

**The Catering Gourmet**  
**A La Cart Menu**  
**5 PPL Min On Per Person All Items Unless Noted Otherwise**

**BREAKFAST MENU**

**PASTRIES**

**Bagels & Condiments**

assorted bagels  
\$2.04 each

**Mini Cini-Bites**

cinnamon swirl, simple syrup, and frosting  
\$1.20 each

**Assorted Danish**

raspberry, apple, cheese  
\$2.40 each

**Scones**

cranberry orange, blueberry lemon, strawberry cream cheese  
\$3.06 each

**Fruit & Yogurt Parfaits w/Toasted Granola**

honey greek yogurt, melba, strawberries, blueberries, housemade granola  
\$3.36 each

**House Made Assorted Breakfast Breads**

blueberry lemon, carrot cake, and banana  
\$1.08 each

**Pastry Sampler: 3 pcs. per person,**

bagels, danish, breakfast breads, and cinnamon bites  
\$4.20 per person

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**BREAKFAST SANDWICHES**

**Breakfast Stromboli**

choice of meat, eggs, mozzarella cheeses, and homefries, syrup  
\$16.20 (7-9 pieces) / \$29.22 (14-16 pieces)

**Montecristo Sandwiches**

ham, turkey, swiss, smoked gouda, french toast dipped, cinnamon sugar, and syrup  
\$31.80 / \$10 pieces

**Assorted Breakfast Bagel Sandwiches**

choice of meat, eggs, mozzarella cheese  
\$4.62 each

**Assorted Breakfast Croissant Sandwiches**

choice of meat, eggs, mozzarella cheese  
\$4.62 each

**Assorted Breakfast Wraps**

choice of meat, eggs, mozzarella cheese  
\$4.98 each

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**HOT BREAKFAST**

**(1/2 pan, feeds 12-15 ppl / full pan, feeds 25-30 ppl)**

**Stuffed French Toast**

strawberry, melba, cream cheese filling, graham cracker crust. 3/4 whole slice per person  
\$4.56 per person

**French Toast Bake w/ Apple Cinnamon Granola**

apples, cinnamon, sugar oat streusal, vanilla, syrup  
\$42.54 / \$88.92

**Scrambled Local Eggs**

\$28.56 / \$55.86

**Gourmet Home Fries**

secret spice, parsley  
\$24.00 / \$50.58

**Gourmet French Toast (1.5 slice per person)**

butter, syrup  
\$3.24 pp

**Pancakes (2 med sized pancakes per person)**

butter, syrup  
\$4.20 pp

**Breakfast Meats:**

spiral Ham, Slab Bacon, or Breakfast Sausage  
\$45.12 / \$91.50

**Frittata**

baked egg soufflee, all different varieties, ask about the chef special  
\$39.96 / \$86.34

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**SEASONAL FRUITS, MELONS, & BERRIES (SM 10-15 / MD 15-25 / LG 25-40)**

**Sliced Fresh Seasonal Fruit, Melons, & Berries**

honeydew, cantaloupe, pineapple, watermelon, strawberries, grapes, blueberries  
\$54.18 / \$77.88 / \$101.88

**Seasonal Fresh Fruit Cup**

assortment of fresh fruit cut in house

\$4.32 each (8oz)

**Whole Fruit (apple, banana, orange)**

\$2.04 per pcs



**BREAKFAST BEVERAGES**

(includes appropriate cups & condiments, 1 box contains 12 cups)

**Box Gourmet Joe**

\$19.20 hot / \$21.84 ice

**Box of Hot Water w/ Assorted Tea**

\$19.20 hot

**Box Hot Chocolate**

\$22.08

**Premium Juices 1/2 Gallon. Orange, lemonade, or grapefruit**

\$8.22 per

**Individual Fruit Juices: Orange, Apple, Cranberry**

\$1.68 per / bottle



**SNACK PLATTERS**

(Per Person, SM 6-10 ppl, M 12-20 ppl, L 22-30 ppl)

**Hand Sliced Potato Chips w/ Gorgonzola Scallion Dip**

\$2.04/ \$23.82 / \$38.46 / \$50.40

**Fresh Corn Tortillas w/ House Made Salsa**

\$1.74/ \$21.18 / \$34.44 / \$45.12

**Grilled Flatbreads w/ White Bean Hummus, Sundried Tomato Pesto & Olive Tapenade**

\$3.00/ \$42.52 / \$57.00 / \$74.34

**Sweet & Spicy Wontons w/ Apricot Dipping Sauce**

\$2.04/ \$26.64 / \$41.22 / \$53.28

**Tostadas w/ Warm Spinach Dip**

\$2.70/ \$31.20 / \$45.60 / \$58.80



**ANTIPASTO PLATTERS**

(Per Person, SM 6-10 ppl, M 12-20 ppl, L 22-30 ppl)

**Seasonal Vegetable Crudite**

with Ranch Dipping Sauce

\$2.82/ \$42.54 / \$57.18 / \$74.04

**Imported and Domestic Cheeses**

with Fruit and Thins

\$4.02/ \$50.34 / \$99.30 / \$147.90

**Roasted Vegetable Antipasto**

Zucchini, summer squash, sweet potatoes, carrots, red & yellow onions, asparagus, wild mushrooms,seasonal additions & balsamic essence

\$3.96/ \$51.66 / \$68.76 / \$88.62

**Italiano Antipasto**

sliced hot capicola, sliced genoa salami, prosciutto,sundried tomato chicken breasts, provolone, mozzarella, asiago cheeses, eggplant caponata, marinated mushroom salad, tuscan white bean salad, sliced tomatoes, grilled yellow onions, roasted red peppers, sauteed garlic spinach

