



Hen & Hound Catering

HENANDHOUNDCATERING.COM

203-443-7937

HENANDHOUNDCATERING@GMAIL.COM

PEPPERCORN

BRUNCH & LUNCH PACKAGE

Please Pick 1 Appetizer (or add an additional Side)

- Devilled Eggs- with everything seasoning and chives
- Chia Pudding- with coconut/almond milk and seasonal toppings
- Vegan Spinach Artichoke Dip- on mini pita bites or sweet potato crisps
- Fruit & Grain Parfaits- with yogurt, granola, and berries (non-dairy yogurt available)

Please Pick 1 Salad

- Greek Pasta Salad- with marinated cucumbers, carrots, olives, and sundried tomatoes
- Blush Pasta Salad- with wilted spinach, sundried tomatoes and tomato cream sauce
- Caprese Pasta Salad- with baby tomatoes, fresh basil, red onion and mozzarella
- Mexican Street Corn Salad- with roasted corn, jalapenos, and cotija
- Seasonal Quinoa Bake/Salad
- Seasonal Mixed Green Salad

Please Select 2 Entrees

- Sandwich Platters (interactive station option available)
 - ❖ Hummus, roasted red peppers, onion, lettuce, cucumbers and tzatziki
 - ❖ BBQ bean burrito with peach salsa, cucumbers, and mixed cheeses
 - ❖ Balsamic portabella, red pepper, herbed goat cheese panini on ciabatta
- Summer Vegetable Paella- with sprouts and roasted peppers
- Vegetable Lasagna- with eggplant, lentil "Bolognese" and ricotta (vegan/GF available)
- Shakshuka- with a smokey tomato base and braised eggs
- Breakfast burritos- with egg or tofu scramble, assorted seasonal vegetables, guacamole, seasonal salsa

Frittatas

- ❖ Spinach, red onion and parmesan
- ❖ Broccoli, cheddar and chive
- ❖ Roasted mushrooms, red pepper and shaved asparagus

Seasonal Baked French Toast

- ❖ Blackberry Lemon, Apple Spice, or Pumpkin Maple

Please Select 1 Side

- Garlicy Greens
- Mashed Cauliflower
- Roasted Sweet Potatoes
- Twice Baked Baby Potatoes
- Steamed Broccoli & Cauliflower

Starting at \$34/person

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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SAGE

APPETIZERS & STATIONS

Please Pick 1 Bruschetta or Flatbread

Seasonal Bruschetta

- ❖ Butternut Squash- with charred brussels sprouts and a balsamic drizzle
- ❖ Pear & Goat Cheese- with a honey drizzle
- ❖ Apple & Cranberry- with an apple butter, stewed cranberries, and rosemary

Flatbreads & Pizzas: Seasonal/a la carte toppings

- ❖ Green Garden- pesto ricotta, roasted zucchini, mushrooms, mozzarella and parmesan
- ❖ Eggplant Parmesan- breaded eggplant, roasted tomato and fresh Romano cheese
- ❖ Margherita- fresh mozzarella, basil, and heirloom tomatoes
- ❖ Greek- spinach, red onion, fresh tomatoes, and artichokes

Please Pick 1 Station

Mezze Platter

- ❖ Hummus, tabbouleh, roasted eggplant dip, marinated feta, assorted olives and vegetables

Cheese Board

- ❖ Local cheeses, Fruits, fresh bread, roasted nuts, paired preserves, and assorted crackers

Hummus Station

- ❖ Seasonal hummus, classic hummus, toppings, dippers, variety of vegetables, crackers, warm pita, pretzel dippers and seeds, flavored olive oil, and marinated vegetables

The Dips (Please Pick 2)

- ❖ Spinach Artichoke Dip- in Cups/Wonton cups, sweet potato crisps, or pita
- ❖ 8 Layer Southwest Dip- with fresh tortilla chips
- ❖ Vegan Buffalo Jackfruit Dip- with fresh veggies and bread

