

Great Events

CATERING



2022 Master Catering Menus

Bountiful Buffets - Entrees

Buffet packages include chef choice rolls & butter, two starters, two sides, chef choice dessert & coffee & tea buffet. Additional salads and side options available to the buffet package for an additional \$1.50.

Two Entrée: \$28.99 pp

Three Entrée: \$32.99 pp

For Starters

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| 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

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| 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

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



Spring Fling \$29⁹⁹pp
Chef Variety of Rolls & Sweet Bread
Strawberry & Avocado Spring Salad
Chilled Pesto Pasta- Sauteed String Beans
Chicken Piccata- Salmon Citrine
Seasonal Dessert- Fruit Infused Waters

Autumn Harvest \$29⁹⁹pp
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- Apple Cider

*Winter Warmer*** \$29⁹⁹pp
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- Coffee & Tea
**** ask about our standard Turkey Dinner
available November- January.**

Southern Bar-Be-Que \$27⁹⁹pp
Watermelon- Cornbread- Cowboy Coleslaw
Red Bliss Potato Salad- Southern Baked Beans
Sausage & Sauerkraut- Barbecue Chicken -
Braised Brisket
Seasonal Dessert- Sweet Tea & Lemonade

Backyard Bar-Be-Que \$27⁹⁹pp
Fruit Platter- Red Bliss Potato Salad
Pasta Salad - Crisp Garden Salad
Grilled Hamburgers- Grilled Hot Dogs
Cheese & Condiment Tray
BBQ Chicken
Seasonal Dessert - Sweet Tea & Lemonade

Hawaiian Luau \$31⁹⁹pp
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
Fruit Infused Waters

Octoberfest \$28⁹⁹pp
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 - Spezi (coke & fanta)

Caribe \$31⁹⁹pp
Caribbean Fruit Salad
Corn & Sweet Potato Salad
Orange & Ginger Chicken
Cuban Mojo Marinated Pork Loin
Jerk Style Mahi Mahi with Mango Salsa
Black Beans & Rice
Tropical Rum Trifle or Key Lime Pie
Fruit Infused Waters

Fiesta \$28⁹⁹pp
Mexican Street Corn - Flour Tortillas
Fajita Beef - Fajita Chicken - Sauteed Vegetables
Pico De Gallo - Sour Cream - Guacamole
Spanish Rice & Black Beans
Chips & Salsa
Churros - Non-Alcoholic Mojitos

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

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 Hard & Soft Cheeses- Assorted Crackers - Fresh Fruit Garnish

Cheese & Fruit Display or Cheese & Vegetable Display *\$5 pp*

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 Apricots - Whole Grain Mustard - Fruit Jam and Pickled Vegetables with Bread and Crackers

Hors D'oeuvres priced per 50 pieces

Cold

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| **Bruschetta Spoons | \$75 |
| mozzarella fettucine-crouton-balsamic drizzle | |
| Roasted Fig Tartlet | \$75 |
| goat cheese- honey drizzle | |
| *Golden Gazpacho "Shots" | \$80 |
| *Salmon Canape | \$85 |
| fingerling potatoes-smoked salmon- crème fraiche- capers | |
| *Antipasto Skewers | \$85 |
| *Prosciutto Wrapped Asparagus | \$95 |
| Sake Seared Tuna | \$90 |
| fried wonton-wasabi aioli | |
| Buffalo Chicken Salad Bites | \$85 |
| *Jumbo Shrimp | \$150 |
| with virgin bloody mary shooter | |
| *Caprese Skewers | \$85 |
| *Pesto Cream Cherry Tomatoes | \$70 |
| Beef Tenderloin Crostini | \$100 |
| horseradish chive cream | |
| *Beef Negimaki | \$90 |
| roast beef- scallion-rice-teriyaki | |
| Cranberry Apple Chicken Bites | \$85 |
| Italian Fruit Toast | \$80 |
| berry variety-honey- ricotta | |
| Peach Cobbler Tartlet | \$85 |
| Artichoke Cream Phyllo Cups | \$70 |
| *Salami Boursin Croquettes | \$80 |

