

Side Dishes (market pricing and minimums may apply)

Red Rice and Beans	\$5.99 lb
Brown Rice w/ Cabbage Mushroom	\$6.99 lb
Simply Carrots	\$5.99 lb
Edamame and Tomato Salad	\$6.99 lb
Herbed Bamboo Rice	\$6.99 lb
Celery Root and Carrot Salad	\$6.99 lb
Beet Salad	\$6.99 lb
Veggie Cashew Curry	\$6.99 lb
Garlic Mashed Potatoes	\$5.99 lb
Roasted Pumpkin Cranberry Gratin	\$7.99 lb
Wild Rice, Dried Fruits and Pecan Salad	\$7.99 lb
French Bean and Almond	\$9.99 lb
Couscous Veggie Salad	\$7.99 lb
Corn and Lima Salad	\$8.99 lb
Roasted Root Vegetables	\$8.99 lb
Forbidden Rice Salad	\$8.99 lb
Quinoa with Butternut, Pepitas and Spinach	\$7.99 lb
Quinoa with Pumpkin, Pepitas and Spinach	\$7.99 lb
Mashed Sweet Potatoes	\$8.99 lb
Broccoli, Cranberry and Walnut Salad	\$9.99 lb
Oven Roasted Asparagus with Gremolata	\$10.99 lb
Marinated Artichoke Hearts w/ Stems	\$11.99 lb

Bakery and Dessert Products

Gingerbread Loaf	\$5.25 ea
Glazed Pumpkin Loaf	\$5.25 ea
Pear Cardamom Loaf	\$5.25 ea
"Local" Pies	
Apple 9"	\$19.99 ea
Blueberry Pie 9"	\$21.99 ea
Bumbleberry Pie 9"	\$20.99 ea
Mini Glutenfree Blueberry Pie	\$6.50 ea
Apple Berry Pie	\$21.99
Traditional Rice Pudding	\$6.99 lb

Wheat Free Gluten Free

Assorted products from Shayna B and the Pickle	
3lb Apple Streusel Pie - Gilbert's Goodies (order only)	\$23.99 ea
Gilbert's Goodies Assorted Cookie pkg	\$4.99 ea

Murray's Chicken – Eberly's Turkey
Rowland Farm Berkshire Pork
Grateful Harvest Organic Beef
Greyledge Farm Beef and Pork Products
Laurel Ridge Beef
Sepe Farm Local Lamb
Loch Duart Salmon
Wild Alaskan Salmon
Local, Heritage Breeds of Beef, Pork
and Poultry on request



Good Food for Change.

