

CxRA



PASSION x QUALITY x STYLE

Holiday Reception



SMALL BITES

Hot

Braised Anise Beef, Tart Shell, Szechuan Peppercorn Aioli
Duck Confit, Wild Rice Pancake, Candied Shallot
Mediterranean Flatbread, Roast Mushrooms, Shallots, Boursin
Mini Cubano, Chipotle Slaw
Warm Brie, Fig, Marcona Almonds, Preserved Orange
Glazed Butternut Squash, Ricotta Croustini, Fried Kale, Toasted Papitas
Petite Wellfleet Oyster Po Boy, Spicy Caper Remoulade
Spanish Meatballs, Spicy Tomato Sauce
Miniature Chestnut & Turkey Bread Pudding, Green Onion Mayo
Kabocho Squash Soup, Spiced Crème Fraîche
Spinach and Gruyere Gougere
Shrimp a la Plancha, Seared with garlic and sherry
Portobello Fries, Yuzu Aioli
Chicken Bulgogi Tacos, Kim Chee, Cucumber
Sliced Tenderloin of Beef, Horseradish Sauce, Small Popover
Wild Mushroom Tart, Truffle Cream
Caramelized Onion and Goat Cheese Tart
Chicken and Goat Cheese Quesadillas with Chipotle Pepper Salsa
Warmed Maple Brie, Toasted Ficelle, Orange Marmalade and Almonds
Pan Fried Polenta, Grilled Vegetable Tapenade, Pecorino Romano
BBQ Pulled Pork, Avocado Puree
Miniature Cuban Sandwich
Chicken Dim Sum with Ginger Dipping Sauce
Jumbo Lump Crab Cake, Gazpacho Salad, Lemon Aioli
Peking Duck, Chive Pancake, Hoisin Sauce
Prosciutto Wrapped Scallops with Smoked Tomato Concasse
Braised Short Ribs Tart, Truffled Arugula
Cornmeal Crusted Fried Oysters with Remoulade Sauce
Skewered Lamb Kofta, Minted Greek Yogurt
Pan Seared Scallop, Fried Plantain, Sofrito
Fried Fingerling Potato Skins, Sour Cream, Pancetta, Green Onion
Grilled Lamb Loin, Pomegranate, Feta, Arugula
Robiola and Caramelized Onion Tartlets with Arugula
Foie Gras Pate, Fleur de Sel, Brioche Toast, Sauce Cumberland
Butternut Squash Bisque, Chestnut Foam, Toasted Pepitas

Holiday Reception



SMALL BITES

Cold

Roast Apple, Stilton and Hazelnut on Endive
Smoked Char, Crème Fraiche, Caviar, Toasted ficelle
Buckwheat Blini, Beet and Citrus Cured Salmon, Grated Horseradish
Madras Curry Chicken Salad, Almonds, Papadum
Smoked Ham Salad, House Made Pickle, Profiterole
Truffled Deviled Quail Egg
Potted Shrimp on Toast, Piquillo Pepper Relish
Prosciutto di Parma, Goat Cheese, Roast Pear, Brioche
Lamb Loin Carpaccio, Pressed Yogurt with Cumin, Bulghur Wheat Salad, Lavosh Crisp
Cinnamon Roast Turkey Breast, Kumquat Marmalade, Sourdough Toast
Tomato Basil Bruschetta, Shaved Parmesan
Fried Almond Stuffed Olives
Marinated Vegetables, Beltane Goat Cheese, Herbed Lavash
Curried Chicken, Crispy Pappadam, Mango
Roquefort, Roasted Pear and Walnuts
Beef Carpaccio, Parmesan, Pinenut, Parsley, Garlic Aioli
Skewer of Grape Tomato and Mozzarella with Fresh Basil
Asparagus with Prosciutto and Lemon Aioli
Piquillo Pepper and Boquerone on Crostini
Assorted Nigiri Sushi and Rolls
Prosciutto Wrapped Fig with Balsamic Syrup
Lobster and Mango Gazpacho
Pepper Crusted Tuna on Rice Cracker with Wasabi Cream
Seared Beef Tenderloin, Red Onion Marmalade, Horseradish Crème, Herbed Crostini
Chilled Jumbo Shrimp with Traditional Cocktail Sauce
Smoked Trout Salad, Roast Potato, Crème Fraiche
Brandt Farms Steak Tartare, Fried Caper Aioli, Onion Ficelle
Trio Gazpacho (Tomatillo, Yellow Tomato, Traditional)
Jumbo Lump Crab Salad, Mango Avocado
Warm Buttered Lobster, Parsnip, Truffle
Citrus Cured Salmon, Crispy Beets, Lime Crème Fraiche
Chilled Maine Lobster, Crispy Fennel Salad

