

Bliss Supermarket Inc.
675 Wolcott Hill Road
Wethersfield, CT 06109
Phone (860) 529-4419 Fax (860) 721-7060

Catering Menu

Hot Hors d'Oeuvres

Mushrooms stuffed with Sweet Fennel Sausage, Roasted Garlic, Asiago Cheese
Mushrooms stuffed with Grilled Vegetables & Gorgonzola
Grilled Portobello Mushrooms on Herbed Crostini with Red & Yellow Roasted Peppers and Goat Cheese
Grilled Tomato Bruschetta with Lemon & Thyme
Crab Cakes with Chipotle Remoulade Dipping Sauce
Skewered Grilled Jumbo Pacific Rim Shrimp with Grilled Pineapple Chunks and a Gulf Remoulade
Grilled Balsamic Scallion Lamb Satés with a Salsa Verde Dipping Sauce
Jerk Beef Satés with a Horseradish Cream Dipping Sauce
Soy & Ginger Orange Chicken Satés with Ancho Peanut Sauce
Breaded Chicken Fingers with Country Ranch Dipping Sauce
Salmon Rillettes on Dill Toast with a Sour Cream & Caper Drizzle

Cold Hors d'Oeuvres

Poached Jumbo Shrimp with a Tangy Cocktail Sauce
Champagne Chicken Salad on Cucumber Crowns topped with Diced Apricots
Coriander and Pepper Coated Tenderloin of Beef on Brie Coated Toast
Asparagus wrapped with Smoked Salmon or Prosciutto di Parma
Grilled Pear or Apple Bruschetta with Roquefort
Fresh Mozzarella, Tomato and Basil Skewers
Cherry Tomatoes stuffed with Smoked Salmon Mousse or Herbed Goat Cheese
Smoked Norwegian Salmon on Pumpnickel Toast with a Horseradish and Chive Dipping Sauce
Garlic, Smoked Mozzarella and Olive Oil Marinated Tomato Basil Bruschetta
Artichoke Guacamole with Chips

Stationary Hors d'Oeuvres

Grilled Vegetable Antipasto
An Array of Marinated Grilled Seasonal Vegetables, Sopressata, Marinated Imported Olives, Imported Cheeses
Petite Turkey, Chicken or Beef Meatballs
Cold Poached Whole Salmon garnished with Cucumber Slices and Capers and served with a Dill Sour Cream Sauce
Fruit and Cheese Platter
Crudit  Basket with Seasonal Dips
Vegetarian Antipasto Platter
Pizzas, Quiches and Calzones

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Soups

White Bean and Escarole
Black Bean with Avocado Salsa
Pasta Fagioli Mushroom Minestrone
Roasted Vegetable
Roasted Tomato, Spinach and Basil Lemon Chicken
Potato with Cauliflower and Roasted Chicken
Black Bean with Chili Gazpacho
Chilled Tomato and Cucumber
Chilled Cherry Corn Chowder
Fish Chowder

Breads

Plain Baguettes
Brioche Buns
Tuscan Braided
Rolls
Topped Focaccia
Rustique Plain
Rustique with Parmesan
Country White Rosemary & Olive Oil Half Baguette
Red Pepper & Emmenthal Cheese Double Baguette Whole Wheat
Potato Dill
Pumpkin
Kalamata Olive New York Rye
Rosemary & Olive Oil
Red Pepper & Emmenthal Cheese Multi-Grain
Pumpnickel
Braided Challah
Round Challah Rye Currant
Chocolate Cherry
Fruit & Nut Whole Wheat Ciabatta
Olive Ciabatta
Plain Ciabatta Cinnamon Turbine
Multi-Grain with Cranberries Italian Semolina
Flat Italian Rounds Sicilian Horns
Rolls available as Plain, Potato & Dill, Rye with Currants, Kalamata Olive, Rosemary with Olive Oil, Red Pepper & Emmenthal Cheese, Multi-Grain