\$7.60/ \$77.35 / \$154.30 / \$220.65

**2 lb. Baked Brie Stuffed with Walnut and Fig and Thins**

\$59.70

**2 lb. Baked Brie Stuffed with Melba Sauce & Berries and Thins**

\$59.70

**2 lb. Baked Brie Stuffed with Truffled Wild Mushroom Duxelle and Thins**

\$59.70

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**PUB STYLE APPETIZERS**

**Crispy Chicken Wings (5 PPL Min)**

tossed in your choice, BOMB Buffalo, Asian, Lemon Thyme, Rosemary Garlic, Honey Mustard, Truffle Parmesan, Jerked Up!, or smoky house BBQ

\$6.96 per person(based on 6 wings per person)

**Loaded Italian Potato Skins (5 PPL Min)**

mozzarella & gorgonzola cheeses, crumbled bacon, sliced pepperoni, scallions, pomodoro & sour cream

\$6.00 per / person

**Southwest 7 Layer Dip (10 PPL Min)**

layers of kicked up grounded beef, 3 cheese blend, salsa fresco, spicy black bean dip, guacamole, black olives, hot peppers, & sour cream, fresh tortilla chips

\$4.68 per / person

**Champion BBQ Dip (10 PPL Min)**

16 hour pulled pork, 3 cheese blend, grilled yellow onions, roasted red peppers,  
roasted kernel corn, scallions, & chipotle sour cream, fresh tortilla chips

\$4.68 per / person

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**BREADS**

**Assorted Grilled Breads & Focaccia with Dipping Olive Oils & Vinegars (v)**

\$2.04 per / person

**Parmesan & Asiago Encrusted Grilled Bread Sticks w/ Infused Olive Oil & Balsamic (v)**

\$2.70 per / person

**Housemade Cheesy Bread w/ 4 Cheeses & Smoked Gouda Cream Dip**

\$7.56 per person

**Bruschetta (v)**

white bean hummus, tomato, mozzarella, basil, balsamic essence

\$9.24 per person

**Housemade Focaccia & Italian Breads w/ Gorgonzola Scallion Fondue**

\$2.25

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**RHODE ISLAND THEMED**

**Enjoy our gourmet twist on these Rhode Island "must try" foods  
Olneyville New York System style Weiner**

chopped white onion, yellow mustard, secret meat sauce, celery salt

\$26 dz

**Clam Cakes and Chowdah**

New England style clam chowder, mini clam cake

\$30 dz

**Stanleys style Burger**

beef burger, American cheese, grilled onions, pickles, ketchup, mustard, lettuce, tomato

\$31.14 dz

**Casertas Pizza style Sheet Pan Pepperoni Pizza**

deep dish, cheese, red sauce, pepperoni

\$17.35 dz

**Mini Quahog**

clam stuffing, butter, paprika

\$30 dz

**Calamari**

crispy rings, pepperoncinis, red onion, butter, vermouth

\$25.98 dz

**Coffee Milk**

Autocrat coffee syrup, milk

\$20.82 dz

**Lobster Ravioli**

caper pink sauce, basil, lemon butter

\$46.98 dz

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**SEAFOOD**

PASSED HOR D'OEUVRES (3 DOZEN MINIMUM)

**House Made Sushi Rolls**

Tuna, Spicy Tuna, Salmon, Shrimp, Maine Crab, or Vegetable  
yield 8 pieces per roll \$10.38 per roll, 8 roll minimum (48 hours notice)

**Jumbo Shrimp Cocktail w/ Bloody Mary Cocktail Sauce**

\$46.80 dz (13 – 15 cnt size)

**Sea Scallop Wrapped w/ Maple Bacon with Honey Mustard Drizzle**

\$31.86 dz

**House Made Lump Crab Cakes w/ Chipotle Aioli**

\$26.55 dz

**Seared Sesame Tuna Wonton w/ Wasabi Cream & Soy Caramel**

\$26.55dz

**Haddock cake with Housemade Tartar Sauce**

\$24.40 dz

**Grilled Chilled Jerk Shrimp w/ Cilantro Lime Crème Fraiche**

\$31.86 dz

**Smoked Salmon, Fresh Dill, Cream Cheese on Cucumber Round**

\$29.28 dz

**Pan Seared Sea Scallop with Smoked Bacon, Sweet Corn, Tomato Jus**

\$32 dz

**Fish'N'Chip, Battered Fried Haddock, Housemade Cole Slaw, Tartar Sauce**

\$32 dz

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**POULTRY**

PASSED HOR D'OEUVRES (3 DOZEN MINIMUM)

**Mediterranean Chicken Satay w/ Balsamic infused Tapanade**

\$21.42 dz

**Asian Chicken Satay w/ Sweet Soy Drizzle**

\$21.42 dz

**Shredded BBQ Chicken Slider with Honey Mustard**

\$3.96 per pcs

**Creole Chicken Salad on Grilled Flatbread**

\$21.42 dz

**Sweetened Soy Lacquered Chicken Satay w/ Lemon-Lime Aioli**

\$21.42 dz

**Skewered Bacon Wrapped Chicken Breast with Maple Demi**

\$25.38 dz

**Mini Chicken Saltimbocca on Olive Oil Crostini**

\$21.15 dz

**Orange and Soy Marinated Chicken Satay Sprinkled w/ Toasted Sesame Seeds**

\$21.42 dz

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**BEEF & PORK & LAMB**

PASSED HOR D'OEUVRES (3 DOZEN MINIMUM)

