



**The Cafe at Fifty-Five Catering Menu**  
*all prices are per person*

*Catering proceeds support Hands On Hartford's food & nutrition, health support and housing assistance programs*

**To order, contact:**  
 Chef Marcel Touponse  
 860-706-1519  
 mtouponse@handsonhartford.org

BREAKFAST - minimum 10 ppl

Continental

- Rise 'n Shine-* Muffins, bagels & condiments, fruit salad \$6.95
- Fast Start-* Yogurt, house-made granola, fruit salad \$6.95
- Finagle a Bagel-* Bagels, butter, jam, flavored cream cheeses, fruit salad \$7.95  
add smoked salmon +\$2.00
- Hearty Continental-* Muffins, yogurt, house-made granola, fruit, coffee/tea service \$9.00

Full Breakfast

- American-* Scrambled eggs, home fries, bacon or sausage, fruit salad, bagels, condiments \$11.95
- European-* Grapes, berries, brie, hard boiled eggs, smoked salmon, yogurt, granola, rolls, scones \$13.95

Still hungry? Here are some add-ons - (prices per person- minimum 10 ppl)

- Muffins-* \$2.00
- Home Fries-* \$2.00
- Bacon(3)-* \$2.50
- Sausage (2)-* \$2.50
- Fruit Salad-* \$2.50
- Mini Quiche/Frittata-* \$2.50
- Sweet Potato Andouille Hash-* \$3.50
- Yogurt Parfaits-* Greek vanilla yogurt, house-made granola, honey, fruit \$4.25
- Strata-* Scrambled eggs layered w/ bread: veggie cheddar or bacon swiss onion \$3.50

*Coffee Tea Service-* minimum 10 ppl unless otherwise stated \$2.25

LUNCH/DINNER- minimum 10 ppl

Artisan Sandwich/Wrap Platter \$10.00 per person-minimum 10 ppl (includes chips)  
 10 ppl- choose 3, 20 ppl- choose 4 add asst cold beverages or cookies \$1.00

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|--|---|
| <i>Southwest Turkey</i> (L,T, cheddar, chipotle mayo)    | <i>Roasted Veggie</i> (sriracha hummus)                   |
| <i>Turkey, Bacon, Apple, Cheddar</i> (L, Mayo)           | <i>Caprese</i> (fresh mozz, basil, tomato confit)         |
| <i>Ham n Swiss</i> (L, T, dijonnaise)                    | <i>Curried Chicken</i> (curry aioli, cranberry, scallion) |
| <i>Italian</i> (salami, ham, capocollo, prov, L,T)       |   |
| <i>Chicken Salad</i> (bell pepper, red onion, mayo. L,T) |   |
| <i>Tuna Salad</i> (celery, onion, lemon, mayo L,T)       |   |
| <i>Chicken Caesar</i> (romaine, caesar, croutons, parm)  |   |
| <i>Chicken Pesto</i> (nut free pesto, L)                 |   |



Add Soup or Salad to your order \$4.00 per person-minimum 10 ppl per item

Salad Options:

Greek Pasta Salad  
 Roasted Veggie Pasta Salad  
 Caesar- Romaine or Kale  
 Mixed Green Garden  
 Dijon Potato Salad  
 Creamy Coleslaw  
 Asian Slaw Salad  
 Mesclun Cranberry Gorg

Soup Options:

Chicken Veggie Soup  
 Chicken Corn Chowder  
 Thai Coconut Veggie Curry  
 Roasted Tomato  
 Creamy Tomato  
 Broccoli Cheddar

Leans 'n Greens Salad Bar \$11.50 per person-minimum 10 ppl (includes rolls)

All salad bars come with grilled chicken or tofu. Sub sirloin or salmon add \$3.00/person.

Ass asst cold beverages or cookies \$1.00/person

Choose 2:

Romaine  
 Mesclun  
 Baby Kale  
 Spinach

Choose 5:

Grape Tomatoes  
 Bell Peppers  
 Carrots  
 Cucumber  
 Edamame  
 Corn  
 Black Beans  
 Broccoli

Choose 2:

Croutons  
 Sunflower Seeds  
 Shredded Cheddar  
 Crunchy Ramen topping

Choose 2:

Red Wine Vinaigrette  
 Citrus Vinaigrette  
 Asian Vinaigrette  
 Balsamic Vinaigrette  
 Caesar

Taco Fajita Bar \$12.50 per person- minimum 10 ppl. Add asst beverages or cookies \$1.00/person

All Taco Fajita bars come with chicken or tofu, sub sirloin or shrimp add \$3.00/person.

