

CATERING MENU



148 Center Street, Southington, CT 06489

<i>Telephone</i>	860-621-9999
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<i>Website</i>	paulgregorys.com
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The Special Event Caterers



Phone 860-621-9999 Fax 860-621-9989 Web paulgregorys.com

Starters and Salads

Starters

Jumbo Shrimp Cocktail cooked in our own broth served with spicy cocktail sauce and fresh lemon	9.00/pp
Stuffed Clams with bacon and sweet corn	2.95/ea.
Spicy Buffalo Wings with celery and blue cheese	4.75/pp
Fresh Sea Scallops wrapped in crispy bacon	21.00/doz.
Fresh Melon wrapped in prosciutto de parma	4.00/pp
International Cheese, pepperoni, imported salami, fresh fruit and crackers	4.00/pp
Mushrooms stuffed with pork and fennel	15.00/doz
Stuffed Breads, assorted varieties, sausage and peppers, spinach, chicken or eggplant	10.00/ea.

Salads

Crisp Garden Salad with choice of dressings	2.75/pp
Mixed Field Green Salad with golden raisins, pears, crumbled blue cheese, honey roasted pistachios and balsamic vinaigrette	3.75/pp
Arugula Salad with fresh mozzarella pearls, ripe tomatoes, aged balsamic vinegar and extra virgin olive oil	3.75/pp
Antipasto Platter #1 Prosciutto de parma, Saporetta, fresh mozzarella, fresh greens and ripe tomatoes, grilled asparagus, eggplant, roasted peppers and gorgonzola stuffed olives	10.00/pp
Antipasto Platter #2 Fresh greens, ripe tomatoes, grilled eggplant, asparagus, portobello mushrooms, roasted peppers, assorted imported italian olives, gorgonzola stuffed olives, fresh mozzarella, smoked gouda, asiago cheese, stuffed cherry peppers, prosciutto de parma, soppressatta, grilled marinated jumbo shrimp, tender chicken souvlaki	15.00/pp
Antipasto Platter #3 Choose your own ingredients and we make it perfect for your special occasion	priced to order

Gourmet Deli Lunch

Prepared NY Style Deli Sandwiches and Assorted Wraps
Roasted Turkey ~ Honey Glazed Ham ~ Rare Roast Beef
White Tuna Salad

Grilled Chicken Breast with Fresh Roasted Peppers
Lettuce, Tomatoes and Plenty of Dill Pickles, Olives & More

\$6.95/pp

Red, White & Sweet Potato Salad or
Vegetable Pasta Salad with Balsamic Vinaigrette
Assorted Chips ~ Hellmann's Mayonnaise & Grey Poupon Mustard
Fresh Baked Cookies & Brownies

\$10.95/pp

Minimum 10 people

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The food selection
is an important
factor to consider
with any event.
”

pp = per person



Salads and Starters, continued

Caesar Salad	\$2.75/pp
Grilled Chicken Caesar Salad	\$3.75/pp
Greek Salad with feta and kalamata olives	\$3.25/pp
Baby Spinach Salad with fresh golden pineapples, strawberries, praline walnuts and raspberry vinaigrette dressing	\$3.25/pp
Mixed Field Green salad with golden raisins, sliced pears, gorgonzola cheese, apples, honey roasted pistachios and balsamic vinaigrette dressing	\$3.75/pp
Broccoli Salad with bacon, sunflower seeds, raisins and our own sweet and tangy dressing	\$3.25/pp
Red, White and Sweet Potato Salad	\$2.75/pp
Vegetable Pasta Salad Vinaigrette	\$2.75/pp
Cole Slaw	\$2.50/pp
Fresh Grilled Marinated Vegetable Platter with eggplant, zucchini, summer squash, portobello mushrooms, asparagus, roasted peppers and more	\$3.75/pp
Fresh Fruit Salads and Platters including seedless watermelon, golden pineapples, red and green grapes, cantaloupe, honeydew, strawberries and other seasonal fruits.	Market Price
Mediterranean Mezza Platter with grilled eggplant, tomatoes, feta, cucumber, kalamata olives, stuffed green olives, roasted peppers, and rice stuffed grape leaves served with pita	\$3.75/pp
Hummus with pita	\$2.75/pp
Roasted Red Pepper and Garlic Humous with pita	\$3.00/pp
Award Winning Fresh Vegetable Salsa with cilantro and a touch of honey served with tortilla chips	\$3.75/pp
Spanish Rice and Beans (Arroz Con Gondules)	\$2.75/pp
Baked Beans with molasses and bacon	\$2.75/pp
Grilled Pineapple Skewers	\$1.75 ea.
Wild Rice Pilaf with fresh vegetables and herbs	\$2.75/pp
Green Beans Almandine	\$2.75/pp
Honey Glazed Whole Baby Carrots	\$2.75/pp
Roasted Whole Baby Potatoes	\$2.75/pp
Fresh Corn on the Husk - seasonal	\$2.75/pp
Caramelized Butternut Squash - seasonal	\$2.75/pp
Country Style Mashed Potatoes	\$2.75/pp

