

Libby Coverly Cooke
CATERING
And Event Planning

CELL 203-536-9600 * FAX 203-406-9884 * EMAIL LIBBY@LIBBYCOOKECATERING.COM

FINE FOOD! JUST FOR TAKE HOME

All Hors d'oeuvres are 1-2 Bites and Hand Made by US!

Hot Hors d'oeuvres \$19.00 per doz. (2 doz. Minimum per)

Crab Cakes Recommended Papaya Salsa
Three Cheese Wontons Recommended Guacamole
Brie and Scallion Wontons Recommended Berry Sauce
Parmesan Cheese Diamonds
Maple Glazed Bacon Wrapped Grissini Sticks
Sausage, Gruyere and Spinach Stuffed Mushrooms
Chicken, Cheese, Bean and Cilantro Quesadillas Recommended Chipotle Sauce
Baby Burgers with cheddar cheese and caramelized onion
Petite skewered Grilled Chicken kebobs with pepper and onion - taziki sauce
Lime and cilantro marinated grilled chicken – avocado crema dip

Cold Hors d'oeuvres \$19.00 per dozen

Filet mignon with arugula on herb baguettes - Horseradish Béarnaise sauce
Prosciutto wrapped figs with gorgonzola and thyme
Roasted gourmet mushroom, herb cheese & scallion
On Toasted rosemary sun dried tomato parmesan croustades
Stuffed BLT cherry tomatoes
Ginger shrimp - cucumber fan
Austrian Apricots with Saga Bleu & Fresh Mint
Stuffed BLT Cherry Tomatoes
Salmon on Pumpernickel with Onion and Caviar & Dill
Salmon Spiral Crepe with Fresh Dill, Lemon & Capers **10 pieces per roll \$15.00**
Peking Duck Crepes, Hoisen & Scallion we rec. plum sauce **10 pieces per roll \$16.00**
Goat Cheese Terrine ~ pine nuts, sun-dried tomato, pesto **Serves approx. 10 \$25.00**
Fresh Cut Seasonal Vegetable Crudités with Spinach Herb Dip **Serves approx. 20 \$65.00**

Dips for Hors d'oeuvres - \$8.00 per cup

Papaya Salsa
Guacamole
Berry Sauce
Chipotle Sauce
Plum Sauce

Homemade Hearty Soups & Chili's \$14.00 quart 2 quart minimum

Soups

Carrot Apple, Curried Squash, Minestrone
Roasted Red Pepper Tomato, Tarragon Pea, Roasted Garlic and Brie, French Onion

Chili's

Turkey, Beef Con Carne, Vegetarian and Bean

Fresh Salads and Sides:

Libby's Five Spice Crispy Chicken Salad (This is a favorite!!)

Sliced Crisp Chicken Breast Over Mesclun Field Greens,
Toasted Almonds and Sesame Seeds, Scallions and Oriental 5 Spice Dressing

Small \$75.00 (serves approx. 10-12)

Large \$105.00 (serves approx. 15-20)

Caesar Salad: Herb Croutons, Shaved Parmesan, Libby's Caesar Dressing:

Small \$45.00 (serves approx. 10-12)

Large \$75.00 (serves approx. 15-20)

Add \$15.00 for Grilled Chicken or Shrimp

Fresh Tomato, Corn, Arugula and Gorgonzola Salad

Small \$55.00 (serves approx. 10-12)

Large \$85.00 (serves approx. 15-20)

Pea & Macadamia Nut Salad Radicchio, Water Chestnuts, Bacon, Watercress, Creamy Herb Dressing

Small \$55.00 (serves approx. 10-15)

Large \$85.00 (serves approx. 15-20)

Mesclun Field Green Salad – Fresh Greens, Tomato, Cucs, Peppers, Sprouts, Olives, Feta and BV

Small \$45.00 (serves approx. 10-12)

Large \$75.00 (serves approx. 15-20)

Add \$15.00 for Grilled Chicken or Shrimp

Fresh Cooked Shrimp, Peas, Roasted Red Pepper & Pasta Shells: Lemon Dill Dressing

Small \$55.00 (serves approx. 10-12)

Large \$85.00 (serves approx. 15-20)

Mom's Shrimp & Spring Vegetables Salad: Shrimp, Julienne Spring Veggies: Lemon Tarragon Vinaigrette

Small \$65.00 (serves approx. 10-12)

Large \$95.00 (serves approx. 15-20)

