



FRESH . **F**LAVORFUL. **C**REATIVE.



TLCAFE

Catering

860-302-3853 info@tlcafe

TASTEFUL . **L**IVELY . **C**ONTEMPORARY .

Welcome



to TLCafe Catering

WELCOME TO WONDERFULLY FRESH, CREATIVE, AND SCRUMPTIOUS FOOD FOR ALL OCCASIONS.

WELCOME TO EFFICIENT AND PROFESSIONAL ON -TIME AND IN – PERSON DELIVERY AND PRESENTATION.

WELCOME TO SUPERB SUNDAY MORNING BRUNCHES, LAST MINUTE DINNER PARTIES, AND NIGHT-BEFORE-THE-BIG -DAY DINNERS.

WELCOME TO AN EXTRAORDINARY VARIETY OF OVER THE TOP EVENTS PERFECT FOR ANY TIME OF YEAR.

WELCOME TO A DESSERT BASKET THAT WILL KNOCK YOUR SOCKS OFF.

WELCOME TO THE BEST CATERING EXPERIENCE YOU'VE EVER HAD.

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Hors D'oeuvres

\$18.95 per person

for butlered hors d'oeuvres

Multiple Hours of Hors D'oeuvres will be priced individually

Minimums Not Applicable If Accompanied by Dinner

Choose 8 of the Following Hors D'oeuvres

Seafood

Shrimp Wrapped in Pancetta

Shrimp Cocktail (add 5.00 if stationed)

Mussels and Clams Casino

Miniature Maryland Crab Cakes with Sauce Remoulade

Coconut Crusted Shrimp with Fresh Chili Peanut Sauce

Sea Scallops Wrapped in Bacon with Horseradish Sugar Glaze

Seared Bay Scallop and Herb Roasted Vegetable Kabobs

Portabella, Gulf Shrimp, and Bay Scallop Stuffed Mushrooms

Vegetarian

Wild Mushroom & Arugula Crostini

Crostini with Sun Dried Tomato & Goat Cheese Spread

Bruschetta with Fresh Mozzarella, Tomato and Garlic

Phyllo Tarts with Brie & Raspberry

French Baguette with Artichoke Spread

3 Cheese and Roasted Red Pepper Quesadilla

Pear and Gorgonzola Cheese Quesadilla

Hors D'oeuvres

Non-Vegetarian

Miniature Pepperoni and Mozzarella Flatbread

Gorgonzola Meatballs with Sherry Cream Sauce

Sausage & Spinach Stuffed Mushrooms

Southern Fried Chicken Tenderloins with Honey & Barbecue Dipping Sauce

Petite Milazzo Chicken Panini

Spicy Philly Style Spring Rolls with Wasabi Ketchup

Bacon Cheeseburger Sliders

Chicken Satay with Thai Peanut Sauce

Baby Red Skin Potatoes with Bacon & Cheddar

Homemade Bacon Encrusted Sweet Potato Fries

Personalized Ahi Tuna Steaks on Belgian Endive

Displays

Jumbo Tiger Shrimp Cocktail Platter 75 Pieces - \$150.00

Served on a Bed of Kale with Spicy Horseradish Sauce & Fresh Lemon Wedges.

Bruschetta & Hummus \$6.00 per person

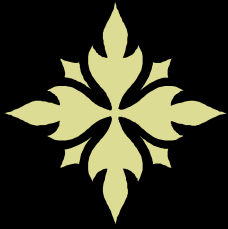
The following will Be Served with Assorted Breads & Crisps:

Roasted Pepper and Eggplant Hummus

Olive, Tomato, & Roasted Garlic

Fresh Mozzarella, Tomato & Roasted Garlic

Lemon & Garlic Hummus



Displays cont.

Cheese & Fruit Display \$ 8.00 per person

French Fontina, Aged Cheddar, Stilton Bleu, Ricotta Ensalta, Asiago Cheese,
Elegantly Displayed in Baskets, Marble Boards, & Porcelain, Garnished with Fresh Fruits,
Splashed with Italian Meats, & Served with
Crackers, Breads, Pita Crisps, & Crostini

Summertime Vegetables in a Basket \$ 6.50 per person

Crisp Green Beans, Cucumbers, Vine Ripe Tomatoes, Mushrooms, Bell Peppers,
Green & Yellow Squash,
Celery, Carrots, Broccoli, Cauliflower, Turnips & Radishes, Lavishly
Displayed in Wicker Baskets with
Fresh Greens & Purple Cabbage, Accompanied by
Sour Cream, Horseradish & Roasted Garlic Dip

All prices are subject to 6% CT Sales Tax & 18% Gratuity.

