



NHLC CATERING, INC.  
AT THE NEW HAVEN LAWN CLUB

*Bridal and Baby Shower Brunches*

As guests arrive...

PASSED HORS D'OEUVRES

*Choice of 4*

Tuna Tartar with Mango in Asian Soup Spoons

Cucumber Cups with Mini Greek Salad

Smoked Salmon and Crème Fraîche

*Brioche Toast*

Chilled Gulf Shrimp

*Cocktail Sauce*

Garden Vegetable Spring Rolls

*Plum Sauce*

Coconut Crusted Shrimp

*Marmalade*

Maryland Crab Croquettes

*Red Pepper Crème Fraîche*

*\$10 pp*

For brunch, a display of...

ASSORTED FINGER SANDWICHES

*Choice of 4*

Ham with Dijon Mustard

Tuna Salad

Deviled Egg

Curried Chicken Waldorf Salad

Smoked Turkey with Lemon Aioli

Smoked Salmon, Boursin Cheese, Spinach, Red Onion  
Roast Vegetables with Hummus  
Roast Beef with Horseradish Cream

SEASONAL SOUP

*Choice of one*

Tomato  
Wild Mushroom  
Butternut Squash  
Gazpacho Shooter  
Chilled Tropical Fruit Shooter

QUICHE

*Choice of one of each*

Vegetables:

Spinach  
Mushroom  
Tomato  
Asparagus  
Broccoli  
Onion

Meat:

Bacon  
Pancetta

Cheese:

Cheddar  
Swiss  
Asiago

SALADS

*Choice of one*

Mélange of Baby Greens  
*Pumpkin Seed Vinaigrette, Maple Sugar Crusted Pear,  
Gorgonzola Cheese, Toasted Pecans*

Baby Greens with Julienne of Endive and Radicchio  
*Toasted Walnuts, Gorgonzola, Orange Poppy Seed Vinaigrette*

Spinach Salad  
*Toasted Pecans, Sun-dried Cherries, Warm Honey Vinaigrette*

Bibb Salad  
*Toasted Pistachios, Crumbled Chèvre Cheese,  
Crisp Bacon Pieces, Pomegranate Vinaigrette*

Baby Arugula  
*Strawberries, Toasted Almonds, Goat Cheese, Aged Balsamic Vinaigrette*

For dessert...

Home-Made Chocolate, Yellow, or Carrot Cake  
with your Choice of Frosting and Filling

*\$25 pp*

Or upgrade to...

Chef's Selection of Assorted Cakes, Miniature Pastries, Mousses,  
and Chocolate-Covered Strawberries  
*for an additional \$7 pp*

Perhaps add on...

**BELGIAN WAFFLE STATION**

Plus the cost of Attendant Chef (\$100)  
*Fresh Berries, Warm Maple Syrup, Nutella, and Cinnamon Whipped Cream*  
*\$5 pp*

**OMELET STATION**

Plus the cost of Attendant Chef (\$100)  
*Cheddar, Mushroom, Peppers, and Ham*  
*\$6 pp*

**YOGURT PARFAITS**

Seasonal Fruit and Berries, Granola, Assorted Nuts, and Honey  
*\$5 pp*

**ASSORTED BREAKFAST PASTRIES**

Croissants, Pain Au Chocolate, Muffins, Danish Pastries,  
Service of Preserves and Butter  
*\$4 pp*

**SELECTION OF SEASONAL FRUIT**

*\$6 pp*

To drink...

**BEVERAGES**

Coffee, Decaf, and Assorted Teas  
*\$2.50 pp*

Assorted Chilled Fresh Fruit Juices  
*\$2.50 pp*

**SIGNATURE COCKTAILS\***

*Choice of one*

Mimosas

*Champagne with Freshly Squeezed Orange Juice*

Bellini

*Champagne with Peach Nectar*

Bloody Mary

*Fresh Tomato Juice, Vodka, Horseradish, and Tabasco*

“Blushing Bride”

*Peach Schnapps, Grenadine, and Champagne*

Grey Goose La Poire Peartini

*Grey Goose La Poire, Disaronno, Simple Syrup, Lemon Juice*

Pomegranate Champagne Punch

*Champagne, Pomegranate Juice, Seltzer, and Vodka*

*\*Bar offerings billed on consumption*

For more information and availability, please contact Devon MacKAY at  
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