Holiday Beverages

Hot Spiced Apple Cider
Peppermint Hot Chocolate
Bourbon Eggnog
Captain Morgan Apple Cider

Holiday Reception



ARTISANAL CHEESE

Selection of New England Cheeses
Crackers, Breads, Crisps
Grapes and Strawberries
Quince Paste, Local Honey, Spiced Nuts

TABLE TOP BITES

Garden Crudités with Creamy Stilton, Herbed Ranch and Sauce Vert
Domestic Cheese Board with Crostini and Breads
Bruschetta Station with Assorted Croustades and Toppings, Tomato Mozzarella, Olive Tapenade, White Bean & Prosciutto
Toasted Pita Station with Roasted Red Pepper Dip, Artichoke Dip, Hummus and Baba Ganoush

TAPAS STATION

Serrano Ham
Marinated Pequillo Peppers
Torta Espanola
Pinchos Morunos
Roasted Eggplant and Pepper Salad
Boquerones
Grilled Squid, Lemon, Parsley, Olive Oil
Spanish Cheeses with Quince Paste
Spanish Tomato Bread and Rosemary Olive Bread

Holiday Reception



PROVENCE FARM TABLE

Savory Tarts

Oven Dried Tomato, Vermont Goat Cheese
Grilled Vegetable Tapenade, Crispy Pancetta, Lemon Feta
Pickled Vegetables
Spicy Heirloom Bean Hummus
Basil Pesto
Tomato Salad
Grafton Cheddar
Marinated Olives
Toasted Nann and Ficelle

SLIDER BAR

North East Family Farms Angus Beef Sliders
Portobello Mushroom Sliders, Great Hill Blue
House Sea Salt Chips
Buttermilk Slaw

RISOTTO BAR

Chef Attended

Braised Short Rib, Maitaki, Pecorino Romano
Alderwood Grilled Chicken, Roasted Buttercup Squash, Caramelized Cipollini, Sage,
Spiced Pepitas
Traditional Caesar Salad, Focaccia Croutons, Shaved Parmesan
Focaccia

PASTA STATION

Chef Attended, Select 2 Pastas

Penne Pasta, Escarole, Puttanesca Sauce
Gemelli Pasta, Grilled Shrimp, Roasted Tomato, Toasted Fennel, Basil Pesto Cream
Ricotta Gnocchi, Spicy Sausage, Arugula, Shaved Parmesan, Tomato Sauce
Butternut Squash Tortelloni, Fried Sage, Toasted Hazelnut, Pancetta
Traditional Caesar Salad, Focaccia Croutons, Shaved Parmesan
Focaccia

Holiday Reception



CARVING

Chef Attended

Slow Roasted Smoked Ribeye of Beef, Cipollini Onion Sauce

Maple Glazed Roast Turkey Breast, Chestnut Stuffing, Natural Jus

Juniper Berry Cured Duck Breast, Kumquat Relish

Half Cured Roast Salmon, Slow Cooked Fennel with Garlic and Wine

Includes:

Winter Greens Salad, Roast Root Vegetables, Parmesan Whipped Potatoes and French Point Rolls

SMALL PLATES

Chef Attended

Red Wine Braised Short Ribs, Stone Ground Grits, Braised Greens, Glazed Heirloom Carrots

