

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

SPREAD
OUT
catering



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

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

TUNA TARTARE

Hand cut tuna, fresh lemon juice, shallots and chives served on a potato chip with wasabi crème 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

CRABMEAT SALAD

Lump crabmeat with cilantro, jalapeño and fresh lime juice served on a cucumber wheel

BRANDADE

Salt cod emulsion on toast points

COD FRITTERS

Fried salt cod with garlic aioli

HAMACHI CRUDO

Jalapeño, cucumber and lime OR fennel, lemon and garlic chili oil

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

SPICY TUNA CONES

With wasabi crème and tobiko in an edible cone

\$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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PASSED HORS D'OEUVRES

(CONT)

VEGETARIAN

PICKLED DEVEILED 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

VEGGIE SLIDERS

Quinoa cake, avocado and roasted red peppers with garlic aioli on pita bread

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

VEGGIE SUMMER ROLLS

Baby carrots, cucumbers, spinach, daikon and spicy soy mayo

GOAT CHEESE FLATBREAD

With wild mushroom and truffle oil

BEET SPOONS

Arugula, candied pistachios and mascarpone

RICOTTA FLATBREAD

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



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 Copp's 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!

- Flour, soft or hard corn tortilla tacos or flour tortilla quesadillas with choice of fillings served with jalapeño cornbread and lime butter
- Fillings: Carne Asada, Red Snapper, Chicken, Braised Pork Pork Belly, Lengua
- Choice of Ground Beef, Shredded Chicken or Veggie Empanadas
- Elotes- corn on the cob with cotija cheese and smoked paprika
- Arroz y Frijoles- your choice of black or refried
- Chip & Dip Station- house made chips with hand crafted guacamole and assorted salsas (pico de gallo, salsa verde, pineapple, mango)
- 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 or slow roasted lamb on a spit with choice of 4 of the following:

- 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

CRISPY BRICK CHICKEN

White wine & lemon demiglace served with Anson Mills polenta

SEARED PORK CHOP

Served with black beans and romesco sauce

GRILLED HANGER STEAK

Chimichurri sauce and French fries

GRILLED SWORDFISH*

With harissa served over green rice (garlic arugula pesto)

SWEET & SOUR DUCK BREAST

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

Potato puree, roasted root vegetables and red wine reduction

TRADITIONAL PAELLA

*(min 25 ppl)
Chicken, chorizo, calamari, clams, shrimp and mussels
PAN SEARED SALMON*
French green lentils, yellow squash, zucchini, double-smoked bacon and cucumber relish*

**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*

BABY LETTUCE *with toasted pine nuts, goat cheese, avocado and house dressing*

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

FRISEE *with honshimeji mushrooms, bacon vinaigrette and poached egg*

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

ICEBERG WEDGE *with blue cheese, bacon and avocado*

PERSIAN CUCUMBER *with shallots and dill yogurt*

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*

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

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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 *with taleggio
cheese*

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*

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*

DESSERTS

(all 2-3 bite sized)

SEASONAL CHEESECAKE

BRUTELLA *Nutella crème brulee*

CHOCOLATE & COCONUT
MACAROONS

CHOCOLATE LAVA CAKE

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*

MILK CHOCOLATE MOUSSE

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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: outdoor "tiki" bar, juke box

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: wide open space with capability to maneuver at will, seasonal outdoor patio

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: juke box, private dining room, al fresco dining

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



MAGIC FIVE EAST NORWALK

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