

Party Fare, spring 2021
-delicious, party foods by small batch
from our kitchen to your family
\$ 500.00 minimum purchase



Snacks

"Just Fried" Potato Chips(gf) ... to serve 6 | \$ 19.95
"Just Fried" Corn Tortilla Chips ... to serve 6 | \$ 19.95
Za'atar Pita Crisps-Lebanese Legacy ... to serve 6 | \$ 18.50
French Bread Crostini (baked) ... to serve 6 | \$ 15.00
Cheese Pennies (gf) ... to serve 6 | \$ 16.50

Dips & Spreads, to serve with our "Just Fried Chips and Baked Crisps"
-sold by the pint

classic favorites

French Onion | \$ 15.00
Lemon-Dill | \$ 15.00
Asian Sesame | \$ 16.50

oil free

Greek Tatziki | \$ 18.50
Smashed Avocado | \$ 19.95
Tuscan White Bean | \$ 16.75

lebanese legacy

Lubneh | \$ 19.95
Hummus | \$ 18.95
Baba Ganoushj | \$ 22.50

Roasted Vegetable Terrine ... 7" terrine to serve 6 | \$ 42.50
-confetti of roasted vegetables folded into creamy whipped cheese flavored
with fresh herbs and finely diced green onion

Lebanese Legacy Terrine ...7" terrine to serve 6 | \$ 49.50
-lubneh(yogurt cheese) topped with za'atar, diced tomato, pitted kalamata
olives and fresh mint

Stuffed Brie, in phyllo blossom ... to serve 6 | \$ 42.50
-filled with heritage tomato jam

Soups, gf, vegan +df
sold by the quart/2 qrt minimum | \$ 18.50 per quart

Asparagus Velouté
Cauliflower-Ginger Bisque



Entrees

poultry

Southern Fried Chicken(gf) ... to serve 6| \$ 115.00
boned-in, Cajun remoulade

Chicken Parmigiana(gf) ... to serve 6| \$ 99.50

French Braised Chicken Thighs ... to serve 6 | \$ 119.75
with leeks, shallots, roasted garlic and white wine

Moroccan Chicken Burgers(gf) ... to serve 6| \$ 89.50
red pepper chimichurri flavored with our Moroccan 10 spice rub

seafood

Grilled Maine Coast Salmon Filets(gf) ...to serve 6| \$ 142.50
served with gluten free white wine/citrus reduction (dairy free)

Jumbo Shrimp Scampi(gf) ... to serve 6|\$ 111.00

Chesapeake Crab Cakes(gf) ...to serve 6(12 cakes) | \$ 179.75
roasted leek tartar sauce

vegetable entrees

Eggplant Parmigiana(gf) ... to serve 6| \$ 94.50

Stuffed Kusa, yellow and green squash (Lebanese Legacy) ... to serve 6| \$ 82.50
-filled with basmati rice, chick peas, diced tomato, green onion, Italian parsley
stewed in a tomato fume with fresh lemon

Roasted Vegetable Lasagna ... to serve 6| \$ 98.50
layers of ricotta cheese flavored with parmesan cheese and a hint of nutmeg
with thinly sliced eggplant, zucchini, sweet red peppers, red onion topped with
shredded whole milk mozzarella and tomato basil coulis



beef entrees

Cumin-Sriracha Braised Beef Short Ribs, gf ... to serve 6| \$ 98.50
boneless served with Thai basil/orange reduction

Mexican Rice Bowl, a "DIY" Party Fare experience ...to serve 6 |\$ 98.50
braised Mexican short rib chili, Mexican rice pilaf, roasted corn,
Smashed avocado and Mexican cheese blend

Grilled Kefta Kebabs, cucumber/yogurt sauce ... to serve 6 | \$ 148.50
blended lamb with beef, Lebanese spice blend and fresh herbs with tangy
cucumber/yogurt sauce

Potatoes, Grains & Pasta

Za'atar Roasted Potato Wedges (gf/Lebanese Legacy) ... to serve 6| \$ 42.50

Greek Lemon Potatoes ... to serve 6 | \$ 42.50

Roasted Baby Potatoes Gremolata(gf) ... to serve 6| \$ 39.50
with lemon zest & Italian parsley

