

BEST OF EVERYTHING COUNTRY GOURMET

CATERERS AND GOURMET TAKE OUT

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HOT BUFFET 1

- ◆ SEAFOOD LASAGNA*
- ◆ MEAT LASAGNA
- ◆ VEGGIE LASAGNA: (pasta rolled w/ cheese & spinach in Vodka Sauce)
- ◆ SPAGHETTI w/ CLAMS*
- ◆ FETTUCINE ALFREDO
- ◆ TORTELLINI ALFREDO
- ◆ TORTELLINI w/ SHRIMP, LOBSTER & CRAB MEAT in PINK SAUCE*
- ◆ SPAGHETTI CARBONARA
- ◆ PASTA PRIMAVERA
- ◆ PASTA w/ MUSHROOMS ASPARAGUS and PEAS
- ◆ PASTA MALADENTE:
(Penne in a pink sauce, sundried tomatoes, olives & broccoli)
- ◆ RIGATONI BOLOGNESE
- ◆ PENNE w/ PINK SAUCE & SUNDRIED TOMATOES
- ◆ LINGUINI w/ LOBSTER SAUCE*
- ◆ RIGATONI w/ GARLIC, OIL & FRESH VEGETABLES
- ◆ EGGPLANT RAVIOLI w/ FILETTO SAUCE

- ◆ VEAL PARMIGIANA
- ◆ VEAL PRIMAVERA
- ◆ VEAL ROLLATINI w/ MUSHROOMS
- ◆ VEAL GENNARO over SPINACH
- ◆ VEAL SALTIMBOCCA a la ROMANO
- ◆ VEAL PARMIGIANA over ESCAROLE

- ◆ CHICKEN FRANCESE
- ◆ CHICKEN MARSALA
- ◆ CHICKEN w/ SHALLOT SAUCE
- ◆ CHICKEN SALTIMBOCCA a la ROMANO

- ◆ MUSHROOM & LEEK LASAGNA
- ◆ CHEESE LASAGNA
- ◆ SPAGHETTI FLORENTINE
- ◆ PASTA LEONE
- ◆ TORTELLINI FLORENTINE

- ◆ PASTA w/ VODKA SAUCE

- ◆ RIGATONI w/ PROSCIUTTO SAUCE

- ◆ VEAL MARSALA
- ◆ VEAL FRANCESE

- ◆ VEAL SCALLOPINI
- ◆ VEAL LOUIS

HOT BUFFET 1 CONT'D

- ◆ GRILLED CHICKEN over ESCAROLE w/ FRESH TOMATOES
- ◆ GRILLED CHICKEN over SAUTEED SPINACH w/ SUNDRIED TOMATO SPREAD
- ◆ CHICKEN ROLLATINI w/ MUSHROOM SAUCE
- ◆ CHICKEN PICCATA:
(lemon, sundried tomatoes, artichoke hearts & pignoli nuts)
- ◆ SPICY PORK LOIN
- ◆ TANGY SLOW BAKED PORK RIBS
- ◆ STUFFED PORK TENDERLOIN
- ◆ BEEF BURGUNDY
- ◆ STUFFED ROLLED FLANK STEAK
- ◆ SLICED BEEF TENDERLOIN over SAUTEED MUSHROOMS & ONIONS*
- ◆ BEEF & SHRIMP SHISH KABOB w/ RED ONION*
- ◆ SHEPARD'S PIE
- ◆ BABY LAMB CHOPS over SPINACH*
- ◆ SHRIMP MARINARA* ◆ SHRIMP FRANCESE* ◆ SHRIMP OREGANATA*
- ◆ SHRIMP SUPREME* ◆ SHRIMP CREOLE* ◆ COCONUT SHRIMP *
- ◆ SHRIMP SCAMPI over SPAGHETTINI*
- ◆ COMBO FRIED FISH PLATTER* ◆ FRIED SHRIMP*
- ◆ FILET FLORENTINE*
- ◆ CALAMARI MARINARA*
- ◆ SEAFOOD CREPES*
- ◆ CLAMS and MUSSELS BOWL w/ WHITE or RED SAUCE*
- ◆ POACHED SALMON w/ DILL SAUCE*
- ◆ GRILLED SALMON (hot or cold) w/ MUSHROOMS & SNOW PEAS*
- ◆ GRILLED SWORDFISH w/ MUSHROOMS & SNOW PEAS*

\$ 13.95 Per Person (Minimum 10 People)

