

CATERING MENU

Pair custom, creative food with your next special occasion.

Let The Spread cater your wedding, anniversary, party, or corporate event. Event space and off-site catering available.



THE SPREAD: 127 Washington Street, South Norwalk, CT
EL SEGUNDO: 3 North Water Street, Norwalk, CT & 367 Orange Street, New Haven, CT
MAGIC 5 PIE CO: 230 East Avenue, Norwalk
203-216-5743 • spreadoutcatering@gmail.com





PASSED HORS D'OEUVRES

MEAT

LAMB TARTARE

Hand cut loin, preserved lemon and garlic aioli served on a crostini

LAMB CHOP LOLLIPOPS

With chimichurri sauce

SKIRT STEAK

Over duck fat potato with porcini butter

FILET CROSTINI

With horseradish creme

NUA PRIK THAI NAM JIM

Chunks of seared ribeye with green chili sauce

CHEESEBURGER SLIDERS

Grass fed beef, shaved lettuce, sliced pickles, sriracha mayo and aged sharp cheddar cheese OR grass fed beef with red onion jam, black pepper mayo, and aged gouda

STEAK TARTARE

With truffle aioli and romano cheese served on a crostini

FOIE BUTTER AND JELLY

Mini triangle sandwiches of smeared foie gras torchon and fig jam

PHILLY CHEESESTEAK

SPRING ROLL

With provolone and caramelized onions

PERROS CALIENTES

Bacon-wrapped, all-beef hot dogs with a diced onion, jalapeño and tomato chutney, ketchup and mustard

CRISPY PORK BELLY BITES

Maple glazed with avocado mash, sesame seeds and a jalapeño sliver served on a rice cracker

MINI CORN DOGS

With ketchup and mustard

DUCK MEATBALLS

Pan roasted duck meatballs with cranberry sauce

AL PASTOR SLIDERS

Grilled pineapple, sauteed onions, fresh cilantro, spicy aioli

PROSCIUTTO WRAPPED

MELON

Balsamic glaze

CHICKEN LIVER MOUSSE

Velvety and rich with a shallot marmalade served on a crostini

SATE SAPI

Soy and tamarind marinated chicken with pickled spicy cucumber relish

CRISPY CHICKEN BITES

Served with a chipotle aioli

SPICY CHICKEN SPRING ROLL

Cabbage, caramelized onions and cheddar cheese served with a bleu cheese dip

CHORIZO AND CHARRED

SQUID FLATBREAD

With pickled jalapeños

VEAL AND RICOTTA

MEATBALLS

With fontina fondue and tomato sauce over Anson Mills polenta

STUFFED JALAPEÑO PEPPERS

Roasted with hot Italian sausage and melted manchego cheese

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PASSED HORS D'OEUVRES

(CONT)

FISH & SEAFOOD

SPICY TUNA TARTARE

Hand cut tuna with shallots and chives on homemade wonton chips with wasabi creme fraiche and unagi sauce

LOBSTER ROLLS

Traditional Maine lobster salad with mayo, lemon zest, smoked paprika and celery served on a potato roll

LOBSTER SPRING ROLLS

Hot spring roll with lobster, fresh mozzarella cheese and an Asian dipping sauce

CURED SALMON

Sugar, salt and vodka cured salmon with garlic cream cheese and fresh dill served on a cucumber wheel

SEASONED SHRIMP OVER QUINOA CAKE

Grilled shrimp over a seared caramelized onion quinoa cake topped with chorizo sauce

POACHED OCTOPUS

Fingerling potatoes and chorizo

COD FRITTERS

Fried salt cod with garlic aioli

BUERRE BLANC OYSTERS

Poached Norm Bloom & Sons local oysters returned to shell with sautéed leeks, buerre blanc sauce and caviar

GRILLED OYSTERS

With elephant garlic, butter and herbs

CEVICHE

Sea bass with red onion, cilantro and leche de tigre served with tostone crumbles

