



CATERING by



We have years of experience with on- and off-premise private event planning and coordination offering an array of catering options. Bailey's Backyard is available for private events of every type and size: birthday parties, bar/bat mitzvahs, all-day corporate retreats, business luncheons, cocktail receptions, dinners and weddings. No matter the size of your party, location, style or budget, we will cater to your needs with efficiency and panache.

MENU SAMPLE

SAMPLE BRUNCH I.

HOUSE MADE GRANOLA PARFAIT
Arethusa Farms Yogurt & Fresh Fruit

SEASONAL FRUIT PLATE

ORGANIC SCRAMBLED EGGS with
Chive Butter

SEASONAL OR SPECIALTY OMELET

CHALLAH BREAD FRENCH TOAST
Berry Compote & Vermont Maple Syrup

ROSEMARY ROASTED RED POTATOES
Virginia Ham & New Hampshire Smoked
Bacon

FRESHLY BAKED CROISSANTS/DANISH/
MUFFINS & BAGELS
House Made Preserves/Cream Cheese
& Maple Whipped Butter

SAMPLE BRUNCH II.

HOUSE MADE GRANOLA PARFAIT
Arethusa Farms Yogurt & Fresh Fruit

SEASONAL FRUIT PLATE

ORGANIC SCRAMBLED EGGS
with Chive Butter

SEASONAL OR SPECIALTY OMELET

CHALLAH BREAD FRENCH TOAST
Berry Compote & Vermont Maple Syrup

ROSEMARY ROASTED RED POTATOES
Virginia Ham & New Hampshire
Smoked Bacon

ROASTED ORGANIC CHICKEN
Glazed Root Vegetables & Maple Chicken Jus

PAN ROASTED SCOTTISH SALMON
Red Quinoa, Sunchoke-Preserved
Lemon Puree & Rainbow Carrots

FRESHLY BAKED CROISSANTS/DANISH/
MUFFINS & BAGELS
House Made Preserves/Cream Cheese
& Maple Whipped Butter

SALADS

MIXED ARTISANAL GREEN SALAD
Sherry Vinaigrette/Shaved Parmesan Cheese

KALE AND BLUE CHEESE SALAD
Apple/Spiced Walnut-Cider Vinaigrette

CHOPPED VEGETABLE SALAD
Chickpeas/Fresh Herbs/Shallot Vinaigrette

SANDWICH BOARD (Choice of Breads)

HOUSE MADE BUFFALO MOZZARELLA
Tomato Conserve/Black Olive-Basil Puree

FRENCH DIP PRIME RIB AND SWISS
Horseradish-Crème Fraiche

WARM OVEN ROASTED TURKEY BREAST
Cornbread Stuffing/Cranberry Mayonnaise

PROSCIUTTO AND SALAMI
Provolone/Black Olives/Roasted Red Pepper
& Garlic Aioli

OLIVE OIL POACHED TUNA
Celery Seed/Crispy Shallots & Caper Dressing

VIRGINIA HAM
Caramelized Onion/Vermont Cheddar/
Honey Mustard

GRILLED PORTABELLA MUSHROOM
Whipped Herbed Ricotta/Grilled Fennel/
Truffle Honey

FRESHLY-BAKED BREADS

with an assortment of sides: Lemon-Parsley
Butter, Vermont Whipped Butter, Rosemary
Olive Oil



BAILEY'S CATERING CO. WILL PROVIDE COMPLETE STAFFING FOR YOUR EVENT; THIS INCLUDES CHEFS, MAÎTRE D', BARTENDERS AND SERVERS.

MENU SAMPLE

HOT BUFFET

STUFFED TURKEY ROULADE Cranberry Aioli/Cornbread Stuffing

CHILI RUBBED PORK LOIN Apple Slaw/Chili Glaze

TANDOORI SPICED CHICKEN BREAST Cucumber Riata/Warm Pita Bread/
Fresh Mango & Ghost Pepper Chili Salsa

SCOTTISH SALMON Roasted Brussels Sprouts/Local Baby Marble Potatoes/Thyme Butter

PRIME RIB Horseradish Crema/Sauce Au Jus

ROASTED AMISH CHICKEN & ARTISANAL GRITS Broccolini/Garlic/Olive Oil/Shaved
Pecorino Cheese

STUFFED ROASTED PEPPERS Red Quinoa/Sautéed Vegetables/Whipped Basil-Tofu Sauce
Balsamic-Maple Glaze

COOL PLATTERS

SLICED CURED MEATS & ARTISANAL CHEESES Ines Rosales Olive Oil Crackers/Quince Jam/
Assorted Olives

GRILLED MARINATED VEGETABLES Mozzarella/Fresh Herb Vinaigrette

SMOKED SALMON Whipped Cream Cheese/Bagel Chips/Scallions

SEAFOOD GRAND PLATEAU Chilled Peeled Jumbo Shrimp/Oysters (Choice of type)/
Littleneck Clams/Champagne Mignonette/House Made Cocktail Sauce/
Fresh Horseradish/Lobster/Alaskan King Crab/Lemon

PEELED JUMBO SHRIMP OR PEEL & EAT JUMBO SHRIMP PLATTER House Made
Cocktail Sauce/Lemon

ASSORTED COOKIES/CAKES/PIES

MAIN COURSES

SLOW ROASTED PRIME RIB Whipped Red Potatoes/Seasonal Vegetables/Pearl Onion Demi

PAN ROASTED WILD SALMON (SEASONAL) Sweet Potato Puree/Roasted
Seasonal Vegetables

CRABMEAT STUFFED SOLE Baked Fennel/Thyme Beurre Blanc

RED QUINOA STUFFED BABY PEPPERS (VEGAN) Whipped Basil-Tofu Sauce/Balsamic-
Maple Glaze

ROASTED AMISH CHICKEN BREAST Anson Mills (North Carolina) Grits/Brussels
Sprouts/Pan Jus

COQ AU VIN Whipped Yukon Gold Potatoes/North Country Bacon/Mushroom Ragout/
Rainbow Carrots

PRIME BEEF SKIRT STEAK OR NY STRIP Chanterelle Mushrooms/Roasted Red Pepper
Butter/Sunchokes/Baby Spinach

PASSED DESSERTS

MINI LEMON MERINGUE PIES

FLOUR-LESS CHOCOLATE S'MORE CAKES Graham Cracker Crumble

NUTELLA MOUSSE White Chocolate Straws

MINI PUMPKIN PIES Cinnamon Whipped Cream

CANNOLI Whipped Mascarpone/Dark Chocolate

WATERMELON AND STRAWBERRY LOLLIPOPS Lemon-Mint Crema

MINI NY STYLE CHEESECAKES Bing Cherry Compote

OUR TALENTED CHEFS WILL CUSTOM-TAYLOR A MENU TO YOUR SPECIFIC NEEDS. WE OFFER COMPLETE VEGETARIAN AND VEGAN MENUS, HORS D'OEUVRES & ENTRÉES BY REQUEST. BAILEY'S CATERING CO. ALSO OFFERS COMPLETE BEVERAGE/BAR SERVICE & SPECIALTY COCKTAILS.



CATERING
by



23 BAILEY AVENUE
RIDGEFIELD, CT 06877
CALL: 203-431-0796

WEB: www.baileysbackyard.com

EMAIL: cateringrequest@baileysbackyard.com

