



Some Things Fishy Catering, LTD

[www.somethingsfishycatering.com](http://www.somethingsfishycatering.com)

85 Post Road, Danbury, CT 06810

Phone: 203.722.2444

Michael A. Bick / Executive Chef

## **Stationary Hors D'oeuvres (each selection is \$3 pp)**

### **Harvest Cheese Display**

(\$4pp)

Assorted NY State Artisan Cheeses

Berkshire Blue, Brovotto Farms Harpersfield Tilsit, Old Chatham Camembert, Nettle Meadow Farm Chèvre

(Cheeses will be subject to availability at time of event)

Caramelized Baked Brie

Fresh Strawberries, Grapes, Bantam Bakery Artisan Breads

(All displayed on antique wooden wine boxes)

### **Vegetable Crudité**

Cucumbers, Carrots, Asparagus, Roasted Potatoes, Cherry Tomatoes, Broccoli

Hummus and Lemon-Tarragon Dip

### **Tortilla and Plantain Chips**

Black Bean Salsa, Pico de Gallo, Guacamole

### **Mezza**

Grilled Pita and Dips

*Babaganoush, Hummus, Roasted Red Pepper Sauce, Olive Tapenade*



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**Please Choose 4 passed options for Hors D'oeuvres**

Wild Mushroom Ragout  
*Parmesan Phyllo Nest*

Fried Okra Poppers  
*Garlic Buttermilk Dipping Sauce*

Saffron-Lemon Marinated Shrimp Skewer  
*Grilled Beets, Kalamata Olives*

Mediterranean Marinated Chicken  
*Thyme Spiced Potato Crisp, Roasted Eggplant Puree*

Artichoke Fritters  
*Organic Watercress Pesto, Goat Cheese, Crispy Sage*

Latin Rubbed Roasted Vegetable Quesadilla  
*Fresh Sweet Corn, Jalapeños, Black Beans, Manchego Cheese, Charred Tomato Salsa*

Truffle Mac n Cheese Nests  
*Parmesan Phyllo Nests*

Buttermilk Fried Chicken Bites  
*Cajun Mustard Drizzle*

Millionaire's Bacon Bites  
*Whipped Goat Cheese, Arugula*

Mini Ahi Tuna Tacos  
*Chipotle Crema, Sprouts, Avocado Butter*



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Cherry Tomato Fritter

*Arethusa Farm Goat Cheese, Fresh Basil, Sun Dried Tomato, Pesto drizzle*

Mini Maine Lobster Salad

*Handmade Mini Bun, Maine Lobster, Fennel Mayonnaise, Chives, Red Pepper, Fennel*

Eggplant and Merguez Skewers

*Zaatar Marinade, Lemon Caper Drizzle*

Cuban Black Bean Sofrito

*Plantain Chip*

Southern Style Fried Zucchini Pickles

*Buttermilk Jalapeño Aioli*

Mini Codfish Cakes

*Peppadew Aioli*

Coconut-Almond Shrimp

*Pineapple Tartar Sauce*

Oven Roasted Ratatouille

*Herbed Phyllo Nest, Harissa-Rosemary Sauce*

Asparagus and White Truffle Risotto Cakes

*Smoked Mozzarella*

Miniature Cheeseburgers on Sesame Seed Bun

Nantucket Bay Scallop Ceviche on Plantain Chip

*Fresh Mango, Orange, Grapefruit, and Lime*



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Miniature Asian Spring Rolls  
*Julienne Cucumber, Carrots, Red Pepper, Avocado, Mango, Fresh Mint  
Spicy Mango Aioli*

Balsamic Glazed Gulf Coast Shrimp  
*Smokey Tomato Relish*

Chimichurri Marinated Filet of Beef  
*Lime-Pepper Aioli, Spicy Salsa Verde, Roasted Garlic Crostini*

Thai Style Marinated Chicken Skewers  
*Spicy Peanut Sauce*

Ahi Tuna Tartare on Toasted Sesame Crisp  
*Yuzu Wasabi Aioli*

Sweet Potato Sage Risotto Cakes  
*Wilted Beet Greens, Toasted Pumpkin Seeds*

Norwegian Smoked Salmon Wrapped in Dill Crepes  
*Crème Fraiche, Lemon*

Blood Orange Marinated Shrimp Skewer  
*Sesame Roasted Apple*

Steak Au Poivre on Potato Crisp  
*Lemon Pepper Sherry Aioli*

Southwestern Chicken Burger  
*Tomato, Avocado Butter, Cactus Ketchup, Chipotle Brioche*

Ahi Tuna Ceviche  
*Almonds, Cilantro, Orange, Cumin Crostini*

Wild Mushroom Risotto Cakes  
*Wilted Brussel Sprouts*



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Manchego and Serrano Ham Grilled Cheese  
*Quince Moustarde*