*Additional charge

VEGETABLES

- ◆ STIR FRY
- ◆ VEGETABLE MEDLEY
- ◆ BROCCOLI RABE
- ◆ EGGPLANT FLORENTINE
- ◆ EGGPLANT ROLLATINI
- ◆ EGGPLANT PARMIGIANA
- ◆ BUTTERNUT SQUASH
- ◆ MARINATED EGGPLANT & ZUCCHINI PLATTER:
(garnished w/ roasted peppers)
- ◆ SAUTEED BROCCOLI
- ◆ FRIED ZUCCHINI
- ◆ ESCAROLE AND BEANS
- ◆ GARDEN VEGETABLE SALAD
- ◆ SPINACH SALAD
- ◆ CAESAR SALAD
- ◆ SPAGHETTI SQUASH
- ◆ STRING BEANS and POTATOES in TOMATO SAUCE
- ◆ STRING BEANS SAUTEED w/ FRESH TOMATOES, WALNUTS & SESAME SEEDS
- ◆ STUFFED ARTICHOKE (seasonal)

POTATO and RICE DISHES

- ◆ RICE SUPREME
- ◆ SPANISH RICE
- PIGNOLI NUTS AND RAISINS
- MUSHROOMS
- PEAS AND PEARL ONIONS
- BASMATI RICE
- ◆ SAUTEED RED SKIN POTATOES w/ ONIONS
- ◆ GORGONZOLA MASHED POTATOES
- ◆ GARLIC MASHED POTATOES
- ◆ GOAT CHEESE MASHED POTATOES
- ◆ ROASTED SWEET POTATOES w/ ONIONS
- ◆ POTATO CROQUETTES
- ◆ STUFFED POTATOES
- ◆ MASHED POTATOE PIE: (mashed potatoes w/ ham & mozzarella)

HOT BUFFET 2

- ◆ BAKED ZITI
- ◆ STUFFED SHELLS
- ◆ SPAGHETTI with GARLIC and OIL
- ◆ CAVATELLI with BROCCOLI
- ◆ STEAK and PEPPERS
- ◆ BEEF and RICE with MUSHROOMS
- ◆ MEATBALLS
- ◆ VEAL and PEPPERS
- ◆ EGGPLANT PARMIGIANA
- ◆ CHICKEN SCALLOPINI
- ◆ PINEAPPLE CHICKEN
- ◆ CHICKEN SAVOY
- ◆ KIELBASA with KRAUT
- ◆ RAVIOLI
- ◆ STUFFED SHELLS FLORENTINE
- ◆ SAUSAGE and PEPPERS
- ◆ SPARE RIBS
- ◆ BAKED HAM
- ◆ EGGPLANT ROLLATINI
- ◆ CHICKEN MARSALA
- ◆ FRIED CHICKEN
- ◆ BBQ CHICKEN
- ◆ STUFFED CABBAGE

\$ 12.95 Per Person (Minimum 10 People)

**All orders for Buffets 1 and 2 include rolls and butter, Tossed Salad and dressing.
Any fish selection for Buffets 1 or 2: Add \$3.00 per Person.**

BUFFET 1, BUFFET 2 and BRUNCH MENU

			STARCH	VEGGIES	ENTREES
10-19	GUESTS	CHOOSE 3	1	1	1
20-34	GUESTS	CHOOSE 4	1	1	2
35-50	GUESTS	CHOOSE 5	1	1	3
51 or more	GUESTS	CHOOSE 6	2	1	3

* CERTAIN DISHES CAN BE SPLIT FOR LARGER GROUPS

* SPECIAL PRICING FOR CHURCHES & ORGANIZATIONS

COLD BUFFET

CHOICE OF THREE:

- ◆ WHOLE SLICED TURKEY BREAST
- ◆ HOME COOKED ROAST BEEF
- ◆ BAKED VIRGINIA HAM
- ◆ CHILLED CHICKEN FLORENTINE

INCLUDES:

- ◆ MOZZARELLA & TOMATO PLATTER w/ BASIL
- ◆ SHRIMP PRIMAVERA
- ◆ CONFETTI PASTA SALAD

\$ 13.95 Per Person (Minimum 20 People)

SALADS

- ◆ COLE SLAW
- ◆ FLANK STEAK
- ◆ GREEK COUNTRY
- ◆ CAVATELLI
- ◆ CURRY CHICKEN
- ◆ POTATO
- ◆ ORZO
- ◆ SPAGHETTI PASTA
- ◆ PASTA SALAD w/ FRESH SPINACH and SHRIMP
- ◆ STRING BEAN SALAD w/ FRESH TOMATOES & MOZZARELLA
- ◆ MACARONI
- ◆ QUINOA
- ◆ SESAME NOODLE
- ◆ PENNE
- ◆ HONEY MAPLE CHICKEN
- ◆ TABBOULEH
- ◆ BOWTIE PRIMAVERA
- ◆ SWEET POTATO

APPETIZERS

COLD:

