

Great Events

CATERING



2024 Master Catering Menus

Bountiful Buffets ~ Entrees

Buffet packages include chef choice rolls & butter, two starters, two sides and chef choice dessert. Additional salads and side options available to the buffet package for an additional \$2.00. Additional entrees are \$4.00 per person. Beverage options available on page 3.

Two Entrée: \$32.00 pp

Three Entrée: \$36.00 pp

For Starters

Crisp Garden	Mixed greens- tomatoes- red onions- carrots- cucumbers- lite vinaigrette or ranch
Classic Caesar	Romaine- shaved parmesan- cracked black pepper- housemade croutons
Greek	Romaine- roma tomatoes- feta- cucumbers- Kalamata olives- red onion
Warm Brussels & Bacon	Brussel sprout & kale - gorgonzola cheese - sliced almonds - warm bacon vinaigrette
Winter Salad	Baby spinach - pomegranate arils -orange segments - pistachios - Dijon vinaigrette
Caprese Salad	Spinach and basil- roma tomatoes- buffalo mozzarella- balsamic drizzle
Spring Salad	Spring mix- craisins- candied walnuts- red onion- poppy seed vinaigrette
Italian Pesto Salad	Tri-color rotini- nut-free pesto- red bell peppers- cucumbers
Citrus Couscous	Israeli couscous- orange- asparagus- feta- red pepper- citrus vinaigrette

On The Side

Wild Rice Pilaf	Glazed Carrots
Herb Roasted Fingerlings	Sautéed String Beans & Shallots
Garlic Yukon Gold Mashed	Home-Style Mac & Cheese
Candied Butternut Squash	Roasted Brussels & Bacon
Seasonal Squash Medley	Penne a la Marinara or Alfredo
Roasted Rainbow Root Vegetables	

Entrees

Marinated Beef Tips	Buffalo Chicken Mac & Cheese
Beer Braised Short Ribs (+\$2)	Pulled Pork Mac & Cheese
Beef Stroganoff	NE Style Baked Haddock
Baked Ham with Rum Raisin Glaze	Seafood Stuffed Haddock (+\$2)
Apple Cider Glazed Pork Loin	Baked Salmon with Citrus Herb Butter
Beef or Chicken Stir Fry	Bacon & Shrimp Garlic Parmesan Pasta
Butternut Squash Ravioli	Baked Spinach and Cheese Manicotti
Eggplant Rollatini	
Stuffed Shells	
Vegetable Orecchiette Pasta	
Chicken Marsala	
Chicken Capri	
Chicken Parmigiana	
Turkey Breast with Sage Pan Gravy	



Spring Fling **\$30pp**
Chef Variety of Rolls & Sweet Bread
Strawberry & Avocado Spring Salad
Chilled Pesto Pasta- Sauteed String Beans
Chicken Piccata- Salmon Citrine
Seasonal Dessert

Hawaiian Luau **\$33pp**
Fruit Platter- Lomi Lomi Salmon with Wontons
Teriyaki Pulled Pork with slider buns
Grilled Chicken w/ Pineapple Salsa
Snap Pea Scallion Stir Fry
Pineapple Upside Down Cake

Autumn Harvest **\$33pp**
Chef Variety of Rolls & Sweet Bread
Spinach & Quinoa Salad with Feta & Pepitas
Bacon Roasted Brussels - Five Spice Pork Loin
Butternut Squash Ravioli
Sweet Potato Crusted Haddock
Seasonal Pie

Octoberfest **\$32pp**
Beer Bread - Warm Brussels and Bacon Salad
Barbecue Beer Braised Chicken
Pork Tenderloin with a Sweet Mustard Crust
Parsley Potatoes - Roasted Root Vegetables
German Chocolate Cake

*Winter Warmer*** **\$32pp**
Chef Variety of Rolls & Sweet Bread
Winter Salad - Red Potato Smash
Herb Roasted Root Vegetables
Turkey Breast with Pan Gravy
Homestyle Pot Roast
Seasonal Pie

Caribe **\$31⁹⁹pp**
Caribbean Fruit Salad
Corn & Sweet Potato Salad
Orange & Ginger Chicken
Cuban Mojo Marinated Pork Loin
Black Beans & Rice
Tropical Rum Trifle or Key Lime Pie

Southern Bar-Be-Que **\$28pp**
Watermelon- Cornbread- Cowboy Coleslaw
Red Bliss Potato Salad- Southern Baked Beans
Sausage & Sauerkraut- Barbecue Chicken -
Braised Brisket
Seasonal Dessert

Fiesta **\$30pp**
Mexican Street Corn - Flour Tortillas
Fajita Beef - Fajita Chicken - Sauteed Vegetables
Pico De Gallo - Sour Cream - Guacamole
Spanish Rice & Black Beans
Chips & Salsa
Churros

Backyard Bar-Be-Que **\$28pp**
Fruit Platter- Red Bliss Potato Salad
Pasta Salad - Crisp Garden Salad
Grilled Hamburgers- Grilled Hot Dogs
Cheese & Condiment Tray
BBQ Chicken
Seasonal Dessert

New Englander **\$market**
New England Style Clam Chowdah
Potato Salad - Corn Coblets- Steamed Clams
1 lb. Lobster- Drawn Butter-
Barbecued Chicken
Chef Seasonal Dessert

Stationary Displays

Raw Vegetable Crudités	\$4pp
Chilled Grilled Vegetables	\$5pp
Sliced Seasonal Fresh Fruit	\$5pp
Artisan Cheese Display	\$4.50pp
Cheese & Fruit Display or Cheese & Vegetable Display	\$5 pp
Shrimp Cocktail	\$4pp