Spinach, Gulf Coast Shrimp, and Nettle Dumplings  
*Yuzu Drizzle*

Bite Size Mushroom Crostini  
*Sweet Pea and Whipped Burrata*

Cherry Glazed Duck Breast  
*Black Pepper-Kale Pesto, Fried Radish Chip*

Fried Artichoke Leaves  
*White Truffle, Hot Chile, Umami Dust*

Maryland Crab over Jalapeño Salted Potato Cake  
*Snow Pea Puree, Cilantro*

Mini Cubano Sandwiches  
*Ham, Pulled Pork, Swiss cheese, Mustard, Pickles*

Spicy Beef Spring Roll  
*Charred Red Pepper, Cucumber, Thai Basil*  
*Thai Chile Dipping Sauce*

Shrimp, Jicama, and Cilantro Pot Stickers  
*Spicy Hoisin Sauce*



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**Please choose 1 Plated First Course**

Sport Hill Farm Sweet Corn Soufflé

*Arethusa Farm Goat Cheese, Watercress Salad with Summer Melon Drizzle*

Warm Braised Beef Short Ribs

*Carrot Puree, Angry Broccoli Rabe*

Heirloom Tomato Salad

*Ricotta Salata, Basil Chiffonade*

Holbrook Farm Fresh Red and Green Leaf Salad

*Toasted Almonds, Parmesan Chards, Figs, Sherry Shallot Vinaigrette*

Farm Fresh Seasonal Greens

*Strawberries, Toasted Almonds, Chèvre, Cucumber Champagne Vinaigrette*

Quinoa Tabbouleh Salad

*Black Quinoa, Persian Cucumbers, Organic Cherry Tomatoes, Farm Fresh Scallions*

*Meyer Lemon Juice, Organic Extra Virgin Olive Oil*

Summer Panzanella Salad

*Holbrook Farm Organic Heirloom Tomatoes, Sliced Red Onion,*

*Toasted Bantam Bakery Bread Cubes, Fresh Organic Basil*

*Merlot Vinegar, Organic Extra Virgin Olive Oil*



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Acorn Squash Risotto

*Pine Nuts, Port Soaked Currants, Fresh Thyme*

Holbrook Farm Mixed Baby Green Salad

*Crumbled Arethusa Farm Goat Cheese, Spice Pecan*

*Muscatel-Herb Vinaigrette*

Fusilli Col Buco al Pesto

*Fresh Long Spiral Pasta with Farm Fresh Herb Pesto*

*Grated Parmesan Reggiano*

Paella

*Saffron Risotto Cake*

*Shrimp, Chorizo, Octopus, Olives, Romesco Sauce*

Roasted Farro with Grilled Asparagus and Striped Bass

*Aged Ginger-Lemon Dust*

Harper Style Kale-Sage Gnocchi

*Poached Garlic -Tomato Cruda*

Beef Carpaccio

*Parmesan Chard, Truffle Aioli*

Scallop-Shrimp Ceviche, Citrus Fruit, Coconut

*Hand Fried Plantain Chips*

*Served in a Martini Glass*

Cajun Style Shrimp

*Cheddar Sweet Corn Grits*

Steamed Little Neck Clams

*Farm Fresh Butter, Herbed Butter, Hot Sauce*

Memphis Style Pulled Pork Sliders

Venezuelan Rubbed and Grilled Chicken Thighs

*Fresh Watermelon Slices*



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**Please Choose 2 proteins for Dinner Course**

Dill Pollen Crusted Hook and Line Atlantic Cod Loin  
*Caramelized Leek, Raisin, Pine Nut Compote*  
*Dill Drizzle*

Cumin-Roasted Garlic Rubbed Stuart Family Farm Beef Strip Loin  
*Honey Tarragon-Date-Pumpkin Jumble*

Chimichurri Marinated Flank Steak  
*Salsa Verde, Salsa Roja*

Ancho Rubbed Chicken Thighs  
*Black Bean Corn Jumble, Chipotle Crema*

Hanna's Lebanese Falafel  
*Fried spiced Chickpea patties over Arugula with Tahini Drizzle*

Grilled Marinated Organic Boneless Chicken Thighs  
*Garlic, Lemon, Roasted Tomato Puree, and Herbs*  
*Or*  
*Black Bean, Pepper, and Charred Corn Salsa*  
*Or*  
*Stone Fruit Slaw*





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Taco Bar

*Slow Roasted Pulled BBQ Berkshire Pork Shoulder  
Pico de Gallo, Toasted Guajillo Chile Salsa, Yucatan-Style Habanero Salsa, Taqueria Guacamole,  
Shredded Red Cabbage, Shredded Lettuce, Pickled Red Onions, Diced White Onion, Slice Radishes,  
Crumbled Queso Fresca, Lime Wedges  
Fresh Corn Tortillas*

