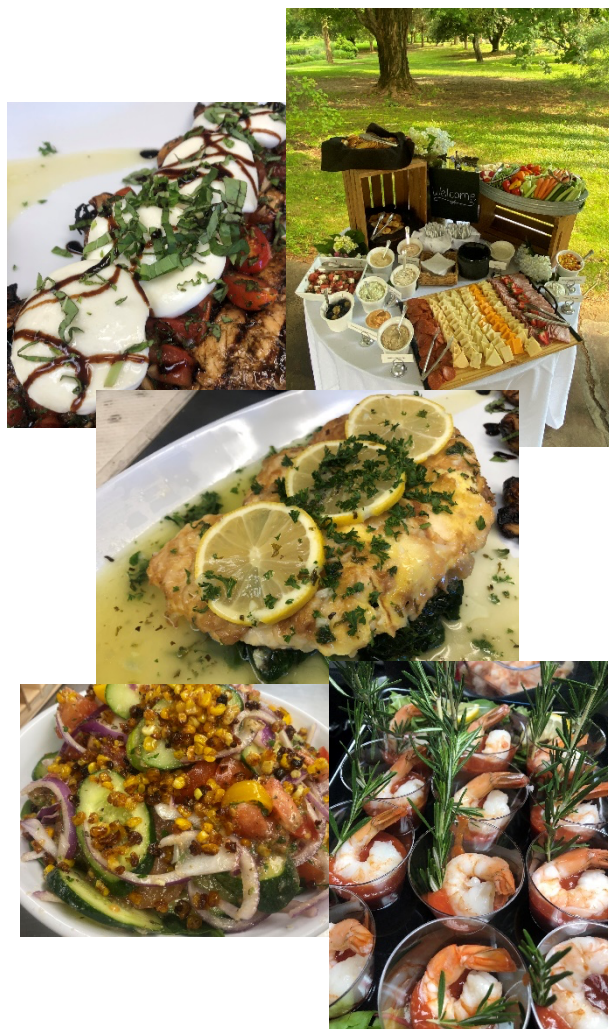




Tastefully inspired, elegantly designed.

CATERING FOR EVERY OCCASION



SALADS

Please Select One (1)

Garden Goodness

Mixed Garden Greens, Alpha Sprouts,
Pea Shoots, Tomatoes, Cucumbers,
Matchstick Carrots,
Crispy Onions & Black Olives
Served with Creamy Ranch
and Balsamic Vinaigrette

Classic Caesar Salad

Chopped Crisp Romaine,
Shaved Parmesan Cheese,
House Made Herb Focaccia Croutons
& Crispy Parmesan Chips
Served with Creamy Caesar Dressing

Farmer's Salad

Arugula, Tomato Medley, Shaved Onions,
Sliced Cucumbers, & Roasted Corn
Tossed in Red Wine Herb Vinaigrette
& Topped with Feta Cheese

Harvest Salad

Mixed Field Greens, Sliced Apples,
Sweet Dried Cranberries & Candied Walnuts
Topped with Gorgonzola Crumbles &
Served with Fuji Apple Vinaigrette Dressing

Roasted Garlic "Luv" Salad

House Garden Salad Mix,
Roasted Whole Garlic,
Sliced Italian Meats, Olives, Roasted Peppers,
Blistered Grape Tomatoes & Sharp Provolone
Served with Creamy Italian Dressing

PROTEIN SELECTION

CHICKEN

Please Select One (1)

Panko Parmesan Crusted Chicken

with Lemon Butter Garlic Sauce

Smokehouse Grilled Chicken

Hickory Bacon, Cheddar Jack Cheese,
Crispy Onions, and BBQ Drizzle

Grilled Balsamic Caprese Chicken

Tomato-Basil Salsa and Mozzarella Cheese

Sweet and Smokey Barbeque Chicken

Garden Vegetable Salsa, Honey Peach Chipotle BBQ

Lemon Honey Balsamic Herb Chicken

PORK

Please Select One (1)

Cranberry Teriyaki Glazed Pork Cutlet

Dr. Pepper Barbecue Pulled Pork

with Honey Cornbread and Apple Onion Slaw

Smokehouse Grilled Pork

Hickory Bacon, Cheddar Jack Cheese,
Crispy Onions, and BBQ Drizzle

Peach-Whiskey BBQ Glazed Porkchop

Traditional Pork Marsala

with Creamy Mushroom Sauce

BEEF

(Additional Charge Per Person)

