



## COCKTAIL PARTY

*Up to 10 people · Event Time: 2.5 hours  
\$750 plus food cost*

### INCLUDES:

- Menu planning and party detailing
- Food shopping
- Set-up and preparation approximately 2 hours before party (at your location)
- Cooking and serving
- Choose 5 Appetizers
- Choose 1 Dessert
- Two 20-minute live music sets
- 1½ hour clean-up

### UPGRADES:

- Extra time \$300 an hour
- Additional Guests: \$30 each

---

## INTIMATE DINNER PARTY

*Up to 10 people · Event Time: 3.5 hours  
\$1,500 plus food cost*

### INCLUDES:

- Menu planning and party detailing
- Food shopping
- Set-up and preparation approximately 3 hours before party (at your location)
- Cooking and serving
- Choose 3 Appetizers
- Choose Soup or Salad
- Choose 1 Entrée
- Choose 1 Dessert
- Three 20-minute live music sets
- 1½ hour clean-up

### UPGRADES:

- Additional Time: \$300 per hour
- Additional Guests: \$50 each

---

**QUESTIONS? Contact us! 203-414-5263 or [CookingAndChords@gmail.com](mailto:CookingAndChords@gmail.com)**



## MENU OPTIONS

### APPETIZERS:

- **Charcuterie Plate** of assorted cured meats and cheeses.
- **Tuscan Hummus** with vegetable crudité with assorted croutons
- **Mini Crab Cakes** with classic remoulade
- **Shrimp Cocktail**
- **Soy Molasses Shrimp** with avocado crema
- **Seafood Stuffed Mushrooms**
- **Macaroni & Cheese Bar** (See topping menu)
- **Slider Bar** (See menu)
- **Nacho Bar** (See toppings menu)
- **Pesto Margarita Flatbread** with pesto, tomatoes, fresh mozzarella, garlic and basil
- **Grilled Eggplant** with fresh mozzarella topped with tomato bruschetta
- **Prosciutto Wrapped Asparagus** with Asiago cheese, honey drizzle
- **Roasted Brie** topped with almonds, cashews, pepitas, sun-dried cherries and cranberries, in a maple and brown sugar sauce.
- **Garlic Crostini with Grilled Steak**, herbed mascarpone, onion confit, micro greens
- **Buffalo Chicken Meatball Skewers**
- **Sesame Crusted Seared Tuna** with seaweed and Ponzu Sauce
- **Barbecued Scallops** wrapped in bacon
- **Mini Pulled Chicken Tacos** with mango salsa
- **Mini Lobster Rolls**
- **Vegan Cauliflower Wings** lightly battered roasted Buffalo cauliflower

---

**QUESTIONS? Contact us! 203-414-5263 or [CookingAndChords@gmail.com](mailto:CookingAndChords@gmail.com)**



## APPETIZER BARS

(counts as 2 appetizers in your package)

- SLIDER BAR
- NACHO BAR
- MAC & CHEESE BAR

## SLIDER BAR MENU OPTIONS:

(choose 3 sliders)

- **Ain't That America:** Grass-fed ground beef, green leaf, tomato, American cheese
- **The Funky Chicken:** Pulled BBQ chicken and coleslaw
- **The Jive Turkey:** Grilled turkey burger, arugula, tomato, bacon, maple mayo
- **Hollywood & Vine:** Roasted chicken breast, muenster cheese, bacon, arugula, tomato, avocado, creamy honey mustard sauce
- **The Philly:** Grilled skirt steak, caramelized onions, peppers and mushrooms, provolone cheese
- **Spicy Meatball:** Italian meatball with marinara sauce, mozzarella and parmigiana cheeses
- **Bat Out of Hell:** Classic meatloaf, mushroom gravy, fontina cheese
- **Chicken Wings:** Roasted boneless thighs, buffalo sauce, bleu cheese, celery shards
- **Peace, Love & Crabs:** Crab cake, green leaf, tomato and tartar sauce
- **Holy Eggplant Batman:** Eggplant, green onion, fresh herbs, fresh mozzarella and parmigiana cheeses, house made pickles, tomatoes, grainy mustard and maple spread
  
- **CHEF DANNY'S SLIDER PICK:** Holy Eggplant

---

## NACHO BAR MENU OPTIONS:

### CLASSIC CHEDDAR & MONTEREY JACK NACHOS

(Choose 5 Toppings)

#### TOPPINGS:

- |                 |               |   |
|-----------------|---------------|---|
| • Chili         | • Sour Cream  | • <b>CHEF DANNY'S TOPPING PICKS:</b> Guacamole, Pico de Gallo, Chili, Sour Cream, Jalapeños |
| • Pulled Pork   | • Black Beans |   |
| • Pico de Gallo | • Scallions   |   |
| • Guacamole     | • Spicy Sauce |   |
| • Jalapeños     | • Mild Sauce  |   |