Grain and Vegetable Salads

Wheat Berry Salad with Cranberries and Apricots with a Raspberry Vinaigrette
Barley and Cracked Wheat Panzella
Heirloom Tomato Salad with Shaved Fennel and Gorgonzola
Cherry Tomato Salad with Fresh Mozzarella, Virgin Olive Oil and Fresh Basil
Summer Tomato Salad with Goat Cheese and Shaved Red Onion
Beefsteak Tomato Greek Salad
Green Bean and Mesclun Salad with a French Vinaigrette
Oven-roasted Green Bean Salad with Anchovies and a Balsamic Reduction
Cucumber, Green Bean and Red Onion Salad with an Oregano Vinaigrette
Artichoke Salad with Lemon Confit
Mesclun and Apple Salad with Gorgonzola and a Citrus Vinaigrette
Roasted Pear and Prosciutto Salad
Bosc Pear Carpaccio with Pecorino Romano and Balsamic Vinegar
Field Greens Salad with Gruyere and a Dijon Vinaigrette

Seafood, Poultry and Meat Salads

Albacore Tuna Salad
Grilled Yellow Fin Tuna Salad with an Anchovy Vinaigrette
Lobster Salad with Tarragon and Lemon
Crab Salad with Mango and Dill
Champagne Chicken Salad
Chicken Breast with Celery, Onion and Parsley with Mayonnaise and Our Own Champagne Mustard
Roasted Chicken Caesar Salad
Roasted Chicken with Romaine Lettuce, Our Own Seasoned Croutons, Parmesan Cheese and Caesar Dressing
Spring Chicken Salad
Chicken Breast with Roasted Red Potatoes and Peas in Our Champagne Dressing
Roasted Chicken Salad with Snow Peas and Carrots
Lemon-Basil Chicken Salad
Chicken Breast, Snow Peas, Cherry Tomatoes and Basil in a Lemon Vinaigrette
Curried Chicken Salad
Chicken Breast, Apples, Apricots, Celery and Red Onion in a Curried Yogurt Dressing
Barbecued Chicken Salad
Orange-Chili Barbecued Chicken Breast with Roasted Red and Yellow Peppers and Caramelized Maui Onion
Skirt Steak Salad with Green Beans, Walnuts and Maytag Blue Cheese
Grilled Sirloin Salad with Grilled Vegetables in a Chipotle Cheddar Sauce
Pasta, Rice, Legume and Potato Salads
Orzo with Spinach, Feta and Red Pepper
Orzo with Tomato, Red Onion, Cucumber and Pecorino Romano
Elbow Twists with Sweet Pepper Relish, Carrots and Celery
Tiny Penne with Pear Tomatoes and Ricotta Salata in a Creamy Garlic Dressing
Penne Rigate with Sun-dried Tomatoes, Roasted Red Peppers, Calamata Olives, Capers Basil Oil
Tri-color Tortellini with Summer Vegetables and a Basil Pesto
Vegetable Lo Mein with Creamy Peanut Sauce
Wild Rice Salad with Dried Fruits and Nuts in a Dijon Raspberry Balsamic Vinaigrette
White Bean Salad
Lentil Salad
Three Bean Salad
Picnic Potato Salad
Maytag Blue Cheese Potato Salad
Egg, Potato and Sweet Pickle Salad
Sweet Potato Salad
French Potato Salad
Smoked Salmon Potato Salad with a Black Olive Vinaigrette

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Pasta Dishes

Rigatoni with Sweet fennel Sausage, Cognac, Parmigiano Reggiano, Pecorino Romano and Heavy Cream
Spinach and Egg Linguine with Sautéed Spinach, Roasted Garlic and Olive Oil
Cavatelli with Sweet Fennel Sausage, Coppa Ham, Saffron and a Maripois of Vegetables with Fresh Tomato
Orecchiette with Broccoli Rabe, Oven Roasted Tomatoes and Pecorino Romano
Perciatelli with Prosciutto, Pancetta, Fresh Tomato, White Wine and Pecorino Romano
Penne with Asparagus and Roasted Red Peppers
Penne with Roasted Eggplant, Roasted Red Peppers, Fresh Tomatoes and Smoked Mozzarella
Fusilli with Prosciutto, Broccoli and Mushrooms in a Parmigiano Cream
Lemon Basil Linguine
Angel Hair with Basil, Fresh Tomatoes and Chicken Stock
Linguine with Clams, Bianco or Rosso