Beverages

Soda (cans) & Bottled Water	\$1.00/pp
20 oz. Snapple, Vitamin -Waters, Regular and Diet Soda	\$1.75/pp
Fresh Brewed Coffee Box, Regular or Decaf - serves 12	\$15.00/box
Fresh Squeezed Juices, assorted varieties - 12 oz. serving	2.75/pp



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À la Carte Entrées

Our Own Traditional Lasagna
with beef and sweet sausage
5.00/pp

Sweet Italian Sausage
with fresh peppers
& onions
3.75/pp

Southern Fried Chicken
three piece average
assortment
6.00/pp

Tortilla Crusted Tilapia Filet
with our fresh cilantro salsa
8.00/pp

Caramelized Pork Loin
with our honey
balsamic marinade
7.50/pp

Elegant Smoked Salmon Trays
with grilled asparagus
and condiments
Market Price/pp

Chicken Parmesan
5.95/pp

Stuffed Eggplant Rولاتini
with marinara parmesan
5.00/pp

Roasted Chicken
with whole baby potatoes
& fresh herbs
6.00/pp

Baked Stuffed Filet of Sole
with lobster and crabmeat
stuffing, finished with
sherry butter and lemon
8.50/pp

Fresh Boston Baked Scrod
Market Price/pp

Grilled Marinated Breast of Chicken
5.95/pp

Roasted Prime Rib of Beef au jus
Market Price/pp

Island Chicken
with grilled pineapple
6.95/pp

Meatballs
simmered in our own tomato
sauce with parmesan
3.75/pp

Boneless Chicken Breast
baked stuffed with
cornbread,
apple-cranberry dressing
finished with an
apple honey glaze
6.50/pp

Baked Stuffed Jumbo Shrimp
with lobster and
crabmeat stuffing
9.00/pp

Glazed Buffet Ham
with a pineapple brown
sugar glaze
15 lb. average serves 30
115.00

Seared Whole Beef Tenderloin
served with
horseradish cream
Market Price/pp

Chicken Cutlet Florentine
5.95/pp



Themed Meals

Southwestern Fiesta

Grilled Chicken or Grilled Steak Fajitas with Peppers & Onions and Warm Flour Tortillas
Spanish Rice and Beans (Arroz Con Gondules)
Fresh Vegetable Salsa with Tortilla Chips
Sour Cream ~ Guacamole ~ Cheddar Cheese ~ Fresh Baked Cookies and Brownies
\$13.95/pp - or Combo \$14.95/pp

Perfect Mediterranean Party

Falafel with Tahini Dip and Warm Pita with Chopped Lettuce and Tomatoes
Or
Beef Gyros with Cucumber Yogurt Dip & Warm Pita with Chopped Lettuce and Tomatoes
Or
Grilled Chicken Souvlaki with Fresh Lemon and Warm Pita with Baby Spinach and Tomatoes
Choice of Greek Salad or Mediterranean Mezza Platter
Hummus or Roasted Red Pepper Hummus with Pita ~ Fresh Baked Cookies and Brownies
\$12.95/pp - or Combo of 2 - \$13.95/pp - or Combo of 3 - \$14.95/pp

From the Caribbean

Island Chicken Crusted in Coconut and Macadamia Nuts
Finished with Mandarin Sesame Ginger Glaze
Grilled Pineapple Skewers ~ Wild Rice Pilaf with Fresh Vegetables
and Herbs
Mixed Greens with Ripe Grape Tomatoes, Fresh Melon,
Crisp Cucumbers and Poppy Seed Dressing
Crusty Dinner Rolls ~ Fresh Baked Cookies & Brownies
\$13.95 /pp Dinner portions - \$15.95/pp

Chef Paul's Barbecue

Barbecue Chicken with a Thick Coating of Our Own
Sweet & Tangy BBQ Sauce
Or
Slow Roasted Tender & Juicy Pulled Pork, Finished with Our
Own BBQ sauce
Red, White & Sweet Potato Salad or Vegetable Pasta Salad Vinaigrette
Baked Beans ~ Cole Slaw ~ Crusty Dinner Rolls
Fresh Baked Cookies and Brownies
Chicken \$11.95/pp ~ Pork \$12.95/pp ~ Combo \$14.95/pp

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*Complete
meal selections
that include all
paper supplies*
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Prices include standard paper
supplies ~ Full service and
delivery service available. When
faxing your order please include
contact name & phone number.
Please allow 48 hours notice.
Call 860-621-9999 to
confirm your Paul Gregory's
party. Minimum 10 people.
pp = price per person



