



Hen & Hound Catering

HENANDHOUNDCATERING.COM

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Cider Pairing Foods

Appetizers

Personal Mini Cheeseboards- with local cheeses, preserves, apples, and nuts
Trio of Deviled Eggs- pickled red onion, crispy shallot, and one vegan "egg"
Buffalo Cauliflower Wonton Cups- with Vegan Ranch and Chives
Mini Pita with Vegan Spinach Artichoke Dip
Butternut Squash Bruschetta- with a basil ricotta and fresh chives
Savory Hand Pies- Spinach and Mushroom, Smoky Chickpea, or Butternut squash and Corn

Entree items

Butternut Squash Bisque- with toasted pepitas and vegan herbed crema
Buddha Bowls- Grain base, roasted vegetables, pickled vegetables, seeds, nuts, selection of sauces
Porcini and Portabella Mac & Cheese- with a savory butter streusel topping
Hummus and Grilled Eggplant Wraps- with vegan herb mayo and greens
Street Corn Risotto - with charred corn, cotija cheese, and jalapenos

Sweet Bites

Cinnamon Sugar Cupcakes- with a vanilla cream cheese frosting and caramel drizzle
Apple Cinnamon Bread Pudding- with citrus creme anglaise

We can also special order some awesome vegan and/or GF dessert items from Meredith Lee Bakes or Purelove GF Bakery

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.