CUCUMBER AND MINT GAZPACHO

Shooters served with a seasoned, grilled prawn

MARYLAND BLUE LUMP CRAB CAKES

With garlic aioli

CRABMEAT STUFFED AVOCADO

With sriracha mayo, unagi sauce and forbidden black rice

ALASKAN SUMMER ROLL

Smoked salmon, cream cheese and cucumber in rice paper

WHOLE FRIED CLAMS (seasonal)

With remoulade and fresh lemon

\$1 MILLION CHIP

Homemade potato chip with crème fraiche and caviar

BLACK PEPPER CRUSTED TUNA

With mango salsa and wasabi tobiko on a crostini

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(CONT)

VEGETARIAN

PICKLED DEVILED EGGS

Hard boiled eggs pickled in beet juice with mustard, paprika aioli and fresh chives (optional fried oyster)

FIGS WITH TRUFFLE CREAM CHEESE (seasonal)

Fresh figs with truffle cream cheese, shaved toasted almonds and fresh mint sprig

GRILLED CHEESE

Brioche grilled cheese with gruyere and sautéed wild mushrooms topped with drizzled honey

BEEF SPOONS

Arugula, candied pistachios and mascarpone

VEGGIE SLIDERS (V)

Quinoa cake, avocado and roasted red peppers with garlic aioli on pita bread (V) with brown mustard

RISOTTO BALLS

Black truffle with a truffle honey drizzle OR tomato with smoked tomato sauce and romano cheese

STRAWBERRY SPOONS

Asian spoons with truffle ricotta, mozzarella pearl, arugula and espresso-infused balsamic

GOAT CHEESE FLATBREAD

With wild mushroom and truffle oil

TOMATO TARTARE (V)

RICOTTA FLATBREAD

With fresh mozzarella, roasted tomatoes, red pepper flakes and basil oil

STUFFED PEPPADEWS

Honey goat cheese

SCALLION PANCAKES (V)

Ginger soy sauce

CHEESY MASHED POTATO BALLS

CAPRESE STICKS

mozz pearl, grape tomato, basil, balsamic

ENDIVE CUPS (V)

green apples, feta, slivered almonds, cranberry-pear infused white balsamic



GRAZING TABLE

FARMSTEAD CHEESES & CURED MEATS

A selection of artisanal cheeses and charcuterie with house-cured olives, country pate, and accoutrements. Our chef will choose an array of the freshest, most delicious cheeses offered at the time of your event. From different animal's milk, to the varied palates we encounter... We will create the perfect fit for you!

HUMMUS

Traditional pureed chickpeas with cumin, smoked paprika and EVOO served with soft pita chips

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THEMED STATIONS

SHUCKING STATION AND RAW BAR

- Served with cocktail sauce, mignonette, horseradish and lemon
- Norm Bloom & Sons Copps Island Oysters
- Local Little Neck Clams
- Wasabi Mussels
- Stone Crab Claws
- Chilled Shrimp Cocktail
- Ceviche and Tartare station- seasonal selection cut to order
- Crudo Station- sushi grade fish sliced to order served with a selection of grapefruit, jalapeño and cucumber juices
- Sushi grade sashimi table- seasonal selection of king salmon, salmon, yellowtail, hamachi, scallop, octopus and eel

FOIE GRAS BAR

- Seared- with almond foam
- Lollipops- pistachio crusted
- Crostini- Armagnac soaked prunes
- Shaved- with mandarin orange segments and candied pistachios
- Butter and Jelly sandwiches- toast points

CARVING STATION

Choice of one or more of the following, served with all corresponding signature sauces:

- Prime Rib, Filet Mignon, NY Strip, Ribeye, Pork Loin, Turkey or Lamb
- Peppercorn jus, romesco, chimichurri, turkey gravy, mint jelly

CINCO DE MAYO FIESTA!

