

# THE SAND WEDGE

RIDGEFIELD  
ONE ETHAN ALLEN HWY  
203.544.8074

NORWALK  
607 MAIN AVENUE  
203.355.9894

## CATERING MENU

### BREAKFAST

Prices listed are for minimum of 8 people  
Breakfast is available from 6:30 a.m.  
Please place orders by 4 p.m. the previous day

#### The Group Breakfast

\$3.95 per person  
Assorted full size danish, muffins, & bagels  
sides: butter, cream cheese & preserves

#### Executive Breakfast

\$8.95 per person  
Assorted full size danish, muffins, & bagels  
sides: butter, cream cheese & preserves  
Seasonal fruit salad  
Orange, cranberry or grapefruit juice

#### Boardroom Breakfast

\$10.95 per person  
Assortment of miniature muffins, bagels,  
croissants & fruit danishes served with  
butter, cream cheese and preserves.  
Seasonal sliced fruit platter  
Smoked ham & brie croissants

#### Specialty Breakfast Wraps

\$4.95 per person  
Assortment of scrambled eggs & egg whites  
with select cheeses and bacon, sausage,  
and vegetable options on wraps

#### Breakfast Sandwiches

\$3.95 per person, individually wrapped  
Assortment of classic breakfast sandwiches  
eggs with choice of bacon, ham, sausage,  
cheese and veggies on rolls or sliced bread

#### Healty Start

\$6.95 per person  
Lowfat vanilla yogurt served with fresh  
berries & granola  
Seasonal fruit salad

#### Norwegian Smoked Salmon

\$9.95 per person  
Sliced Norwegian smoked salmon served  
with sliced bermuda onion, chopped  
roma tomato, sliced cucumber, capers,  
and herb cream cheese. Accompanied  
by basket of miniature bagels.

#### Hot Breakfast Buffet

\$12.95 per person  
Scrambled eggs, with or without cheese  
Challah bread french toast or pancakes  
Home fries  
Choice of bacon, sausage or grilled ham  
Assorted bagels & spreads

#### Miniature Quiche

\$4.95 per person  
Choose from broccoli & cheddar, ham &  
swiss, bacon & swiss, asparagus asiago,  
and spinach & feta cheese

#### Miniature Omelets

\$6.95 per person  
Assorted small omelets with vegetarian  
and non-vegetarian options  
Served with a platter of assorted toast

#### Miniature Omelets

\$4.95 per person  
Assorted small omelets with vegetarian  
and non-vegetarian options

#### French Toast or Pancakes

\$4.95 per person  
Side of maple syrup and butter  
Add strawberries, bananas and whipped  
cream \$2

#### Coffee Service

\$2.25 per person  
regular and decaffeinated coffee  
with milk, half & half, regular & low  
calorie sugars

#### Tea Service

\$2.25 per person  
Assorted black, herbal & green teas  
served with milk, half & half, regular  
and low calorie sugars

#### Fruit Salad

\$2.95 per person

#### Bacon or Grilled Ham

\$1.95 per person

#### Sausage

\$1.25 per person

#### Turkey Sausage or Bacon

\$2.95 per person

#### Yogurt Parfait

\$3.95 per person

#### Fresh Juices

\$2.25 per person  
Choice of orange, grapefruit,  
apple or cranberry

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### LUNCH PACKAGES

Prices listed are for minimum of 8 people  
Discounted pricing may be available  
on orders of 25 or more people

#### Group Lunch

\$10.95 per person  
Assorted sandwiches & wraps  
Garden salad or pasta salad

#### Staff Lunch

\$14.95 per person  
Assorted sandwiches & wraps  
Garden salad  
Choice of pasta salad  
Assorted fresh baked cookies

#### VIP Lunch

\$17.95 per person  
Assorted sandwiches & wraps  
Choice of garden salad or pasta salad  
Fresh fruit salad  
Assortment of fresh baked cookies,  
brownies and blondies  
Assorted soda, iced tea & water

#### Wrap Platter

\$6.50 per person  
Assorted wrap platter with vegetarian  
options

#### Sandwich Platter

\$7.50 per person  
Assorted sandwiches platter with  
vegetarian and non-vegetarian options

#### Mexican Platter

\$12.95 per person  
Cilantro lime grilled chicken skewers,  
cheese quesadillas, and beef empanadas  
served with tortilla chips, salsa picante,  
sour cream & homemade guacamole

#### Indian Platter

\$12.95 per person  
Skewers of tandoori chicken, chicken kathi  
rolls, and vegetable samosas served with  
sweet tamarind sauce, cilantro mint yogurt  
dip and mango chutney

