



CHANDELIER CATERING
& Lunch Truck

OFF-PREMISE CATERING MENU

APPETIZER PLATTERS*

**Each platter is approximately 50 pieces and includes:
Service utensils, disposable cocktail napkins & plates**

- Fresh Fruit topped with Citrus Mint Syrup \$74.95
- Grilled Vegetable Platter with Lemon Garlic Aioli \$74.95
- Blackberry Sage Meatballs \$74.95
- Caprese Kabobs: Skewered cherry tomatoes and mozzarella cheese, drizzled with a balsamic syrup & garnished with fresh basil \$74.95
- Spinach Artichoke Dip \$74.95
- Chipotle Taco Dip with Tortilla Chips \$74.95
- Antipasto Platter: Mozzarella cheese, salami, artichoke hearts, Italian bread, cherry tomatoes & olives drizzled with a balsamic vinaigrette \$74.95
- Gourmet Cheese & Sausage Display with Champagne Grapes & Crackers \$74.95
- Buffalo Chicken Dip with Tortilla Chips \$74.95

- Pretzel Bites with Beer Cheese Sauce \$74.95
- Grilled Chicken Skewers with Thai Peanut Sauce \$99.95
- Slider Platter: Your choice of Baby Burgers, Chicken Salad, Meatball, BBQ Pulled Pork or Italian Beef \$165.95



THE SCHWARTZ PACKAGE

\$26.95/person disposable* | \$31.95/person china*

Create your meal with items from this menu only.

Includes: Dinnerware placed on the buffet line and cake cutting. Cake pieces are plated and placed next to the coffee station. Buffet selections include an assortment of fresh baked rolls and your choice of 1 soup or salad, 2 entrées and 2 accompaniments.

Coffee & Decaf are also included.

SOUP & SALAD (select 1)

- Cream of Potato Soup with Chives
- Tomato Basil Harvest Soup with Parmesan Croutons
- Pasta Salad tossed with Fresh Vegetables
- Dinner Salad: Mixed Greens with Carrot, Tomatoes and Cucumber topped with Croutons served with Ranch and French Dressings

ENTRÉES (select 2)

- Beef Tips with Brown Gravy
- Roasted Pork Loin with Mustard Cranberry Sauce
- Baked Tilapia with a Citrus Butter Sauce
- Roasted Chicken with a Basil Cream Sauce
- Rosemary Lemon Chicken
- Roasted Chicken with a Mushroom Marsala Sauce

ACCOMPANIMENTS (select 2)

- Mashed Potatoes with Chives
- Roasted Potatoes with Fresh Herbs
- Wild Rice Blend
- Buttered Corn
- Roasted Vegetable of your choice: Carrots, Broccoli, Cauliflower or Blend

***A service charge and local sales tax will be applied to each menu package, as well as to appetizer platters and desserts that we provide.**



THE ITALIAN PACKAGE

\$26.95/person disposable* | \$31.95/person china*

Create your meal with items from this menu only.

Includes: Dinnerware placed on the buffet line and cake cutting. Cake pieces are plated and placed next to the coffee station. Buffet selections include an assortment of rolls and cheese filled garlic breadsticks as well as your choice of 1 soup or salad, 2 entrées and 2 pastas & sauces. Coffee & Decaf are also included.

SOUP & SALAD (select 1)

- Italian Wedding Soup
- Minestrone Soup with Parmesan Croutons
- Classic Caprese Salad
- Italian Salad: Mixed greens with black olives, cherry tomatoes, pepperoncini, red onion tossed with an Italian Vinaigrette
- Caesar Salad: Romaine lettuce tossed with shredded parmesan, red onion, croutons and Caesar dressing

ENTRÉES (select 2)

- Beef Lasagna: Layers of ground beef, marinara and a blend of Italian cheeses
- Veggie Lasagna: Layers of spinach, broccoli and carrots with garlic cream sauce and a blend of Italian cheeses
- Baked Tilapia with Italian Herbs
- Chicken Picatta: Baked chicken breast with a lemon, herb, caper sauce
- Chicken Cacciatore: Baked chicken breast with a tomato, onion, garlic and bell pepper ragu

ACCOMPANIMENTS (select 2 pastas & 2 sauces)

- Penne Pasta
- Cavatappi Noodles
- Bowtie Pasta
- Fettuccini Noodles
- Cheese Tortellini or Butternut Squash Tortellini

- Mushroom Marsala Sauce
- Bolognese Sauce
- Parmesan Alfredo Sauce
- Pesto Cream Sauce
- Marinara Sauce



THE FIESTA PACKAGE

\$26.95/person disposable* | \$31.95/person china*

Create your meal with items from this menu only
Includes: Dinnerware and silverware placed on the buffet line and cake cutting.
Cake pieces are plated and placed next to coffee station.
Buffet selections include your choice of 1 soup or salad,
Taco Bar, and 2 accompaniments. Coffee & Decaf are also included.