Whipped Potatoes(gf) ... to serve 6|\$ 39.50

Jasmine Rice Pilaf(gf) ... to serve 6|\$ 42.50
with baby peas and lemon zest

Exotic Grain Pilaf(gf) ... to serve 6| \$ 49.50

Classic Mac n Cheese ... to serve 6| \$ 58.50

menu enhancement: corn bread streusel ... pint | \$ 15.75

Sesame Noodles ... to serve 6| \$ 58.50

Vegetables

Roasted Vegetable Ratatouille(gf) ... to serve 6| \$ 58.50

Roasted Asparagus Parmigiana(gf) ... to serve 6| \$ 62.50

Grilled Baby Bok Choy(gf) ... to serve 6| \$ 58.50
-with a hint of sesame oil



Main Course Salads

French Chicken Salad ... to serve 6 | \$ 89.50

-roasted chicken, baby potatoes, haricots verts and gourmet medley tomatoes dressed in Dijon-shallot vinaigrette sprinkled with sim'aan, Lebanese sumac

Greek Shrimp Salad ... to serve 6 | \$ 98.50

-poached shrimp, roasted fennel, roasted sweet baby peppers, diced tomato, diced cucumber tossed in a fresh oregano vinaigrette with crumbled Bulgarian feta cheese

Italian Beef Salad ... to serve 6 | \$ 98.50

-skirt steak is pounded with shallots, garlic, fresh basil and extra virgin olive oil, char grilled, thinly sliced rare tossed with gourmet medley tomatoes fresh basil in an aged red wine vinaigrette

Farfalle Pasta Primavera ... to serve 6 | \$ 62.50

-tossed with roasted eggplant, zucchini, sweet peppers, yellow squash tossed in an aged red wine vinaigrette with shredded parmesan Reggiano and fresh basil

Black Bean Salad ... to serve 6 | \$ 58.50

-mixed with roasted corn, diced red peppers, fresh cilantro tossed in a lime-chili vinaigrette

Green Salads To Compliment

Baby Spinach Salad ... to serve 6 | \$ 59.50

with Mandarin oranges and toasted almonds, lemon-honey poppy seed vinaigrette with warm deep fried brie wedges served on the side

Japanese Chopped Salad ... to serve 6 | \$ 58.50

thinly sliced Napa, green and purple cabbage, shredded carrots, edamame, sweet peppers and baby bok choy tossed with a carrot-ginger dressing

Mint Julep Cucumber Salad ... to serve 6 | \$ 58.50

Persian cucumbers, thinly sliced with paper thin slices of Vidalia onion tossed with fresh mint and a dressing of bourbon, organic apple cider vinegar, honey and light brown sugar

Spring Time Chopped Salad ... to serve 6| \$ 65.00
hearts of romaine, baby arugula, artichoke hearts,
gourmet medley tomatoes, Persian cucumbers, aged red wine vinaigrette
flavored with fresh oregano

Chopped Caesar Salad ... to serve 6| \$ 64.50
hearts of romaine and kale tossed in our eggless Caesar dressing
with garlic-thyme croutons



Desserts

classic 3 layer cakes, designed to serve 10-12 ... \$ 89.50

Chocolate Layer Cake
Lemon Meringue Layer Cake
genoise filled with lemon curd and whipped cream
Coconut Layer Cake
layered with vanilla custard

gluten free desserts

Chocolate Mousse Tower Cake ... serves 10-12 | \$ 89.50
topped with exaggerated chocolate curls
Cheesecake, spring season ... serves 8-10| \$ 85.00
topped with peach-plum compote
Angel Food Cake ... serves 10-12| \$ 115.00
with very berry compote

gluten free bars, a perfect, easy to reach snack for the freezer

Chocolate Brownies, sold in increments of 12 |\$ 3.50 each
Coconut Macaroons, sold in increments of 12 |\$ 3.00 each
Blondies, sold in increments of 12 | \$ 3.25 each

Order Confirmations

We ask that orders be placed via orders@festivitiesevents.com.
You will receive your confirmation and credit card authorization
form within 24 hours.

Delivery Charges

Fairfield to Stamford (New Canaan) : \$ 50.00
Greenwich to Westchester County : \$ 75.00
Sunday Delivery: additional \$ 25.00

Customized Menus

As special event caterers the Festivities team is happy to customize any recipe to suit