



CATERED SMALL DINNER PACKAGE

2023



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ABOUT US

A NOTE FROM SARAH & BERNARD BOUÏSSOU

At S+B Catering, *formerly known as Sarah Bouïssou Catering*, we have over thirty years of experience handling catered events of all sizes. Our focus is on the food, and you will be working with Sarah Bouïssou herself, chef + owner, to create your customized menu. We work closely with you to make rental selections and handle all rental details on the day of the event.

We strive to create a memorable experience for you and your guests.

Our team is dedicated to making your event stress-free and enjoyable, from start to finish. Trust us to handle all the details so that you can focus on enjoying your occasion with your loved ones.

From intimate gatherings to grand celebrations, we have the expertise to handle every aspect of your catering needs. Our commitment to excellence ensures that you and your guests will enjoy a seamless and memorable dining experience.





PASSED HORS D'OEUVRES COLD

Ratatouille and herb cheese tarts - V

Fresh Fig & Herb Cheese with Pistachio - V

Grape Tomatoes & Mozzarella with basil aioli -V

Mediterranean & White Bean Tart - VE

Roasted Pepper Crostini - VE

Endive Leaves filled with Roquefort cheese and walnuts -GF / V

Hummus in Parmesan Tuile with toasted pecan GF / V

Seared Tuna with olive tapenade

Smoked Trout with horseradish cream

Salmon Tartar on Pomme Maxime

Crabmeat and Mango Canapé - GF

Lobster and Tarragon Canapé

Smoked Salmon Rosette

Sesame Crusted Tuna on Rice Cracker, wasabi aioli - GF

Smoked Salmon Cones with Crème Fraiche

Rock Shrimp, Black Bean, & Corn Salad in a tortilla cup

Pate Mousse on pomme gaufrette with fried leeks - GF

Curried Chicken with apple and almonds

Beef Carpaccio & Micro Arrugula in parmesan taco - GF

Foie Gras Gougere





PASSED HORS D'OEUVRES

HOT

Vegetable Spring Rolls with sesame sauce - V

Truffle & Fontina Cheese Risotto Balls - V

Mini Grilled vegetable pizza - V

Warm Onion confit tarts - V

Wild Mushroom Quesadillas - V

Basil and Parmesan Risotto Cakes with Tomato Compote - V

Spiced Shrimp on Grits Cake with pickled vegetables - GF

Crab Cakes with lemon and thyme sauce

Skewered Shrimp with green chili pesto - GF

Ginger Rice Cakes with Grilled Swordfish and Mango Chutney

Bernard's Homemade Sausage in a Blanket, truffle mustard

Duck Confit Rolls

Peking Duck with hoisin sauce

Crispy Asparagus and prosciutto straws

Crispy Pork Belly Cubes, apple chutney - GF

Braised Short Rib and Parsnip Spring Rolls

Chicken Satay with peanut sauce - GF

Sweet Potato Fritters with Grilled Lamb

Mini BLT on Savory Shortbread

Lamb & feta filo purses





PASSED HORS D'OEUVRES BIGGER THAN ONE BITE

(Below items are served on small plates or appropriate glassware)

Truffle or Lobster Mac and Cheese

Grilled Lamb Chops with Creamy Polenta & Rosemary Jus

Seasonal Soup Shooter

Spicy Tuna Tartare in Martini Glass

Mini Duck and Wild Mushroom Sliders

Mini Sirloin Sliders with cheese & pickles

Tomato Soup with Grilled Fontina Cheese Bites





STATIONARY DISPLAYS

Cheese and Crudités

Crudités served with gorgonzola and chive dip
Assorted vegetable chips, roasted red pepper dip
Platter of assorted cheese and fruit

Assorted Charcuterie and Homemade Pates

A selection of Bernard's Homemade Pates: Duck, Pistachio and Truffle Terrine, Wild Boar and Morel Terrine, Duck Rillettes, Pheasant, Foie Gras and Cepe Terrine. And a selection from his homemade charcuterie: Prosciutto, Coppa, Brasiole and Pancetta, served with French Bread, Cranberry Chutney, Mustard and Cornichon

Seafood Bar

Shrimp Cocktail, Oysters, Clams, Crab Claws, Mussels,
Lobster, Calamari Ceviche, Marinated Scallops

Other Stationary Ideas

Hummus, Eggplant Caviar and Spiced Shrimp served with Cumin Dusted Pita
Parmesan Bread Twists and Assorted Pissadiere
Smoked Salmon, served with black bread, caper, red onion and chopped egg





3 COURSE SIT-DOWN DINNER APPETIZER SELECTIONS

Artichoke, Tomato & Avocado Napoleon, Micro Greens & Sun Dried Tomato & Basil Vinaigrette

Baby Pumpkin filled with Pumpkin Mousseline, Sautéed Shrimp & Wild Mushrooms, Porcini Sauce

Heirloom Tomato, Olives, Haricot Vert and Micro Greens in a Parmesan Cup with a Shallot Vinaigrette

Oven Roasted Tomato Tart with Baby Arugula, Parmesan, Fresh Basil and Olive Oil

Multi-Color Heirloom Tomato Salad, Herb Goat Cheese Parfait, Basil Oil, Sherry-Shallot Vinaigrette

Crabmeat Hearts of Palm & Avocado Salad, Asparagus, Citrus, Avocado, Citrus Vinaigrette

Portobello Mushroom, Fresh Mozzarella & Tomato Galette, Mixed Greens and Aged Balsamic & Basil Oil

Spicy Tuna Tartar in a Potato Cage, Asparagus, Cherry Tomatoes & Avocado, Lemon Chive Dressing

