

Great Events

CATERING



2023 Master Catering Menus

Bountiful Buffets - Entrees

Buffet packages include chef choice rolls & butter, two starters, two sides and chef choice dessert. Additional salads and side options available to the buffet package for an additional \$1.50. Additional entrees are \$4.00 per person. Beverage options available on page 3.

Two Entrée: \$30.00 pp

Three Entrée: \$34.00 pp

For Starters

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

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

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	Baked Spinach and Cheese Manicotti
Eggplant Rollatini	
Stuffed Shells	
Vegetable Orecchiette Pasta	
Chicken Marsala	
Chicken Capri	
Chicken Parmigiana	
Turkey Breast with Sage Pan Gravy	



Spring Fling **\$30pp**
 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

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

Autumn Harvest **\$30pp**
 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

Octoberfest **\$30pp**
 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 - Apple Cider

*Winter Warmer*** **\$30pp**
 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

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

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

Fiesta **\$27⁹⁹pp**
 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

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

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 \$6 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

Cocktail Party!

Hors D'oeuvres priced per 50 pieces

Hot

Spinach and Feta Mash in Phyllo	\$75
**Spinach & Red Pepper Mushrooms	\$85
Artichoke Cream Phyllo Cups	\$75
Vegetable Dumplings	\$85
*Black Bean Cake	\$85
cilantro cream	
Grilled Cheese Triangles	\$80
with tomato soup shooter	
Coconut Chicken Tenders	\$85
*Loaded Duchess Potato	\$90
Parmesan tuille -gorgonzola- pancetta- sour cream- chives	
Beef Wellington	\$115
Burger Sliders	\$95
roasted garlic aioli	
*Sesame Teriyaki Satay	\$80
beef or chicken	
**Maple Apple Sausage Mushrooms	\$85
Jerk Chicken Sliders	\$90
*Cajun Shrimp & Sausage Skewers	\$110
*Lamb Pops maple mustard	\$150
Prime Rib Slider	\$110
*Bacon Wrapped Shrimp	\$150
Habanero Honey Glaze	
BBQ Pork Crostini	\$85
caramelized onion jam	
Petite Crab Cakes	\$115
roasted red pepper remoulade	
*Seared Sea Scallop	\$130

maple bacon jam

Chicken & Waffles \$90

spicy maple reduction

*Sweet Potato Medallions \$85

avocado- bacon

Cold

**Bruschetta Spoons \$85

mozzarella fettucine-crouton-balsamic drizzle

Roasted Fig Tartlet \$85

goat cheese- honey drizzle

*Salmon Canape \$85

fingerling potatoes-smoked salmon- crème fraiche- capers

*Antipasto Skewers \$90

*Prosciutto Wrapped Asparagus \$90

Sake Seared Tuna \$100

fried wonton-wasabi aioli

Buffalo Chicken Salad Bites \$85

*Jumbo Shrimp \$150

with virgin bloody mary shooter

*Caprese Skewers \$85

*Pesto Cream Cherry Tomatoes \$75

Beef Tenderloin Crostini \$100

horseradish chive cream

*Beef Negimaki \$95

roast beef- scallion-rice-teriyaki

Cranberry Apple Chicken Bites \$85

Italian Fruit Toast \$75

berry variety-honey- sweet ricotta

Peach Cobbler Tartlet \$85

*Salami Boursin Croquettes \$80

*gluten free **can be made gluten free

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

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)

Cookies & Brownies	\$2pp
Mini Cannolis	\$1 ⁵⁰ pp
Assorted Plated Desserts (3-4 varieties of cakes)	\$5pp
Assorted Mini Pastries	\$4pp
Chocolate Covered Strawberries	\$3 each
Chocolate Bombs	\$4 each

Drink Stations (A La Carte)

Coffee & Tea	\$2pp
Unsweetened Tea & Lemonade	\$2pp
Hot Chocolate Bar	\$3pp
Assorted Sodas	\$2.50 pp
Flavored/Infused Waters	\$1.50pp
Seasonal Agua Fresca	\$1.50pp