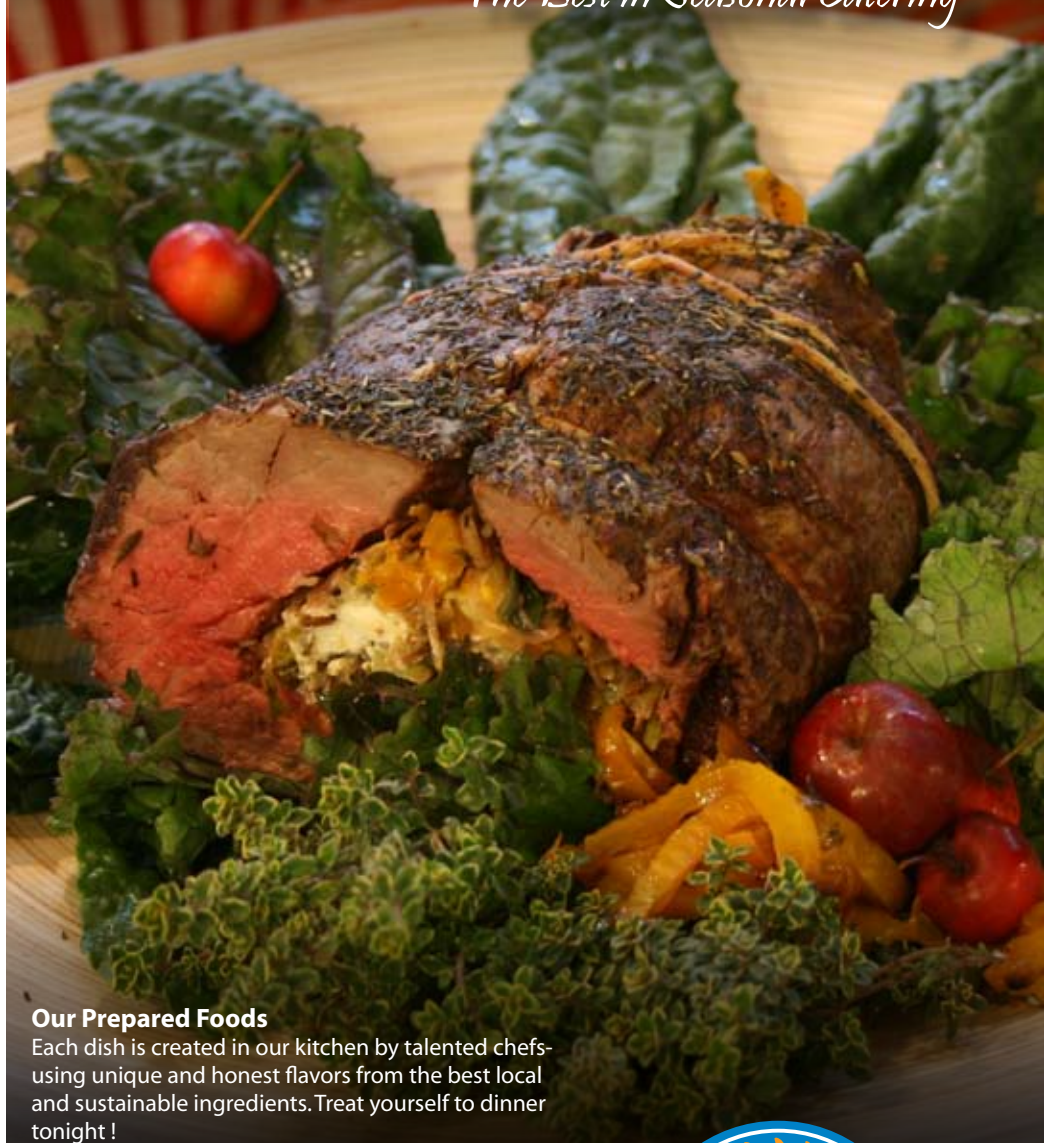
203-263-4868

738 Main St. South, Middle Quarter Mall
Woodbury, Connecticut 06798

www.newmorn.com

The Provender

The Best in Seasonal Catering



Our Prepared Foods

Each dish is created in our kitchen by talented chefs using unique and honest flavors from the best local and sustainable ingredients. Treat yourself to dinner tonight !

Our Catering Department

New Morning Natural & Organic offers full service catering; from intimate buffets, parties, or picnics to extravagant weddings, bar or bat mitzvahs and seated dinner parties. Our passion for the highest quality ingredients, paired with creative, personal menus will make your occasion unforgettable.



Palette Pleasing Openers

All our hors d'oeuvres are prepared and packed at New Morning exclusively for you. If you don't see something you're looking for, or are craving an old family favorite, just ask. We're sure we can create it for you! Prices may be subject to market change. Minimum Order is 18 persons unless otherwise noted. Orders under this will have a cost adjustment.

Authentic Potato Pea Samosa	\$1.59 ea
Spinach, Feta and Pignolia Flatbread Triangles	\$2.50 pp
Mushroom Fontina Quesadilla and Sundried Tomato Dip	\$2.75 pp
Gluten Free Garlic Falafel with Sauce	\$2.75 pp
Provençal Brushcetta Bites	\$3.00 pp
Deviled Salmon Cake with Tartare Sauce	\$3.00 pp
Red Onion Jam and Gorgonzola in Petite Phyllo Cups	\$3.00 pp
Cucumber Cups with Spicy Pepper Slaw	\$2.75 pp
with Shrimp additional	\$1.00 pp
Cha Gio - Vietnamese Spring Rolls with Chili Plum Sauce	\$3.25 pp
Pomegranate Chicken Skewer with Pistachio Crunch	\$3.25 pp
Sherried Fig, Walnuts and Gorgonzola on Brioche Toast	\$3.25 pp
3 Onion Flatbread with Sm. Salmon and Tobbiko Crème Fraiche	\$3.50 pp
Jumbo Lump Crab Salad in Belgian Endive Cup	\$3.95 pp
Kashmiri Shrimp Skewers	\$3.50 pp
Beef Tenderloin Radicchio Bite with Garlic Aioli	\$3.50 pp
Berkshire Pork Tenderloin with Basil Apricot Chop	\$3.50 pp
Deviled Petite Crab Cakes with Herb Remoulade	\$3.50 pp