#### Asian Platter

\$12.95 per person  
Chicken sate skewers, sesame ginger pork  
won tons and vegetable spring rolls served  
with sesame vegetable noodles and plum  
sauce

#### Mediterranean Platter

\$13.95 per person  
Marinated chicken and beef kebabs,  
stuffed grape leaves, spinach & feta puff  
pastry, served with tabouli, hummus, and  
pita bread

#### Seafood Platter

\$19.95 per person  
Jack Daniel grilled shrimp, bacon wrapped  
scallops, crab cakes & grilled salmon,  
served with jasmin rice & pineapple chutney

#### Deli Style Sandwich Bar

\$11.95 per person  
Assorted cold cut meats, cheese, breads,  
toppings, pickles and dressings to make  
your own custom sandwich

#### Taco Bar

\$14.95 per person  
Marinated grilled steak and chicken served  
with authentic soft white corn tortilla,  
mexican rice, stewed beans, salsa picante,  
homemade guacamole, pico de gallo and  
corn tortilla chips

#### Salad Bar

\$11.95 per person  
Choice of greens, salad vegetables,  
grilled chicken and dressings all served  
separate to make your own salad

### A LA CARTE

#### Fruit Salad

\$2.95 per person

#### Deli & Pasta Salad

\$2.00 - \$2.95 per person  
Choice of BLT pasta, orzo & feta, chickpea &  
feta, tomato mozzarella, cucumber onion,  
macaroni, potato, cole slaw and many more

Potato Chips \$1.50 per person

Garden Salad \$3.50 per person

#### Cookie or Brownie Platter

\$1.50 per person  
Assortment of chocolate chip, oatmeal raisin,  
& white chocolate macadamia nut

#### Blondies & Brownies Platter

\$2.00 per person

#### Beverages

Soda & iced tea \$2.00 Water \$1.25

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We are a full service caterer and provide catering staff, bartenders, liquor service, rentals and event planning. We understand that each event is unique and we can provide customized menus to meet your needs. This catering menu is a small sample of what we do, and our team of chefs can always accommodate special requests. Please contact us to discuss your specific catering needs.

### HORS D'OEUVRES

Jerk Flank Steak on Skewers  
Tandoori Lamb Chops  
Mini Crab Cake with Remoulade  
Jack Daniel Shrimp with Roasted Pepper Dip  
Cilantro Lime Marinated Shrimp  
Chicken Sate Skewers  
Bacon Wrapped Scallop  
Mini Chicken Burrito with Salsa Picante  
Ginger Pork Won Ton with Asian Plum Sauce  
Baked Empanada with Choice of Filling & Sauce  
Filet Mignon, Basil & Gorgonzola Empanada  
Salmon Canapé  
Bacon Wrapped Dates with Cream Cheese Filling  
Pigs in a Blanket with Spicy Mustard  
Beef or Chicken Samosa with Tamarind Chutney  
Turkish Chicken Kofta Kebab  
Grilled Bacon Wrapped Shrimp with Spicy Mayo  
Shrimp Tostada with Avocado & Black Beans  
BBQ Pulled Pork or Chicken Sliders  
Jerk Chicken Sliders  
Ahi Tuna Tartar  
Chicken Chili Cup  
Lobster Salad in Cucumber Cup  
Oriental Chicken Sausage & Snow Pea Skewers  
Bruschetta on Crostini  
Asparagus Rolls  
Mini Quiche  
Potato Pancake with Apple Sauce  
Frico with Mango Salsa  
Raspberry & Brie in Fillo Cup  
Wild Mushroom Ragout on Goat Cheese Crisp  
Deviled Eggs  
Spanakopita  
Twice Baked Potato  
Stuffed Mushroom with Sausage or Spinach

### STATIONARY MENU

Buffalo Chicken Dip with Crostini  
Seven Layer Southwest Dip with Corn Tortilla Chips  
Cheese & Crackers Platter  
Fresh Veggies with Dip  
Hummus & Pita Chips  
Home Made Guacamole & Corn Tortilla Chips  
Fresh Fruit Platter  
Antipasto Platter  
Assorted Hors d'oeuvres Platter

### BREAKFAST

Continental - *muffins, danish, bagel & spreads*  
Breakfast Sandwiches - *whole eggs or egg whites*  
French Toast or Pancakes - *with assorted toppings*  
Mini Omelets - *variety of vegetarian & non-vegetarian*  
Scrambled Eggs - *with or without cheese*  
Quiche - *choice of vegetarian & non-vegetarian options*  
Seasonal Fruit Platter or Fruit Salad  
Smoked Salmon Lox - *mini bagels and toppings*  
Yogurt Parfait - *with fresh berries and granola*  
Hot Oatmeal - *side of maple syrup & dried nuts*  
Coffee Service - *regular and decaf, iced or hot*  
Tea Service - *assorted herbal teas and condiments*  
Home Fried or Hash Browned Potatoes

