mini Fruit Danish & Mini Scones

Early Morning Breakfast \$15 per person

Assorted Sliced New York Style Bagels
Served with Cream Cheese Medley, Butter & Jam
Assorted Mini Muffins, Mini Fruit Danish & Mini Scones
Sliced Seasonal Fruit topped with Fresh Berries

The Wake Up \$18 per person

Assorted Sliced Bagels
Assorted Mini Muffins, Mini Fruit Danish & Mini Scones
Served with Cream Cheese, Butter & Jam
Assorted Mini Quiche:
Broccoli & cheddar, spinach & mushroom, Lorraine,
asparagus & tomatoes or roasted vegetable
Fruit Salad topped with seasonal berries

Brainstormer's Breakfast \$28 per person

Assorted Sliced New York Style Bagels
Served with a Cream Cheese Medley, Butter & Jam
Smoked Norwegian Salmon Garnished with Capers, Lemon Wedges & sprigs of dill
Sliced red & Yellow Beefsteak Tomatoes, English Cucumber, Vidalia Onion and capers
Sliced Seasonal Fruit Topped with Fresh Berries
Sliced Raspberry Rugelach or Mini Muffins

Beverages

Fresh Squeezed Orange Juice Or Ruby Red Grapefruit Juice
(Individual or Gallon) **\$2.50 per person**

Full Coffee Service (Box of Coffee with Milk & Sweeteners) **\$30.00 (serves 6-8)**

G&H Bottled Flat Water **\$1.75 each**

Sparkling Water **\$3.50 each**

Disposable Plates, napkins, forks, knives, plastic serving utensils, tumblers & hot cups
\$1.50 per person

Need some more:

Yogurt Parfaits topped with Seasonal Berries & Crunchy Granola presented in Plexi
Shot Glasses with Demi Spoon*

Sold by the dozen only ~ \$36 per dozen Individual yogurt parfaits with granola & berries
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Greek Yogurt topped with spun local honey & toasted sliced almonds & blueberries
Sold by the dozen only ~ \$36 per dozen
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Overnight Cinnamon Oats with Sunkist raisins presented in plexi shot glasses
Sold by the dozen only ~ \$36 per dozen
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Slow turned low fat oatmeal with crumbled brown sugar, sweet Sunkist raisins, chopped
walnuts and seasonal berries
(serves 10 ~ \$75.00) hot cups & spoons included ~ comes hot ~ just needs microwave
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Quinoa Oatmeal (GF)
(serves 10 ~ \$75.00) hot cups & spoons included ~ comes hot ~ just needs microwave

Lunch Options

10 person minimum

The Simple Lunch \$16 per person

Assorted Sandwiches cut in 1/2's or Wraps cut into 1/3's
Pasta Salad **OR** Green Salad
Assorted Dessert Bars & Cookies

The Working Lunch \$18 per person

Assorted Sandwiches cut in 1/2 &/or Wraps cut into 1/3's
Pasta Salad
Green Salad
Fruit Salad
Assorted Dessert Bars & Cookies

The Green Lunch \$22 per person

Choice of Chicken Salad or Tuna Salad (Add both \$26 per person)
Mixed Green Salad of choice
Pasta **OR** Grain Salad
Artisan Bread & Naan Flats
Assorted Dessert Bars & Cookies

The Hearty Lunch \$25 per person

Sliced Herb Grilled Chicken Breast
Mixed Green Salad
Pasta **OR** Grain Salad
Artisan Bread & Naan Flats
Assorted Mini Fruit Pies **OR** Dessert bars & cookies

The Executive Lunch \$38 per person

Sliced Filet of Beef served With Creamy Horseradish (Add Salmon or Chicken @ \$42 per person)
Pasta **OR** Grain Salad
Oven Roasted Vegetables
Artisan Breads & Naan flats
Sliced Seasonal Fruit Topped with Fresh Berries
Assorted Dessert Bars & Cookies

Signature Sandwiches & Wraps

Sandwiches cut in ½ & wraps cut into 1/3's

Cranberry Apple Tuna Salad with Baby Greens

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Traditional Tuna Salad with Lettuce & Tomato

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Mixed Grilled Vegetables with Ricotta Herb Spread OR authentic house made hummus

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Fluffy Egg Salad with Lettuce & Tomato

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Ripe vine Tomatoes, Fresh Mozzarella, fresh basil confetti & pesto

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Turkey breast with Lettuce, Tomato & Mayo

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Curry Chicken with baby currants & butter lettuce

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Grilled Chicken breast with spinach, plum tomatoes & barbecue sauce

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Grilled Chicken with Provolone Cheese, Roasted Red Peppers, Lettuce & pesto

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Grilled Chicken **or** Grilled turkey with lettuce, tomato, avocado, bacon & chipotle mayo

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Roast Beef with arugala, plum tomatoes & creamy horseradish

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M.EAT Organic Sliced Flank Steak with Sweet Onions & Black Garlic Pepper Mayo

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Italian Combo meats with Roasted Red Peppers, Provolone Cheese, Lettuce, Extra Virgin Olive Oil & red wine vinegar

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Ham, Brie, Spinach & Honey Dijon Mustard

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Specialty Salads

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PASTA

Penne Pasta with Blistered Plum Tomatoes, Fresh Basil, Extra Virgin Olive Oil

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Gemelli Pesto Pasta with blistered tomatoes and Shaved Reggiano Parmesan

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Orzo with Feta Cheese, Kalamata Olives, & Roasted Red Peppers

