

SOUPS

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE

GAZPACHO

BOUILLABAISSÉ

SALADS

MIXED FIELD GREENS

Vine Ripe Tomato, Cucumber
Red Onion & House Vinaigrette

TRADITIONAL CAESAR SALAD

Shaved Parmesan and Homemade
Garlic Croutons

BABY ARUGULA

Goat Cheese, Dried Cranberries,
Red Onion & Balsamic Vinaigrette

SIDES

FRESH HERB ROASTED POTATOES

HARICOT VERT

ROASTED BRUSSELS SPROUTS

SEASONAL FARRO SALAD

SAUTÉED KALE

ROASTED BEET SALAD

ENTREES

(Seasonal Sauces Available Upon Request)

PAN ROASTED ATLANTIC SALMON

GRILLED SWORDFISH

WILD CAUGHT JUMBO SHRIMP

GRILLED BEEF TENDERLOIN

SURF & TURF

1/3 Lb. Beef Tenderloin Medallion &
6 Oz. Warm Water Lobster Tail

HERB MARINATED CHICKEN

FOOD BY THE TRAY

(Seasonal sauces available upon request)

SHRIMP SCAMPI OVER LINGUINI

1/2 Tray - \$85 Full tray - \$160

LOBSTER MAC & CHEESE

1/2 Tray - \$95 Full tray - \$180

ROASTED ATLANTIC SALMON - 4 OZ. BOX CUT

1/2 Tray (12 pieces) - \$90

Full Tray (24 pieces) - \$170

STEAMED LITTLENECK CLAMS

1/2 Tray (approx. 3 dozen) - \$45

Full Tray (approx. 6 dozen) - \$85

LINGUINI WITH CLAM SAUCE

1/2 Tray - \$65 Full tray - \$110

PAN SEARED HALIBUT - 4 OZ. BOX CUT

1/2 Tray (12 pieces) - \$160

Full Tray (24 pieces) - \$280

STEAMED P.E.I. MUSSELS

1/2 Tray (approx. 4 Lbs.) - \$45

Full Tray (approx. 8 Lbs.) - \$85

RAW BAR

\$18.95 per person

Fjord Signature Large Cocktail Shrimp

Oysters (Locally Harvested)

Littleneck Clams (Connecticut)

Lemon Wedges, Cocktail Sauce, Hot Sauce,

Fresh Horseradish & Mignonette

On-Site Shuckers Available for \$40/hour

(4 hr. Minimum)

ALTERNATIVE PARTY OPTIONS

Hawaiian Poke Bar

Sushi Station

Shrimp Boil

Fjord offers full-service catering for any event, from cocktail parties to dinners, weddings and corporate events, with a reputation for delicious dishes and stylish details.

We offer a wide selection of seafood along with meat and vegetarian options for every palate. Fjord can even develop a custom menu to suit your needs. We also handle all rental needs, from tables & chairs to china and flatware.

FJORD

CATERING

203-325-0248

info@fjordcatering.com

FJORDFISHMARKET.COM

PLEASE ALSO VISIT US IN

Cos Cob, Westport, New Canaan,
Darien, & Larchmont, NY

FJORD

CATERING

PASSED HORS D'OEUVRES, CANAPÉS & STARTERS

Priced per dozen. Minimum 2 dozen per item

SEAFOOD:

POACHED SALMON PHYLLO CUP

Topped with Dill Cream \$23

PETITE CRAB CAKES

Chipotle Mayo \$24

GRILLED JUMBO SHRIMP SKEWER

Sauce Verte \$32

SEARED AHI TUNA

On Crispy Wonton with Wasabi Mayo \$34

MINI LOBSTER SALAD ROLLS

Fresh Maine Lobster Lightly Tossed in Scallion Mayo \$62

NORWEIGAN SLICED SMOKED SALMON

On Cucumber Slice, With Dill Cream \$24

STUFFED LITTLENECKS

Homemade Breadcrumbs Mix \$19

WILD SHRIMP COCKTAIL CUPS

Individual Shrimp Cocktail with Spicy Cocktail Sauce \$34

GAZPACHO SHOOTERS

Cilantro Cream \$21

MEAT/CHICKEN/VEGETARIAN:

