



Caterers Who CareSM Catering Menu

Hands On Hartford Caterers Who Care offer a range of foods for your meeting, celebration or event at reasonable prices - at your place or our space at Hands On Hartford's Center for Community at 55 Bartholomew Avenue in Hartford. **We specialize in customizing a menu that meets your needs.**

Please call Molly (860-706-1537) or email mreynolds@handsonhartford.org to plan your gathering.

BREAKFAST:

Hearty Continental Breakfast:

\$8.50/pp

(assorted muffins, yogurt, fruit, and coffee and tea service)

Want something lighter? Let us know.

Breakfast Buffet:

\$15/pp

(muffin/scone assortment and coffee and tea service)

Plus three of the following:

- Scrambled Eggs (you can add cheese and/or veggies)
- Strata (baked egg and bread casserole with choice of cheese and/or spinach, bacon, onion, mushroom)
- Bread pudding (sweet or savory)
- Tofu Scramble
- Gluten-free friendly egg "muffins"
- Quiche assortment –individual sized
- Yogurt bar (w/ fruit, housemade granola and other mix-ins)
- Oatmeal Bar (w/ fruit, housemade granola and other mix-ins)
- Bacon
- Sausage
- Home fries
- Sweet potato/andouille sausage hash
- Chicken apple sausage w/ apples and onions
- French Toast
- Pancakes
- Minted fruit Salad
- Fruit platter

LUNCH OR DINNER: Let us customize to meet your needs.

Buffet (10 person minimum) Includes cookies and beverages

\$16/pp

Select three: (1 protein and 2 others)

- Chicken Piccata
- Chicken Spezzatino (with cannellini beans and artichokes)
- Chicken Marsala
- Chicken Marbella (garlic, prune, olives and herbs)
- Roasted vegetables, orzo and feta (can be served warm or cold)
- Pulled pork or pulled chicken (sliders available too)
- Chicken parmesan
- Chicken pot pie
- Shepherds pie
- Sausage and peppers
- BBQ sirloin tips with mushrooms and peppers
- Braised pork with apples and white wine
- Roasted pork shoulder
- Beef brisket
- Roasted salmon – roasted tomato/onion, citrus, Asian glaze
- Grilled Portobello stuffed with roasted eggplant, tomato, onion, feta, basil
- Macaroni and cheese (veggies can be added)
- Herbed rice pilaf
- Risotto (grilled veg, mushroom, pea and bacon, broccoli and cheddar, spinach/sundried tomato/feta)
- Roasted broccoli and cauliflower
- Roasted Brussel sprouts
- Roasted garlic mashed potatoes
- Maple mashed sweet potatoes
- Edamame succotash
- Mixed ancient grains and cranberries
- Roasted potatoes
- Ratatouille
- Green beans almondine
- Roasted winter vegetables
- Roasted Veggie pasta salad – zucchini, yellow squash, peppers, red onion, parmesan, roasted garlic
- Sesame peanut noodle – peppers, carrots, edamame, sesame seeds, peanut sauce
- Asian Slaw w/ ramen topping and sesame vinaigrette
- Mesclun w/ gorgonzola, cranberries, shaved red onion, balsamic vinaigrette
- Black bean corn salad with toasted cumin seed, lime vinaigrette
- Winter or summer slaw
- Fresh green salad
- Caesar Salad or Kale Caesar Salad with homemade croutons
- Fresh fruit salad

Pastas and Quinoas (served by the pan)

\$35 small/\$68 large

(small serves 12-15, large serves 25-30)

- Lasagna
- Vegetable lasagna
- Chicken artichoke lasagna
- Penne chicken broccoli
- Farfalle, prosciutto and peas
- Grilled artichoke fettuccini, roasted tomato, spinach, lemon, wine and parmesan
- Potato gnocchi w/ Bolognese or sautéed seasonal vegetables.
- Cranberry-apple quinoa w/ carrot, cuke, red onion, feta, citrus vinaigrette
- California quinoa w/ broccoli, edamame, carrot, corn, scallion orange garlic vinaigrette
- Ratatouille quinoa – roasted eggplant, zucchini, tomato, onion, garlic oil
- Black bean and corn quinoa – toasted cumin seeds, cilantro and lime vinaigrette

Sandwich Platter

(Let us put a platter of sandwiches and wraps together for you or choose from the following list)

(includes beverages, chips, cookies)

\$10/pp

- Chicken Caesar wraps
- Curried chicken wrap
- Chicken pesto wrap
- Roasted veggies and hummus wrap
- Caprese wrap
- Tuna Salad wrap or sandwich
- Chicken Salad wrap or sandwich
- Ham and Cheese sandwich
- Southwest Turkey sandwich

ADD A SOUP:

\$4/pp

- Vegan chili
- split pea w/ ham
- roasted corn veggie chowder
- gazpacho
- lentil vegetable
- black bean
- chicken noodle
- coconut curry chicken
- minestrone

ADD A SALAD:

\$3/pp

- Mixed Green Salad
- Caesar Salad or Kale Caesar Salad with housemade croutons
- Fruit Salad or platter
- Asian Slaw w/ ramen topping and sesame vinaigrette
- Mesclun w/ gorgonzola, cranberries, shaved red onion, balsamic vinaigrette

APPETIZERS AND NIBBLES:

- *great options for an end of the day meeting or a festive evening event.*

\$35/small platter \$68/large platter

(Small platters serves 12-15, large platters serve 25-30)

Stromboli (meat and cheese or roasted veggies and cheese)

Tea Sandwiches (cut in quarters)

Pulled pork and/or pulled chicken sliders

Hummus, crudité and pita

Vegetable (grilled, pickled and crudité) platter with your choice of dips

- Caponata
- Hummus
- Baba Ganoush
- Tapenade
- White bean/roasted garlic
- Wild mushroom)
- Dip Flight (3 dips)

Fruit, cheese and cracker platter

Pinwheels – Sausage/Mushroom & Cheese/Florentine

Filo Cups (Curry chicken, apple/brie, apricot chicken, caponata)

Caprese Skewers (tomato, mozzarella and basil in a balsamic dressing)

Fruit kabobs

Chicken Satay with peanut sauce

Quesadillas: Buffalo chicken/cheese, pear/gorgonzola, goat cheese/veg)

Other ideas? We're happy to accommodate.

BEVERAGES AND DESSERTS:

Cold Drinks (seltzers, sodas, fruit drinks and iced tea)

\$1.50/ea

Coffee/Tea

\$1.50/pp

Cookies (chocolate chip, peanut butter, oatmeal raisin)

\$1.50 ea

Arrangements can be made for alcoholic beverages

Caterers Who Care is a program of Hands On Hartford
55 Bartholomew Avenue, Hartford, CT 06106
handsonhartford.org | info@handsonhartford.org