Lasagnas and Eggplant Traditional Lasagna

Lasagna Bolognese
Lasagna with Roasted Chicken, Wild Mushrooms and Shallots with a Veal Glaze
Grilled Vegetable Lasagna
Spinach Lasagna
Traditional Eggplant Parmigiana
Zucchini and Eggplant Parmigiana
Spinach and Eggplant Parmigiana

Sauces

Marinara
Puttanesca
Bolognese
Alfredo
Port Roasted Shallot Demi-Glace White Chicken Stock
Brown Chicken Stock Veal Stock
Fish Stock

Risottos

Carrot with Parsnips and Lentils
Roasted Fennel and Shrimp
Asparagus and Shrimp
Hot Fennel Sausage and Broccoli Rabe
Red Wine and Wild Mushroom with White Truffle Oil Drizzle

Seafood Entrees

Poached Salmon topped with Marinated Red Onion, Capers and Cucumber Scales
Champagne Roasted or Grilled Salmon
Seared Salmon with Potato Puree and Peas in an Herbed Butter Sauce
Herb-coated Pan-seared Salmon with an Asparagus Beurre Blanc
Pan-seared Salmon with Fingerling Potatoes in a Pearl Onion-Carrot-Butter Cream Sauce
Sole Chablis
Sole Français
Sole Florentine
Sole stuffed with Crab Meat, Scallops and Lobster in a Sherried Lemon Butter Sauce
Pan-seared Sea bass with Leeks and Shitake Mushrooms in a Port Sauce
Pan-seared Sea Bass with a Champagne Vinaigrette on a Bed of Sautéed Spinach
Grilled Sea Bass with a Picholine Tomato and Olive Vinaigrette
Pan-seared Tuna topped with a Julienne of Vegetables and with a Ginger Vinaigrette
Seared Tuna with Caponata and a Red Wine Sauce
Grilled Tuna with a Spicy Remoulade
Grilled Jerk-marinated Swordfish with a Grilled Pineapple Salsa
Fricassee of Pan-seared Sea Scallops
Pacific Rim Grilled Jumbo Shrimp
Baked Stuffed Shrimp
Shrimp Fra Diavolo
Grilled Lobster Tails with a Creamy Lime Cilantro Sauce

Meat Entrees

Herb Roasted Tenderloin of Beef with Roasted Shallot Demi-Glace or a Horseradish Cream Sauce
Spit-roasted or Charcoal-roasted Prime Rib with Caribbean Spices
Pan-seared Rib Eyes with Balsamic Vinegar and Rosemary
Montreal Seasoned Grilled Porterhouse or Sirloin Steaks
Grilled Veal Chops with Lemon Aromatic Herbs
Veal Marsala with Prosciutto di Parma and Wild Mushrooms
Veal Français
Veal Saltimbocca
Roasted Veal Chop with Shitake Mushrooms and Goat Cheese Sauce
Orange-Fennel Osso Buco
Braised Pork Chops with Champagne Mustard and Poached Apples
Fennel and Garlic Crusted Pork Loin with a Quince and Apple Compote
Orange-Chili Barbecued Pork Ribs
Grilled Garlic-Rosemary-Balsamic Marinated Butterflied Leg of Lamb
Grilled Loin Lamb Chops with Garlic, Mint, Rosemary and Virgin Olive Oil

Braised Lamb Shanks

Roasted Leg of Lamb stuffed with Sweet Fennel Sausage, Spinach and Oven-roasted Tomatoes

Chicken Entrees

Chicken Breast stuffed with Spinach, Fresh Ricotta and Mozzarella

Chicken Breast stuffed with Spinach, Sun-Dried Tomatoes and Gorgonzola with a Français Sauce

Chicken stuffed with Balsamic Roasted Red Onion, Hot Fennel Sausage and Fontina Cheese