### LIGHT LUNCH

Assorted Wrap Platter  
Assorted Sandwich Platter  
Tossed Salad - *choose from a variety of options*  
Pasta Salad - *choose from a variety of options*  
Potato Salad - *traditional or red potato honey mustard*  
Quiche - *choice of vegetarian & non-vegetarian options*  
Salad Bar - *greens, topping & dressing, make your own*  
Sandwich Bar - *deli meats, cheeses, toppings & breads*  
Cookies, Blondies, Brownies, or Fruit Salad

## POULTRY

### Chicken Francaise

*light egg battered breast filet in lemon wine sauce*

### Chicken Piccata

*breast filet in white wine sauce with lemon & capers*

### Chicken Tikka Masala

*boneless chicken marinated in yogurt and spices,  
grilled with onions & served in creamy tomato sauce*

### Roasted Turkey Breast

*served with gravy (additional sides available)*

### Jerk Pulled Chicken

*perfectly tender with a slightly spicy caribbean flavor*

### Chicken Marsala

*breast filet & mushrooms in marsala wine sauce*

### Turkish Chicken Kofta Kebab

*seared hand chopped white meat patties infused with  
mediterranean herbs and spices with yogurt sauce*

### BBQ Pulled Chicken

*tender pulled chicken in our homemade BBQ sauce*

### Stuffed Chicken Breast

*boneless chicken ham, roasted pepper & swiss or  
asparagus, garlic & fontina cheese*

### Chicken Saltimbocca

*roasted pepper, prosciutto & spinach in wine sauce*

## SEAFOOD

### Horseradish Crusted Salmon

*seared with dijon mustard crust*

### Seared Tilapia with Pico de Gallo

### Cajun Tilapia

### Seared Chilean Sea Bass

*with chimichurri sauce*

### Seared Scallops

*drizzled with lemon butter sauce*

### Grilled Salmon

*served with mango salsa*

## PASTA

### Penne ala Vodka

### Tortellini & Chicken in Pesto Cream Sauce

### Chicken Cacciatore with Penne

### Shrimp & Scallop in Brandy Cream Sauce

### Chicken or Meatballs in Marinara Sauce

### Baked Ziti

### Pasta with Bolognese Sauce

### Pasta with Sautéed Vegetables and Tomato Sauce

### Beef or Vegetable Lasagna

### Penne with Chicken & Broccoli in Wine Sauce

## MEAT

### Filet Mignon

*grilled or seared*

### Jerk Flank Steak

*marinated and grilled, served room temperature*

### Beef Wellington

*filet mignon & mushroom ragout baked in puff pastry*

### Rack of Lamb

*choice of tandoori spice or italian herb marinade*

### Mexican Hanger Steak

*marinated in cilantro & lime sauce and mixed with  
grilled onions and red bell pepper*

### Herb Roasted Pork Loin

*dry rubbed with italian herbs and served with gravy*

### Meatloaf

*ground beef infused with onions and spices, baked  
and served with gravy*

### BBQ Hog Wings

### Pulled Pork with BBQ Sauce

### Stuffed Pork Loin

*stuffed with smoked sausage, caramelized onion,  
mozzarella cheese & parsley served with gravy*

### Shepherd's Pie

## VEGETARIAN

### Eggplant Rollatini

*lightly breaded and baked with ricotta cheese & herbs*

### Grilled Mediterranean Vegetables

*zucchini, squash, eggplant, onion and pepper*

### Grilled Asparagus

### Chickpeas in Mild Curry with cilantro

### Eggplant Parmesan

### Marinated Grilled Portabella Mushroom

### Grilled Vegetable Skewers

### Eggplant & Spinach with Fresh Mozzarella

*in basil vinaigrette, served room temperature or cold*

### Baked Squash Stuffed with Curried Chickpeas

### Mexican Black or Red Bean Stew

### Caribbean Style Plantain - brown sugar & cinnamon

### Sautéed Julienne Vegetables

## COMPLEMENTS

**Rice** - pilaf, saffron basmati, mexican style, wild

**Potatoes** - mashed, roasted, baked, twice baked,  
irish steamed, scalloped, curried, home fried

**Green Salads** - variety of options

**Cous Cous**

**Roasted Root Vegetables**