- Soft corn tortilla tacos OR flour tortilla quesadillas served with jalapeño cornbread, lime butter and choice of three fillings:
- Filling choices: suadero (braised beef), tinga (chicken), red snapper, al pastor (pork), lengua (tongue), fried shrimp or veggie
- Choice of ground beef, chicken OR veggie empanadas
- Elotes- Mexican street corn on the cob with cotija cheese, lime mayo, smoked paprika
- Arroz y Frijoles- rice and choice of black OR refried beans
- Chips & Dips- all homemade with guac and assorted salsas
- Churros with caramel sauce OR Flan

LOBSTER AND CLAM BAKE

Traditional New England style including:

- 1 ¼ lb lobster
- Corn
- Red bliss potatoes
- Steamers
- Mussels
- Served with lemon and drawn butter

CAJA CHINA PIG IN A BOX AND/OR SPIT ROASTED LAMB

(min 25 ppl)

Whole hog slow roasted under charcoal inside a box. Served with coleslaw, Hawaiian slider buns and your choice of one salad and two sides :

- Grilled Corn Salad
- Coleslaw
- Kale salad with toasted sunflower seeds, avocado, goat cheese and house dressing
- Caprese salad- fresh mozzarella, heirloom tomatoes and basil from The Spread garden with aged balsamic
- Quinoa & Fregula Salad
- Grilled seasonal Vegetables
- Baked Potatoes

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ENTRÉES & SALADS

ENTRÉES *(sides included as seated meals only in parentheses)*

CRISPY BRICK CHICKEN

Lemon & white wine demi-glaze (served with Anson Mills polenta)

SEARED PORK CHOP

Romesco sauce (served with black beans)

GRILLED HANGER STEAK

Chimichurri sauce (served with French fries)

GRILLED SWORDFISH*

Harissa (over arroz verde)

SWEET & SOUR DUCK BREAST

(served with parsnip puree, baby bok choy and carrots)

HAND CRAFTED RICOTTA GNOCCHI

Wild mushrooms OR braised veal in a sage velouté sauce

HAND CRAFTED TAGLIATELLE VERDE

Bolognese and ricotta

ARTISAN RISOTTO

Lobster or veggie (zucchini, squash, peas, carrots)

BRAISED SHORT RIBS

Red wine reduction (served with potato puree and roasted root veggies)

TRADITIONAL PAELLA

(min 25 pp, vegetarian option available)

Chicken, chorizo, calamari, clams, shrimp and mussels

PAN SEARED SALMON*

Pickled spicy cucumber relish (served with french green lentils with double-smoked bacon, squash & zucchini)

**Striped bass/halibut*

seasonally optional to replace swordfish or salmon

VEGAN

ARROZ VERDE

Fried rice, edamame, asparagus, sugar snaps, spinach, spicy ginger soy sauce, Chinese rice seasoning

CHICKPEA FUSILLI

Sautéed kale, roasted broccoli, heirloom tomatoes, garlic oil, shiitake mushrooms

SALADS

ENDIVE *with feta, green apples, slivered almonds and a cranberry-pear infused white balsamic*

LOCAL CABBAGE *with toasted hazelnuts, Romano cheese and truffle vinaigrette*

MARINATED BEETS

*with honey goat cheese, arugula and walnuts
OR mascarpone cheese, mandarin oranges and pistachios*

BUTTERCUP *avocado, bacon and bleu cheese dressing*

ICEBERG WEDGE *with blue cheese, bacon and avocado*

BELGIAN CAESAR *shaved brussels sprouts, parmesan, creamy caesar dressing and garlic wontons*

KALE *with toasted sunflower seeds, avocado, goat cheese and house dressing*

ENSALADA VERDE *with asparagus, avocado, green beans, scallions, sugar snap peas, iceberg lettuce and manchego cheese with a sherry vinaigrette*

