

Great Events

CATERING



Master Catering Manual

Brunch Buffets

Classic Brunch

\$27.⁹⁹ 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

\$27.⁹⁹ 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

\$29.⁹⁹ 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: \$28⁹⁹ 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: \$32⁹⁹ 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

\$29⁹⁹pp

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

\$28⁹⁹pp

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

\$29⁹⁹pp

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

\$28⁹⁹pp

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

\$29⁹⁹pp

Chef Variety of Rolls & Nut Bread- Warm Gorgonzola Bacon & Almond Salad
Gold t & 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

\$31⁹⁹pp

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

\$28⁹⁹pp

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

\$31⁹⁹pp

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

\$31⁹⁹pp

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 Cobs- 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

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

Hot

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

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

Chef Attended

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

Carving Station

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

Hors D'oeuvres ~ Boards ~ Stations

Sweet Tooth

Snack Attack

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

Delicious Desserts

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