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TASTEFUL . LIVELY . CONTEMPORARY .

JL Cafe Buffet

\$12.95 per person

Choose One Pasta Item, One Chicken Item,
One Potato Or Rice Item, One Vegetable Item And A Cold Salad

Buffet Includes:

Linen Tablecloth on Buffet Table

Decorative Chafing Dishes, Ceramic Platters & Baskets

Rolls & Butter

Dinner Hour is approximately 1 ½ Hours

You may add on any of the following buffet selections for the additional price listed at the end of each item.

PASTA - CHOICE OF ONE INCLUDED IN \$12.95 BUFFET

Stuffed Shells - Pasta Shells Stuffed with Ricotta Cheese, Topped with Marinara Sauce & Mozzarella Cheese. **\$1.50 per person**

Manicotti- Sheets Of Pasta Stuffed With Ricotta Cheese, Topped with Marinara Sauce. **\$1.50 per person**

Penne Alla Vodka- Penne Pasta Sautéed With Marinara, Heavy Cream, Garlic and Bacon. **\$1.50 per person**

Penne Alla Pesto- Penne Pasta Sautéed With Pesto, Cream & Butter Finished with a Touch Of Grated Pecorino Cheese. **\$1.50 per person**

Eggplant Rollatini - Thinly Sliced Eggplant, Stuffed With Ricotta & Romano Cheese, Finished In a Light Tomato Sauce. **\$1.50 per person**

Ravioli Alfredo...Cheese Ravioli Sautéed In A Light Cream Sauce. **\$1.50 per person**

Tortellini Carbonara....Cheese Filled Pasta, Sautéed With Bacon & Sweet Onion, Finished with Heavy Cream & Romano Cheese. **\$1.50 per person**

Penne Marinara.... Ziti Served With Marinara Sauce. **\$ 1.50 per person**

All prices are subject to 6% CT Sales Tax & 18% Gratuity.

POULTRY - CHOICE OF ONE INCLUDED IN \$12.95 BUFFET

Chicken Marsala-Tender Breast Of Chicken Sautéed with Chicken Stock, Fresh Mushrooms & Marsala Wine. **\$2.50 per person.**

Stuffed Breast Of Chicken - Breast Of Chicken Stuffed with a Savory Bread Stuffing, Topped with an Orange & Honey Glaze. **\$2.50 per person**

Chicken Piccata- Tender Breast Of Chicken Sautéed with Chicken Stock, White Wine, Lemon Juice & a Touch Of Butter. **\$2.50 per person.**

Balsamic Chicken With Artichokes- Tender Breast Of Chicken Sautéed with Artichokes & Balsamic Vinegar. **\$2.50 per person.**

Chicken Francaise – Lightly Battered Breast of Chicken Sautéed in Butter, White Wine & Lemon Juice **\$2.50 per person.**

Veal & Seafood Dishes available upon request

SALADS - CHOICE OF ONE INCLUDED IN \$12.95 BUFFET

Mesclun Salad...Oak leaf, Green Leaf, Arugula, & Radicchio, Topped With Roasted Eggplant, Fresh Tomato, Cucumbers, & Candied Walnuts. **\$1.50 per person**

Caesar Salad...Crispy Romaine Tossed with a Traditional Caesar Dressing of Fresh Garlic, Romano Cheese, & a Touch of Lemon, Topped with Fresh Garlic Croutons. **\$1.50 per person**

Spinach Salad With Roasted Eggplant....Fresh Spinach Tossed with Roasted Eggplant, Bermuda Onion, Garlic Croutons, Fresh Mushrooms, And Feta Cheese. **\$1.50 per person**

Antipasto Salad....Marinated Mushrooms, Roasted Eggplant, Marinated Red & Green Bell Peppers, Roasted Peppers, Salami, Provolone Cheese, & Black Olives, Served on a Bed of Fresh Crispy Romaine Lettuce. **\$1.50 per person**

Fresh Fruit Salad....Cantaloupe, Honeydew, Watermelon, Red Grapes, Pineapple, & Fresh Strawberries. **\$1.50 per person**

Strawberry Poppyseed Salad....Fresh California Strawberries, Caramelized Walnuts, Tomato, and Parmesan Cheese tossed in Lemon Poppyseed Dressing. **\$1.75 per person**

