

# Great Events

CATERING



*2020 Master Catering Manual*

## *Brunch Buffets*

### *Classic Brunch*

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

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

### *Italian Brunch*

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

Breakfast Antipasto (croissants, crostinis, soppressatas, prosciutto, assorted cheeses, tapenade) - Fresh Fruit Skewers - Classic Caesar Salad - Egg Frittata - Bacon & Sausage - Homestyle Potatoes - Choice of 2 entrees- assorted juices- coffee & tea buffet

### *Bar-be-cue Brunch*

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

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- lite vinaigrette or ranch
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
Roasted Fingerlings	Home-Style Mac & Cheese
Garlic Smashed Potatoes	Roasted Brussels & Bacon
Candied Butternut Squash	Penne a la Marinara or Alfredo
Seasonal Squash 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 ~ Entrees

*Two Entrée: \$28<sup>99</sup> pp*

### **Beef/Pork:**

Marinated Beef Tips  
Beer Braised Short Ribs  
Beef Stroganoff  
BBQ Pork Ribs  
Baked Ham with Rum Raisin Glaze  
Apple Cider Glazed Stuffed Pork Loin  
Beef Stir Fry  
Pulled Pork Mac & Cheese

### **Vegetarian:**

Butternut Squash Ravioli  
Eggplant Rollatini  
Stuffed Shells  
Vegetable Orecchiette Pasta

*Three Entrée: \$32<sup>99</sup> pp*

### **Poultry:**

Chicken Marsala  
Chicken Capri  
Mediterranean Stuffed Chicken Breast  
Chicken Parmigiana  
Turkey Breast over Stuffing with Sage Pan Gravy  
Buffalo Chicken Mac & Cheese

### **Fish:**

Broiled Haddock  
Seafood Stuffed Haddock  
Broiled Salmon with Citrus Herb Butter  
Poached Salmon with Blood Orange Beurre Blanc  
Bacon & Shrimp Garlic Parmesan Pasta

*Children's Meal* \$13.00 per person (if not eating off the buffet) Children are age 4-11;

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

## Festive Feasts

### *Spring Fling* \$29<sup>99</sup>pp

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

### *Autumn Harvest* \$29<sup>99</sup>pp

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

### *Winter Warmer\*\** \$29<sup>99</sup>pp

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

### *Southern Bar-Be-Que* \$27<sup>99</sup>pp

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

### *Backyard Bar-Be-Que* \$27<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

### *Hawaiian Luan* \$31<sup>99</sup>pp

Fruit Platter- Hawaiian Sweet Bread  
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

\*\* ask about our standard Turkey Dinner available November- January.

## *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  
Peaches & Cream Trifle - 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  
Tropical Rum Trifle or 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!*

## Cocktail Party!

### Displays/Boards

Raw Vegetable Crudités or Chilled Grilled Vegetables

*\$4pp / \$5pp*

Sliced Seasonal Fresh Fruit

*\$5pp*

Artisan Cheese

*\$4.50pp*

International and Domestic Cheeses- Assorted Crackers - Fresh Fruit Garnish

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 Artichoke Hearts- Genoa Salami- Prosciutto- Roma Tomatoes- Buffalo Mozzarella-- Grilled Pesto Chicken- Olives

Middle Eastern

*\$8pp*

Hummus- Roasted Red Peppers- Black Olive Tapenade- Baba Ghanoush – Greek Olives- Tabbouleh- Marinated Feta - Toasted Pita

Charcuterie

*\$9pp*

Soppressata- Cured Sausage- Prosciutto- Dried Apricots- Tapenade- Whole Grain Mustard- Roasted Red Peppers- Dry Cheeses- Crostinis- Parmesan Crisps

*Hors D'oeuvres (priced per 50 pieces)*

Bruschetta Spoons	mozzarella fettucine-crouton-balsamic drizzle	\$70
Roasted Fig Tartlet	goat cheese- honey drizzle	\$75
*Golden Gazpacho		\$80
*Salmon Canape	fingerling potatoes-smoked salmon- crème fraiche	\$85
*Antipasto Skewers		\$85
*Prosciutto Wrapped Asparagus		\$90
Pan Seared Sesame Tuna	crispy wonton	\$95
Buffalo Chicken Bites	phyllo cup	\$85
*Jumbo Shrimp	with virgin bloody mary shooter	\$150
*Caprese Skewers		\$85
*Pesto Cream Cherry Tomatoes		\$60
Beef Tenderloin Crostini	horseradish chive cream	\$100
*Beef Negimaki	asparagus -thin roast beef- boursin spread	\$90
Cranberry Apple Chicken Bites	phyllo cup	\$85
Italian Fruit Toast	raspberries-strawberries-honey- ricotta	\$80
Spinach and Feta Mash	phyllo cup	\$75
**Spinach & Red Pepper Mushroom Caps		\$75

Vegetable Dumplings	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- sour cream- chives	\$85
Beef Wellington		\$110
Burger Sliders	roasted garlic aioli	\$85
*Sesame Satay	beef or chicken-sesame seeds- teriyaki	\$75
**Maple Apple Sausage Mushroom Caps		\$85
Jerk Chicken Sliders	-pineapple cilantro slaw	\$90
*Cajun Shrimp & Sausage Skewers		\$110
*Lamb Pops	maple mustard	\$150
Pretzel Bites	honey mustard	\$85
*Habanero Honey Bacon Wrapped Shrimp		\$150
BBQ Pork Crostini	caramelized onion jam	\$85
Crab Cakes	roasted red pepper remoulade	\$110
*Seared Sea Scallop	maple bacon jam	\$125
Chicken & Waffles	spicy maple reduction	\$90
*Tempura Brussels	lemon aioli	\$85
*Sweet Potato Medallions	avocado- bacon	\$90

\*gluten free    \*\*can be made gluten free

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



## 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 Smash- Sweet Potato Mash- Bacon- Scallions- Cheddar Cheese- BBQ Sauce- Maple Syrup- Cinnamon & Sugar- Sour Cream **\$8pp**
- CYO Sandwich** Pre Sliced Roast Beef- Ham- Turkey- Assorted Rolls- Condiments & Accompaniments- Vegetable Tray **\$10pp**
- CYO Mac & Cheese** Cavatappi- Alfredo, Creamy Pesto, Crème Rosa- Bacon- Ham- Chicken- Scallions- Mushrooms- Cheese Variety- Tabasco **\$8pp**
- Or add-in: Pulled Pork (\$2pp), Buffalo Chicken (\$2pp), or Lobster (market)

### Chef Attended (+ \$25 chef fee)

- 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 **\$11pp**
- Sauces: Alfredo, Marinara, Pesto, Aglio Olio, Fra Diavolo
- Fill-ins: Chicken, Meatballs, Sausage, Shrimp, Broccoli, Squash & Zucchini, Onions & Mushrooms

### Carving Station

- Chef Carved Turkey Breast with Herbed 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**

## Cocktail Party!

### 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 <sup>50</sup> 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 <sup>50</sup> pp
CYO Shortcake	biscuits- pound cake- angel food- raspberries- blueberries- strawberries - whipped cream	\$5pp
Dessert Bar	assorted combination of housemade desserts	\$5pp
Pretzel Bar	warm jumbo pretzels- beer cheese- mustard- butter- cinnamon sugar- salt- Cajun seasoning- chocolate sauce	\$4pp

### Delicious Desserts

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