Sweet & Sassy Bourbon Beef Tips - \$3 p/p

Traditional Beef Bolognese - \$3 p/p

with Cavatappi

Hand-Rolled Beef Meatballs - \$3 p/p

with Marinara

Sliced London Broil - \$3 p/p

Root Beer Braised Short Ribs - \$5 p/p

ACCOMPANIMENT SELECTION

Please Select Three (3)

Rigatoni Ala Vodka
Spinach, Garlic, & Cheese Ravioli
with Marinara Sauce
Classic Baked Ziti
Seven Cheese Mac & Cheese
Spinach, Parmesan & Garlic Orzo
Potato Cheese “Crack” Casserole
Yukon Gold Whipped Potatoes
Red Skin Garlic Smashed Potatoes
Roasted Herb Potato Medley
Seasonal Roasted Vegetable
Garlicky Green Beans
with Blistered Grape Tomatoes
Honey Whiskey Glazed Carrots
Honey Balsamic Brussel Sprout
with Bacon and Onions
Tomato Cucumber Onion Salad
Mediterranean Couscous Salad
Confetti Vegetable Rice Pilaf

VEGETARIAN OPTIONS

Spinach, Garlic & Four Cheese Lasagna - \$4 p/p
Eggplant Rollatini Florentine - \$3 p/p
Roasted Vegetable Shepherd’s Pie - \$3 p/p
Cavatappi with Wild Mushroom Ragout - \$3 p/p
Alfredo Gnocchi Mac & Cheese - \$4 p/p
Lemon Asparagus Risotto - \$4 p/p
Mediterranean Stuffed Mushroom - \$4 p/p

SEAFOOD

Baked Cod Nantucket - \$4 p/p
with Buttery Ritz Topping & Old Bay Aioli
Seafood Stuffed Sole - \$5 p/p
with Lobster Sauce
Faroe Island Grilled Salmon - \$5 p/p
with Citrus Herb Compound Butter
Seafood Paella - \$6 p/p
with Shrimp, Scallops, Calamari,
Clams, and Mussels
Grilled Barbeque Dry Rub Salmon - \$5 p/p
with Mango Chili Salsa and
Honey Peach Chipotle Barbeque Drizzle
Stuffed Shrimp Casserole - \$6 p/p
Seafood Lasagna - \$6 p/p
with Crab, Shrimp, Scallops, and Lobster Sauce
Traditional Shrimp Scampi - \$6 p/p
with Bucatini and
Lemon Garlic Butter Sauce

ADDITIONAL PROTEINS

Sliced Crusted French Onion Sirloin of Beef
\$5 p/p
with Port Wine Demi-Glace
Sliced Beef Flank Steak - \$4 p/p
with Honey Garlic Glaze
Garlic Herb Café Beef Filet - \$6 p/p
with Chimichurri Sauce
Cornmeal Fried Chicken Thigh - \$4 p/p
with Buttermilk Waffles & Maple Bourbon Syrup
Traditional Sausage & Beef Lasagna- \$4 p/p
Chicken, Broccoli, & Alfredo Lasagna - \$4 p/p
Pulled Pork Mac & Cheese - \$4 p/p
Hickory Smoked Bacon Mac & Cheese - \$5 p/p
Buffalo Chicken Mac & Cheese - \$5 p/p

APPETIZER STATIONS

Signature Charcuterie Table - \$6 p/p
Selection of Artisan Cheeses, Italian Sliced Meats
Marinated Olives, House Made Spinach, Parmesan &
Artichoke Dip, Red & Green Grapes,
Strawberries and Sweet Preserves
Hearty Table Crackers, Sliced Breads & Crostini
Garden Harvest Display - \$5 p/p
Fresh Carrots, Celery, Broccoli, Cucumbers,
Tri Colored Cauliflower, Grape Tomatoes
Roasted Baby Potatoes, Green Beans,
Trilogy of Baby Peppers
Pickle Bar – Sweet, Spicy, & Sour Pickles
Selection of House Made Dips & Hummus
Bruschetta/Tapas Table - \$5 p/p
Tuscan Tomato & Basil Relish, Olive Tapenade,
Eggplant Compote, White Bean-Garlic & Parmesan
Dip and Roasted Red Pepper
& Sundried Tomato Confit
Herb Crusted Goat Cheese, Whipped Ricotta with
Basil & Garlic, & Marinated Mozzarella
Garlic & Herb Bruschetta,
Sliced Crusty Breads & Crackers
“Taco-Bout” A Party Taco Bar - \$7 p/p
Taco Seasoned Ground Beef
Hard Corn/Soft Flour Tortilla Shells
& Salted Corn Chips,
Shredded Cabbage, Diced Tomatoes,
Sliced Jalapenos & Diced Onions
Shredded Cheddar Jack Cheese, Sour Cream,
Pico De Gallo, Traditional Salsa, & Guacamole
Asian Dumpling Bar - \$9 p/p
Pork & Cabbage, Vegetable,
& General Tso Chicken Dumplings
Fresh Scallions, Shredded Cabbage, Sweet Chili Jam,
Honey Garlic Dipping Sauce
and Sesame Ginger Sauce

