

ENTREES À LA CARTE



- Boneless Chicken Breast Sautéed with Marsala Wine Sauce with Mushrooms and Garlic \$7.15 pp
- Boneless Stuffed Chicken Breast with Homemade Apple Cranberry Cornbread Stuffing \$7.15 pp
- Chicken Piccata (Capers, Lemon, White Wine Gravy Sauce) \$7.15 pp
- Chicken Florentine (Spinach & Pesto Cream Sauce) \$6.55 pp
- Island Chicken Crusted in Coconut with Grilled Pineapple \$7.65 pp
- Roasted Chicken with Whole Baby Potatoes & Fresh Herbs \$6.60 pp
- Stuffed Pork Loin (Hard Boiled Eggs, Roasted Peppers, Spinach, Mozzarella) \$7.75 pp
- Maple Habanero Pork Loin \$7.50 pp
- Whole Cherry Cola Ham (15 lb. avg.) \$125.00
- Baked Stuffed Filet of Sole with Seafood Stuffing Finished with Lemon and Sherry Butter \$9.35 pp
- Panko Crusted Lemon Tilapia \$8.80 pp
- Baked Stuffed Jumbo Shrimp with Seafood Stuffing \$9.90 pp
- Seared Whole Beef Tenderloin with Horseradish Cream, Market Price pp
- Sliced Prime Rib with Brown Gravy, Market Price pp

PASTA À LA CARTE



- Penne Ala Vodka or Pomodora \$4.40 pp
- Baked Ziti \$4.40 pp
- Homemade Meatballs \$3.05 pp
- Eggplant Rollatini \$5.50 pp
- Pasta Rollatini \$5.50 pp
- Fettuccini Broccoli Alfredo \$5.00 pp
- (Add Chicken or Shrimp, Blackened or Plain) \$6.00 pp
- Traditional Lasagna \$5.50 pp
- White Vegetable Lasagna \$4.50 pp
- Sausage, Peppers & Onions \$5.00 pp



DESSERTS

Variety of Homemade Baked Goods (pies, cakes, cupcakes, cookies, dessert trays, etc) *Available Upon Request*

Beverages Available Upon Request

PAUL GREGORY'S THEMED MEALS

From The Caribbean Lunch

Island Chicken Encrusted in Coconut 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 & Poppy Seed Dressing, Crusty Dinner Rolls, Fresh Baked Cookies and Brownies

Lunch \$15.35 pp Dinner \$17.55 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 served with Three Potato Salad or Tri-Color Vegetable Pasta Salad Vinaigrette, Baked Beans, Cole Slaw, Homemade Cornbread or Crusty Dinner Rolls and Fresh Baked Cookies and Brownies

Chicken \$13.15 pp Pork \$14.24 pp Combo \$16.45 pp

Southwest Fiesta Lunch

Grilled Chicken or Grilled Steak Fajitas with Peppers & Onions and Warm Flour Tortillas served with Spanish Rice and Beans, Fresh Vegetable Salsa with Tortilla Chips, Sour Cream, Guacamole, Cheddar Cheese, Fresh Baked Cookies and Brownies

Single Meat \$15.35 pp Combo \$17.55 pp

Hours:

- Monday 8AM-2PM
- Tuesday 8AM-2PM
- Wednesday 8AM-8PM
- Thursday 8AM-8PM
- Friday 8AM-8PM
- Saturday 8AM-3PM
- Sunday 7AM-2PM



Prices include standard paper supplies. When faxing your order please include a contact name and 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



Catering Menu

Let us cater your next event in the comfort of your home, business or social venue. We will ease the stress of party planning by providing a customized menu and exceptional service including set-up and clean-up. You can graciously host; spending time with your guests leaving the service to us. We also offer delivery and set-up.

Whether you are hosting a lunch in the office, an intimate dinner party, special occasion or reception, we will customize a menu to fit your taste and needs.

"Eat well, live well."
Paul Gregory's Bistro Caterers



STARTERS & APPETIZERS

- Sausage and Fennel Stuffed Mushrooms \$16.50 per dozen
International Cheese Platter with Fresh Fruits, Cured Meats and Crackers \$4.40 pp
Fried Ravioli with Ricotta Filling Served with Marinara \$3.50 pp
Fried Mozzarella Sticks Served with Marinara \$3.00 pp
Boneless Chicken Tenders with Celery and Carrots served with Dipping Sauce \$4.00 pp
Chicken OR Beef Skewers (Bourbon, Teriyaki, or Souvlaki Style)
Chicken \$4.25 pp Beef \$4.50 pp
Island Chicken Bites Encrusted in Coconut with Grilled Pineapple \$4.25 pp
Prosciutto Roll-Ups (Fresh Mozzarella, Plum Tomatoes, Fresh Basil, Balsamic Drizzle) \$4.00 pp *Vegetarian Options Available*
Bruschetta on Focaccia Bread (Plum Tomatoes, Kalamata Olives, Pesto Mix, Asiago Cheese) \$3.00 pp
Spanakopita (Spinach and Feta Stuffed Puff Pastry) \$3.00 pp
Zucchini, Roasted Tomatoes, & Feta Fritters with Spicy Mayo Dipping Sauce \$4.00 pp
Assorted Stuffed Breads \$15.99 ea.
Roasted Red Pepper Hummus with Vegetable Crudité & Pita Chips \$4.00 pp
Asparagus Wrapped Prosciutto in Puff Pastry \$4.00 pp
Sea Scallops Wrapped in Crispy Bacon, Market Price pp
Lobster, Bacon, Corn Fritters with Jalapeño Aioli or Chipotle Mayo Dipping Sauce \$5.50 pp
Lump Crab Cakes with Chipotle Aioli Dipping Sauce \$5.50
Jumbo Shrimp Cocktail with Cocktail Sauce \$9.90 pp
Fried Coconut Shrimp with Sesame Ginger Sauce \$5.50 pp
Vegetable Spring Rolls with Asian Dipping Sauce \$3.00 pp