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VEGETABLES - CHOICE OF ONE INCLUDED IN \$12.95 BUFFET

Fresh Zucchini, Yellow Squash & Sautéed Mushrooms.. Julienne of Green & Yellow Squash, Steamed & Served with Sautéed Mushrooms & Sweet Cream Butter. **\$1.50 per person**

Baked Beans with Fried Pineapple... Red Beans & Navy Beans With Fried Pineapple, Leeks & Chic Peas Simmered in Brown Sugar & Molasses **\$1.50 per person**

Fresh Broccoli & Julienne Of Carrot ...Fresh Broccoli Spears Steamed & Topped with Julienne of Carrot. **\$1.50 per person**

Fresh Green Beans...Fresh Green Beans Cooked Al Dente, Tossed in Butter, Salt & Pepper.
\$1.50 per person

Broccoli Au Gratin... Fresh Steamed Broccoli Topped with a Light Cream Sauce, Cheese & Bread Crumbs, Baked Until Golden Brown. **\$1.50 per person**

Grilled Vegetable Medley... Red & Green Bell Peppers, Green & Yellow Squash, & Portabella Mushrooms. **\$1.50 per person**

Acorn Squash with Honey Glaze...Fresh Wedges of Acorn Squash, Roasted with Honey & Brown Sugar. **\$1.50 per person**

POTATO & RICE - CHOICE OF ONE INCLUDED IN \$12.95 BUFFET

Rice Pilaf With Roasted Garlic & Spinach...Oven Roasted Rice Sautéed with Fresh Garlic & Spinach, Baked in a Rich Chicken Stock, Garnished with Julienne of Carrots & Fresh Parsley. **\$1.50 per person**

Baked Stuffed New Potatoes.. Twice Baked Red Potatoes, Stuffed with a Blend of Potato, Sour Cream, Romano, & Cream Cheese. **\$1.50 per person**

Roasted Potatoes & Carrots...A Medley of Sweet Potatoes, Red Potatoes & Carrots Roasted with Olive Oil, Garlic & Paprika. **\$1.50 per person**

Barbecue Roasted Potatoes...Idaho Potatoes Wedged & Tossed in a Tangy Barbecue Sauce with Onions, Roasted Until Golden Brown. **\$1.50 per person**

Potatoes & Leeks...Fresh Leeks & Idaho Potatoes, Roasted Until Golden Brown. **\$1.50 per person**

Au Gratin Potatoes...Idaho Potatoes Topped with a Light Cream Sauce, Cheese & Bread Crumbs, Baked Until Golden Brown. **\$1.50 per person**

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Carved Items

Additional \$75.00 Labor fee

An elegant addition to any affair, these items Will Be Carved to Order
for your guests to enjoy...

Roast Top Round of Beef with Fresh Cracked Pepper **\$4.95 per person**

Roast Tenderloin of Beef with Béarnaise Sauce **\$8.95**

Smoked Turkey with Cranberry & Honey Glaze **\$5.95 per person**

Pit Ham with an Orange & Brown Sugar Glaze **\$4.95 per person**

Roast Pork Loin with Barbecue & Tequila Glaze **\$4.95 per person**

Roast Breast of Turkey **\$4.95 per person**

Roast Lamb with Mint Jelly **\$6.95 per person**

Mustard Glazed Corned Beef **\$4.95 per person**

Barbecue Fresh Brisket **\$4.95 per person**

Fresh Yellow Fin Tuna Steak \$Market Pricing

No Frills Drop Off

\$10.95 per person Buffet

Minimum of 20 People

We'll drop off your \$12.95 buffet in disposable pans for \$10.95 per person plus 6%
CT Sales Tax & No Gratuity.

Prices include paper plates, napkins, forks & knives.

We will deliver hot or cold.

All prices are subject to 6% CT Sales Tax & 18% Gratuity.

Picnic Menus

Minimum of 50 People

There is an Additional Grill Charge of \$100.00 For All Parties

All Picnics are Served for Approximately 1 ½ Hours

Summertime Picnic Menu - \$23.95 per person

These specialties will be grilled to order for your guests:

Blackened Cajun Chicken Breasts

Grilled Flank Steak with Brown Sugar Barbecue Sauce

Ginger & Garlic Pork Loins

Baked Navy, Kidney and Butter Beans with Fried Pineapple

Summer Fresh Fruit Salad

Fresh Mozzarella & Tomato Salad

Mixed Greens with Roasted Eggplant, Mango & Bacon with Balsamic Vinaigrette

Grilled Vegetables

Wild Rice with Dried Fruits

Assorted Breads and Baguettes will also be served

Gulf Shrimp, Pacific Tuna & Sea Scallop Kabobs

Add an additional \$4.00 per person

A Simple Barbecue - \$16.95 per person

Barbecue Chicken Hot off the Grill

All Beef Hamburgers, Sesame-Seed Buns

All Beef Franks, With Potato Rolls

Traditional Condiments

(Cheese, tomatoes, lettuce, onions, ketchup, mustard, mayonnaise & relish)