Displays (Must order for 18 people or more)

Lemon Garlic Hummus	\$2.25 pp
add \$1.00pp for housemade pita crisps	
Belgian Endive and Blue Cheese Blossom	\$2.50 pp
Roasted Veggie and Goat Cheese Paninni (serves 12ct)	\$3.00 pp
Roasted Garden Vegetables	\$3.50 pp
add \$5.00 for 1/2pt. Balsamic Drizzle	
Cocktail Shrimp with 2 Sauces (approx. 2-3 pp)	\$4.25 pp
Mediterranean Chicken Platter	\$4.50 pp
add aioli and small rolls	\$1.00 pp
Housemade Gravlax	\$4.75 pp
add \$1.00pp for condiments	
Farmhouse Cheeses and Seasonal Fruits	\$5.25 pp
Antipasto or Nicoise Station	\$5.75 pp
Organic Vegetable Crudités with Dip (lemon sesame or blue cheese)	
Sm. Serves 10 – 25 people	\$38.50
Med. Serves 30 – 50 people	\$75.00
Lg. Serves 50 – 85 people	\$112.50
"Americana" or "Bombay" Cheese Spreads	
Sm. Serves 8 – 10 people (to go container)	\$15.00
Sm. Serves 8 - 10 people (Displayed)	\$20.00
Med. Serves 12 – 25 people	\$35.00
Lg. Serves 25 – 50 people	\$55.00
Sunny Sicilian Cheese Torta with Crusty Bread -Serves 25-50 ppl	\$65.00

Ready To Serve

Roasted Vegetable and Grafton Cheddar Strudel (serves 8)	\$25.00 ea
House made Falafel	\$1.50 ea
Assorted Quesadillas	
Roasted Vegetables and Cheese	\$6.99 lb
Chicken Mushroom Spinach	\$7.99 lb
Gluten Free Roasted Veggie and Cheese	\$7.99 lb
Assorted Quiches	\$18.99 ea
Caramelized Onion and Goat Cheese	
Roasted Vegetable Cheddar	
Broccoli Cheddar	
Tofu Tomato WFGF Lasagna	\$9.99 lb
Stuffed Vegetable and Cheese Portabella Mushroom	\$8.99 lb
Assorted Vegan and Vegetarian Burritos	\$4.25-\$4.99 ea

Fish

Jumbo Deviled Salmon Cakes	\$3.75 ea
Jumbo Deviled Crab Cakes	\$4.75 ea
Crayfish Salad	\$20.99 lb
Tuscan Tilapia	\$16.99 lb.
Sole (Panko Fried)	\$17.99 lb
Blackened Salmon (portions)	\$24.99 lb
Ginger Glazed Salmon	\$24.99 lb
Apricot Pistachio Salmon (portions)	\$23.99 lb
Poached Loch Duart Salmon	\$22.99 lb
Roasted Loch Duart Salmon Filet (includes 1 pt. Sauce)	\$23.99 lb
Roasted Wild Salmon Filets (includes 1 pt. Sauce)	\$24.99 lb
Tuscan-style Halibut	\$23.99 lb
Tuscan-style Pacific Sable	\$22.99 lb
Citrus Glazed Salmon	\$25.99 lb
Corn Crusted Scallops	\$24.99 lb

Poultry and Lamb

Fruit and Herb Stuffed Breast of Turkey (10 guest count applies)	\$14.99 lb
Classic Chicken Marbella	\$15.99 lb
Whole Roasted Chickens:	
BBQ -\$4.99 lb Rosemary Lemon - \$4.99 lb Teriyaki -\$4.99 lb	
Roasted Chicken Legs:	
BBQ -\$6.99 lb Rosemary Lemon - \$6.99 lb Teriyaki -\$8.99 lb	
Cumin Scented Lamb Meatballs with Currants and Pignolias	\$20.99 lb
Sliced Rare Lamb Sirloin	\$21.99 lb
Beef and Pork	
Butter and Herb Seared "All Natural" Beef Tenderloin (4.5-5.5lb avg.)	\$185.00 ea
Chevre, Leek and Yellow Roasted Pepper stuffed Tenderloin	\$210.00 ea
Sauces – Cranberry Pear or Horseradish Crème Fraiche	\$10.00 Qt /\$6.99 Pt
*Other sauces available on request	
Brown Sugar Maple Glazed Berkshire Pork Tenderloin	\$29.99 lb