Dip Trio \$6pp

Choose three, served with toasted pita triangles

- Crab and Cream Cheese
- Spinach and Artichoke
- Tzatziki
- Beer Cheese Fondue
- Roasted Garlic Hummus
- Black Olive Tapenade
- Black Bean & Corn Salsa with blue and white corn chips
- Salsa Verde w/ blue and white corn chips
- Mango Pineapple Salsa w/ blue and white corn chips

Antipasto \$9pp

Marinated Artichokes- Genoa Salami- Prosciutto- Roma Tomatoes- Buffalo Mozzarella-- Grilled Pesto
Chicken- Olives- Peruvian peppers

Mediterranean \$8pp

Hummus- Grilled vegetables - Black Olive Tapenade- Baba Ghanoush – Greek Olives-
Tabbouleh- Marinated Feta - Toasted Naan

Charcuterie \$9pp

Dry Italian and Black Pepper Salami- Capicola - Prosciutto - Dried Cranberry-thyme Crusted
Goat Cheese - Manchego - Marinated Ciliegine Mozzarella- Dried Fruit- Smoked Gouda- Whole
Grain Mustard- Toasted Naan - Crackers

Burger Sliders roasted garlic aioli	\$95 per 50 pieces
Jerk Chicken Sliders pineapple cilantro slaw	\$90 per 50 pieces
Prime Rib Slider	\$110 per 50 pieces

Hors D'oeuvres

Hot

Spinach and Feta Mash in Phyllo	\$80
Spinach & Red Pepper Mushrooms	\$85
Artichoke Cream Phyllo Cups	\$75
Vegetable Dumplings	\$90
Black Bean Cake cilantro cream	\$85
Grilled Cheese Triangles with tomato soup shooter	\$80
Coconut Chicken Tenders	\$95
Beef Wellington	\$225
Chicken Teriyaki Satay	\$125
Beef Teriyaki Satay	\$150
Maple Apple Sausage Mushrooms	\$85
Cajun Shrimp & Sausage Skewers	\$110
Lamb Pops mint pesto	\$350
Prime Rib Slider	\$110
Bacon Wrapped Shrimp Habanero Honey Glaze	\$150
BBQ Pork Crostini caramelized onion jam	\$85
Petite Crab Cakes Lemon aioli	\$200
Seared Sea Scallop maple bacon jam	\$130
Chicken & Waffles spicy maple reduction	\$90
Sweet Potato Medallions avocado- bacon	\$85



Cold

Tomato Bruschetta Crostinis	\$75
Roasted Fig Tartlet goat cheese- honey drizzle	\$85
Salmon Canape fingerling potatoes- smoked salmon- crème fraiche- capers	\$85
Prosciutto Wrapped Asparagus	\$90
Sake Seared Tuna fried wonton- wasabi aioli	\$225
Buffalo Chicken Salad Bites	\$85
Jumbo Shrimp with virgin bloody mary shooter	\$150
Caprese Skewers	\$85
Pesto Cream Cherry Tomatoes	\$75
Beef Tenderloin Crostini horseradish chive cream	\$100
Beef Negimaki roast beef- scallion- rice- teriyaki	\$95
Cranberry Apple Chicken Bites	\$85
Italian Fruit Toast berry variety- honey- sweet ricotta	\$75
Peach Cobbler Tartlet	\$85
Salami Boursin Cornettes	\$80
Poached Pear Gorgonzola Crostini	\$90

GLUTEN FREE: many items are gluten free by standard preparation. Others can be made gluten free through alternative preparation. Please let your catering contact know about any allergies that we need to adjust our preparation for.

Enhancements

Mashed Potato Bar Yukon Gold Mash- Sweet Potato Mash- Bacon- Scallions- Cheddar Cheese-

BBQ Sauce- Maple Syrup- Cinnamon & Sugar- Sour Cream \$8pp

Mac and Cheese Bar Homestyle Mac and cheese and two additional combinations: \$8pp

Buffalo Chicken - Cheeseburger - Taco - Scampi - Cheddar Bacon - Cordon Bleu - Steak Bomb - Pulled Pork - Shrimp Scampi (+\$2pp) - Lobster Mac (Market\$)

Carving Stations *

Chef Carved Turkey Breast with Herbed Pan Gravy and Cranberry Sauce \$10pp

Chef Carved Five Spice Pork Loin with Maple Cream Sauce \$10pp

Chef Carved Baked Ham with Brown Sugar Mustard \$10pp

Chef Carved Prime Rib Au Jus \$12pp

Chef Carved Roast Tenderloin of Beef with choice of bearnaise or bordelaise \$14pp

**Carving Stations must be located near a power outlet. A \$25 chef fee will apply.*

Nacho Bar

\$4.50pp

blue and white corn chips- cheese sauce- jalapenos- tomatoes- black olives- sour cream

Pretzel Bar

\$4pp

Pretzel bites- beer cheese- mustard- butter- cinnamon sugar- salt- Cajun seasoning

Delicious Delectables

We do not make custom wedding cakes or cupcakes.

Cookies & Brownies \$2pp

Mini Cannolis \$1⁵⁰pp

Assorted Plated Desserts (3-4 varieties of cakes) \$5 pp

Assorted Mini Pastries \$4 pp

Chocolate Covered Strawberries \$3 each

Chocolate Bombs \$4 each

Drink Stations a la carte stations

Coffee & Tea \$2pp

Unsweetened Tea & Lemonade \$2pp

Hot Chocolate Bar \$3pp

Assorted Sodas \$2.50 pp

Flavored/Infused Waters \$1.50pp