Red Bliss Potato Salad with Sour Cream & Mayonnaise

Traditional Macaroni Salad

Traditional Cole Slaw

Iced Watermelon Slices

Chocolate Chip Cookies

All Items Are Cooked To Order And Displayed In Decorative Chafing Dishes,

Platters & Baskets.

Price Includes All Paper Plates, Napkins, Forks, Knives and All Labor.

Add any of the following to your Picnic Menu

Fresh Maine Lobster

Market Value Price to be given no earlier than 7 days in advance.

New England Clam Chowder-Served with Crackers

\$3.95 per person

Rhode Island Steamers with Drawn Butter

\$8.95 per person

Southern Style Cookin' \$20.95

Hot Buffet Items

Slow Roasted Pulled Pork Loin Barbeque

Sugar Corn on the Cob simmered in butter

Charcoal Grilled Items

Free Range Chicken

One-Third Pound Angus Steak Burgers on Seeded Buns

Crisp Cole Slaw

Buttermilk Biscuits and Corn Bread

Accompanied By:

Lettuce, Tomato, Sliced Cheese and Onions

Mustard, Mayonnaise and Ketchup

Dessert:

Double Chocolate Chunk Cookies

Freshly Brewed Sweet Iced Tea and Homemade Lemonade

All prices are subject to 6% CT Sales Tax & 18% Gratuity.

A Kansas City "Ho Down" Barbeque \$25.95

The Charcoal Grilling of:

Mesquite Smoked Free Range Chicken

Meaty Spare Ribs Basted with our own Tangy Sauce

Sliced Barbecued Brisket of Beef

Accompanied By:

Brick Oven Baked Beans and Corn Bread

Choice of 2 Salads:

Old Fashioned Potato Salad

Crisp Cole Slaw

Tomato, Cucumber & Onion Salad

Macaroni Salad

Three Bean Salad

Tossed Garden Salad with Assorted Dressings

Dessert:

Fresh Fruit Salad

Beverages:

Freshly Brewed Sweet Iced Tea

Unlimited Quantities of Ice Cold Soft Drinks

Brunches

A Great Shower Idea

Eggstra - Ordinary Omelets' \$21.95 per person

Omelets to Order

Pepper jack Cheese, Bacon, Fresh Mushrooms, Peppers &

Caramelized Onions

Potato Pancakes with Sour Cream & Granny Smith Apple Sauce

Fresh Mozzarella and Roma Tomato Salad Garnished with Fresh Basil Leaves

Carved Honey and Balsamic Pitted Ham

Croissants & Bagels with Cream Cheese

Smoked Salmon Platter

Fresh Melon & Citrus Platter

Sweet Honeydews and Juicy Cantaloupes, served with Golden Hawaiian Pineapples and Fresh Berries

Chocolate Covered Fruit Platter

Coffee

Simply Elegant \$18.95 per person

Fresh Spinach, Portabella Mushroom, & Jarlsburg Cheese Quiche

Carved Roast Breast of Young Turkey with Cranberry Relish & Raspberry Mustard

Red Bliss Home Fried Potatoes

Mesclun Salad with Roasted Eggplant, Bermuda Onion & Dried Fruits

Fresh Fruit Salad with Melon, Pineapple, Grapes & Strawberries

Flavored Breads & Whole Grain Baguettes with

Whipped Sweet Butter

Chocolate Covered Fruit Platter

Coffee

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Continental Breakfast - \$6.50 per person

Assorted Danish & Coffee Cake
Fresh New York Bagels with Whipped Cream Cheese
Orange Juice
Regular & Decaffeinated Coffee
Assorted Teas
Paper Plates, Napkins, Knives & Beverage Cups

Hot Signature Breakfast - \$9.50 per person

Scrambled Eggs
Bacon or Sausage
Pancakes made to order
Home Fried Potatoes
Croissants and Pasrty with Butter & Assorted Jelly
Juices
Regular & Decaffeinated Coffee
Assorted Flavored Teas
Paper Plates, Napkins, Knives & Cups

Add a Belgian Waffle Bar for \$4.00 per person

All prices are subject to 6% CT Sales Tax & 18% Gratuity.