---

**QUESTIONS? Contact us! 203-414-5263 or [CookingAndChords@gmail.com](mailto:CookingAndChords@gmail.com)**



## CLASSIC MAC & CHEESE BAR MENU OPTIONS:

*(choose 5 toppings and 2 sauces)*

### TOPPINGS:

- **Honey Baked Ham** (Diced)
- **Shredded Pork**
- **Chopped Bacon**
- **Tikka Masala Chicken**
- **Sloppy Joe**
- **Chili** (spicy or mild)
- **Cajun Shrimp**
- **Chopped Tomatoes**
- **Broccoli**
- **Sautéed Mushrooms**
- **Caramelized Onion**
- **Scallions**
- **Green Peas**
- **Goldfish**
- **Crumbled Cheese Doodles**
- **Flaming Hot Cheetos**
- **Cheddar**
- **Pepper Jack**
- **Bleu Cheese Crumbles**

### SAUCES/SEASONINGS:

- **Hot Sauce** (and Buffalo)
- **Barbecue**
- **Ranch**
- **Bleu Cheese Dressing**
  
- **CHEF DANNY'S TOPPING PICKS:** Chicken Tikka Masala, Sloppy Joe, Bacon, Cajun Shrimp, Flaming Hot Cheetos

---

**QUESTIONS? Contact us! 203-414-5263 or [CookingAndChords@gmail.com](mailto:CookingAndChords@gmail.com)**



## SOUP:

- **Butternut Squash & Apple Soup**  
Crème fraiche, cinnamon croutons
- **Cheddar Potato Leek**
- **Southwestern Corn Chowder**
- **Pasta Fagioli**
- **Vegan Chicken Noodle**
- **Vegan Italian Wedding**
- **CHEF DANNY'S SOUP PICK:** Southwestern Corn Chowder

---

## SALAD:

**Caprese:** Oven roasted peppers, sliced tomatoes, burrata, fresh basil

**Chef Daniel's Caesar:** Romaine, homemade garlic croutons, cream Caesar dressing, parmigiana shreds

**Pretty Barbara:** Greens, pears, bleu cheese, candied walnuts, smoked bacon, maple mustard dressing

**Three Chords:** Arugula, radicchio, endive, shaved Parmigiana, white balsamic vinaigrette

**CHEF DANNY'S SALAD PICK:** Pretty Barbara

---

## ENTRÉE:

**Roasted Filet Mignon:** With red wine reduction, garlic mashed potatoes, roasted asparagus

**Grilled Flat Iron Steak:** Sliced accompanied by chimichurri sauce, roasted fingerling, seasonal ratatouille

**Tender Pork Loin:** Roasted pan jus, herb roasted fingerling potatoes, root vegetables

**Bone-in Roasted Chicken:** Lemon thyme sauce, cheesy orzo, Brussels sprouts

**Bone in Chicken Scarpariello:** Braised with hot or sweet peppers, fresh rosemary, garlic, balsamic brown sauce, country mashed potatoes, broccoli rabe.

**Chicken Brianna:** Chicken cutlet, wild mushrooms, sherry cream Sauce, Fontina cheese over paccheri with broccoli rabe.

**Baby Rack of Lamb:** Herb and roasted, cheddar mashed potatoes, sautéed broccolini

**Herb Crusted Cod:** Parmigiana cheese, creamy risotto, wilted garlic spinach

**Seared Colossal Scallops:** Corn puree, bourbon bacon jam, micro greens

**Honey & Garlic Glazed Salmon:** Pan seared finished with citrus butter sauce over creamy fettucine with caramelized leeks

**Orecchiette Daniele:** Italian sausage, white beans, shrimp, basil, touch of brandy tossed with parmigiana cheese

**Vegan Lasagna:** Semolina pasta, ratatouille vegetables, Impossible™ ground beef, vegan cheeses, tangy tomato sauce, micro greens

**Vegan Mushroom Stroganoff:** The consummate comfort food 100% vegan!

**Vegan Bolognese:** A satisfying dish made with mushrooms, lentils, walnuts, tofu, tomato sauce and garlic, loaded with protein and deliciously textured

**CHEF DANNY'S ENTRÉE PICKS:** Orecchiette Daniele and Honey & Garlic Salmon

---

**QUESTIONS? Contact us! 203-414-5263 or [CookingAndChords@gmail.com](mailto:CookingAndChords@gmail.com)**



## DESSERT:

### VERY BERRY SHORTCAKE BAR:

Homemade southern buttermilk biscuits, assorted fresh berries, Chambord berry sauce and whipped cream, nuts. Vegan option available

### HOLE-IN-ONE DOUGHNUT BAR:

Flambéed doughnut holes, your favorite ice cream, assorted cereal, M&Ms nuts, berries, bourbon spiked butter sauce and whipped cream

### FONDUE FANTASY:

A silky and decadent chocolate river with assorted wafers, strawberries, apples and bananas

### NUTELLA SMOREWICH:

Chef Danny puts a spin on this iconic dessert by making his own oversized graham crackers and homemade marshmallows smothered with decadent Nutella

### FRENCH TOAST BREAD PUDDING:

Served warm with maple butter sauce and fresh whipped cream

### APPLE & CRANBERRY CRISP

Served warm with fresh whipped cream

**CHEF DANNY'S DESSERT PICK:** Hole-in-One Doughnut Bar

*You can also create your own menu with Chef Danny!*

---

**QUESTIONS? Contact us! 203-414-5263 or [CookingAndChords@gmail.com](mailto:CookingAndChords@gmail.com)**