

# 2017 catering menu

## APPETIZERS

SERVES APPROXIMATELY 25 PEOPLE

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### MEDITERRANEAN PLATTER \$70

hummus and marinated feta cheese served with carrot and celery sticks, sliced breads and crackers

### PIQUILLO PEPPERS \$145

stuffed with shrimp risotto

### GRILLED VEGETABLE PANINI SANDWICH PLATTER \$110

### PATATAS BRAVAS \$75

roasted red potatoes with spicy paprika seasoning and garlic mayonnaise

### EMPANADAS \$95

### SHRIMP IN TRENCH COATS \$175

### SOFT PRETZEL STICKS \$75

honey mustard and cheese sauce

### CHICKEN FINGERS \$80

honey mustard and ketchup

### MOZZARELLA STICKS \$80

tomato basil sauce

### CHEESE BURGER SLIDERS \$90

# 2017 catering menu

## SALADS

SERVES APPROXIMATELY 15 PEOPLE

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### KALE, ROMAINE AND SPINACH \$60

mixed peppers, carrots, feta cheese, red onion

### MEDITERRANEAN VEGETABLE BEAN SALAD \$60

cannellini beans, garbanzo beans, fresh basil, french beans, zucchini, cucumber, and tomato dijon vinaigrette

### BULGUR AND QUINOA SALAD \$50

roasted mushrooms, peppers and zucchini

### CHOPPED ROMAINE SALAD \$60

gorgonzola cheese, cucumber, tomato, red onion, red wine vinaigrette

### CAESAR SALAD \$60

roasted garlic mushrooms, chopped romaine and grana padano

### ROASTED VEGETABLE SALAD \$75

fresh mozzarella and balsamic and fresh basil dressing

### ORZO PASTA SALAD \$65

saffron orzo cremini mushroom spanish manchego cheese

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## PLATTERS

SERVES APPROXIMATELY 15 PEOPLE

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### ANTIPASTO PLATTER \$80

prosciutto di parma, italian salami, pepperoni and olives

### GRILLED VEGETABLE PLATTER \$65

marinated grilled peppers, zucchini, eggplant, mushrooms, fennel, asparagus

### DOMESTIC CHEESE PLATTER \$80

### IMPORTED AND DOMESTIC CHEESE PLATTER \$95

cheese platters include breads and crackers

### VEGETABLE PLATTER WITH BLUE AND RANCH DIP \$45

### PROSCIUTTO AND MELON \$75

### SHRIMP COCKTAIL (50 PIECES) \$65

### TOMATO AND MOZZARELLA AND GRILLED EGGPLANT \$80

# 2017 catering menu

## HORS D'OEUVRES

SERVES APPROXIMATELY 15 PEOPLE

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CLAMS OREGANATA \$50

SAUSAGE ROLLS \$75

ground pork with fennel in puff pastry

CRAB CAKES \$80

with remoulade sauce

LOBSTER-STUFFED MUSHROOMS \$90

STUFFED MUSHROOMS WITH  
SPINACH AND RICOTTA CHEESE \$75

LEMON GARLIC SHRIMP \$80

lemon olive oil and paprika

CHICKEN AND FETA CHEESE IN FILO  
PASTRY \$60

BABY SPINACH AND RICOTTA  
CHEESE-STUFFED MUSHROOMS \$50

BRIE AND APPLE \$45

caramelized red onion on toasted french bread

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**fatfish** 

WINE BAR  BISTRO

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## CHICKEN OPTIONS

SERVES APPROXIMATELY 25 PEOPLE

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### MARINATED GRILLED CHICKEN AND PANCETTA \$110

red wine and thyme sauce

### MARINATED GRILLED CHICKEN BRUSCHETTA \$120

fresh tomato, basil, balsamic olive oil, grana padano

### MARINATED GRILLED CHICKEN \$90

garlic mushroom sauce

### MARINATED GRILLED CHICKEN BREAST \$90

dijon mustard chardonnay butter sauce

### CHICKEN FRANCAISE \$90

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**fatfish** 

WINE BAR  BISTRO

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## SEAFOOD OPTIONS

SERVES APPROXIMATELY 25 PEOPLE

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### MAHI MAHI \$150

tomato, capers, white wine with fresh basil

### COD \$110

lemon parsley encrusted sautéed mixed peppers and garlic sauce

### SALMON \$150

tomato bean salsa

### HALIBUT \$200

almond and pistachio encrusted with lemon and tomato

### LEMON GARLIC SHRIMP \$150

over saffron orzo

### STUFFED SHRIMP \$180

crab and fontina cheese

### MUSSELS \$90

steamed in garlic white wine sauce or spicy tomato basil

### SEAFOOD LINGUINE \$130

shrimp, mussels, clams, tomato white wine sauce

### FLOUNDER FLORENTINE \$160

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## PORK OPTIONS

SERVES APPROXIMATELY 25 PEOPLE

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### ROASTED PORK LOIN \$90

caramelized onion brandy sauce

### BBQ SPARE RIBS \$100

### SAUSAGE AND PEPPERS AND MUSHROOMS \$90

fennel pork sausages with green and red peppers  
and cremini mushrooms

## BEEF OPTIONS

SERVES APPROXIMATELY 25 PEOPLE

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### MARINATED SKIRT STEAK \$140

### TENDERLOIN TIPS BEEF SKEWERS \$150

roasted sweet carrot and leeks

### CARVED NY STRIP STEAK \$175

encrusted with black pepper and garlic with  
burgundy wine sauce

### PEPPER STEAK \$175

### STEAK TERIYAKI \$160

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**fatfish** 

WINE BAR  BISTRO

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## PASTA OPTIONS

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### PENNE PASTA \$70

fontina cheese sauce with sautéed spinach and basil

### RIGATONI ALLA NORMA \$70

roasted eggplant, mushrooms, tomato basil sauce  
fresh ricotta cheese

### FUSILLI \$70

arugula pesto sauce

### RIGATONI WITH GRILLED CHICKEN \$110

spinach, garlic, sun-dried tomato cream sauce

### SPINACH MOZZARELLA RICOTTA CANNELLONI \$110

fresh basil tomato sauce

### ROASTED POTATOES AND SEASONAL VEGETABLES \$50



# *2017 catering menu*

## DESSERT TRAY

SERVES APPROXIMATELY 30 PEOPLE

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### **\$75 INCLUDES:**

mini cakes, petit fours, chocolate chip cookies  
and brownies

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FATFISH IS ABLE TO PREPARE ANY SPECIAL REQUESTS  
OR DISHES TO YOUR LIKING

CONTACT FATFISH WINE BAR AND BISTRO

TEL. 631.666.2899