

# CATERING CONNECTION

## Culinary Events by 601 Catering

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### September 2009 Lunch Specials

#### Back to School

Thinly Sliced Maple Turkey Breast with Vermont Cheddar on Whole Wheat, Celery and Carrot Sticks with Ranch Dipping Sauce, Homestyle Potato Salad, Whole Grain Sun Chips, Mom's Chocolate Chip Cookie

**10.95 per box**

Boxes come with fork, knife, napkins, chilled beverage, mayo, mustard, salt and pepper.



Don't forget -- we cater  
weddings, private gatherings,  
corporate meetings,  
hot and cold buffets,  
breakfast and party trays.

#### End of Summer

Tender, Juicy Barbecue Chicken, Creamy Mac n' Cheese, Cinnamon Apples, and a decadent, chocolate lava cupcake. Everything delivered warm and ready to satisfy those cool, fall day appetites.

**10.95 per box**

Boxes come with fork, knife, napkins, chilled beverage, salt and pepper

### 601 Deli is Happy to Introduce our Monthly Newsletter

A selection of monthly specials, recipes, news and notes.

*Fall is upon us. The cool, autumn air and the colors of the changing leaves invoke thoughts of warm, satisfying comfort foods and enjoying the last days of summer.*

*This time of year brings about the last days of vacation and getting back to business. Kids are back in school, we are looking toward the end of the year and the hectic, holiday season.*

*We'll soon be breaking our backs raking leaves and doing the final yard work of the season. So, slow down and enjoy the change of season, take a stroll through the cool fall breeze. The snow will be here soon enough...*



# Hot Food

— of the —

## Month

24 Hour Notice Please

### Apple Glazed Pork Tenderloin



#### Baby Spinach Salad

with walnuts and gorgonzola



#### Cranberry Pear Chutney



#### Caramel Apple Cheesecake

**\$14.95 per person**

10 person minimum

24 Hour Notice Please

Serving utensils and Disposable Table  
Service included

### Drink Special of the Month

#### Hot Spiced Cider

Apple Cider simmered with  
Cinnamon, oranges and spices

\$14 per gallon

cups included

## Breakfast Special of the Month

### Cheesy Ham Croissants with Maple Butter

Mini Croissants filled with Honey Ham, Cheddar Cheese,  
and Maple Butter—30 Croissants to an order—served warm

Special September price - \$50.00

Don't forget to order a Fresh Fruit Tray or Fresh Squeezed O.J.

Check out our breakfast menus for coffee and other selections

## Entree Salads

Please order at least 24 hours in advance. Call early for full selection

The following are \$8.50 each, includes utensils and a giant cookie for dessert

Traditional Greek Salad - NEW!

Buffalo Chicken Salad

Antipasto Salad

Baby Spinach, Walnut & Gorgonzola - SEASONAL!

Grilled Chicken Caesar Salad

Mixed Baby Greens with Grilled Chicken



## Sunday Football

### Game Day Menu

Relax and watch the game -- leave the cooking to us!

Buffalo Wings and Chicken Tenders

Mini Angus Cheeseburgers

Nacho Platters and Chili

Kielbasa, Brats and Sauerkraut

BBQ Meats and Ribs



Call for Packages and Pricing - 203-626-0005

# Enjoy this month's recipe!!!

Can you believe it's September already? Summer's gone, just like that. But a new month brings us another delicious recipe idea from our kitchen to yours. So here it is...

Wondering how to use the dozen or so apples that you have left from the apple picking trip last weekend?

## Apple Crumble Coffee Cake with Maple Glaze

### Cake:

1 stick plus 2 teaspoons unsalted butter  
1 1/2 cups packed light brown sugar  
2 large eggs  
2 cups all purpose flour  
1 teaspoon baking soda  
1 teaspoon ground cinnamon  
1/2 teaspoon salt  
1 cup sour cream  
1 teaspoon pure vanilla extract  
2 cups peeled, cored and chopped apples  
3/4 cup chopped walnuts, optional

### Crumble Topping:

1/2 cup packed light brown sugar  
1/2 cup all purpose flour  
1/2 teaspoon ground cinnamon  
4 tablespoons unsalted butter, softened

### For the glaze:

1/2 cup confectioners' sugar  
2 tablespoons real maple syrup

### Directions:

Preheat the oven to 350 degrees F. Lightly grease a 13 by 9-inch glass baking dish with 2 teaspoons of the butter.

In a large bowl, cream together the remaining stick of butter and sugar until light and fluffy. Add the eggs 1 at a time, beating after the addition of each. In a separate bowl or on a piece of parchment, sift together the flour, baking soda, cinnamon, and salt. Add to the wet ingredients, alternating with the sour cream and vanilla. Fold in the apples (and nuts if using). Pour into the prepared baking dish, spreading out to the edges.

To make the topping, in a bowl, combine the sugar, flour, cinnamon, and butter, and mix until it resembles coarse crumbs. Sprinkle the topping over the cake and bake until golden brown and set, 35 to 40 minutes. Remove from the oven and let cool on a wire rack for at least 10 minutes.

To make the glaze, whisk the confectioners' sugar and maple syrup together, adding a few drops of water if necessary, to make the glaze runny. Drizzle as much as you like over the cake with a fork or spoon.

*This cake is best served at room temperature when the flavors of the brown sugar, nuts and fruit really blossom! Cover tightly with plastic wrap to prevent drying. Enjoy!*



# Need Inspiration?

## Seasonal Flavors to use...

*Artichokes - Apples - Basil  
Beans - Caramel - Corn  
Cucumbers - Eggplant - Grapes  
Garlic - Oysters - Pears  
Pumpkin - Turkey - Walnuts*

*Autumn is a time for heavier dishes. Hearty soups, stews, & roasts.*

*Try braise, glaze or roast for preparations.*



## Cooking Classes

Tuesday, October 6, 6:00pm

"Gourmet Comfort Foods" - \$45

Tribute to the Barefoot Contessa

Chicken Stew with Biscuits, Grown Up Mac and Cheese, Turkey Meatloaf, & Outrageous Brownies

Tuesday, October 13, 6:00pm

"Italian Favorites" - \$45

Tribute to Giada De Laurentiis

Chicken Florentine, Fusilli with Sausage, Artichoke Hearts & Sun-Dried Tomatoes, Braised Beef Short Ribs with Tagliatelle, Espresso Martini

Tuesday, October 20, 6:00pm

"Autumn Seasonal Favorites" - \$45

Roast Pork Loin Stuffed with Broccoli Rabe and Sausage, Roasted Sweet Potatoes with Honey Butter, Baked Rigatoni with Eggplant and Sausage, White Coconut Cake

*All classes are hands on. Recipes will be provided. We will sample and enjoy the fruits of our labor. Limit of 8 attendees per class. Pre-payment required.*