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Orecchiette Pasta with Portobello, Field Shiitake & Cremini Mushrooms, Red Peppers with Yuzu glaze

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Orzo & arugala with roasted red peppers, artichoke hearts, shaved red onions & Kalamata olives in fresh herb vinaigrette

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Orzo with oven roasted zucchini, peppers, truffles and Vidalia onions in scented truffle oil

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Pasta Festiva arugula, roasted red peppers, ciligini mozzarella lightly tossed in olive oil

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GREEN SALAD

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Kale & Avocado Salad with Shredded Cabbage, Carrots, Toasted Sunflower Seeds dressed with Olive Oil & Fresh Lemon Juice

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California Apple Salad

Mixed Field Greens with Sliced Apples, Red Grapes, Walnuts, Gorgonzola Cheese with fresh squeezed orange vinaigrette

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Baby Arugula with oranges, strawberries, slivered toasted almonds, fresh squeezed orange zest

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Baby spinach, bacon, poached chopped egg, honey Dijon fresh squeezed lemon vinaigrette

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Traditional Caesar Salad

Crisp Romaine Lettuce with Crunchy Croutons, Shaved Parmesan, House made Caesar Dressing

**Add Herb Grilled Chicken \$2.50 per person **

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Mixed Field Green Salad with Shredded Carrots, Holland Red & Yellow Peppers, English Cucumbers, cherry tomatoes, aged balsamic vinaigrette5

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Greek Cucumber & Tomato Salad

With Feta Cheese, Roasted Peppers, Kalamata olives & Red Onions in lemon vinaigrette

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Tomato & Fresh Mozzarella lightly drizzled with cold pressed olive oil, basil confetti & cracked peppercorn

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Tomato & Avocado Salad with fresh lemon & extra virgin olive oil

GRAINS

Organic Quinoa Salad with Shredded Cabbage, Carrots, Edamame & Hearts of Palm

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Organic Israeli Cous Cous with Butternut Squash & Cranberries

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Organic wild rice with orzo

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Organic long grain wild rice with cranberries & walnuts

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Organic basmati rice pilaf

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Organic red quinoa with roasted butternut squash, cranberries & local maple syrup reduction

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Organic Grecian wheat berry, feta & Kalamata olive

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Organic wheat berry mango salad in Florida squeezed lemon zest

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Brown Rice with Roasted Vegetables

Midday Munchies:
10 person minimum

Crudité Basket

Vibrant Fresh Cut Vegetable bouquets Presented in a Country vessel with Creamy Onion Dill Dip

Small 6-8- \$45 medium 10-12 \$65 large 18-20 \$95

Individual crudité in plexi shot glasses \$36 per dozen (minimum of 3 dozen)

Israeli Hummus Bowls

House Made Chick pea hummus, herbs yogurt, eggplant caponata mélange, fire roasted vegetable caviar, pita bread, chick peas, crumbled greek feta, parsley, carrots, english cucumber & celery

Small 6-8 \$65 medium 10-12 \$85 large 18-20 \$135

Vegetarian Antipasto

Exotic Italian Olives, Artichoke hearts, Select Cheese board, Roasted Red Peppers, Blistered Tomatoes, Oven roasted eggplant mélange caponata mélange, Field picked Mushrooms and Local fresh Italian Breads

Small 6-8 \$65 medium 10-12 \$85 large 18-20 \$135

Fruit and Cheese

Sliced Seasonal Fruit and Imported & Domestic Gourmet Cheeses Presented with Select Crackers and Flat Breads

Small 6-8 \$65 medium 10-12 \$85 large 18-20 \$135

Italian Antipasto Platter

Bountiful display of Imported & Domestic Cheese accompanied with Dried Italian Meats, Prosciutto, Dried Sausage, Salami, Bocconcini Mozzarella with Crushed Red Pepper Flakes, Roasted Red Peppers with Parsley, Nuggets of aged Reggiano, crackers, grissini, Kalamata Olive & Rosemary flats and Potato & Vidalia Onion flats **\$15per person**

Pico di Gallo and Crispy Plantains

Sprinkled with Sea Salt, paired with Manchego and Peppercorn Asiago, wrinkled olives with fennel seeds

Pricing without cheese:

Small 6-8 \$45

medium 10-12 \$65

large 18-20

\$95

Pricing with cheese:

Small 6-8 \$65

medium 10-12 \$85

large 18-20

\$135

Pizza Flats:

Rosemary & Kalamata olive, Potato & Vidalia Onions, Caramelized onions, Baby Peas & Sea Salt, Shaved parmesan with Extra Virgin Olive Oil, Jalapeno & blistered tomatoes Paired with Eggplant Caponata Mélange, Black Olive Tapenade & Authentic Israeli style chick pea hummus

Small 6-8 \$65

medium 10-12 \$85

large 18-20 \$135

Artisan Cheese Board

Manchego, sharp cheddar, French brie and peppercorn asiago surrounded by grapes select cracker & assorted pizza flats

Small 6-8 \$65

medium 10-12 \$85

large 18-20 \$135

Corporate Delivery Monday through Friday with a minimum of 10 people or \$100.00

Drop off Delivery \$25.00

food will arrive on disposable platters neatly wrapped and tied with raffia

Drop off & Set up \$45.00

attendant will unwrap and display platters with appropriate Serving utensil's, paper products & beverage.

Wait person available upon request @ \$40.00 per hour/4 hour minimum required

We are not a nut free or gluten free facility, but we do our best to handle with the utmost care for any dietary restriction or allergy.

Please ALERT G&H menu designers of any restrictions.