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Buffet Celebrations

Chicken Cutlet Florentine Limon - fresh cutlets on a bed of spinach sauteed in extra virgin olive oil with fresh garlic and crushed red peppers finished with grilled lemons and pecorino romano cheese

Caramelized Roasted Pork Loin with honey balsamic vinegar and fresh rosemary

Cavatelli Aurora or Penne Ala Vodka

Arugula Salad with fresh mozzarella pearls, ripe tomatoes, aged balsamic vinegar and extra virgin olive oil

Crusty Ciabatta bread with infused extra virgin olive oil

\$19.95/pp - minimum 15 people

Seared Whole Beef Tenderloin with horseradish cream

Baked Jumbo Stuffed Shrimp with our signature lobster and crabmeat stuffing

Mixed Field Greens with balsamic vinaigrette

Roasted Red Potatoes with garlic and fresh rosemary

Whole Green Beans Almandine

Antipasto Platter featuring prosciutto de parma, soppressata, fresh mozzarella, roasted peppers, grilled eggplant, imported olives and crustinis

Crusty Chiabatta bread with infused extra virgin olive oil

\$34.95/pp - minimum 15 people

Baked Stuffed Boneless Breast of Chicken finished with portobella mushrooms and marsala glaze

Our Own Traditional Lasagna with beef, sausage, fresh ricotta, mozzarella and parmesan cheese

Wild Rice Pilaf with fresh vegetables and herbs OR

Roasted Whole Baby Potatoes with garlic and fresh rosemary

Whole Bean Almandine

Mixed Field Green Salad with golden raisins, pears, crumbled blue cheese & honey roasted pistachios finished with our balsamic vinaigrette

Dinner Rolls & butter

\$18.95/pp - minimum 15 people

Penne Ala Vodka or Baked Ziti

Meatball Parmesan and Sweet Italian Sausage & Peppers

Roasted Eggplant Rolatini finished with marinara and romano cheese

Crisp Fresh Garden Salad with choice of dressings or caesar salad

Dinner Rolls and butter

\$14.95/pp - minimum 15 people

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*The main course.
It's what your
guests will
remember.*
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Pasta/À la Carte

Traditional Lasagna with beef and sausage	5.00/pp
Meatless Lasagna with our own marinara sauce	4.00/pp
Rigatoni with broccoli rabe and sausage	5.00/pp
Baked Ziti with fresh ricotta, mozzarella and parmesan cheese	4.00/pp
Penne ala Vodka	4.00/pp

Desserts - The Grande Finale

Holiday Cookie Trays - assorted and hand decorated	\$1.95/pp
Specialty Holiday Cookie Trays - includes my mom's recipe for anginettes (italian wedding cookies), coconut stuffed chocolate kisses, raspberry filled shortbread, peanut butter filled chocolate cookies and more	\$2.95/pp
Peach-Berry Pie - serves 8	\$2.00/pp
Dutch Apple Pie - serves 8	\$1.75/pp
Fruits of the Forest Pie - serves 8	\$2.00/pp
Sweet Potato Pie - serves 8	\$1.75/pp
Pumpkin Pie - serves 8	\$1.75/pp
Southern Pecan Pie - serves 8	\$1.75/pp
Caramel Granny Smith Apple Pie - serves 14	\$2.75/pp
Tiramisu Torte Pie - serves 14	\$3.75/pp
Fried Cheesecake - individual	\$3.50/pp
NY Cheesecake - serves 16	\$2.75/pp
Strawberry Amaretto Torte - serves 16	\$2.75/pp
Carrot Cake - serves 14	\$2.75/pp
Chocolate Butter Cream Chocolate Cake - serves 14	\$2.75/pp
Gourmet Chocolate Ganache Cake - serves 14	\$3.50/pp
Lemon Bars, Chocolate Pecan Squares, 7-Layer Bars and Assorted Brownies (assortment)	\$3.50/pp

“ Compliment your entrée and finish big - your guests will notice. ”

pp = per person

The Perfect Service

Delivery and full set-up of your party ~ Pick-up service
Formal wait staff with full service ~ Custom theme settings at your venue
Linen service ~ China service ~ Tables ~ Chairs ~ Tents
Lighting ~ Plants ~ Party favors ~ Flowers
Frozen drink machines ~ Chocolate fountains with fresh fruits and nuts ~ Grass huts
Bartending services ~ Music ~ Karaoke
And anything else you need to make your party perfect!

Paul Gregory's
will cater to you and your guests with the finest cuisine
and service available. If you don't see what you want
on this menu please don't hesitate to ask us. We would
be happy to create something special just for you!

Pricing is based on final menu selections and service requirements.
Paul Gregory's specializes in custom menu design.
Call and let us help you select the menu for your special occasion.

Orders and services cancelled less than 48 hours notice will be subject to a 25% non-refundable deposit.
pp = per person



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For complimentary menu and party consultation call Paul Gregory's Bistro Cafe & Market Caterers

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