Tequila Glazed Norwegian Salmon  
*Blueberry Lychee Compote*

Poached Salmon  
*Preserved Lemon-Roasted Garlic Compote, Rosemary Drizzle*

Lemon Garlic Roasted Branzino  
*Preserved Lemon, Roasted Garlic, Caper Compote*

Braised Short Ribs of Beef  
*Wild Mushrooms with Truffle  
Or  
"Brasciole" Style*

Grilled Mahi Mahi  
*Peach-Lychee Compote*

Orange Habanero Skirt Steak  
*Roasted Corn-Tomato Salsa*

Memphis Style Pulled Pork Shoulder  
*Red Onion Marmalade, Potato Buns, Hickory-Citrus BBQ Sauce*

Buttermilk Battered Southern Style Fried Chicken Thighs  
*Garlic Aioli*

Charmoula Marinated Salmon  
*Orange-Fennel Compote*



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## **Please choose 2 sides for Sides**

### **Summer Barley Salad**

*Smoked Mozzarella, Heirloom Tomato, Asparagus Tips, Pine Nuts, Basil Chiffonade, Balsamic Vinaigrette*

### **Black Quinoa**

*Asparagus Tips, Cucumber, Blistered Cherry Tomatoes, Fresh Herbs*

### **Israeli Couscous**

*Dates, Pine Nuts, Dill, Lemon Preserves*

### **Nerone Italian Black Rice**

*Burst Blueberries, Julienned Fresh Mint, Caramelized Onions, Roasted Garlic Vinaigrette*

### **Do-It-Yourself Fresh Sweet Corn Station**

*Fresh Butter, Herbed Butter, Chipotle Butter*

**Roasted Romanesque Cauliflower, Beets, Carrots, Eight-ball squash**

*Cucumber Sambal Glaze*

### **Baby Kale Salad**

*Pan Flashed Gooseberries, Toasted Almonds, Arethusa Farm Camembert Cheese, Nicaraguan Sea Salt, Caramelized Fennel Vinaigrette*

### **Sport Hill Farm Fresh Greens**

*Hearts of Palm, Clementine, Almonds, Basil Vinaigrette*

**Sautéed Summer Squash, Zucchini, Bell Peppers, Asparagus**

*Aged Balsamic, Roasted Garlic Oil*



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Roasted Baby Potato Salad  
*Truffle Aioli, Tarragon*

Toasted Quinoa with Peach, Zucchini,  
*Pine Nuts*

Grilled Seasonal Vegetables  
*Balsamic-Roasted Garlic Glaze*

Snow Peas, Fava Beans, Roasted Beets  
*Spring Herb Vinaigrette*

Slow Creamed Farina  
*Caramelized Onions, Fresh Mint, Toasted Cashew Nuts, Apricots*

Farm Fresh Salad Greens  
*Strawberries, Goat Cheese, Rhubarb-Green Garlic Vinaigrette*

Sweet Corn, Charred Zucchini, Sugar Peas, Shiitake Mushroom Succotash

Hand Planted & Harvested Red Rice  
*Sweet Baby Carrots, Caramelized Pine Nuts,  
Cucumber Vinaigrette*

Speckled Quinoa  
*Eight ball Squash, Tea Smoked Okra, Thai Basil  
Sweet Melon Sambal Drizzle*

Black Barley, Fennel, and Radish Salad  
*Riesling-Cilantro Vinaigrette*

Farm Fresh Greens Salad  
*Peaches, Bleu Cheese, Toasted Hazelnuts, Champagne-Basil Vinaigrette*



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### **Food Prices**

Seated Dinner: \$55.00 pp

Buffet: \$54.50 pp

Family Style: \$57.00 pp

Coffee Service = \$3.00 pp

Alcohol- costs furnished upon request

### **Service Costs**

1 chef (required) = \$45/hr. for 8-10 hrs. Depending on venue

1 assistant chef (1 assistant per every 50-75 persons-plated/family style-50, buffet-75) = \$35/hr. (8-10 hours)

1 captain (required) = \$40/hr. for 8-10 hrs.

1 server (1 server for every 25 persons- for buffet, every 20 persons plated/family style) = \$27.50 /hr. for 8-10 hrs.

1 bartender (1 bartender for every 50 persons) = \$30 hr. for 8-10 hrs.

1 sanitation (required if over 125 people) = \$40/hr. for 5-6 hours

### **Rentals**

**#1: Basic Linens/glassware - \$12 .50pp**

**#2: #1 + plates and flatware - \$17.50 pp**

**#3: #2 + tables and chairs - \$24.50 pp**

**#4: all inclusive - coffee service/tables/linens/glassware/flatware/plates/hi-tops - \$32.00 pp**

**Customizing is available**

*Items ordered outside of what is listed will be assessed at an a la carte rate*