**Asian Beef Satay w/ Sweet Soy Drizzle**

\$26.55 dz

**Mediterranean Beef Satay with Bourbon-Maple Glaze**

\$26.55 dz

**Sesame Crusted Beef Short Rib Ravioli w/ Asian Barbecue Sauce**

\$31.86 dz

**All Beef Cheeseburger Sliders**

\$3.96 per slider

**Asian Marinated Crispy Beef Short Rib Wellington**

\$30.30 dz

**Grilled Tenderloin w/ Mild Horseradish Cream on Olive Oil Crostini**

\$25.75

**Pull Pork Slider with Tangy BBQ Sauce**

\$3.96 per slider

**Lamb lollipop, Wood Grilled, Topped With Tomato, Shallot, and Gorgonzola Confit**

\$5.00 per piece

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**VEGETABLE & FRUIT**

PASSED HOR D'OEUVRES (3 DOZEN MINIMUM)

**Spanikopita, Spinach and Feta Cheese Wrapped in Phyllo (v)**

\$20.00 dz

**Eggplant Caponata Phyllo Cups w/ Gorgonzola Fonduta and Toasted Pine Nuts**

\$20.00 dz

**Mediterranean Roast Vegetable Satay w/ Balsamic Essence (v)**

\$21.42 dz

**Mini Baked Brie En Croute w/ Dried Fruit Compote**

\$22.20 dz

**Marinated Bocconcini & Tomato Skewers (v)**

\$20.00 dz

**Prosciutto Wrapped Asparagus Spears w/ Lemon Vinaigrette**

\$26.55 dz

**Sesame Sweet Potato Pancakes w/ Homemade Apple Chutney & Sour Cream (v)**

\$26.64 dz

**Vegetable Spring Roll w/ Apricot Chili Dipping Sauce**

\$23.10 dz

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**STUFFED MUSHROOMS**

PASSED HOR D'OEUVRES (3 DOZEN MINIMUM)

**Italian Stuffed Mushroom; Sweet Sausage, Roasted Peppers & Gorgonzola**

\$22.20 dz

**Tuscan Stuffed Mushroom; Roasted Garlic, Prosciutto, Bread Crumbs**

\$22.20 dz

**Spinach Soufflé Stuffed Mushrooms w/ Parmesan**

\$20.00 dz

**Mushroom Duxelle and Cream Cheese Stuffed Mushrooms**

\$20.00 dz

**Crab Stuffed Mushrooms**

\$33.95 dz

**Truffled Parmesan Risotto Stuffed Mushrooms**

\$20.00 dz

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**SANDWICHES**

**Wraps; White or Wheat**

\$9.90 per (cut to 3 pcs)

**Fresh Baked Focaccia**

\$13.62 per (cut to 6 pcs)

**CHOICES...**

NY Style Roast Beef

Chicken Caprese

Turkey Club

Smoked Ham

Papa's Italian

Roasted Vegetable



Pesto Chicken Salad with Red and Green Grapes  
Chicken Club  
Greek Salad with Hummus  
Kicked Up Tuna Salad  
Southwest Turkey  
Chicken Brie,  
Vegetarian Caprese,  
Turkey Brie with Bacon and Cranberry  
Portobello with Fresh Mozzarella

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**Wood Grilled Stromboli**

(traditional or wheat crust; half 7 pcs / whole 14 pcs)

**Mediterranean Chicken**

spinach, mushrooms, artichoke hearts, feta, tomato  
\$16.56 / \$30.48

**Grilled Chicken**

roasted red peppers, red onion, balsamic glaze, tomato  
\$16.56 / \$30.48

**Philly Steak**

shaved steak, mushrooms, cheese, roasted red peppers, onions  
\$18.54 / \$34.32

**Veggie**

field greens, sundried tomatoes, white beans, asparagus, summer squash, zucchini, roasted red peppers,  
wild mushrooms, roasted garlic  
\$16.08 / \$30.48

**Trio Mushroom**

Shiitake, Portobello, Crimini, gorgonzola cheese, grilled onion, tomato, roasted garlic  
\$17.22 / \$31.80

**Meatball**

roasted red peppers, fresh mozzarella, roasted garlic  
\$17.22 / \$31.80

**Italian Grinder**

salami, prosciutto, capicola, pepperoni, red onion, chipolte mayo, tomato, fresh mozzarella  
\$17.22 / \$31.80

**Buffalo Chicken**

blue cheese dressing, Gorgonzola, pepperoncini, red onion  
\$17.22 / \$31.80

**BBQ Chicken**

roasted sweet red onion, scallion, smoked gouda cheese  
\$17.22 / \$31.80

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## SALADS

(Per Person, XS 2-3 ppl, SM 6-10 ppl, M 12-20 ppl, L 22-30 ppl)