ARTISAN SALAD *heirloom tomatoes, kalamata olives, red onions and shaved pecorino romano with a lemon-honey vinaigrette*

PERSIAN CUCUMBER *with shallots and dill yogurt*

GOI DU DU *hot and sour grilled squid with green papaya, mango, fresh mint, jalapeños and a ginger-lime dressing*

BABY ARUGULA *jicama, red onions, cherry tomatoes, cucumbers and toasted pepitas with lemon-honey vinaigrette*

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SIDES & DESSERT

SIDES

ANSON MILLS POLENTA

FRENCH LENTILS *with ham hock*

HERB ROASTED FINGERLING POTATOES

GRILLED PORTOBELLO MUSHROOMS *with balsamic glaze*

RUNNER BEANS *with lemon brown butter and toasted pine nuts*

MASHED POTATOES

VEGGIE FRIED RICE

RICE AND BEANS *black or refried*

CORN OFF THE COB *with cotija cheese, lime mayo and smoked paprika*

MAC AND CHEESE, *truffle optional*

SAUTÉED SPINACH OR BROCCOLI RABE *with lemon, garlic and chili flakes*

BAKED POTATOES
Butter, sour cream and chives

GRILLED SEASONAL VEGETABLES

BRUSSEL SPROUTS *feta and honey*
OR lemon and sea salt

POTATO GNOCCHI *with truffle oil and pecorino Romano cheese*

STEAMED BROCCOLI *with lemon and butter*

MOROCCAN CARROTS
Cumin, coriander, lemon and EVOO

DESSERTS

(all 2-3 bite sized)

SEASONAL CHEESECAKE

BRUTELLA *Nutella crème brulee*

CHOCOLATE & COCONUT MACAROONS

TIRAMISU

CHURROS *with caramel and chocolate*

S'MORES

FRESH STRAWBERRIES *with torched meringue*

OREO TRUFFLES *(seasonal)*
with crushed candy cane dust

ASSORTED COOKIES + CONFECTIONS

DOUGHNUTS *with vanilla cream filling and bourbon caramel dipping sauce*

CHOCOLATE CHIP BROWNIE BITES *powdered sugar*

SEASONAL PANNA COTTA

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MAGIC FIVE PIZZA

Coming soon to the Brim & Crown building in East Norwalk, our newest spot features an outdoor bar, al fresco dining, and mobile pizza (available now!).



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SPACES

Event packages and pricing are tailored to individual events, upon inquiry



EL SEGUNDO SONO

Seated dinner capacity: 60 at tables; 82 including bars; 100+ when outside is open (weather depending)

Cocktail event capacity: 150

Buyout option: yes

Private dining room: no

Venue highlights: seasonal outdoor “tiki” bar and seating, jukebox, smart TVs, projector and mic/speakers (on request)

Separate music, tvs, etc: yes and yes, no projector



THE SPREAD SONO

Seated dinner capacity: 100+ indoor/200+ including outdoor

Cocktail event capacity: 150/250+

Buyout option: yes

Private dining room: yes

Venue highlights: open floor plan, seasonal outdoor patio, smart TVs, projector and mic/speakers (on request)

Separate music, tvs, etc: yes and yes, no projector



EL SEGUNDO NEW HAVEN

Seated dinner capacity: 100+ indoor/170+ including outdoor

Cocktail event capacity: 250+

Buyout option: yes

Private dining room: yes

Venue highlights: seasonal outdoor “tiki” bar and seating, jukebox, smart TVs, projector and mic/speakers (on request)

Separate music, tvs, etc: yes and yes, no projector



MAGIC FIVE EAST NORWALK

Seated Dinner Capacity: 60

Cocktail Event Capacity: 70/150 including outdoor

Buyout Option: yes

Private Dining Room: amenity space in Brim & Crown

Venue highlights: jukebox, outdoor patio bar and al fresco dining, SMART TVs, projector and mic/speakers on request,

MOBILE PIZZA OVEN!

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