SOUP & SALAD (select 1)

- Chicken Tortilla Soup
- Creamy Chicken & Poblano Pepper Soup
- Mexican Street Corn Pasta Salad with Veggies, Bacon, and Tortilla Strips
- Southwest Salad: Romaine Lettuce tossed with Black Beans, Corn, shredded Cheddar Cheese, Tortilla Strips tossed with a Cilantro Lime Vinaigrette
- Spicy BLT Salad with Green Onion, Croutons, and Chipotle Ranch Dressing

TACO BAR (select 2)

Taco Bar includes: Flour Tortillas, Shredded Lettuce, Shredded Cheddar Cheese, Pico de Gallo, Sour Cream, and Jalapenos

- Seasoned Ground Beef
- Shredded Chicken with Chimichurri Sauce
- Chipotle Smoked Pulled Pork
- Baja Tilapia with Lime Wedges
- Fajita Steak Strips with Peppers
- Grilled Veggie Medley: Colorful Bell Peppers, Garlic, and Red Onion

ACCOMPANIMENTS (select 2)

- Black Beans garnished with Cilantro
- Refried Beans garnished with Cilantro
- Seasoned Spanish Rice
- Nacho Chips with Cheese Sauce
- Nacho Chips with Guacamole



THE ZIVKO PACKAGE

\$29.95/person disposable* | \$34.95/person china*

Create your meal with items from the Zivko, Italian or Schwartz menus. Includes: Dinnerware placed on each table with water goblet and water pitcher. Salads are preset and a basket of assorted fresh baked rolls & butter are placed at each table. Cake is cut and pieces are plated and served to each guest. Buffet selections include your choice of 1 soup or 1 salad, 2 entrées and 3 accompaniments. Coffee & Decaf are also included.

SOUP & SALAD (select 1)

- Roasted Tomato and Red Bell Pepper Soup with Basil
- Cream of Broccoli Soup with Cheddar Cheese
- Cream of Asparagus Soup with Thyme
- Caesar Salad: Romaine Lettuce tossed with shredded Parmesan, Red Onion, Croutons & Caesar Dressing
- Baby Spinach topped with crumbled Blue Cheese, Red Grapes and Candied Pecans tossed with a Balsamic Vinaigrette
- Mixed Greens topped with Dried Cranberries, Candied Walnuts, Orange Segments and Goat Cheese drizzled with a Cranberry Orange Vinaigrette

ENTRÉES (select 2)

- Roasted Pork Tenderloin with a Mustard Chive Sauce
- Beef Sirloin served with a Mushroom Peppercorn Sauce
- Braised Beef Tips served with a Red Wine Gravy
- Broiled Salmon with a Lemon Dill Sauce
- Chicken Breast served with a Roasted Red Pepper Cream Sauce
- Roasted Chicken served with a Lemon Thyme Cream Sauce
- Cheesy Veggie Lasagna

ACCOMPANIMENTS (select 3)

- Penne Pasta Salad with Cherry Tomatoes, Basil and a Creamy Parmesan Dressing
- Triple Cream Twice Baked Potato
- Loaded Mashed Potatoes (Bacon, Cheddar Cheese, Chives & Sour Cream)
- Macaroni & Cheese with Panko Crust
- Roasted Vegetable of your choice: Carrots, Broccoli, Cauliflower or Sugar Snap Peas
- Shrimp Pasta Salad with fresh Herbs
- Mixed Vegetable Medley (Organic Carrots, Zucchini, Squash, Red Onion, Green Beans and Red Peppers)



THE TOASTING & TASTING PACKAGE

\$29.95/person disposable* | \$34.95/person china*

Includes: Dinnerware placed at each station. Cake is cut, and pieces are plated and placed on dessert table. Selections include your choice of 3 appetizers, 1 soup & 1 salad, 2 slider sandwiches and 2 build your own stations. Stations are setup and food is served for a one hour time frame.
Coffee & Decaf are also included.

APPETIZER STATION

- Select 3 appetizer platters from the Appetizer Menu

SOUP & SALAD STATION (select 1 soup & 1 salad)

- Tomato Basil Harvest Soup with Parmesan Croutons
- Cream of Broccoli Soup with Cheddar Cheese
- Italian Wedding Soup
- Shrimp Pasta Salad with fresh Herbs
- Mixed Greens with Carrot, Tomatoes and sliced Cucumber topped with Croutons served with Ranch and French Dressings
- Caesar Salad: Romaine Lettuce tossed with shredded Parmesan, Red Onion, Croutons and Caesar Dressing
- Baby Spinach topped with crumbled Blue Cheese, Red Grapes and Candied Pecans tossed with a Balsamic Vinaigrette

SLIDER STATION (select 2)

