

# Great Events

CATERING



*Master Catering Manual*

## *Brunch Buffets*

### *Classic Brunch*

*\$27.<sup>99</sup> up*

Croissants, Muffins & Danish - Assorted Jams & Jellies - Fresh Sliced Fruit - Seasonal Power Salad - Scrambled Eggs - Bacon & Sausage - Homestyle Potatoes - Pasta Primavera - Chicken Entree - Carved Ham \* assorted juices- coffee & tea buffet

### *Italian Brunch*

*\$27.<sup>99</sup> up*

Breakfast Antipasto (croissants, crostinis, soppressatas, prosciutto, assorted cheeses, tapenade) - Fresh Fruit Skewers - Classic Caesar Salad - Egg Frittata - Bacon & Sausage - Homestyle Potatoes - Choice of 3 entrees- assorted juices- coffee & tea buffet

### *Bar-be-cue Brunch*

*\$29.<sup>99</sup> up*

Assorted Rolls & Croissants- Fresh Sliced Fruit- Cole Slaw- Baked Beans- Egg Frittata- Bacon & Sausage - Homestyle Potatoes- Beef Brisket- Barbecue Chicken- Pulled Pork - assorted juices- coffee & tea buffet

### *Chef Attended Enhancements*

Crepe Station	\$6pp
Omelet Station	\$6pp
Waffle Station	\$6pp

# Bountiful Buffets

Buffet packages include chef choice rolls & butter, two starters, two sides, chef choice dessert & coffee & tea buffet

## For Starters

Garden Salad	Mixed greens- tomatoes- red onions- carrots- cucumbers- shredded mozzarella- croutons- lite vinaigrette
Caesar Salad	Romaine- shaved parmesan- cracked black pepper- housemade croutons
Greek Salad	Romaine- roma tomatoes- feta- cucumbers- Kalamata olives- red onion
Winter Salad	Brussel sprout & kale mix ~ gorgonzola cheese ~ sliced almonds ~ warm bacon vinaigrette
Caprese Salad	Spinach and basil- roma tomatoes- buffalo mozzarella- balsamic drizzle
Spring Salad	Spring blend- dried cranberries- candied walnuts- red onion- poppy seed vinaigrette
Italian Pesto Salad	Tri-color rotini- pine nuts-shredded parmesan- basil- evoo- red bell peppers- cucumbers
Citrus Cous Cous	Israeli couscous- orange-asparagus-feta-red pepper- citrus vinaigrette

## On The Side

Wild Rice Pilaf	Sautéed String Beans & Shallots
Herbed Red Quinoa	Home-Style Mac & Cheese
Roasted Fingerlings	Roasted Brussels & Bacon
Garlic Smashed Potatoes	Penne a la Marinara
Sweet Potato Soufflé	Creamed Spinach
Seasonal Vegetable Medley	Four Cheese Polenta
Roasted Rainbow Root Vegetables	Cranberries & Brown Rice
Glazed Carrots	

**Soup** available as a side option for an additional \$1.50. Additional salads and side options available to the buffet package for an additional \$1.50

## Bountiful Buffets Entrées

Two Entrée: \$28<sup>99</sup> pp

### Beef/Pork:

Gorgonzola Beef Tips  
Beer Braised Short Ribs  
Beef Stroganoff  
BBQ Pork Ribs  
Baked Ham with Rum Raisin Glaze  
Apple Cider Glazed Pork Loin

### Vegetarian:

Tri-Color Tortellini Primavera  
Butternut Squash Ravioli  
Eggplant Rollatini  
Baked Manicotti  
Vegetable Orecchiette Pasta  
Grilled Vegetable Ravioli

### Children's Meal

\$13.00 per person (if not eating off the buffet) Children are age 4-II;

Menu options include: Grilled Chicken with Mac & Cheese, Chicken Tenders & Fruit, Penne Pasta w/ Marinara & Meatballs

Three Entree: \$32<sup>99</sup> pp

### Poultry:

Chicken Marsala  
Chicken Capri  
Mediterranean Stuffed Chicken  
Chicken Milanese  
Chicken Parmigiana  
Chicken Saltimbocca  
Turkey Breast over Stuffing with Sage Pan Gravy