Grilled peppers & onions, pico, sour cream, cheddar, flour or corn tortillas, taco shells, rice and black beans.

Add guacamole +\$3.00

Slider Bar \$13.50 per person-minimum 10 ppl. Add asst beverages or cookies \$1.00/person

Pulled pork or chicken slider rolls, creamy slaw, mac n cheese, pickles, pickled onions

HOT BUFFET \$16 per person- minimum 10 ppl. Add asst beverages or cookies \$1.00/person

Select 1 entrée and 2 sides add \$3.00 per person for each additional entrée

Entree

Grilled Sirloin w chimichurri  
 Baked Meatloaf w mushroom gravy  
 BBQ Sirloin Tips  
 BBQ Pulled Pork  
 Roast Pork Loin w brandied apples  
 Chicken Marbella  
 Dijon Chicken w herbed panko

Lemon Caper Chicken  
 Herb Marinated Grilled Chicken Breast  
 Chicken Parmesan  
 Sriracha Lime Chicken  
 Grilled Portobello Caponata  
 Roasted Salmon Filet- dijon herb/roasted tomato  
 Stuffed Pork Loin- prosciutto, spinach, parm



Sides

*Risotto of the month*

*Quinoa of the month*

*Roasted Roots- turnip, parsnip, carrot, potato, onion*

*Herbed Pilaf Mirepoix*

*Roasted Broccoli & Cauliflower*

*Crispy Brussel Sprouts*

*Green Beans, garlic oil & Herbs*

*Ratatouille*

*Roasted Garlic Smashed Potatoes*

PASTAS & QUINOAS     \$55/small (12-15 ppl) \$88 large (24-30 ppl)

*Orchetti butternut béchamel & sausage*

*Mac n cheese*

*Penne Verde- pesto, kale, spinach*

*Café Pasta Bake- sautéed veggies, mascarpone*

*Baked Rigatoni- herbed ricotta, marinara, mozz, parm*

*Sesame Peanut Noodles*

*Cran Apple Quinoa*

*Ratatouille Quinoa*

*Broccoli edamame Quinoa*

*Lasagna- veggie or meat*

Add chicken/tofu \$2/\$4, shrimp \$3/\$6, beef/salmon \$4/\$8

APPS & PARTY PLATTERS     \$55/small (12-15 ppl) \$88 large (24-30 ppl)

*Veggie Trio 'n Dip Flight*-assortment of grilled, pickled and crudite, served with crostini and 3 of the following dips:

Gorgonzola Mayo

Pesto

Hummus

Baba ganoush

White Bean

Tapanade

Wild Mushroom

Caponata

*Tea Sandwiches-* watercress, cucumber, herbed cream cheese, turkey cranberry, chicken curry.

*Lavash Roll Ups-* veggie 'n hummus, turkey 'n cream cheese, buffalo chicken

*Stromboli-* Italian meat 'n cheese, veggie 'n cheese

*Mediterranean Pita Platter-* Hummus, baba, tzatziki

*Cheese Board, fruit, cracker*

*Seasonal Bruschetta Trio, crostini*

*Phyllo Cups/Pinwheels/Quesadillas-* apple 'n brie, caprese, pear 'n gorg w candied walnut, artichoke dip, salmon 'n brie, spinach mushroom 'n cheese, sausage 'n cheese

*Peanut Chicken Satay*

*Caprese or Greek Salad skewers*

*Lemon garlic shrimp skewers*

*Stuffed mushrooms-* sausage, veggie n cheese

*Croquettes -* cheese, salmon, bacon 'n scallion

*Charcuterie Board, olives, mustard, crostini*

*Roast Salmon Filet, haricot vert, herbed potato (served cold)*

*Mini Crab Cakes*

*Bacon Wrapped Chestnuts, Dates, Scallops*

\$68/small

\$110/large

\$115 per whole side of salmon

\$20/dozen

\$20/dozen



DESSERT      \$55/small (12-15 ppl)    \$88 large (24-30 ppl)

*Brownies or Lemon Bars*

*Phyllo Cups- Chocolate mousse, lemon mousse, berry cheesecake, apple pie*

*Ganache dipped fruit platters*

*Fruit Skewers*

*Assorted Cupcakes*

*Pies & Cheesecakes- call for pricing*

*Assorted Cookies*    \$30/small \$55/large

Need staffing? We have professionally trained event staff ready to help at on hourly rate.

Please note that a delivery fee may be assessed depending on distance



Caterers Who Care is Hands On Hartford's mission-driven catering business. Catering income supports Hands On Hartford's direct service programs supporting folks in Hartford in the areas of food and nutrition, health support and housing assistance.

[handsonhartford.org](http://handsonhartford.org)