Skuna Bay Salmon, Baby Brussels Sprouts, Chanterelle Mushroom, Parsnip Puree

Roasted Beef Tenderloin, Roquefort Mashed Potato, Haricot Verts, Port Wine

Reduction (add on \$3 per guest)

Butternut Squash Ravioli, Chanterelle Mushrooms, Sage Brown Butter

Includes:

Winter Greens Salad and French Point Rolls

DESSERTS

Select 4

Apple Strudel

Eggnog Crème Brûlée

Holiday Cookies

Peppermint Chocolate Tart

Mini Holiday Pies, Served in Mason Jars

Petite Apple Maple Crumble

Chocolate Caramel Pecan Tart

Raspberry Nutella Pop Tarts

Individual Chocolate S'mores

Includes Coffee Service

Holiday Buffet



DINNER BUFFET X1

Crispy Skin Skuna Bay Salmon, Mushroom Braise, Red Wine Poached Pearl Onion
Maple Glazed Pork Loin, Roasted Lady Apple, Chestnuts, Delicata Squash
Savory Bread Pudding, Swiss Chard, Sausage, Pears and Apricots
Green Beans & Crispin Apples, Caramelized Shallots
Wild Rice Pilaf, Dried Cherries, Toasted Pecans
Field Green Salad, Roasted Sugar Beets, Sundried Cranberries, Radish, Vermont
Goat Cheese, Sherry Vinaigrette
Petite Apple Tarts
Mini Trifles
Holiday Cookies

DINNER BUFFET X2

Roast Tenderloin of Beef, Potato Blue Cheese Croquette, Espresso Glazed Onions
Ricotta Gnocchi, Butternut Squash, Chanterelle Mushrooms, Sage Brown Butter
Aspiration, Toasted Garlic, Roasted Sweet Peppers
Radicchio Salad, Endive, Arugula, Pomegranate, Parmesan Reggiano
Wheat Berry Salad
Chocolate Truffles
Fruit and Berries with Zabaglione
Holiday Cookies

Holiday Buffet



DINNER BUFFET X3

Chicken Scaloppine, Sage Marsala

Gemellini with Prosciutto di Parma, Roasted Portobello Mushrooms

Three Cheese Tortelloni, Shrimp & Asparagus, Light Alfredo Sauce

Grilled Sweet Peppers, Asparation

Vine Ripe Tomatoes, Fresh Mozzarella & Fresh Basil

Traditional Caesar Salad, Focaccia Croutons, Shaved Parmesan

Focaccia

Citrus Panna Cotta

Petite Tiramisu

Holiday Cookies

Assorted Soda & Bottled Water

Coffee & Tea Service

Cocktails



Premium Open Bar

Premium Liquors, Imported & Domestic Beers, House Wine, Soda, Still & Sparkling Water, Mixers

Price per guest

1 Hour	16.00
2 Hours	19.00
3 Hours	22.00
4 Hours	25.00

Wine & Beer Open Bar

Imported & Domestic Beers, House Wine, Soda, Still & Sparkling Water, Mixers

Price per guest

1 Hour	14.00
2 Hours	16.00
3 Hours	18.00
4 Hours	20.00

Consumption Bar

Price per drink

Cocktails	7.00
Champagne	7.00
Wine	7.00
Domestic & Imported Beer	6.00
Soft Drinks	3.00

Cash Bar

Bar Set Up Fee **150.00 per bar**

Catering by Restaurant Associates is part of the Restaurant Associates family and tradition. Our relationship is one of unity and dynamism, crossroads and crossed utensils, perfectionism and potential. Every dish we prepare is the culmination of years of experience, carefully built infrastructure, and a tireless dedication to quality.

But there are two halves to our story: we're also a creative, independent family of our own. We're as nimble and adventurous as the boutique firms and as disciplined as a battalion. We cut no corners to make big events feel intimate and intimate events feel magnificent. It's a bundle of contradictions with a delicious payoff.

Please note that this menu is simply a guide, and we are also happy to tailor our menus to your event needs and budgets specifications.

For more information about hosting your event at the Connecticut Science Center please contact our catering office at 860.520.2149.

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