### Fish:

Broiled Haddock  
Seafood Stuffed Haddock  
Broiled Salmon with Citrus Herb Butter  
Salmon Piccata  
Shrimp Scampi  
Seafood Fra Diavolo

## *Festive Feasts*

### **Spring Fling**

**\$29<sup>99</sup>pp**

Chef Variety of Rolls & Nut Bread  
Strawberry & Avocado Spring Salad  
Chilled Pesto Pasta- Sauteed String Beans  
Chicken Piccata- Haddock Citrine  
Seasonal Cobbler- Fruit Infused Waters

### **Southern Bar-Be- Que**

**\$28<sup>99</sup>pp**

Watermelon- Cornbread- Cowboy Coleslaw  
Red Bliss Potato Salad- Southern Baked Beans  
Sausage & Sauerkraut- Barbecue Chicken Breast- Braised Brisket  
Seasonal Cobbler- Sweet Tea & Lemonade

### **Autumn Harvest**

**\$29<sup>99</sup>pp**

Chef Variety of Rolls & Nut Bread  
Spinach & Quinoa Salad with Feta & Toasted Pepitas  
Bacon Roasted Brussels- Butternut Squash Ravioli  
Five Spice Pork Loin- Sweet Potato Crusted Salmon  
Seasonal Pie- Coffee & Tea

### **Backyard Bar-Be- Que**

**\$28<sup>99</sup>pp**

Fruit Platter- Red Bliss Potato Salad- Pasta Salad  
Grilled Hamburgers- Grilled Hot Dogs- Cheese & Condiment Tray  
BBQ Chicken- Sauteed Squash Medley  
Seasonal Dessert – Sweet Tea & Lemonade

### **Winter Warmer**

**\$29<sup>99</sup>pp**

Chef Variety of Rolls & Nut Bread- Warm Gorgonzola Bacon & Almond Salad  
Gold & Red Potato Smash- Herb Roasted Root Vegetables- Stuffing  
White and Dark Meat Turkey- Pan Gravy- Homestyle Pot Roast- Cran Sauce  
Seasonal Pie- Coffee & Tea

### **Hawaiian Luau**

**\$31<sup>99</sup>pp**

Fruit Platter- Hawaiian Sweet Bread- Cold Shrimp & Crab Salad  
Lomi Lomi Salmon- Island Pulled Pork- Grilled Chicken w/ Pineapple Salsa  
Aloha Potato Souffle- Snap Pea Scallion Stir Fry  
Pineapple Upside Down Cake- Fruit Infused Water

## *Festive Feasts*

### **Octoberfest**

**\$28<sup>99</sup>pp**

Beer Bread ~ Warm Brussel Sprouts and Bacon Salad  
Barbecue Beer Braised Chicken ~ Pork Tenderloin with a Sweet Mustard Crust  
Parsley Potatoes ~ Roasted Root Vegetables  
German Chocolate Cake and Assorted Mini Pastries

### **Creole**

**\$31<sup>99</sup>pp**

Spicy Pecan & Arugula Salad ~ Red Beans & Rice  
Cheesy Grits ~ Chicken & Andouille Sausage Jambalaya  
Southern BBQ Shrimp Skewers ~ Blackened Salmon  
Seasonal Cobbler ~ Sweet Tea & Lemonade

### **Caribe**

**\$31<sup>99</sup>pp**

Caribbean Fruit Salad ~ Corn & Sweet Potato Salad  
Orange & Ginger Chicken ~ Pork Loin w/Pineapple Mango Salsa  
Grilled Jerk Style Mahi Mahi ~ Black Beans & Rice ~ Seasonal Vegetable  
Tropical Rum Trifle & Key Lime Pie ~ Fruit Infused Waters

### **New Englander**

**\$market**

New England Style Clam Chowdah- Potato Salad  
Corn Coblets- Steamed Clams  
1 lb. Lobster- Drawn Butter- Barbecued Chicken Breast  
Chef Seasonal Dessert- Lemonade & Iced Tea

Have other ideas? Feel free to inquire about any type of menu you desire!