- BBQ Pork Sliders with Blue Cheese Broccoli Slaw
- Italian Beef Sliders
- Club Sliders topped with Turkey, Ham, Bacon, Cheddar Cheese, Lettuce, Onion and Tomato with Mustard & Mayo
- Meatball Sliders
- Lemon Almond Chicken Salad Sliders
- Baby Burgers with American Cheese & Caramelized Onions

BUILD YOUR OWN STATION (select 2)

- Mashed Potato Bar: Creamy mashed potatoes displayed with a delicious assortment of toppings including cheddar cheese, green onion, sour cream, bacon and blue cheese
- Macaroni & Cheese Bar: Homemade macaroni & cheese with an assortment of toppings including jalapenos, hot sauce, bacon, blue cheese and caramelized onions
- French Fry Bar: Crispy French Fries with an assortment of toppings including shredded cheddar cheese, chili, bacon, green onion and Ranch dressing
- Nacho Bar: Fresh tortilla chips with toppings including nacho cheese sauce, sour cream, ground beef, pico de gallo and jalapenos
- Pasta Bar: Penne Pasta & Cheese Tortellini served with Marinara, Parmesan Alfredo & Mushroom Marsala Sauces



THE LEGENDZ PACKAGE

\$36.95/person disposable* | \$41.95/person china*

Create your meal with items from the Legendz, Zivko, Italian or Schwartz menus. Includes: Dinnerware placed on each table with water goblet and water pitcher. Salads are preset and a basket of assorted fresh baked rolls & butter are placed at each table. Cake is cut and pieces are plated and served to each guest.

Buffet selections include your choice of 1 soup or 1 salad, 3 entrées and 3 accompaniments.

Coffee & Decaf are also included.

SOUP & SALAD (select 1 soup or salad)

- Mushroom and Brie Soup with Parmesan Croutons
- Butternut Squash Soup
- Spring Salad ~ Spring greens tossed with shredded parmesan, sliced strawberries, sliced almonds and a champagne vinaigrette
- Raspberry Brie Salad: Fresh spinach topped with raspberries, candied pecans & sliced brie drizzled with a raspberry vinaigrette
- Truffle Caesar Salad: Romaine lettuce topped with red onion, croutons, shredded parmesan cheese and drilled with a truffle oil infused Caesar dressing
- Hearty greens served with sliced pear, crumbled blue cheese and candied walnuts drizzled with an apple cider vinaigrette

ENTRÉES (select 3)

- Bacon Wrapped Pork Loin with an Apple Cider Sauce
- Pecan Crusted Pork Tenderloin with a Red Wine and Caramelized Onion Reduction
- Pork Schnitzel with Gravy & Spaetzle
- Almond Crusted Salmon with Lemon Cream Sauce
- Roasted Beef Tenderloin served with Bearnaise Sauce (add \$2.00/person)
- Baked Chicken Breast topped with Smoked Ham and Bechamel Sauce
- Parmesan Crusted Chicken with a Sage Butter Sauce

ACCOMPANIMENTS (select 3)

- Mushroom Risotto Cakes
- Potato Gratin
- Rosemary Parmesan Polenta
- Spring Green Veggie Medley: A blend of roasted brussel sprouts, asparagus spears, peas, mint & shallots
- Couscous with Apples, Mint & Dried Cranberries
- Shrimp & Chorizo Paella with Grilled Lemons
- Herb Roasted Potato Medley: A blend of yukon gold, purple peruvian & sweet potatoes tossed with fresh herbs



CATERING SERVICES

If you would like to add additional items/services to your meal package the pricing is as follows:

- Water goblets and water pitcher at each table: \$1.50 per person
Additional accompaniment from your menu package: \$3.95 per person
Additional entrée from your menu package: \$5.95 per person
- Menu tastings are offered to all of our guests after they have signed a catering contract. Each couple is allowed one complimentary tasting where they can select 2 entrees and 2 accompaniments from one of our menus. Tastings are held at the Chandelier Ballroom located at 150 Jefferson Avenue in Hartford and the tasting dates are listed on the Chandelier Ballroom's website www.chandelierballroom.com. Please note: Reservations are required, and space is limited so please let us know if you plan on attending and what your menu selections are as soon as possible. RSVP no later than one week prior to the date of the tasting.
- Our kitchen offers products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.
- We require 4, 8' banquet tables for prep at your special event location, 2-5 banquet tables for food service and a fresh water source.
- There may be an additional "venue service charge" added to your invoice based on the location.
- Due to our liquor license limitations, we are not allowed to provide alcohol at any event.
- Linens are an additional charge.

***A Service Charge and local sales tax will be applied to each menu package, as well as to appetizer platters and desserts that we provide.**

LINEN SERVICE

Chandelier Catering offers linen service to all of its guests. Our staff handles the setup and removal for you at the end of the event. Our fee is \$9.00 per linen (90"x 90" black, white or ivory square.) Linen napkins are also available. Our charge is \$1.50 each, and we offer an array of different colors.

Please feel free to contact us with any questions you may have or to check the availability of any dates. We look forward to helping you make your event a complete success!