Petite Mozzarella & Tomato Salad: Fresh Mozzarella, Grape Tomato, Basil, Red Onion, Avocado, EVOO

Small \$65.00 (serves approx. 10-12)

Large \$95.00 (serves approx. 15-20)

Tart Apple and Roasted Beet Salad: Apple, beets, Caramelized Onion, Fennel with Fresh Basil
Small \$45.00 (serves approx. 10-12)
Large \$75.00 (serves approx. 15-20)

Fresh Seasonal Fruit & Berry Salad:
Small \$45.00 (serves approx. 10-12)
Large \$75.00 (serves approx. 15-20)

All Berry Salad
Small \$85.00 (serves approx. 10-12)
Large \$115.00 (serves approx. 15-20)

Traditional Homemade Potato Salad
Small \$55.00 (serves approx. 10-12)
Large \$85.00 (serves approx. 15-20)

Fresh Cole Slaw with Peas and Dill
Small \$45.00 (serves approx. 10-12)
Large \$75.00 (serves approx. 15-20)

Curried Wild & White Rice Salad: Grapes, Scallions, Nuts, Raisins
Small \$45.00 (serves approx. 10-12)
Large \$75.00 (serves approx. 15-20)

Wheat Berry & Brown Rice Salad: Scallions, Cashews, Pineapple, Orange & Curried Chutney
Small \$45.00 (serves approx. 10-12)
Large \$75.00 (serves approx. 15-20)
Add \$15.00 for Champagne Poached Chicken or Shrimp

Cavatelli, White Beans & Spinach Salad with Shaved Parmesan, Light Garlic Oil
Small \$45.00 (serves approx. 10-12)
Large \$75.00 (serves approx. 15-20)
Add \$15.00 for Grilled Chicken or Shrimp

Orzo, Black Olive, Spinach Salad: Orzo, Black Olive, Celery, Feta, Roasted Red Pepper, EVOOI
Small \$45.00 (serves approx. 10-12)
Large \$75.00 (serves approx. 15-20)
Add \$15.00 for Grilled Chicken or Shrimp

Grilled Seasonal Vegetables Platter: with Basil Balsamic Glaze
Small \$75.00 (serves approx. 10-12)
Large \$105.00 (serves approx. 15-20)

Seasonal Roasted Herb Vegetables:
Small \$55.00 (serves approx. 10)
Large \$75.00 (serves approx. 15)

Tuscan White Beans: Fresh Sage, Sautéed Spinach and Fresh Lemon
Small \$45.00 (serves approx. 10)
Large \$65.00 (serves approx. 15-20)

HOT HOT Sides:

Sautéed Haricot Verte, Baby Carrots & Asparagus: Shallot & Sundried Tomato Glaze
Small \$55.00 (serves approx. 8-12)
Large \$85.00 (serves approx. 13-15)

Wild & White Rice: Currants, Scallions, Peppers, Cayenne Dill Orange Butter
Small \$45.00 (serves approx. 8-12)
Large \$65.00 (serves approx. 13-15)

Cous Cous: Sundried Tomato, Apricot, Fennel, Shitake Mushroom & Shallot Butter
Small \$45.00 (serves approx. 8-12)
Large \$65.00 (serves approx. 13-15)

Homemade Traditional Mashed Potatoes
Small \$45.00 (serves approx. 8-12)
Large \$65.00 (serves approx. 13-15)

Roasted Rosemary Potatoes: Fresh Rosemary and Caramelized Onions
Small \$45.00 (serves approx. 8-12)
Large \$65.00 (serves approx. 13-15)

Three Cheese Scalloped Potatoes
Small \$55.00 (serves approx. 8-12)
Large \$85.00 (serves approx. 13-15)

Basmati or Jasmine Rice: with Sautéed Shallots and Fresh Parsley
Small \$35.00 (serves approx. 8-12)
Large \$55.00 (serves approx. 13-15)

Entrees, Entrees, Entrees

Poached Salmon: (Decorated with Cucumber Shingles): with a Cucumber Dill Sauce
\$110.00 serves 12-15

Grilled Salmon: 6oz portion: Miso Sherry Marinated Grilled Salmon, roasted red pep glaze
\$10.00 each

Baked Salmon: 6oz portion: Dijon Herb Bread Crumb Crusted. \$10.00 each

Herb-grilled Whole Filet of Beef Tenderloin \$195.00 serves 12-20
Horseradish Sauce \$10.00 pint
Bordelaise Sauce \$14.00 quart