### **Garden Salad: Raspberry Vinaigrette, Honey Balsamic:**

\$4.32 / \$11.04 / \$52.62 / \$66.18 / \$80.88

### **Caesar Salad:**

\$4.62 / \$11.65 / \$49.98 / \$68.82 / \$85.98

### **Caprese Salad with Spinach: Honey Balsamic:**

\$4.86 / \$11.70 / \$52.62 / \$72.72 / \$87.24

### **Greek Salad:**

\$4.86 / \$12.30 / \$52.62 / \$75.30 / \$87.24

### **Roasted Vegetable Salad: Honey Balsamic:**

\$4.86 / \$12.30 / \$52.62 / \$72.72 / \$87.24

### **Pear and Gorgonzola Salad with Field Greens: Pineapple Tarragon Vinaigrette:**

\$5.46 / \$12.90 / \$57.78 / \$75.30 / \$89.88

### **Tuscan Pasta Salad:**

\$4.86 / \$12.00 / \$52.62 / \$72.72 / \$87.30

### **ADD roasted chicken breast**

\$6.6 per 6 oz. piece

### **ADD large Grilled shrimp**

\$2.64 per piece

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## **WOOD GRILLED PIZZA**

### **CHOOSE YOUR TYPE**

Hot & Ready Or Take & Bake

CHOOSE YOUR CRUST

### **Wood Grilled White Crust, Wood Grilled Wheat Crust or Gluten Free Shell**

SML 8" / MED 12" / LG 18" / Gluten Free 10"

### **SIMPLE PEASANT**

Parmesan & Asiago, pomodoro sauce, garlic, Italian parsley

\$7.74 / \$11.94 / \$22.50 / \$14.34

### **OLD SCHOOL**

Pepperoni or sweet Italian Sausage, pomodoro sauce, garlic, mozzarella, Parmesan & Asiago, oregano

\$8.28 / \$15.48 / \$25.86 / \$16.74

### **THE NEIGHBORHOOD**

Sweet Italian sausage, green peppers, mushrooms, red onions, black olives, 3 cheese blend, fresh

tomato sauce & oregano

\$8.70 / \$15.54 / \$28.44 / \$17.94

### **MARGARITA**

Sliced tomato, fresh mozzarella, basil pesto, fresh ground pepper, fresh basil, balsamic essence

\$8.70 / \$15.54 / \$28.44 / \$17.94

### **Trio MUSHROOM**

Portabella, Cremini & Shiitake mushrooms, grilled yellow onions, chopped tomatoes, whole roasted garlic cloves, Gorgonzola, truffle oil, fresh ground pepper, Italian parsley  
\$9.30 / \$16.44 / \$29.16 / \$18.84

### **MEDITERRANEAN**

Baby spinach, roasted mushrooms, artichoke hearts, chopped tomatoes, black olives & feta cheese  
\$9.30 / \$16.44 / \$29.16 / \$18.84

### **PEAR & GORGONZOLA**

sliced ripe pears, sweet roasted red onion, candied walnuts, Gorgonzola, 3 cheese blend, & balsamic essence  
\$9.30 / \$16.44 / \$29.16 / \$18.84

### **FIG PROSCIUTTO**

Thinly sliced prosciutto, fig puree, arugula, crumbled arugula, 3 cheese blend and balsamic drizzle  
\$9.36 / \$16.80 / \$29.70 / \$19.20

### **BBQ CHICKEN**

Grilled chicken, fresh red onions, smoked Gouda cheese, 3 cheese blend, house BBQ sauce & fresh scallions  
\$9.36 / \$16.80 / \$29.70 / \$19.20

### **BUFFALO CHICKEN**

Grilled chicken, house BOMB sauce, sliced red onions, Gorgonzola & 3 cheese blend. Finished with COLD chop celery & blue cheese dressing  
\$9.36 / \$16.80 / \$29.70 / \$19.20

### **CHICKEN FANTASY**

Grilled chicken, roasted red peppers, Gorgonzola cheese, pomodoro sauce, garlic & Italian parsley  
\$9.36 / \$16.80 / \$29.70 / \$19.20

### **JOANIES CHICKEN-RONI**

Grilled chicken, pepperoni, pink cream sauce, 3 cheese blend, event more mozzarella & fresh basil  
\$9.36 / \$16.80 / \$29.70 / \$19.20

### **MISTY'S MEATLOVERS**

Pepperoni, sliced Italian sausage, chopped bacon, grilled yellow onions, 3 cheese blend, house Bolognese sauce & dried oregano  
\$9.72 / \$17.40 / \$30.48 / \$19.80

### **MOMMA'S MEATBALL**

Momma's housemade meatballs, fresh mozzarella, pomodoro sauce & Italian parsley  
\$9.30 / \$16.44 / \$29.16 / GF Not Yet Available

### **HAWAIIAN BBQ**

Fresh chopped pineapple, bacon, prosciutto, 3 cheese blend, smoky BBQ sauce & scallions  
\$9.30 / \$16.44 / \$29.16 / \$18.84

### **WHITE PIZZA**

Creamy ricotta cheese, fresh mozzarella, roasted garlic cloves, roasted red peppers, grilled yellow onions, 3 cheese blend & Italian parsley  
\$8.70 / \$15.54 / \$27.48 / \$17.94

**KIDS STYLE**

Light parmesan & asiago cheeses, tomato sauce spread all over, lotsa' shredded mozzarella cheese,  
nothing green within 50 miles of it!

\$6.66 / \$11.94 / \$22.50 / \$14.34

**Steak & Cheese**

shaved steak, button mushrooms, roasted red peppers, grilled yellow onion, secret sauce!!

