

Great Events

CATERING



2020 Master Catering Manual

Brunch Buffets

Classic Brunch

\$27.⁹⁹ 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

\$27.⁹⁹ 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

\$29.⁹⁹ 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: \$28⁹⁹ pp

Beef/Pork:

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

Vegetarian:

Butternut Squash Ravioli
Eggplant Rollatini
Stuffed Shells
Vegetable Orecchiette Pasta

Three Entrée: \$32⁹⁹ 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 \$29⁹⁹pp

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 \$29⁹⁹pp

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*** \$29⁹⁹pp

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 \$27⁹⁹pp

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 \$27⁹⁹pp

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 \$31⁹⁹pp

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

\$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
Peaches & Cream Trifle - 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
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
*Proscuitto Wrapped Asparagus		\$75
Pan Seared Sesame Tuna	crispy wonton	\$95
Buffalo Chicken Bites	phyllo cup	\$80
*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	\$80
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- crème fraiche- chives	\$85
Beef Wellington	demi glaze	\$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		\$85
*Caribbean Shrimp Skewers		\$100
*Lamb Pops	maple mustard	\$150
Pretzel Bites	beer cheese fondue	\$85
*Honey Bacon Wrapped Shrimp		\$100
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	\$85
Tempura Brussels*	lemon aioli	\$85
Sweet Potato Medallions	avocado- bacon	\$85

*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 Sauces: Alfredo, Marinara, Pesto, Aglio Olio, 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

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