

No Fuss Catering Summer Catering Menu

Appetizers

Charcuterie Platter (dried sausage – sweet and hot, sliced soppressata, fresh bucatini, fresh Prosciutto di Parma, sliced baguette)

Mediterranean Platter (Hummus, Olives, Tzatziki, Caponata, toasted pita)

Shrimp Cocktail

Fruit and Cheese Platter

Vegetable Crudité

BBQ Drumettes

Grass-fed Beef Sliders

Tandoori Chicken Skewers

Entrees

Oven Fried Chicken

Asiago and Prosciutto Stuffed Lemon Chicken Breast

Herb Crusted Salmon

Short Ribs

Eggplant, Red Pepper, Fresh Mozzarella Towers

Montauk Seafood Salad (Shrimp, Scallops, Mussels)

Chicken Marsala

Vegetables, Sides & Soup

Roasted Corn Salad

Roasted Vegetable Platter

Potato Salad

Black Bean and Corn Salsa

East Hampton Clam Chowder

Salads

Crunchy Strawberry & Spinach Salad

Roasted Cauliflower, Chickpea and Arugula Salad

Classic Wedge Salad

Greek Salad with Feta

Tomato and Basil Salad

Cold Pasta Salads

Ina Garten's Shrimp and Orzo Salad

Cavatappi with Pesto, Fresh Mozzarella and Tomato

Hot Pasta

Lasagna with Turkey Sausage

Baked Macaroni and Cheese

Baked Ziti

Desserts

Brownies (regular or gluten-free)

Fresh Baked Chocolate Chip Cookies

Fresh Baked Double Chocolate Chip Cookies

Southern Style Ambrosia

Fresh Baked Cup Cakes

Fresh Baked Custom Occasion Cake

Crème Brulee

Banana Pudding

Berry Devonshire Tart

Flag Sheet Cake

Frozen Key Lime Pie

Fresh Fruit Salad

Watermelon Platter