Hearty Beef Stew: Tender Beef, Carrots, Celery, Mushrooms, Onion, Peas, Parsnip & Potatoes
\$95.00 Serves approx. 8-10

Grilled Herb Pork Tenderloin with an Onion Fig Glaze **\$45.00each Serves approx. 4-6**

Red Wine Peppercorn Chicken Medallions, sliced Kiwi garnish **\$65.00 Serves approx. 8-10**

Lemon Caper Chicken with Sautéed Spinach **\$75.00 Serves approx. 8-10**

Madeira Caramelized Onion Glazed Spiral Cut Ham: \$80.00 Serves approx. 12- 20

Raisin Sauce: \$10.00 pint

Wasabi Dijon Sauce: \$10.00 pint

Herb Cheese Tortelloni Cream Sauce: Julienne - Carrot, Zucchini & Roasted Red Pepper
\$85.00 Serves approx. 8-10

Fresh Quiche: \$21.00 each Serves 8-12

Lorraine

Spinach & Mushroom

Broccoli and Cheddar

Home Made Chicken Crepes with a Béchamel Sauce **\$72.00 Serves 6-12**

Seafood Crepes (shrimp and Scallop) Newburg Béchamel Sauce **\$96.00 Serves 6-12**

Eggplant Crepes - Herb Cheese Filling: Fresh Marinara Sauce with Fennel Sauce **\$54.00 serves 6-12**

Libby's Homemade Lasagna: Three Cheese: **\$65.00 Serves 8-12**

Meat and Cheese **\$80.00 Serves 8-12**

Libby's Homemade Marinara Sauce \$14.00 per quart

Breads

Buttery Monkey Bread: \$18.00

Buttery Monkey Muffins: \$4.50 each

Petite Scones: \$24.00 doz. 2 Dozen Minimum

Petite Muffins: \$24.00 doz. 2 Dozen Minimum

Platters of Gourmet Sandwiches/Wraps \$8.95 per sandwich cut small 4-8pcs per sandwich

Turkey, Bacon, Provolone, Lettuce, Tomato, Avocado, Tarragon Mayo - Wrap

Tomato, Mozzarella, Fresh Basil, Roasted Red, Artichoke, Balsamic Vinaigrette - Baguette

Libby's Tuna, With Sprouts - Multi Grain Bread

Grilled Chicken, Roasted Red Peppers, Herb Mayo, Lettuce, Tomato, Cheddar – Portuguese Roll

Baked Ham, Brie, Sliced Apples, Chutney Honey Mustard – Petite Muffin

PETITE TEA SANDWICHES - \$24.00 doz. - 2 doz. minimum

Open-Faced Cucumber Sandwiches, Watercress & Piped Herb Cheese

Cream Cheese with Date Nut Bread

Thin Wheat Egg Salad, Parsley & Dill Tips

Traditional Chicken Salad, Petite Croissant

Smoked Turkey, Cranberry Chutney - Petite Muffins

Smoked Salmon on Black Bread, Capers and Lemon Cream with a Sprig of Dill

Crab Salad in a Pastry Puff

Shrimp on Toast Rounds with Curried Chutney Sauce and Dill

Dessert

Chocolate dipped Strawberries \$3.00 each

Rich Chocolate Mousse Filled Mugs with amaretto cream top \$30.00 per dozen 2 doz. min

Petite Cupcakes: Red Velvet, Carrot, Coconut, Chocolate, Vanilla...
\$30.00 doz. - 2doz. minimum

Cheesecake Lolly Pops
\$30.00 doz. - 2doz. minimum

Bite Size Brownies: \$19.00 per doz. 2 doz. Minimum

Individual Tarts and Cakes: Range from \$5.50 to \$7.50 per
Fruit, Chocolate, Caramel, Key Lime, Lemon etc...

Assorted Gourmet Cookies - \$25.00 per lb

**All orders to be paid in advance by credit card. Non Refundable
Items subject to availability
48 hour notice required for all orders.**

Cell: 203-536-9600 Fax: 203-406-9884 email: libby@libbycookecatering.com

All Orders can be picked up at our kitchen: 49 Brownhouse Road, Stamford, CT. 06902
Delivery Available Upon Request for an additional charge

All orders to be paid in advance by credit card, MC & Visa (orders non-refundable after 72 hours)

www.libbycookecatering.com