Please Pick 3 Small Bites

- Mini Lentil Taco Bites- with fresh salsa, guac, and mixed cheese blend
- Mini Rainbow Stuffed Peppers - with garlic hummus
- Bean Dip Trio pinwheel- with sunflower seeds in spinach wraps
- Buffalo Cauliflower Wonton Cups- with vegan Ranch and chives
- Stuffed Cremini Mushrooms- with quinoa, garlic, and toasted breadcrumbs
- Vegan Spinach Artichoke Dip- on mini pita bites or sweet potato crisps
- Heirloom Caprese Skewers- with Pesto & Balsamic Glaze
- Mac & Cheese Bites- with jalapeno & crispy shallots

Please Pick 1 Soup- Or add another Small Bite

- 5 Bean and Charred Pepper Chili
- Butternut Squash Bisque
- Roasted Corn Chowder
- Broccoli Cheddar
- Ginger Miso

Starting at \$32/person

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TURMERIC

DINNER PACKAGE

Please Pick 2 Appetizer Options

- Mac & Cheese Bites- with jalapeno & crispy shallots
- Mini Rainbow Stuffed Peppers - with garlic hummus
- Bean Dip Trio pinwheel- with sunflower seeds in spinach wraps
- Mini Lentil Taco Bites- with fresh salsa, guac, and mixed cheese blend
- Vegan Spinach Artichoke Dip- on mini pita bites or sweet potato crisps

Please Pick 1 Salad

- Greek Pasta Salad- with marinated cucumbers, carrots, olives, and sundried tomatoes
- Blush Pasta Salad- with wilted spinach, sundried tomatoes and blush cream sauce
- Seasonal Mixed Green Salad

Please Pick 2 Entrees

- Vegetable Lasagna- with eggplant, zucchini, portabella, lentil noodles and fresh basil ricotta
- Butternut Squash White Lasagna- with a sage cream sauce
- Stuffed Rainbow Bell Peppers- with a quinoa, kale, and marinated tomato filling
- Stuffed Portobella Mushrooms- with a creamy vegetable filling and toasted almond topping
- Stuffed Seasonal Squash- with a smooth farrow and cranberry stuffing
- Black Bean and Sweet Potato Enchiladas- with a charred poblano salsa
- Red Curry vegetables- with brown rice and fresh herbs
- Wild Mushroom Mac & Cheese (Beer Cheese Optional)

Please Pick 1 Side

- Garlicy Greens
- Roasted Sweet Potatoes
- Cauliflower and Parsnip mash
- Steamed Broccoli & Cauliflower
- Braised Carrots, Parsnips, and Turnips

Starting at \$36/person

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SAFFRON

DINNER PACKAGE

Please Pick 2 Appetizer Options

- Black Bean Sliders- with sweet Chili Slaw, Pickled Red Onion, and Vegan Mayo
- Stuffed Cremini Mushrooms- with quinoa, garlic, and toasted breadcrumbs
- Vegan Spinach Artichoke Dip- on mini pita bites or sweet potato crisps
- Bean Dip Trio pinwheel- with sunflower seeds in spinach wraps
- Buffalo Cauliflower Wonton Cups- with vegan Ranch and chives
- Mini Lentil Taco Bites- with fresh salsa, guac, and mixed cheese blend
- Heirloom Caprese Skewers- with Pesto & Balsamic Glaze
- Mac & Cheese Bites- with jalapeno & crispy shallots
- Mini Rainbow Stuffed Peppers - with garlic hummus

Please Pick 1 Station

Mezze Platter

- ❖ Hummus, tabbouleh, roasted eggplant dip, marinated feta, assorted olives and vegetables

The Dips (Please Pick 2)

- ❖ Spinach Artichoke Dip- in Cups/Wonton cups, sweet potato crisps, or pita
- ❖ 8 Layer Southwest Dip- with fresh tortilla chips
- ❖ Vegan Buffalo Jackfruit Dip- with fresh veggies and bread