Beverages

Bottled Soda

Bottled Coke, Diet Coke, Sprite, Ginger ale & Club Soda

Pitchers of Water with Fresh Lemon

\$4.50 per person for a 3 Hour Minimum

Canned Soda & Bottled Water

Canned Coke, Diet Coke, Sprite, Iced Tea & Bottled Water

\$1.50 each

Regular & Decaffeinated Coffee & Assorted Tea Basket with Sugars,

Sweet-n-Low & Cream

\$2.00 per person

Desserts

Homemade Dessert Baskets

Wicker Baskets Lined with Fresh Linen Napkins filled with the following

Double Chocolate Chunk Brownies

Chocolate Chunk Cookies

Miniature Cannolis

\$2.95 per person

Miniature Fruit Tarts

Miniature Death by Chocolate Parfaits

Miniature Cheesecakes & Chocolate Covered Fruits

\$4.95 per person

Ice Cream Sundae Bar - \$4.95 per person

Your guests may design their own sundae with the following variety of Toppings:

Chocolate, Vanilla & Strawberry Ice Cream

Hot Fudge – Strawberry Sauce – Whipped Cream

M & M's – Toffee Crunch – Chocolate Chips

Miniature Marshmallows – Peanut Butter Cup – Walnuts

Maraschino Cherries-Reese's Pieces

(Additional Items available upon request)

Milkshake Bar - \$3.95 per person

Your guests may slurp and gulp down traditional ice cream Milkshakes and Floats.

Chocolate, Vanilla, & Strawberry Ice Cream

Root Beer Floats

Mocha Café Floats

Panini Bar- \$10.95 per person

Bring true European Flair to your event by featuring a full Panini Bar.

Included are the following Panini:

BACON CHICKEN DUO

All-Natural Citrus-Herb Chicken, Applewood Smoked Bacon, Swiss and Muenster Cheese & Bacon-Dijon spread, Grilled Hot on our Fresh Baked Ciabatta.

MILAZZO CHICKEN

All-Natural Citrus-Herb Chicken, Provolone Cheese, Tomatoes & Caramelized Onions with Sun-Dried Tomato Spread, Grilled Hot on our Fresh Baked Ciabatta.

HONEY CHIPOTLE TURKEY

Savory Slices of Turkey Breast Pressed Between Smoked Cheddar, Fresh Tomatoes, Caramelized Onions and Sweet and Spicy Honey Chipotle Spread on Fresh Baked Ciabatta.

COLORADO TURKEY CLUB

Oven-Roasted Turkey Breast Between Layers of Applewood Smoked Bacon, Swiss, Crisp Romaine, Tomatoes, Bermuda Onions and Tasty Dijon Mayo Served On Toasted Ciabatta.

CHOICE OF ONE SALAD:

Mesclun Salad

Tomato, Cucumber & Onion Salad

Mediterranean Macaroni Salad

Tuscan Three Bean Riot

Traditional Caesar Salad

Please inquire about our other Sandwich options

Drop Off or Pick Up Menu

All items are prepared in disposable pans

Serves 10 People	Price per item
Antipasto Salad	\$30.00
Spinach Salad with Roasted Eggplant	\$25.00
Green Salad with Balsamic Vinaigrette	\$25.00
Fresh Fruit Salad	\$35.00
Penne Pasta Salad with Tomato, Fresh mozzarella and roasted garlic	\$25.00
Traditional Cole Slaw	\$20.00
Potato Salad	\$20.00
Macaroni Salad	\$20.00
Chicken Salad with Grapes & Walnuts	\$35.00
Baked Ziti	\$25.00
Tortellini Alfredo or Carbonara	\$30.00
Sausage & Peppers	\$40.00
Eggplant Rollatini (2 Rolls per person)	\$30.00
Stuffed Shells (2 Shells per person)	\$25.00
Chicken Marsala, Piccata or Francaise	\$50.00
Stuffed Chicken Breast	\$50.00
Italian Meatballs	\$30.00
Baked Stuffed Shrimp (approximately 50-55 shrimp)	\$130.00
Cold Cut Tray for 25 People	\$80.00
Roast Beef, Turkey, Ham, Genoa Salami, Provolone, & American Cheese	
Hard Rolls	\$ 4.50 / dozen
Onion & Garlic Dinner Rolls	\$ 4.00 / dozen
Whole French Baguette	\$1.95 each

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