Chicken Parmigiana

Baked Lemon Chicken

Chicken Français

Chicken Marsala with Prosciutto Di Parma and Wild Mushrooms

Tuscan Chicken with Oven-roasted Tomatoes, Shallots, Garlic, Artichokes & Olives

Grilled Chicken Breast with a Picholine and Tomato Vinaigrette

Orange-Chili Barbecued Chicken

Herb-coated Rotisserie Chicken

Maple, Java and Coriander crusted Cornish Hens

Chicken Legs with Roasted Shitake Mushrooms and Braised Endive

Chicken Legs pan-roasted with Pearl Onions and Asparagus

Vegetable Accompaniments

Grilled Vegetables

Roasted Rosemary Garlic Potatoes

Twice Baked Stuffed Potatoes

Roasted Yukon Gold Potatoes with Caramelized Onions

Truffle Mashed Potatoes

Roasted Tomato Mashed Potatoes

Traditional Mashed Potatoes

Jalapeño and Cheddar Mashed Potatoes

Roasted Garlic Mashed Potatoes

Mashed Sweet Potatoes with Caramelized Pears

Balsamic Glazed Carrots

Port Glazed Carrots

Buttered and Cream-coated Carrots

Grilled Carrots with Cilantro and Feta

Asparagus with Orange Essenced Onions

Asparagus with Lemon Garlic Oil

Asparagus with a Shallot Vinaigrette

Broccoli Rabe with Roasted Garlic and Hot Pepper flakes

Broccoli with Alfredo Sauce

Sesame Snow Peas with Carrots

Braised Escarole with Tuscan Beans

Stuffed Portobello Mushrooms

Wild Mushrooms sautéed with Truffle Oil

Roasted Summer Squash Provençal
Roasted Butternut Squash with Caramelized Apples
Mashed Yellow Turnip with Crispy Shallots
Green Beans with Balsamic Roasted Peppers
Green Beans with Fresh Tomato and Roasted Garlic
Carrot, Leek and Potato Pancakes
Roasted Seasonal Vegetables with Salsa Verde
Roasted Vegetable Napoleons
Asian Vegetable Sauté
Pan-seared Baby Artichokes with White Wine, Garlic, Shallots, Fresh Thyme & Mint

Sautéed Baby Artichokes with an Oven-dried Tomato & Green Olive Dressing

Specialty Cakes

8 Inch - Serves 8-10

10 Inch - Serves 12-15

Tiramisu \$23.00 \$30.00

The Classic Italian Dessert made from Ladyfingers, Cocoa, Espresso & Mascarpone Cheese laced with Dark Rum

Raspberry Linzer Cake \$21.50 \$30.00

A Hazelnut Spice Cake layered with Raspberry Preserves and iced with a French Buttercream

Pistachio White Chocolate \$21.50 \$30.00

A Pistachio Cake layered with White Chocolate Mousse and iced with a French Vanilla Butter Cream

Lemon Mousse \$21.50 \$30.00

A Vanilla Cake layered with Lemon Mousse and iced with a French Vanilla Butter Cream

Orange White Chocolate \$21.50 \$30.00

An Orange Flavored Cake with layered with White Chocolate-Orange Ganache and iced with a French Vanilla Butter Cream

Carrot \$21.50 \$30.00

A cake made with Carrots, Coconut, Walnuts, Crushed Pineapple and iced with Cream Cheese Frosting

Lemon Coconut \$21.50 \$30.00

A Vanilla Cake layered with a Lemon Mousse, iced with a French Vanilla Butter Cream and covered with Shredded Coconut

Key Lime Mousse Torte \$21.50 \$30.00

A refreshing Mousse made with Key Lime Curd and a Graham Cracker Crust

Toasted Almond \$21.50 \$30.00

Vanilla Cake soaked with Amaretto syrup, layered with a rich Almond Filling and covered with Toasted Almonds

Chocolate Cakes

8 Inch - Serves 8-10

10 Inch - Serves 12-15

Chocolate Decadence Torte \$25.00 (8") \$30.00

A rich flourless Chocolate Torte glazed with Chocolate Ganache

Chocolate Mousse Cake \$16.00 \$30.00

Old Fashioned Chocolate Cake layered with Bittersweet Chocolate Mousse and glazed with Chocolate Ganache

Almond Joy \$16.00 \$30.00

Dark Chocolate Cake layered with a White Chocolate-Coconut filling and iced with Vanilla Buttercream