Sautéed Peruvian Bay Scallops, Butternut Squash Mousseline, Brussels Sprout Leaves, Guanciales Chip & Apple Cider Reduction





3 COURSE SIT-DOWN DINNER SOUP SELECTIONS

Butternut Squash Soup with wild mushroom crostini

Chilled Sweet Pea Soup, tarragon crème Fraîche

Chilled Tomato Soup, diced vegetables, basil oil

Wild Mushroom Soup, duck crackling

Asparagus Soup

Potato & Leek Soup – served hot or cold

Celery Root & Truffle Soup





3 COURSE SIT-DOWN DINNER DUO PLATE OPTIONS

- ✦ Roasted Sirloin of Beef with a Shrimp & Scallop Skewer, Squash filled with Seasonal Vegetables and Wilted Leek & Potato Puree
- ✦ Pancetta Wrapped Veal Tenderloin with Herb Crusted Sea Bass, Crispy Polenta Cake and Vegetable Tian
- ✦ Roasted Chicken Breast with Seared Halibut, Zucchini Gratin and Celery Root Puree
- ✦ Grilled Filet of Beef with a Crab Meat Stuffed Shrimp, Roasted Potatoes and a Summer Vegetable Bundle
- ✦ Beef Wellington with Jumbo Crab Cake, Ratatouille Stuffed Tomato
- ✦ Sliced Roasted New York Strip Steak and 5 oz Maine Lobster Tail with Grilled Vegetables & Twice Baked Yukon Gold Potato
- ✦ Sliced Roasted New York Strip Steak and ½ Lobster with Grilled Vegetables & Twice Baked Yukon Gold Potato





3 COURSE SIT-DOWN DINNER

ENTRÉE SELECTIONS

SELECT 2 FOR CHOICE OF ENTRÉE

- ✦ Pumpkin Seed Crusted Filet of Cod, Butternut Squash Risotto Cake, Baby Brussels Sprouts & Chanterelle Sauce
- ✦ Spiced Salmon Tournedo served with a Confetti of Vegetables, Rice, Black Bean and Coconut Infused Galette with Lime Basil Sauce
- ✦ Sesame Crusted Tournedo of Salmon, Brown Rice Galette, Stir Fried Vegetables, Ginger Chive Beurre Blanc
- ✦ Grilled Salmon Tournedo, Smashed Fingerling Potatoes, Grilled Vegetables & Basil Sauce
- ✦ Grilled Swordfish Steak, Tarbais Bean, Sun Dried Tomato Ragu, Local Wild Mushrooms Root Vegetables & Fines Herb
- ✦ Oven Roasted Grouper Filet, Toasted Couscous Niçoise with Fennel & Tomatoes, Saffron Broth
- ✦ Pumpkin Seed & Panko Crusted Filet of Halibut, Butternut Squash Risotto, Asparagus, Chanterelle Chive Sauce
- ✦ Grilled Swordfish, Ragout of Artichoke Hearts, Sundried Tomatoes, Fingerling Potatoes & Saffron Sauce
- ✦ Herb Crusted Filet of Bass, Faro, Green Bean & Pea Fricassee, Lemon Beurre Blanc
- ✦ Grilled Vegetable Galette, Zucchini, Spinach, Peppers, Eggplant & Wild Mushrooms, Tomato Sauce (Vegan & Gluten free)
- ✦ Season Vegetarian Ravioli – Spring Pea, Sautéed Spinach & Wild Mushrooms, Hazelnut Sage Brown Butter
- ✦ Roasted French Cut Breast of Chicken, Truffle Mashed Potatoes, Pearl Onions, Haricots Verts, Thyme Sauce
- ✦ Grilled Pork Chop, Scallion Spätzle, Haricots Verts & Baby Carrots, Morel Sauce
- ✦ Moroccan Spiced Pork Tenderloin served with Toasted Couscous and Asparagus
- ✦ Grilled Filet Mignon of Beef, Smashed Fingerling Potatoes, Mixed Baby Vegetables, Red Wine Sauce
- ✦ Rosemary Pancetta Wrapped Filet of Beef over Whipped Potatoes with Wilted Leek and Shiitake Mushrooms and Patty Pan Squash filled with Seasonal Vegetables
- ✦ Beef Wellington, Assorted Baby Winter Vegetables and Truffle Sauce
- ✦ Roasted Loin of Veal Stuffed with Wild Mushrooms, Sautéed Spinach, Asparagus, Cipollini Onions, Potato Tower, Port Wine Sauce
- ✦ Roasted Herb Crusted Rack of Lamb, Herb Couscous, Niçoise Vegetables, Thyme Sauce



3 COURSE SIT-DOWN DINNER

ENTRÉE SELECTIONS





PLATED DESSERTS

Dessert Trio – mini creme brulee, chocolate & raspberry filo purse, tuille & sorbet

Fondant au chocolat with white chocolate mint ice cream

Thin Apple Tart with cinnamon ice cream

Seasonal Fruit Cobbler with Vanilla Bean Ice Cream

Pumpkin Cheesecake, Graham cracker crust, cranberry chutney & pumpkin seed brittle

Special Cake for the Occasion served with fruit & sorbet

Chocolate Mousse with Kalua whipped cream





PRICING

FOOD PRICING

Based on menu selections and final guest count – up to 25 people
Package starts at \$155 per person and includes 6 passed hors d'oeuvres, appetizer, entrée, dessert, coffee or tea

BEVERAGE PRICING

Coming soon!

STAFF PRICING

Based on venue location, menu selection, and final guest count

Typical staff includes

- ✦ Executive Chef / Assistant Chefs
- ✦ Captain
- ✦ Waitstaff / Barstaff

Staff is paid a minimum of 5 hours per shift

Gratuity is at the discretion of the host