## Hors D'oeuvres ~ Boards ~ Stations

### Cold

<b>Bruschetta Spoons</b> mozzarella fettucine-crouton- balsamic drizzle	\$ 70
<b>Roasted Fig Tartlet</b> goat cheese- honey drizzle	\$ 75
<b>Golden Gazpacho</b> tortilla spoon	\$ 80
<b>Salmon Canape-</b> fingerling potatoes-smoked salmon- crème fraiche	\$ 85
<b>Antipasto Skewers</b>	\$85
<b>Prosciutto Wrapped Asparagus</b>	\$75
<b>Fresh Fruit Skewers</b> honey vanilla yogurt dip	\$ 85
<b>Sake Cured Tuna</b> crispy wonton	\$ 85
<b>Buffalo Chicken Bites</b> phyllo cup- bleu cheese crumble	\$ 80
<b>Caribbean Smoked Fish Dip on Taro</b>	\$ 85
<b>Jumbo Shrimp</b> with virgin bloody mary shooter	\$ 150
<b>Caprese Skewers</b>	\$ 85
<b>Pesto Cream Cherry Tomatoes</b>	\$60
<b>Chicken Mouse on Cheddar</b>	\$75
<b>Beef Tenderloin Crostini</b> horseradish chive cream	\$100
<b>Beef Negimaki</b> asparagus -thin roast beef- boursin spread	\$ 90

### Hot

<b>Spinach and Feta Mash</b> phyllo cup	\$ 75
<b>Spinach &amp; Red Pepper Mushroom Caps</b>	\$ 75
<b>Vegetable Dumplings</b> miso teriyaki sauce	\$ 85
<b>Black Bean Cake</b> cilantro cream	\$ 80
<b>Grilled Cheese Triangles</b> with tomato soup shooter	\$ 70
<b>Coconut Chicken Tenders</b> sweet and spicy chili sauce	\$ 80
<b>Fingerling Skins</b> gorgonzola & pancetta cream	\$ 85
<b>Beef Wellington</b> demi glaze	\$ 110
<b>Deconstructed Burger Skewer</b> roasted garlic aioli	\$ 85
<b>Sesame Satay</b> beef or chicken- thai peanut sauce	\$ 75
<b>Maple Apple Sausage Mushroom Caps</b>	\$ 85
<b>BBQ Pork Crostini</b> caramelized onion jam	\$ 85
<b>Crab Cakes</b> roasted red pepper remoulade	\$ 110
<b>Jumbo Sea Scallop</b> maple bacon jam	\$ 125

### Priced per 50 pieces

Recommendation: 4-6 pieces per person with dinner 8-10 pieces per person for hors d'oeuvres party

# Hors D'oeuvres ~ Boards ~ Stations

## Boards

**Raw Vegetable Crudites** parmesan peppercorn dressing \$ 4pp

**Chilled Grilled Vegetables** Grilled Selection of fresh garden vegetables marinated and chilled \$5 pp

**Sliced Seasonal Fresh Fruit** \$ 5pp

**Artisan Cheese** International and Domestic Cheeses- Assorted Crackers & Crostinis- Fresh Fruit Garnish \$ 6pp  
Add Brie Wheel with Raspberry Mint Coulis - \$85

**Dip Trio** \$ 6pp

Choose three, served in bread bowls with toasted pita triangles

- Crab and Cream Cheese
- Spinach and Artichoke
- Tzatziki
- 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** Marinated Artichoke Hearts- Genoa Salami- Prosciutto- Roma Tomatoes- Buffalo Mozzarella-- Grilled Pesto Chicken- Roasted Red Peppers- Olives \$9pp

**Middle Eastern** Hummus- Roasted Red Peppers- Black Olive Tapenade- Baba Ganoush - Greek Olives- Tabouleh- Marinated Feta Cheese- Dolmades- Toasted Pita Chips \$9pp

**Charcuterie** Soppressata- Cured Sausage- Prosciutto- Dried Apricots- Kalamata Olives- Tapenade- Whole Grain Mustard- Roasted Red Peppers- Dry Cheeses \$9pp