Double Chocolate Mousse \$16.00 \$30.00

Chocolate Mousse molded into a cake and glazed with Chocolate Ganache

Quadruple Mocha Torte \$25.00 (8") \$30.00

Four layers of Almond Graham Cracker Crust, Chocolate Ganache, Mocha Mousse Espresso Ganache

Hazelnut Mocha \$16.00 \$30.00

A Hazelnut Praline Cake layered with Chocolate Mousse and iced with Mocha Buttercream

Chocolate & Peanut Mousse \$16.00 \$30.00

Chocolate and Peanut Butter marbled together and glazed with Chocolate Ganache

Larger cakes available on request

Sheet Cakes

Cake Flavors:	Fillings:	Icings:
Vanilla	Chocolate Mousse	Vanilla Buttercream
Chocolate	Lemon Mousse	Chocolate Buttercream
Orange	Raspberry Preserves	Mocha Buttercream
Spice	Vanilla Pastry Cream	Chocolate Ganache
Hazelnut	Seasonal Fresh Fruit	
Pistachio	White Chocolate Ganache	
Carrot		

Size	Servings	Price
1/2 Sheet	20-25	\$55.00
Full Sheet	50-60	\$105.00

Note: There might be an additional charge for pictures on cakes. 2 day minimum notice for special order cakes. On cakes larger than 10" we will be delivering the cakes on plywood boards. We will charge a refundable deposit of \$5.00 to make sure the boards are returned to us.

Pies

Apple \$13.00	Lemon Meringue \$13.50
Peach Blueberry \$13.00	Lemon Chiffon \$13.00
Chocolate Cream \$13.00	Blueberry Lattice \$13.00
Apple Crumb \$13.00	Pumpkin \$13.00
Peach Crumb \$13.00	Pear Ginger Walnut \$13.00
Banana Cream \$13.00	Pear Raspberry Crumb \$13.00
Apple Cranberry Crumb \$13.00	Old Fashioned Pecan \$14.00
Nectarine Raspberry \$13.00	Strawberry Rhubarb \$13.00
Coconut Cream \$13.00	

Cheesecakes:

8 Inch - Serves 8-10 \$23.50
10 Inch - Serves 12-15 \$30.00

Caramel Pecan	Chocolate Raspberry
Apple Streusel	Eggnog
Coconut Macaroon	Turtle
Raspberry	Pumpkin
Chocolate Banana	Lemon
Chocolate Orange	Chocolate Hazelnut

Individual Tarts

Three Inch \$4.00 and Four Inch \$4.25



Apple Almond
Hazelnut Caramel
Raspberry Linzer
Apple Crumb
Apple-Cranberry
Cream Cheese
White Chocolate Orange
Lemon Macaroon
Tiramisu

Mocha Truffle
Strawberry White Chocolate
Country Pecan
Fresh Fruit (Seasonal)
Fruit Crumb
Turtle Cheesecake
Blueberry Cheesecake
Lemon Chiffon

Individual Mousse

\$4.25 each

White and Dark Chocolate
Chocolate Mint
Chocolate and Raspberry
Key Lime
Toasted Almond
Tiramisu

Chocolate Grand Marnier
Chocolate and Peanut Butter
Coffee Frangelico
White Chocolate and Raspberry
Lemon Coconut
Strawberries & Cream (seasonal)

Individual Cakes

\$4.25 each

Chocolate Walnut Brownie
Marjolaine

Marjolaine
Raspberry Almond Florentine

Biscotti

\$12.99 lb

Lemon Poppyseed
Orange Walnut
Chocolate Hazelnut
Almond

Pistachio
Cappuccino Chip
Anise
Pistachio

Brownies
\$2.25 each

Cream Cheese Brownies
Chocolate Mint Brownies
Walnut Fudge Brownies

Raspberry Brownies
Peanut Butter Brownies
Chocolate Mint Brownies

Russian Tea Cakes
\$9.99 lb

Coconut/Chocolate Macaroons
\$9.99 lb

Individual Bars
\$2.25 each



Lemon Bars
Apple Almond Bars
Apricot Oatmeal Bars
Cappuccino Almond Bars

Raspberry Oatmeal Bars
Turtle Cheesecake Bars
Coconut Walnut Bars