



Hen & Hound Catering

HENANDHOUNDCATERING.COM

203-443-7937

HENANDHOUNDCATERING@GMAIL.COM

Appetizers (Stationary: Choice of 5 or Hand Passed: Choice of 4)

Beer Bread, Mascarpone, Blistered Tomato Mini Sandwich
Buffalo Cauliflower Wonton Cups- with Vegan Ranch and Chives
Mini Pita with Vegan Spinach Artichoke Dip
Heirloom Caprese Skewers- with Pesto & Balsamic Glaze
Local Cheese board- with preserves, breads, fruit, and nuts
Beer Cheese Fondue - with vegetables, chips, pretzel bites, and fruit
Mac & Beer Cheese Bites with Jalapeno Aioli
Mini Rainbow Peppers Stuffed with Herbed Goat Cheese

Buffet Entrees: (Choice of 3)

Summer Vegetable Flat Bread- with pesto ricotta and parmesan
Whole Roasted Cauliflower - with a Beer Hoisin Glaze and Root Vegetables
Porcini and Portabella Mac & Cheese (Beer Cheese Optional)
Black Bean Sliders- with Sweet Chili Slaw, Pickled Red Onion, and Vegan Mayo
Street Corn Risotto - with charred corn, cotija cheese, and jalapenos
Crispy Chickpea and Cauliflower Tacos- with pineapple mango salsa, and garlic lime avocado crema
Stuffed Portabellas- with a creamy kale and quinoa filling
Mini Vegetable Enchiladas with Poblano Salsa

Side Dishes: (Choice of 2-3)

Greek Pasta Salad
Zucchini and Sweet Potato cold sesame salad
Mexican Street Corn Salad
Roasted Rainbow Potatoes
Twice baked cheesy red bliss potatoes
Garlicy Greens
Seasonal Sautéed/Roasted Vegetables
Seasonal Mixed Green Salad

Desserts:

*Can be purchased from a local bakery based on your preferences ☺

Beer Flavor Profile Pairings

- **Ale**

Pair with: Asian food; Mexican food; spicy food; nutty food; fried food; pizza; Cheddar, Parmesan, or Romano cheeses.

- **Fruit Beer**

Pair with: Mascarpone cheese; foods driven by herbs and spices; pickled dishes (great with tart lambics); salads with fruity dressings; fruity desserts.

- **Lager Beer**

Personalized combinations available for all menus: based on allergy and dietary restrictions.

*All prices are subject to change based on menu changes, product availability, and client preference.

**All menus are subject to ingredient substitutions due to availability and quality.

***Almost all menu items can be made vegan and gluten free for an additional charge.



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Pair with: Sushi; not-too-heavy pasta dishes (without cream sauce); Southeast Asian food; Latin food; Mexican food; spicy food.

- **Pilsner Beer**

Pair with: American cheese; Muenster, Havarti, and Monterey Jack cheeses; salads; asparagus; Asian food; Mexican food; spicy food.

- **Porter Beer**

Pair with: Smoked foods; barbecue; rich stews; chili; braised dishes.

- **Stout Beer**

Pair with: Roasted foods; smoked foods; barbecued/grilled foods; salty foods; rich stews; braised dishes; chocolate; desserts (ideally the beer is sweeter than the dish).

- **Wheat Beer**

Pair with: Light soups and salads; vegetarian dishes; sushi; Gruyère cheese and Feta/goat cheese; sweet and fruity Asian dishes; citrus-flavored dishes, including dessert and salad dressings.

Pricing will be based on a minimum guest count of 30 people and can be changed to accommodate up to 100 people.

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