Catering Trays To Go



PURPLE GOAT 49/85

Eggplant rolled with spinach and goat cheese topped with roasted tomatoes and honey drizzle. 25 pieces in a half size tray, 50 in full size

SESAME CHICKEN SKEWERS 49/85

Sesame crusted, breaded, fried with honey mustard dip. Approx 25 pieces in half size tray, 50 in full size tray

QUESADILLAS 40/80

Chicken, Steak, Vegetable or Pear, Brie and Bacon. Approx 20 pieces in half size tray, 40 in full size tray

VEGETABLE SPRING ROLLS 36/72

Wontons filled with veggies with chili and soy dipping sauce. Approx 12 spring rolls in half size tray, 24 in full size

SESAME CRUSTED AHI TUNA SKEWERS 75/140

Served with wasabi aioli - 25 skewers in half size tray, 50 in full size

THAT'S AMORE SPRING ROLLS 36/72

Wontons filled with homemade meatballs, ricotta and mozzarella with marinara dipping sauce, 12 spring rolls in half size tray, 24 in full size tray

CHEESE, CRACKERS, GRAPES PLATTER 75

Platter serves approx. 25 people

PAPER SET-UPS includes paper napkin, plastic fork, plastic knife, plastic plate - \$1 per person



CLASSIC CAESAR 36

Crisp romaine with fresh shaved Romano and homemade croutons

FIGS BISTRO SALAD 38

goat cheese, field greens, romaine, walnuts, dried cranberries, grapes, croutons, fig vinaigrette

PEAR & WALNUT 38 field greens, gorgonzola, candied walnuts, sliced pears, balsamic vinaigrette

ORGANIC HOUSE 34 mixed greens, seasonal veggies, balsamic vinaigrette

CHOPPED COBB SALAD 38

mixed greens, applewood smoked bacon, tomatoes, olives, hard boiled eggs, avocado, gorgonzola, creamy balsamic vinaigrette

SIMPLE SALAD 34

mixed greens, cucumber, tomatoes, red onion, julienned carrots and zucchini, olives, croutons

CLASSIC SPINACH SALAD 38

leaf spinach, chopped bacon, sliced mushroom, hard boiled eggs, red onions, Dijon vinaigrette

SMOKED SALMON SALAD 56

ginger carrot dressing, baby greens

ASSORTED WRAP PLATTER 96

24 pieces including an assortment or your choice: Chicken Caesar, Pesto Hummus (arugula, artichokes, olives, fresh mozz, roasted red peppers), Turkey Club (tomato, bacon, mayo, swiss, romaine)

VEGGIES/SIDES

MADISON AVENUE EGGPLANT 49/85 thin layers of eggplant, marinara, mozzarella *Gluten Free

SAUTÉED VEGETABLE MEDLEY 34/55

BRUSSELS SPROUTS 38/58 balsamic reduction, honey, guanciale

CREAMY ROASTED CAULIFLOWER 40/75 Roasted with black truffle cream sauce

MINI CRABCAKES 36 with chipotle aioli (12 pieces)

STUFFED MUSHROOMS 30 stuffed with sausage, spinach, brie (12 pieces)





RIGATONI VODKA 38/72

pasta in a meatless, longtime favorite tomato cream sauce $% \left({{{\left[{{{c_{{\rm{m}}}}} \right]}_{{\rm{m}}}}}} \right)$

BAKED ZITI 38/72 traditionally made, mozzarella, Romano and tomato sauce

LASAGNA 49/85 ricotta, mozzarella, Romano, ground beef, tomato sauce

CAVATELLI VODKA 49/90 housemade pasta, spinach, vodka sauce

ROASTED ROSEMARY POTATOES 34/55

MASHED POTATOES 34/55

SWEET POTATO GRATIN 38/68

POTATO PANCAKES 38/68 24 pieces in half tray, 48 in full size

SOCIAL MAC & CHEESE 35/68 chorizo and brick oven dried tomato

RISOTTO 40/80 chorizo sausage, chicken, Arborio rice, Romano

RICE PILAF 34/55



CHICKEN TENDERS 49/85

breaded, fried chicken tenders with honey mustard dip

FREE RANGE CHICKEN 49/85 layered with spinach, roasted fig puree, Gruyere, topped with a sherry demi glaze

CHICKEN BRITTANY 49/85 brick oven dried tomatoes, olives, capers, artichoke hearts, chardonnay sauce

CHICKEN ALANA 49/85 peas, mushrooms, scallions, madera brown sauce

CHICKEN PARMIAGIANA 49/85 breaded chicken breast baked with mozzarella and marinara

SAUSAGE & PEPPERS 45/80

OLD SCHOOL MEATBALLS 42/74

MAPLE GLAZED SALMON 70/135

POMEGRANATE SHORT RIBS 60/115

ROAST BEEF --/130 sliced and served rare with au jus

ROASTED PORK --/110



Catering Menu

105 Church Hill Rd. Sandy Hook figswoodfiredbistro.net Kristina@ figswoodfiredbistro.net 203-426-5503