STATIONARY / PASSED **APPETIZERS**

- Beer Poached Jumbo Shrimp (3) - \$6 p/p
with House Cocktail Sauce
- Mini Crab Cake (2) - \$6 p/p
with Old Bay Mayo
- Native Scallop Wrapped in Maple Bacon(3)-\$8 p/p
“BANG-BANG” Coconut Fried Shrimp(2)- \$6 p/p
with Sweet Chili Jam
- Crab, Spinach & Bacon Mushroom (2) - \$5 p/p
Buffalo Chicken Puffs (3) - \$3 p/p
with Ranch Drizzle
- Jack Daniels BBQ Chicken Skewers (2)- \$4 p/p
Cocktail Franks in Puff Pastry (3) - \$3 p/p
with Spicy Brown Mustard
- Buttermilk Fried Chicken & Waffle(2) - \$4 p/p
with Maple Bourbon Syrup
- General Tso’s Chicken Dumpling (3) - \$4 p/p
with Sesame Ginger Sauce
- BBQ Pulled Pork & Gouda Quesadilla (2) - \$3 p/p
Honey-Teriyaki Beef Skewer (2) - \$4 p/p
- Sweet & Sassy Bourbon Meatballs (3) - \$3 p/p
- Spinach, Garlic & Feta Mushroom (2) - \$2 p/p
- Heirloom Tomato Mozzarella Skewers (2) - \$2 p/p
with Balsamic Glaze & Fresh Basil
- Baked Tomato Goat Cheese Tart (2) - \$3 p/p
with Balsamic Glaze & Fresh Basil
- Vegan Vegetable Dumpling (3) - \$3 p/p
with Sesame Ginger Sauce
- Mediterranean Flatbread Bite (3) - \$2 p/p

SPECIALTY PROTEINS

- Chef Carved French Onion Prime Rib
\$350 – FEEDS 15 TO 18 PEOPLE
with Horseradish Sauce
- Sausage, Spinach, & Gorgonzola
Stuffed Pork Loin - \$6 p/p
with Pan Gravy
- Lobster Mac & Cheese
PRICE ACCORDING TO MARKET

DESSERTS

- Specialty Cookie Platter - \$5 p/p
Chocolate Chunk, Reese’s Peanut Butter, and
Oatmeal-Cranberry-White Chocolate Cookies
- Flourless Chocolate Cake - \$3 p/p
- Chocolate Fudge Brownies - \$3 p/p
- House Made Apple Crisp- \$3 p/p
- Chocolate Mousse Cups - \$3 p/p
- Traditional Cannoli’s - \$5 p/p
- Traditional New York Cheesecake - \$5 p/p

PEPSI PRODUCTS

- (ADDITIONAL \$2.50 PER PERSON)
- Pepsi, Diet Pepsi, Pepsi Zero,
Ginger Ale, Orange Soda,
and Spring Water Bottles

COFFEE SERVICE

- (ADDITIONAL \$3 PER PERSON)
- Freshly Brewed New England Roaster Coffee,
Decaffeinated Coffee & A Selection of Teas,
Assorted Creamers/ Flavored Creamers &
Sweeteners

Base Pricing Includes Your Selection Of:

One (1) Salad
One (1) Chicken Entree
One (1) Pork Entrée
Assorted Rolls & Butter
Three (3) Accompaniments

PRICING:

Delivery Only

\$18.95 per Person / 7.35% Tax

Basic Setup

(Chafing Dishes &

Food Table Coverings):

\$21.95 per Person / 7.35% Tax

Fully Catered

(Catering Serviceware &

Serving Staff)

\$26.95 per Person

7.35% Tax / 18% Gratuity

PRICES DO NOT INCLUDE SPECIALTY RENTALS

You can contact us at:

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*SUBSTITUTIONS BASED ON ALA CARTE
PRICE – NO EXCHANGES*

WE ARE MORE THAN HAPPY TO CUSTOMIZE
YOUR MENU TO YOUR LIKING!



Tastefully inspired, elegantly designed.