- ◆ CHILLED CHICKEN FLORENTINE
- ◆ ITALIAN SEAFOOD SALAD
- ◆ FRUIT KABOB
- ◆ COLD ANTIPASTO
- ◆ BRUSCHETTA
- ◆ SHRIMP COCKTAIL
- ◆ CHEESE & FRUIT DISPLAY
- ◆ SEAFOOD COCKTAIL (Shrimp and Lobster)
- ◆ ASSORTED CHEESE TRAY
- ◆ ASSORTED PINWHEELS
- ◆ STUFFED PUMPERNICKEL BREAD w/ DILL DIP
- ◆ PUMPERNICKEL BREAD w/ DILL DIP & RAW VEGGIES
- ◆ RAW VEGETABLES w/ CREAMY GARLIC DIP or SPINACH DIP
- ◆ FANCY ANTIPASTO BASKET (Minimum 30 People)

HOT:

- ◆ SPICY CHICKEN WINGS
- ◆ MINI SPARE RIBS
- ◆ MINI BEEF KABOBS
- ◆ CHICKEN TERIYAKI
- ◆ HOT ANTIPASTO
- ◆ PINWHEELS
- ◆ CHICKEN FINGERS w/ BBQ SAUCE
- ◆ PROSCIUTTO BALLS
- ◆ RICE BALLS
- ◆ BAKED CLAMS
- ◆ ARTICHOKE BRUSCHETTA DIP
- ◆ FRANKS IN BLANKET
- ◆ POTATO CROQUETTES
- ◆ SCALLOPS wrapped in BACON
- ◆ STUFFED MUSHROOMS
- ◆ GREEK SPINACH & FETA PUFFS
- ◆ MUSSELS & CLAMS BOWL
- ◆ TRI-COLORED PIZZA SQUARES
- ◆ ASSORTED FRIED VEGGIES w/ DIP
- ◆ LAMB BROCHETTES w/ BACON
- ◆ MINI QUICHES
- ◆ ASSORTED FRIED VEGGIES w/ DIP
- ◆ CHICKEN CHUNKS w/ ORANGE SAUCE
- ◆ BREADED SUNNY FRIES (sundried tomatoes w/ mozzarella)
- ◆ BREADED ZUCCHINI WRAPS (wrapped in prosciutto & mozzarella)
- ◆ STUFFED MINI ARTICHOKE HEARTS (topped w/ cheese)
- ◆ ASSORTED FINGER DELIGHTS (stuffed mushrooms, rice balls, sunny fries, stuffed artichoke hearts)
- ◆ ASPARAGUS TIPS in PUFFED PASTRY
- ◆ MINI CRAB CAKES
- ◆ CHICKEN BROCHETTES
- ◆ COCKTAIL MEATBALLS (Swedish, sweet & sour or tomato sauce)
- ◆ COCONUT CHICKEN
- ◆ COCONUT SHRIMP
- ◆ SAUSAGE PUFFS
- ◆ VEGGIE DUMPLINGS
- ◆ MINI CHICKEN POT PIE
- ◆ CHICKEN SATAY w/ WASABI SAUCE
- ◆ BAKED BRIE w/ RASPBERRIES

DESSERTS

- ◆ FRUIT PLATTERS
 - ◆ WATERMELON
 - ◆ FRUIT KABOBS w/ DIP
 - ◆ CHUNKED FRUIT PLATTERS
 - ◆ MINI ASSORTED PASTRIES
 - ◆ CHOCOLATE MOUSSE
 - ◆ RICE PUDDING
 - ◆ COOKIE PLATTERS
 - ◆ ITALIAN CHEESECAKE
 - ◆ NEW YORK STYLE CHEESECAKE
- ◆ SPECIAL OCCASION CAKES MADE EXCLUSIVELY FOR BEST OF EVERYTHING
- ◆ ASSORTED SANDWICH PLATTERS
 - ◆ 3ft-6ft HEROES (Italian, American, etc.)
 - ◆ CORPORATE FUNCTIONS WELCOME (Call for pricing)
 - ◆ ASK ABOUT OUR THIN CRUST PIZZA STATION
 - ◆ VISIT US ONLINE: www.bofecountrygourmet.com

All entrees can be purchased a la carte
Hot and cold buffet combinations available
All chafing dishes must be returned within one week

WE SUGGEST A SERVER FOR EVERY 25 GUESTS

**BEAUTIFUL PARTIES AND CUSTOM WEDDING RECEPTIONS
DESIGNED BY OUR PROFESSIONAL STAFF
(CALL FOR APPOINTMENT)**

**COMPLETE RENTAL SERVICE: TENTS, COFFEE URNS, etc.
WAITRESS & BARTENDER SERVICE AVAILABLE
ASK FOR OUR CORPORATE MENUS AND BBQ MENUS**

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