\$9.84 / \$17.94 / \$31.38 / \$20.34

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**Gourmet Pizza: Bakery Style**

**24 appetizer cuts per order**

\*\*SERVED ROOM TEMPERATURE\*\*

**Simple Peasant**

\$26.58

**Margarita**

\$30.48

**Pepperoni**

\$27.96

**Chicken Fantasy**

\$31.80

**Joanie Chicken Roni**

\$31.80

**Pear Gorgonzola**

\$31.80

**White**

\$30.48

**BBQ Chicken**

\$31.80

**Trio Mushroom**

\$31.80

**Buffalo Chicken**

\$31.80

**Momma's Meatball**

\$31.80

**Steak and Cheese**

\$31.80

**Mediterranean**

\$30.48

**Hawaiian BBQ**

\$31.80

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## PASTA

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“We proudly serve Venda Ravioli fresh pasta”  
(per person / half pan feeds 10-13 ppl / full pan feeds 22-30 ppl)

**\*\*substitute dry pasta and save\*\***

\$10 per half pan or \$15 per full pan

### **Italian Baked Pasta with Sausage**

Housemade Pink Sauce, roasted red peppers, spinach & Italian sausage topped w/ fresh mozzarella and baked to perfection

\$6.00 / \$59.70 / \$110.34

### **Penne Marsala with Grilled Chicken, Spinach and Mushrooms**

\$6.90 / \$68.70 / \$110.34

### **Pasta Pomodoro with Fresh Basil**

Our Housemade Pomodoro Sauce & fresh cut basil topped with Parmesan & Asiago cheese

\$4.62 / \$46.50 / \$94.32

### **Pasta Bolognese**

Housemade bolognese with tomato sauce, pepperoni, bacon, salami, ground beef, fennel & cinnamon topped with our Parmesan & Asiago cheese blend

\$6.90 / \$68.70 / \$119.40

### **Pasta e Olio w/ Broccoli**

Garlic e Olio & blanched fresh broccoli florets topped w/ Parmesan cheese

\$4.74 / \$47.70 / \$92.82

### **Pasta Prima Vera**

Pesto e Olio sauce with fresh seasonal vegetables & spinach topped with Parmesan & Asiago cheese

\$4.74 / \$47.70 / \$92.82

### **Spicy Arrabiatta with Red Sauce**

Housemade Spicy Pomodoro sauce, EVOO & Basil

\$4.74 / \$47.70 / \$92.82

### **Pasta with Cherry Tomato & Fresh Mozzarella**

Honey balsamic, Italian marinated tomatoes, fresh mozzarella & Italian herbs

\$5.70 / \$59.64 / \$116.16

### **Pesto Pasta with Grilled Chicken**

Housemade Creamy Pesto sauce & grilled chicken topped with Parmesan & Asiago

\$6.90 / \$68.70 / \$119.40

### **Creamy Sun-Dried Tomato Pasta Chicken & Artichokes**

Creamy Sun-dried tomato sauce, grilled chicken & artichokes topped with Parmesan & Asiago cheese blend

\$6.90 / \$68.70 / \$119.40

### **Smoked Gouda Macaroni and Cheese**

Housemade Smoked Gouda cream sauce & roasted garlic cloves with Ritz cracker topping & basil  
\$6.00 / \$59.70 / \$109.08

### **Pasta Pomodoro and Meatballs**

Housemade pomodoro sauce with housemade meatballs  
\$6.60 / \$59.70 / \$109.08

### **Southwest Pasta w/ Chicken**

\$6.90 / \$68.70 / \$119.40

### **Vegetable Lo Mein**

\$4.74 / \$47.70 / \$92.82

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### **CHICKEN**

\$7.26 per person (based on a 5oz lunch portion)

\$11.76 per person (based on a 8oz dinner portion)

#### **Chicken Cacciatore**

Roasted Chicken w/ tangy red sauce, roasted red peppers, onions, mushrooms & scallions  
\$7.26 / \$11.76 per person

#### **Chicken Piccata**

Egg dipped, caper lemon sauce  
\$8.46 / \$13.62 per person

#### **Chicken Parmesan**

Crispy bread crumbs, pomodoro sauce, fresh mozzarella  
\$8.46 / \$13.62 per person

#### **Chicken Florentine**

Roasted Chicken w/ gorgonzola gravy, spinach, cherry tomatoes, button mushrooms & parsley  
\$7.26 / \$11.76 per person

#### **Gourmet Chicken**

Roasted chicken w/ smoked gouda cream sauce, cherry tomatoes, grilled asparagus & roasted garlic  
\$7.26 / \$11.76 per person

#### **Grilled Chicken Parmesan with Fresh Mozzarella**

Grilled or House Breaded chicken w/ pomodoro sauce, fresh mozzarella topped with fresh basil  
\$7.26 / \$11.76 per person

#### **Southern Fried Chicken with Country Gravy**

Breaded in house and fried to perfection, served with our own home-style country gravy  
\$8.46 / \$13.62 per person

#### **Chicken Cordon Bleu**

Our version with house breaded & fried chicken, smoked Gouda cream sauce & fried honey ham topped with cheddar jack cheese  
\$8.46 / \$13.62 per person

### **BBQ Boneless Chicken Breast**

Roasted chicken tossed in our own BBQ sauce blend w/ roasted Bermuda onions, smoked Gouda cheese & scallions

\$7.26 / \$11.76 per person

### **Grilled Southwestern Chicken**

Roasted chicken w/ Cajun Gorgonzola gravy, roasted red peppers, black beans & grilled onions

\$7.26 / \$11.76 per person

### **Glazed Orange Chicken with Sesame Seeds**

Crispy Chicken with our own sweet orange teriyaki glaze, roasted red peppers, scallions, sesame seeds and orange slices

\$8.46 / \$13.62 per person

### **Chicken and Broccoli Stir Fry**

Roasted chicken w/ our own sweet citrus teriyaki glaze, blanched broccoli, roasted red peppers & carrots

\$7.26 / \$11.76 per person

### **Honey Mustard Chicken with Spinach**

Roasted chicken, housemade Dijon honey mustard, spinach, grilled Bermuda onions, & scallions