# Hors D'oeuvres ~ Boards ~ Stations

## Action Stations

### Create Your Own

<b>CYO Salad</b> Lettuce Blend- Assorted Vegetables- Cheddar - Feta- Craisins- Hard Boiled Egg- Croutons- Creamy Ranch- Zinfandel Vinaigrette – Rolls & Butter	<b>\$8pp</b>
<b>CYO Mashed Potato</b> Red & Gold Smash- Sweet Potato Mash- Bacon- Scallions- Cheddar Cheese- BBQ Sauce- Maple Syrup- Cinnamon & Sugar- Sour Cream	<b>\$8pp</b>
<b>CYO Mac &amp; Cheese-</b> Cavatappi Pasta- Alfredo, Creamy Pesto, Crème Rosa- Bacon- Ham- Chicken- Scallions- Mushrooms- Cheese Variety- Tabasco	<b>\$8pp</b>
<b>CYO Sandwich</b> Pre Sliced Roast Beef- Ham- Turkey- Assorted Rolls- Condiments & Accompaniments- Vegetable Tray	<b>\$10pp</b>

### Chef Attended

<b>Stir Fry</b> Pea Pods- Broccoli- Water Chestnuts- Bok Choy- Bamboo Shoots- Chicken- Shrimp- Carrots- Thai Peanut - Sweet Teriyaki- Orange Sauce	<b>\$10pp</b>
<b>Risotto</b> Sundried Tomatoes- Spinach- Asparagus- Sausage- Chicken- Balsamic Glaze- Shaved Parmesan- Red Pepper Flakes	<b>\$10pp</b>
<b>Pasta Trio</b> Choose three sauces and two fill-ins and let your guests create their own pasta dish <b>Sauces:</b> Alfredo, Marinara, Pesto, Aglio Olio, Bolognese, Fra Diavolo <b>Fill-ins:</b> Chicken, Meatballs, Sausage, Shrimp, Broccoli, Squash & Zucchini, Onions & Mushrooms	<b>\$11pp</b>

### Carving Station

Chef Carved Turkey Breast with Sage Pan Gravy	<b>\$7pp</b>
Chef Carved Apple Cider Glazed Pork Loin	<b>\$7pp</b>
Chef Carved Baked Ham with Rum Raisin Glaze	<b>\$8pp</b>
Chef Carved Prime Rib Au Jus	<b>\$10pp</b>
Chef Carved Roast Tenderloin of Beef	<b>\$12pp</b>

# Hors D'oeuvres ~ Boards ~ Stations

## Sweet Tooth

### Snack Attack

<b>Milk &amp; Cookies</b>	cookie variety- white milk- chocolate milk -strawberry milk	\$4pp
<b>Caffeine Craze</b>	coffee flavorings- biscotti- tea cookies- espresso beans	\$4 <sup>50</sup> pp
<b>Ball Park Party</b>	popcorn variety- flavored salt sprinkles- honey roasted nuts- pretzels	\$4pp
<b>Energy Builder</b>	granola- raisins- m&ms®- assorted nuts- yogurt drops- coconut	\$5pp
<b>CYO Nachos</b>	blue and white corn chips- cheese sauce- jalapenos- tomatoes- black olives- sour cream	\$4 <sup>50</sup> pp
<b>CYO Shortcake</b>	biscuits- pound cake- angel food- raspberries- blueberries- strawberries - whipped cream	\$5pp
<b>Dessert Bar</b>	assorted combination of housemade desserts from below	\$5pp
<b>Pretzel Bar</b>	warm jumbo pretzels- beer cheese- mustard- butter- cinnamon sugar- salt- Cajun seasoning- chocolate sauce	\$4pp

### Delicious Desserts

<b>Cookies &amp; Brownies</b>	\$1 <sup>50</sup> pp	<b>Peanut Butter Pie</b>	\$2 <sup>50</sup> pp
<b>Mini Cannolis</b>	\$1 <sup>50</sup> pp	<b>Lemon Torte</b>	\$2 <sup>50</sup> pp
<b>Carrot Cake</b>	\$2 <sup>50</sup> pp	<b>Seasonal Cobbler</b>	\$2 <sup>50</sup> pp
<b>Cheesecake</b>	\$2 <sup>50</sup> pp	<b>Assorted Mini Pastries</b>	\$3pp
<b>Six Layer Chocolate Cake</b>	\$2 <sup>50</sup> pp	<b>Chocolate Covered Strawberries</b>	\$2 per
<b>Tiramisu</b>	\$2 <sup>50</sup> pp		