*gluten free **can be made gluten free

Hot

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| Spinach and Feta Mash in Phyllo | \$75 |
| **Spinach & Red Pepper Mushrooms | \$75 |
| Vegetable Dumplings | \$85 |
| *Black Bean Cake | \$80 |
| cilantro cream | |
| Grilled Cheese Triangles | \$70 |
| with tomato soup shooter | |
| Coconut Chicken Tenders | \$85 |
| *Loaded Duchess Potato | \$90 |
| Parmesan tuille -gorgonzola- pancetta- sour cream- chives | |
| Beef Wellington | \$110 |
| Burger Sliders | \$90 |
| roasted garlic aioli | |
| *Sesame Teriyaki Satay | \$75 |
| beef or chicken | |
| **Maple Apple Sausage Mushrooms | \$85 |
| Jerk Chicken Sliders | \$90 |
| *Cajun Shrimp & Sausage Skewers | \$110 |
| *Lamb Pops | \$150 |
| maple mustard | |
| Prime Rib Slider | \$100 |
| Horseradish Cream | |
| *Bacon Wrapped Shrimp | \$150 |
| Habanero Honey Glaze | |
| BBQ Pork Crostini | \$85 |
| caramelized onion jam | |
| Petite Crab Cakes | \$110 |
| roasted red pepper remoulade | |
| *Seared Sea Scallop | \$125 |
| maple bacon jam | |
| Chicken & Waffles | \$90 |
| spicy maple reduction | |
| *Sweet Potato Medallions | \$90 |
| avocado- bacon | |

Action Stations

Create Your Own

CYO Salad Lettuce Blend- Assorted Vegetables- Mozzarella - Feta- Croutons- Parmesan Peppercorn- Zinfandel Vinaigrette – Oil & Vinegar - Rolls & Butter **\$5pp**

CYO Mashed Potato Yukon Gold Mash- Sweet Potato Mash- Bacon- Scallions- Cheddar Cheese- BBQ Sauce- Maple Syrup- Cinnamon & Sugar- Sour Cream **\$10pp**

Mac and Cheese Bar Homestyle Mac and cheese and two additional combinations: **\$10pp**
Buffalo Chicken - Cheeseburger - Taco - Scampi - Cheddar Bacon - Cordon Bleu - Steak Bomb - Pulled Pork - Shrimp Scampi (+\$2pp) - Lobster Mac (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 - White Rice **\$10pp**

Risotto Sundried Tomatoes- Spinach- Asparagus- Mushrooms - Sausage- Chicken- Balsamic Glaze- Shaved Parmesan- Red Pepper Flakes **\$10pp**

Pasta Trio Choose three sauces and one fill-in and let your guests create their own pasta dish **\$12pp**

Sauces: Alfredo, Marinara, Nut-free Pesto, Aglio Olio, Fra Diavolo, Bolognese
Fill-ins: Chicken, Meatballs, Sausage, Shrimp, Assorted seasonal Vegetables

Carving Station

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

Chef Carved Maple Glazed Pork Loin with Apple Bourbon Demiglace **\$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**

Sweet Tooth

Snack Attack

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| Milk & Cookies | \$4pp |
| cookie variety- white milk- chocolate milk -strawberry milk | |
| Ball Park Party | \$4pp |
| popcorn variety- flavored salt sprinkles- honey roasted nuts- pretzels | |
| Energy Builder | \$5pp |
| granola- craisins- m&ms®- assorted nuts- yogurt drops- coconut | |
| CYO Nachos | \$4.50pp |
| blue and white corn chips- cheese sauce- jalapenos- tomatoes- black olives- sour cream | |
| CYO Shortcake | \$6pp |
| biscuits- pound cake- angel food- raspberries- blueberries- strawberries - whipped cream | |
| Dessert Bar assorted combination of housemade desserts | \$5pp |
| Pretzel Bar | \$4pp |
| warm jumbo pretzels- beer cheese- mustard- butter- cinnamon sugar- salt- Cajun seasoning | |

Delicious Desserts (A La Carte)

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| Cookies & Brownies | \$2pp |
| 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 |
| Assorted Mini Pastries | \$4pp |
| Chocolate Covered Strawberries | \$3 each |

Drink Stations (A La Carte)

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| Hot Chocolate Bar | \$3pp |
| Flavored Waters | \$1.50pp |
| Seasonal Agua Fresca | \$1.50pp |
| Unsweetened Tea & Lemonade | \$2pp |