\$7.26 / \$11.76 per person

### **Chicken Scampi w/ Plum Tomatoes**

Roasted red peppers, lemon wine sauce

\$7.26 / \$11.76 per person

### **Caribbean Chicken w/ Pineapple & Toasted Coconut**

\$7.26 / \$11.76 per person

### **Grilled Chicken Marsala with Spinach**

Roasted chicken & fresh spinach tossed in our housemade Marsala sauces and topped with mushrooms & parsley

\$7.26 / \$11.76 per person

### **Chicken Saltimboca**

Crispy chicken with our housemade Marsala sauce, crispy prosciutto strips & parsley

\$8.46 / \$13.62 per person

### **Mediterranean Chicken**

Roasted chicken w/ housemade honey balsamic sauce, sun-dried tomatoes & scallions topped with feta & housemade balsamic essence

\$7.26 / \$11.76 per person

### **Chicken Caprese**

Roasted chicken, housemade balsamic sauce, fresh spinach, cherry tomatoes & fresh mozzarella topped with pesto & honey balsamic essence

\$7.26 / \$11.76 per person

### **Candied Walnut Chicken with Soy Caramel**

Breaded and fried with our own candied walnut flour blend, drizzled with soy caramel sauce & garnished with fresh parsley

\$8.46 / \$13.62 per person

**Herb Roasted Turkey w/ Gravy and Housemade Cranberry Sauce**

\$9.60 / \$15.30 per person

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**BEEF**

**(Lunch Portion / Dinner Portion)**

**Roasted Rib Eye w/ Rosemary Au Jus and Horseradish Cream 6-7 lbs**

\$227.40 per piece

**Grilled Beef Tenderloin with Smoked Mushroom Maple Demi**

\$16.86 / \$27.66 per person / \$260

**Whole Tenderloin (6-7# average)**

**Marinated Beef Sirloin with Gorgonzola and maple demi glace:**

\$9.78 / \$15.48 per person

**Marinated Steak Tips w/ Onions and demi glace**

\$9.78 / \$15.48 per person

**Grilled Pepper Crusted Beef**

\$9.78 / \$15.48 per person

**Marinated Mediterranean Grilled Sirloin with Feta and Balsamic**

\$9.78 / \$15.48 per person

**Southwest Flank with Grilled Vegetable Salsa**

Cajun marinated flank w/ vegetable salsa made with a seasonal vegetable medley

\$9.78 / \$15.48 per person

**Stir Fried Beef and Peppers**

Marinated teriyaki beef with onions and peppers

\$7.74 / \$12.36 per person

**Beef Stroganoff**

\$9.30 / \$14.46 person

**Gourmet Shepherd's Pie**

\$72 / \$144.90

**Sesame Beef and Broccoli**

Mild teriyaki beef w/ blanched broccoli florets, carrots, scallions & sesame seeds

\$7.74 / \$12.36 per person

**Thai BBQ Beef Sweet & Sour Vegetables**

Our Thai BBQ Marinated beef with roasted red peppers, red onions, carrots, green beans & scallions

\$7.74 / \$12.36 per person

**Classic Beef Short Ribs with Shallot Demi-Glaze**

\$15.90 / \$24.50 per person

**16 Hour Smoked Beef Brisket with Housemade Demi glace**

\$14.16 / \$21.96 per person

**House-made Meatballs in Pomodoro Sauce**

\$6.60 / \$10.74 per person



**Gourmet Meatloaf with Maple Bourbon Demi-Glaze**

\$6.60 / \$10.74 per person

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**PORK**

**(5oz Lunch Portion / 8oz Dinner Portion)**

**Glazed Spiral Honey Ham w/ sweet maple Mustard and Clove Glaze 7-9 lbs**

\$92.82 per piece

**Sweet & Sour Pork**

\$7.26 / \$11.82 per person

**Stuffed Pork Tenderloin Florentine**

Pork stuffed with spinach & Gorgonzola cheese in a Spinach, cherry tomato, button mushrooms and

Gorgonzola cream sauce

\$8.10 / \$12.96 per person

**Southwest Pork Tenderloin**

Roasted pork loin w/ Cajun Gorgonzola gravy, roasted red peppers, black beans & grilled onions

\$8.10 / \$12.96 per person

**Italian Pork Loin Grilled Tomatoes & Onions**

Italian marinated pork loin with tomatoes, onions & scallions

\$7.26 / \$11.82 per person

**16 Hour BBQ Pulled Pork**

slow cooked and slathered with our housemade BBQ sauce

\$7.26 / \$11.82 per person

**Bacon Wrapped Stuffed Pork Loin with maple demi**

Holiday Favorite! Bacon wrapped pork loin stuffed with our own cranberry, cornbread & gorgonzola

stuffing topped with a sweet & savory maple demi glaze

\$8.10 / \$12.96 per person

**Rosemary Pork Loin with Apple Sauce**

Rosemary crusted pork loin baked with sweet apple sauce

\$7.26 / \$11.82 per person

**Pork Tenderloin with Wild Mushroom Demi glaze**

\$8.10 / \$12.96 per person

**Italian Sausage with Red Peppers. Onions. Garlic**

\$6.60 / \$10.74 per person

**St. Louis Dry Rub Baby Back Ribs with Mop Sauce**

\$26.50 per Rack (3 rack minimum)