* Gluten-Free options available upon request *



SALADS À LA CARTE

- House Salad (Mixed Greens, Apples, Bleu Cheese, Golden Raisins, Dried Cranberries & Candied Walnuts with Balsamic Vinaigrette) \$4.15 pp
Chopped Salad (Romaine, Carrots, Purple Cabbage, Onions, Celery, Cucumber, Tomato, Hard Boiled Egg, Red Peppers, Bacon, & Bleu Cheese with Honey Herb Vinaigrette) \$4.15 pp
Spinach Salad (Spinach, Apples, Strawberries, Bleu Cheese, Dried Cranberries & Candied Walnuts with Raspberry Vinaigrette) \$4.15 pp
Caesar Salad \$4.15 pp (Add Chicken or Shrimp) \$5.15 pp
Greek Salad (Kalamata Olives, Feta Cheese, Cucumber, Tomato, Fennel & Tzatziki Dressing) \$3.65 pp
Fresh Grilled Marinated Vegetable Platter (Eggplant, Zucchini, Summer Squash, Portobello Mushrooms, Asparagus, Roasted Peppers & More) \$4.15 pp
Antipasto (Fresh Mozzarella, Provolone, Plum Tomato, Roasted Pepper, Roasted Tomato, Italian Olives, Salami, Pepperoni, Capicola) \$11.00 pp
Caprese (Fresh Mozzarella, Fresh Basil, Plum Tomato & Balsamic Vinaigrette) \$3.50 pp
Fresh Fruit Platter (Seasonal) \$4.15 pp

SIDES À LA CARTE

- Three Potato Salad (Red, White & Sweet Potato) \$3.05 pp
Tri-Color Vegetable Pasta Salad Vinaigrette \$3.05 pp
Coleslaw \$3.05 pp
Broccoli Salad (Bacon, Sunflower Seeds, Raisins, Red Onion, Sweet and Tangy Dressing) \$3.60 pp
Baked Beans (Molasses & Bacon) \$3.05 pp
Green Beans Almondine \$3.05 pp
Wild Rice Pilaf (Carrots, Peas & Herbs) \$3.05 pp
Honey Glazed Carrots \$3.05 pp
Roasted Whole Baby Potatoes \$3.05 pp
Mashed Potatoes \$3.05 pp
Roasted Root Vegetables with EVOO and Fresh Rosemary \$3.60 pp
Dinner Rolls with Butter (Our Own Parker Rolls) \$1.50 pp
Pesto Farfalle (Bowtie Pasta, EVOO, Zucchini, Plum Tomatoes) \$4.15 pp
Traditional Tuna Macaroni \$3.05 pp
Assorted Soups Available Upon Request



BREAKFAST

Chef Ashley's Breakfast Affair

- Assorted Mini Quiches (2 per person) *Vegetarian Options Available*
Bacon, Ham, or Sausage (Choose Two)
Homefries with Onions
Homemade Country White French Toast OR
Pancakes with Syrup \$13.50 pp

BREAKFAST À LA CARTE

- Scrambled Eggs \$3.00 pp
Assorted Mini Quiches \$4.00 pp
Homemade Country White French Toast (2 per person) \$5.50 pp
Pancakes with Syrup (2 per person) \$5.00 pp
Homemade Corned Beef Hash \$4.50 pp
Bacon, Ham or Sausage \$2.00 pp
Homefries with Onions \$2.50 pp
Assorted Breakfast Sandwiches \$4.40 pp
Assorted Homemade Muffins & Danishes \$4.25 pp
Homemade English Muffins \$1.75 pp
Vanilla Yogurt Bar with Fresh Fruit & Crunchy Granola \$5.00 pp
Homemade Granola Health Bars (Contains Walnuts) \$3.25 pp



GOURMET DELI LUNCH

- Prepared NY Style Deli Sandwiches and Assorted Wraps
Roasted Turkey ~ Cherry Cola Ham ~ Rare Roast Beef ~ White Tuna Salad ~ Grilled Chicken Breast with Fresh Roasted Peppers
Vegetarian Spinach, Roasted Peppers, Fried Eggplant
Lettuce, Tomatoes, Cheese & Plenty of Dill Pickles on the side \$7.65 pp

- Three Potato Salad or Tri-Color Vegetable Pasta Salad Vinaigrette,
Potato Chips ~ Mayonnaise & Dijon Mustard, Fresh Baked
Cookies and Brownies \$12.05 pp (*Minimum of 10 ppl)