PIGS IN A BLANKET

Honey Dijon \$18

TOMATO BASIL BRUSCHETTA

On Crostini, With Balsamic Reduction \$19

SLICED TENDERLOIN OF BEEF

Topped with Housemade Bernaise on Crustini \$31

CRISPY COCONUT CHICKEN

Sweet Chili Dipping Sauce \$26

MINI BURGERS

Aged Cheddar on Petite Potato Rolls \$31

CREAMY GOAT CHEESE & VEGETABLE TARTS

Roasted Seasonal Veggies in a Crispy Phyllo Cup \$21

TRAYS, PLATTERS & DIPS

LARGE COOKED SHRIMP PLATTER

With Fresh Lemon & Cocktail Sauce
Small (2 Lbs. approx. 50 pieces) - \$75
Medium (4 Lbs. approx. 100 pieces) - \$145
Large (6 Lbs. approx. 150 pieces) - \$220

POACHED SALMON FILLET

With Cucumber "scales" on Baby Arugula
Small (2 ½ Lbs. - ½ Fillet) - \$75
Medium (4 ½ Lbs. - Full Fillet) - \$135
Large (9 Lbs. - 2 Fillets) - \$260

*Choice of Dill Sauce or Sauce Verte

HAND-SLICED NORWEGIAN SMOKED SALMON PLATTER

Capers, Red Onion, Minced Hard Boiled Egg & Fresh Lemon
Small (approx. 1 ½ Lbs. Salmon) - \$75
Medium (approx. 2 ½ Lbs. Salmon) - \$120
Large (approx. 4 Lbs. Salmon) - \$175

*Add Pumpernickel Bread - \$4

SLICED BEEF TENDERLOIN PLATTER

Served with Horseradish Cream, Sautéed Mushrooms and Onions, Served Medium Rare and Served Room Temperature
Small (approx. 4 Lbs.) - \$155
Large (approx. 8 Lbs.) - \$300

WILD SEAFOOD PLATTER

Wild Gulf Shrimp, Jumbo Lump Crab Meat, Fresh Maine Lobster & Jonah Crab Claws
Sauce: Cocktail Sauce & Crab Mustard
Small (¾ Lb., ½ Lb., ½ Lb., 1 Lb.) - \$140
Medium (1½ Lb., ½ Lb., 1 Lb., 1½ Lb.) - \$215
Large (2½ Lb., 1 Lb., 1½ Lb., 2 lb.) - \$320

PEPPER CRUSTED AHI TUNA PLATTER

Thin Sliced Ahi Tuna with Pickled Ginger and Wasabi
Small (approx. 2 lbs) - \$65
Medium (approx. 4 lbs) - \$125

RED SNAPPER CEVICHE PLATTER

Fresh Red Snapper, Red Onion, Tomato, Lime Juice and Avocado with Crispy Corn Tortilla Chips
Small (1 lb) - \$60
Medium (2 lbs) - \$110
Large (3 lbs) - \$210

FJORD SUSHI PLATTER

Small (72 pcs) - \$50
Medium (96 pcs) - \$70
Large (136 pcs) - \$100

ANTIPASTO PLATTER

3 Assorted Cured meats, Fresh Mozzarella, Roasted Red Peppers, Marinated Artichokes, Mixed Olives
Small (serves approx. 6 - 8) - \$60
Medium (serves approx. 10 - 12) - \$115
Large (serves approx. 16 - 18) - \$210

ARTISAN CHEESE PLATTER

In Partnership with our Neighbors at Greenwich Cheese Co.

Assorted Premium Cheeses, Fresh & Dried Fruit Nuts, Bread or Crackers
Small (serves approx. 10) - \$75
Medium (serves approx. 15 - 20) - \$130
Large (serves approx. 25 - 35) - \$195

MIXED GRILLED VEGETABLE PLATTER

Typically with squash, zucchini, eggplant asparagus & mixed bell peppers
Small (serves approx. 6 - 8) - \$34
Medium (serves approx. 10 - 12) - \$62
Large (serves approx. 16 - 18) - \$82

GARDEN CRUDITÉ PLATTER

Typically squash, zucchini, carrots, celery, cucumbers & mixed bell peppers, served with creamy herb sauce verte
Small (serves approx. 6 - 12) - \$42
Medium (serves approx. 12 - 20) - \$78
Large (serves approx. 20 - 30) - \$132

DIPS (BY THE POUND):

FJORD SIGNATURE DIP \$23

SMOKED SALMON TARTARE \$27

SEAFOOD SPREAD \$15

SPICY SEAFOOD SPREAD \$15

FJORD FISH MARKET

is committed to using only premium, responsibly-sourced seafood. We hope you see the quality difference in everything we do.