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## SEAFOOD

**OFFERED MANY DIFFERENT WAYS... YOU CHOOSE!!**

Scampi, Asian, Tempura, Coconut, Southwest, Jerk, BBQ'd or Grilled

### **Jumbo Shrimp:**

\$3.36 each ( 2 dzn min)

### **Traditional Baked Stuffed Shrimp with Crab Stuffing**

\$3.96 per piece

### **Baked Sea Scallops with Sherry wine butter**

\$20.76 / \$33.12 per person

### **Seared Sea Scallops with Bacon, Corn and Tomato Au Jus**

\$20.76 / \$33.12 per person

### **Schezwan Seared Salmon with Ginger Cream Sauce**

\$12.48 / \$20.10 per person

### **Baked Haddock Florentine**

\$8.64 / \$13.80 per person

### **Seared Rare Ahi Tuna with Wasabi Soy Caramel**

\$19.92 / \$31.86 per person

### **Fresh Atlantic Salmon Filets with Dill and Lemon**

\$12.60 / \$20.10 per person

### **Shrimp & Vegetable Stir Fry**

\$3.36 per piece

### **Shrimp Skewers with Citrus Glaze (3 shrimp per skewer)**

\$9.96 per skewer

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## CASSEROLE

(1/2 Hotel Pan Feeds 10-12 people / Full Hotel Pan Feeds 20-25 people )

### **Chicken Pot Pie with Parmesan Potato Crust**

\$72.00 / \$144.90

### **Gourmet Shepherds Pie**

\$72.00 / \$144.90

### **Lasagna Florentine with Wild Mushrooms and Smoked Gouda**

Vegetarian lasagna made w/ smoked Gouda cream sauce, tomatoes, spinach & mushrooms topped with a 4 cheese blend

\$70.96 / \$125.00

**Roasted Vegetable Four Cheese Lasagna**

Vegetarian lasagna made with our housemade pink sauce, seasonal roasted vegetables, fresh mozzarella and our 4 cheese blend

\$60.96 / \$115.56

**Traditional Lasagna with Meatballs and Sausage**

Made with our housemade bolognese sauce, housemade meatballs, sweet Italian sausage, shredded mozzarella and topped with our Parmesan & Asiago cheese blend

\$60.96 / \$115.56

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**VEGETARIAN**

(5oz Lunch Portion / 8oz Dinner Portion)

**Eggplant Parmesan**

\$5.58 / \$8.76 per person

**Stuffed Peppers**

Stuffed with black bean tomato rice, cheddar jack cheese & scallions \*\*can be made vegan\*\*

\$4.74 / \$7.50 per person

**Stuffed Portobello Caps**

Stuffed with our own white bean hummus, spinach, tomatoes, mozzarella and basil pesto \*\*can be made vegan\*\*

\$6.06 / \$9.84 per person

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**STATIONS**

(50 PERSON MINIMUM)

\*\*Does not include labor or tax\*\*

**Wood Grilled Pizza Station (does not include chef) Inquire about pricing**

Want a show stopper, try our most popular station. Watch in awe as we grill pizzas in front of your guests, from dough to super dreamy freshly made pizza of your choice all within 2 minutes!

**Falafel and Chicken Shawarma Station**

housemade falafel, chicken shawarma, pita, lettuce, tomato, red onion, tzatziki sauce, lemon tahini cream, tabouleh

\$15.10 per person (build your own)

**Risotto Station**

risotto, chicken, sausage, shrimp, pesto, roasted peppers, olives, wild mushrooms, gorgonzola, parmesan, sundried tomato pesto, lemon, artichoke hearts, grilled yellow onions, baby spinach, truffle oil, cream

\$15.10 per person (does not include chef)

### **Baked Potato Bar**

Foil wrapped freshly baked potatoes with shredded cheeses, black olives, jalapeno peppers, scallions, salsa, sour cream & crumbled bacon: pick three sauces - broccoli & cheddar, roast chicken & gravy, beef tips & gravy, beef chili, wild mushroom marsala or bolognese  
\$8.40 per person

### **Fajita & Taco Bar**

Beef taco meat, fajita spiked chicken & fajita vegetables, shredded cheese, lettuce, chopped tomatoes, red onions, black olives, salsa fresco & sour cream, hard taco shells, soft flour tortillas, southwestern caesar salad or Garden salad w/ 2 dressings, black bean-tomato rice & Assorted fresh baked cookies and brownies  
\$14.35 per person

### **Basic Pasta Station**

Venda's Fresh Penne Pasta, Wood Grilled Chicken, Sweet Italian Sausage, Light Marinara, Extra Virgin Olive Oil, Chopped Garlic, White Wine, Crushed Red Pepper, California Olives, Grilled Yellow Onions, Wild Mushrooms, Baby Spinach, Parmesan & Asiago Cheese  
\$14.64 per person (does not include chef, 10 person minimum)

### **Pasta Station I**

(added to the Basic Pasta Station) California Olives, Roasted Red Peppers and Artichoke Hearts  
\$15.96 per person (does not include chef, 10 person minimum)

### **Pasta Station II**

(added to the Basic Pasta Station) Basil Pesto, Kalamata Olives, Roasted Red Peppers, Artichoke Hearts, Asparagus Spears and Whole Roasted Garlic  
\$17.22 person (does not include chef, 10 person minimum)

### **Pasta Station III**

(added to the Basic Pasta Station) Coast Shrimp, Littleneck Clams, Pink Vodka Sauce, Basil Pesto, Kalamata Olives, Roasted Red Peppers, Artichoke Hearts, Asparagus Spears and Whole Roasted Garlic  
\$19.92 per person (does not include chef, 10 person minimum)