Please Pick 2 Entree Options

- Vegetable Lasagna- with eggplant, zucchini, portabella, lentil noodles and fresh basil ricotta
- Butternut Squash White Lasagna- with a sage cream sauce
- Whole Roasted Cauliflower "Pot Roast" style- with a medley of roasted root vegetables mushroom gravy
- Stuffed Rainbow Bell Peppers- with a quinoa, kale, and marinated tomato filling
- Stuffed Portobella Mushrooms- with a creamy vegetable filling and toasted almond topping
- Stuffed Seasonal Squash- with a smooth farrow and cranberry stuffing
- Black Bean and Sweet Potato Enchiladas- with a charred poblano salsa
- Crispy Chickpea and Cauliflower Tacos- with pineapple mango salsa, and garlic lime avocado crema
- Eggplant Parmesan Napoleons- with herbed ricotta and heirloom tomatoes
- Red Curry vegetables- over brown rice with fresh herbs
- Wild Mushroom Mac & Cheese (Beer Cheese Optional)
- Butternut Squash Risotto - with roasted squash, turmeric, and pepitas
- Wild Mushroom Risotto- with fried shallot topping

Interactive Options (Additional \$3pp)

- Pad Thai- butternut, zucchini, or rice noodles with selection of vegetables
- Buddha Bowls- Grain base, roasted vegetables, pickled vegetables, seeds, nuts, selection of sauces
- Mac & Cheese- Chives, BBQ mushrooms, buffalo cauliflower, toasted breadcrumbs, vegetables

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Please Pick 2 Sides

5 Bean and Charred Pepper Chili

Butternut Squash Bisque

Roasted Corn Chowder

Broccoli Cheddar Soup

Ginger Miso Soup

Garlicy Greens

Root Vegetable Gratin

Roasted Sweet Potatoes

Cauliflower and Parsnip mash

Steamed Broccoli & Cauliflower

Twice Baked Baby Red Bliss Potatoes

Braised Carrots, Parsnips, and Turnips

Starting at \$42/person

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A LA CARTE OPTIONS

PRICED PER HALF/FULL SHEET PAN

Vegetable Lasagna- with eggplant, zucchini, portabella, lentil noodles and fresh basil ricotta	40/65
Butternut Squash White Lasagna- with a sage cream sauce	40/65
Stuffed Rainbow Bell Peppers- with a quinoa, kale, and marinated tomato filling	45/65
Stuffed Portobella Mushrooms- with a creamy vegetable filling and toasted almond topping	45/65
Stuffed Seasonal Squash- with a smooth farrow and cranberry stuffing	50/70
Black Bean and Sweet Potato Enchiladas- with a charred poblano salsa	45/65
Eggplant Parmesan Napoleons- with herbed ricotta and heirloom tomatoes	55/75
Red Curry vegetables- over brown rice with fresh herbs	45/65
Wild Mushroom Mac & Cheese (Beer Cheese Optional)	50/70
Butternut Squash Risotto - with roasted squash, turmeric, and pepitas	55/75
Wild Mushroom Risotto- with fried shallot topping	55/75
Greek Pasta Salad- with marinated cucumbers, carrots, olives, and sundried tomatoes	45/60
Blush Pasta Salad- with wilted spinach, sundried tomatoes and blush cream sauce	45/60
Caprese Pasta Salad- with baby tomatoes, fresh basil, red onion and mozzarella	45/60
Mexican Street Corn Salad- with roasted corn, jalapenos, and cotija	55/65
Seasonal Quinoa Bake/Salad	50/60
Seasonal Mixed Green Salad	35/45

PRICED PER QUARTER/HALF SHEET PAN

Seasonal Hummus	25/35
Roasted Eggplant Dip	25/35
Spinach Artichoke Dip	25/35
8 Layer Southwest Dip	30/40
Vegan Buffalo Jackfruit Dip	30/40
Garlicy Greens	15/25
Roasted Sweet Potatoes	20/30
Cauliflower and Parsnip Mash	15/25
Twice Baked Baby Red Bliss Potatoes	20/30
Braised Carrots, Parsnips, and Turnips	20/30

PRICED PER QUART

5 Bean and Charred Pepper Chili	12
Butternut Squash Bisque	10
Roasted Corn Chowder	12
Broccoli Cheddar Soup	12
Ginger Miso Soup	10

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