### **Build your own salad station**

50 person minimum \$12.95 pp

**Grilled Chicken, Baby field greens, baby spinach, romaine, tomatoes, olives, croutons, cucumbers, gorgonzola, feta, pepperoncini, red onion, carrots served with assortment of dressings, honey balsamic, ranch, raspberry, honey mustard, and greek**

### **Add shrimp(2 per person)**

\$6.66 pp

### **Add chicken salad**

\$4.86 pp

### **Add tuna salad**

\$6.18 pp

### **Donut Station**

house-made apple cider donuts, tossed in cinnamon sugar, lemon cider glaze, melba glaze with toasted coconut, maple glazed  
\$9.00 per person

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**SOUP**

(Priced per Gallon)

**New England Clam Chowder**

\$54.48

**Chicken Noodle**

\$32

**Pasta Fagioli**

\$39

**Roasted Chicken and Vegetable Rice Soup**

\$34.25

**Roasted Butternut Bisque**

\$41.10

**All Beef Chili**

\$54.48

**Loaded Baked Potato Soup**

\$44.82

**Cream of Broccoli and Cheddar**

\$40.92

**Sausage, White Bean and Spinach**

\$40.92

**Beef Stew**

\$61.74

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**SIDES**

**STARCHES**

(per person / half pan feeds 17-20 ppl / full pan feeds 35-40 ppl)

**Garlic Mashed Potatoes (v)**

\$1.98 / \$26.28 / \$47.70

**Honey Corn Bread**

\$1.74 pp

**Potato Gratin with green onion**

\$2.64 / \$39.78 / \$79.38

**Warm Potato Salad**

\$2.28 / \$26.27 / \$63.66

**Boiled Potatoes w/ Dill (v)**

\$1.98 / \$26.28 / \$47.70

**Herb Roasted Potato (v)**

\$1.98 / \$26.28 / \$47.70

**Candied Sweet Potatoes (v)**

\$2.70 / \$35.76 / \$71.40

**Herb Rice Pilaf (v)**

\$2.16 / \$31.86 / \$63.66

**Roasted Vegetable Rice (v)**

\$2.16 / \$31.86 / \$63.66

**Rice w/ Black Bean Salsa (v)**

\$2.40 / \$33.07 / \$66.60

**Fried Rice w/ Scallions (v)**

\$2.28 / \$31.86 / \$63.66

**Truffled Wild Mushroom Risotto**

\$4.26 / \$58.44 / \$103.86

**Quinoa Pilaf**

\$4.26 / \$58.44 / \$103.92

**Spicy Potato Wedges**

\$1.98 / \$26.28 / \$47.70

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**VEGETABLES**

(per person / half pan feeds 17-20 ppl / full pan feeds 35-40 ppl)

**Sweet Balsamic Glazed Carrots**

\$1.98 / \$29.28 / \$55.44

**Grilled Zucchini & Squash**

\$2.58 / \$37.62 / \$72.72

**Gremolata Italian Squash**

\$2.58 / \$35.76 / \$68.82

**Candied Butternut Squash**

\$2.52 / \$34.44 / \$66.18

**Roasted Spaghetti Squash**

\$2.88 / \$39.96 / \$79.56

**Grilled Asparagus w/ Lemon & Olive Oil**

\$5.88 / \$71.40 / \$142.80

**Italian Style String Beans**

\$3.30 / \$43.62 / \$86.04

**Garlicky Italian Broccoli**

\$2.52 / \$33.12 / \$66.18

**Broccoli Au Gratin**

\$3 / \$41.22 / \$84.67

**Sautéed Garlicky Spinach**

\$3.84 / \$49.02 / \$101.88

**Mixed Roasted Vegetables**

\$2.94 / \$38.34 / \$75.30

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**DESSERTS**

whole / individual

**Seasonal Fruits, Melons & Berries**

(SM 10-15 / MD 15-25 / LG 25-40)

\$3.84 / \$54.18 / \$77.88 / \$101.88

**Asst. Fresh Baked Cookies**

\$2.52 pp

**Assorted Cheesecakes**

\$46.44 ea / \$4.68 pp

**Housemade 1/2 Portion Desserts**

\$5.76 pp

**Real Deal Key Lime Pie**

\$46.44 ea / \$4.68 pp

**Housemade Cookies & Brownies**

\$3.72 pp

**Fruit & Berry Skewers with chocolate sauce**

\$31.80 per dzn.

**Baklava Wrapped Cheesecake**

\$52.92 ea / \$5.88 pp

**Chocolate Cake w/ Chocolate Ganache**

\$46.68 ea / \$5.40 pp

**Decadent Chocolate Peanut Butter Pie with Chocolate Ganache**

\$52.92 ea / \$5.70 pp

**Seasonal Fruit Cobbler (v)**

\$37.80 (1/2 pan) / \$75.72 (full pan)

**Chocolate Dipped Strawberries**

\$30.30 per / dz

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**BEVERAGE**

**12 oz. can Coca Cola Beverages**

\$1.68 per

**3 Liter btl Poland Spring Water**

\$3.96 per

**2 Liter btl Coca Cola Beverages**

\$4.62 per

**Newman's Own lemonade or ice tea**

\$6.60 per half gallon

**ADDITIONAL CONSIDERATIONS**

**Paper & Plastic**

\$1.26 pp

**Wire Rack Chaffing Dish Setup**

\$9.45 per setup

**DELIVERY CHARGE**

A delivery charge will be applied to all orders and varies by location. The current pricing structure is \$72.00 per hour round trip.