

APPETIZER PACKAGES

(minimum order 25 ppl)

\$10.65 per person

Package #1

Poached Shrimp Cocktail

Chilled poached shrimp served with zesty tomato cocktail sauce and lemon

Sesame Chicken Skewers

Served with an oriental peanut dipping sauce

Crostini

Crisp baguette slices topped with your choice of fresh dill cream cheese, tomato and cucumber, portobello relish or tomato and basil bruschetta

Tortilla Rolls

Flavored tortillas, herbed cream cheese, roasted red peppers, leaf lettuce with your choice of smoked turkey, baked ham, roast beef or vegetarian

Chips & Dip

Tortilla chips, pita chips, bread bites, or crackers with chunky tomato salsa, creamy seafood dip, spinach & artichoke dip, or red pepper hummus

Vegetable Crudité

Assorted Desserts

Package #2

Pineapple Ham Kebobs

Cubes of baked ham and pineapple served with a honey mustard dipping sauce

BBQ Chicken Skewers

Filled Filo Cups

Flaky pastry cups filled with your choice of pesto chicken, portobello relish, quiche, cucumber & dill cream cheese, red pepper hummus, seafood spread, tex-mex and more

Topped Focaccia

Focaccia bread with olive oil, mozzarella, tomato and fresh basil topped with red onion

Chips & Dip

Tortilla chips, pita chips, bread bites, or crackers with chunky tomato salsa, creamy seafood dip, spinach & artichoke dip, or red pepper hummus

Cheese Platter

Assorted Desserts

Above served on platters and lightweight baskets with small paper plates, cocktail napkins, and plastic utensils

Prices do not include delivery and set up services

Servers available upon request. 72 hours advanced notice required.

\$18.00 per hour with a 4-hour minimum

ITALIAN STATION

(Minimum Order – 20)

Crostini

Crisp Italian baguette slices served with your choice of Portobello relish, chicken pesto, cucumber dill, or tomato & basil bruschetta

Caesar Salad

Romaine lettuce tossed with grated parmesan cheese and fresh baked giant croutons served with Caesar dressing on the side

Bread Basket

Fresh baked rosemary topped focaccia and herbed garlic bread served with butter and margarine

Choice of Two:

Meat or Vegetarian Lasagna

Layers of fresh noodles, ricotta, mozzarella & parmesan cheeses filled with either ground beef and sausage with a zesty tomato sauce or fresh vegetables with a rich cream sauce

Chicken, Broccoli & Pasta

Traditional pasta dish mixed with a white cream sauce

Chicken or Eggplant Parmesan

Tender chicken breasts or breaded eggplant cutlets in a fabulous tomato sauce topped with provolone and parmesan cheeses, served over linguini

Pasta Primavera

Fresh seasonal vegetables and pasta tossed with creamy parmesan alfredo sauce

Linguini Pomodoro

Linguini pasta tossed with garlic, herbs, tomato and fresh basil

Dessert Tray

An assortment of fresh baked cookies, brownies, luscious lemon triangles, oatmeal cranberry squares and decadent meltaway dessert bars

Assorted Beverages

Canned soda and iced tea, bottled juices, spring and sparkling water

\$15.75 per person

Price does not include 5% Massachusetts Meals Tax

Above served with paper plates, dinner napkins, cold drink cups and plastic utensils
Chafing Racks with Sternos \$5.00 ea

CARVING STATION

(Minimum Order – 20)

Garden Salad

Mixed greens with seasonal vegetables including tomato, cucumber, carrots and celery served with your choice of our own sweet balsamic vinaigrette, honey mustard or chunky bleu cheese dressings on the side

Dinner Rolls

Served with butter and margarine

Roast Turkey

Hand carved turkey breast served with herbed stuffing, cranberry sauce and gravy

Baked Ham

Sliced Virginia baked ham served with pineapple and herb-roasted potatoes

Dessert Tray

An assortment of fresh baked cookies, brownies, luscious lemon triangles, oatmeal cranberry squares and decadent meltaway dessert bars

Assorted Beverages

Canned soda and iced tea, bottled juices, spring and sparkling water

\$15.95 per person

Price does not include 5% Massachusetts Meals Tax

Above served with paper plates, dinner napkins, cold drink cups and plastic utensils

Chafing Racks with Sternos \$5.00 ea

MEXICAN STATION

(Minimum Order – 20)

Chips & Salsa

Crisp corn tortilla chips served with your choice of chunky tomato or black bean
pineapple salsa

Quesadillas

Flavored tortillas with shredded chicken, beef or vegetarian fillings and pepper jack
cheese served with salsa and sour cream

Make Your Own Fajita

White, wheat, tomato and spinach tortillas, marinated steak tips, seasoned chicken breast,
grilled peppers and onions, shredded cheese, salsa, lettuce and sour cream

Mexican Rice

White rice with black beans, roasted tomatoes and cilantro

Dessert Tray

An assortment of fresh baked cookies, brownies, luscious lemon triangles, oatmeal
cranberry squares and decadent meltaway dessert bars

Assorted Beverages

Canned soda and iced tea, bottled juices, spring and sparkling water

\$16.25 per person

Price does not include 5% Massachusetts Meals Tax

Above served with paper plates, dinner napkins, cold drink cups and plastic utensils

Chafing Racks with Sternos \$5.00 ea

BBQ MENU #1

25 person minimum

Garden Salad

Mixed greens topped with tomato, cucumber and fresh seasonal vegetables
served with our own sweet balsamic vinaigrette dressing

Cole Slaw

Traditional picnic fare with shredded cabbage, carrots and dressing

Pasta Salad

Tender pasta tossed with fresh ingredients and lightly coated with vinaigrette dressing
Varieties include: Caesar, Portobello Penne, Harvest, Mexican Inspired and more

Assorted Chips

Individual bags of plain, BBQ, Sour Cream & Onion, and Pretzels

Hot Dogs & Hamburgers

Complete with all the fixin's:
cheese, lettuce, tomato, sliced onions, ketchup, mustard, relish

Watermelon Boat

Carved seedless watermelon filled with bite sized pieces of fresh honeydew, cantaloupe,
pineapple, red grapes and berries

Cookies-n-Brownies

Hot out of the oven fresh baked chocolate chip, peanut butter, oatmeal raisin cookies
and chocolate nut brownies

\$14.95 per person

Price does not include 5% MA Meals Tax

BBQ MENU #2

25-person minimum

House Salad

Green leaf lettuce, golden raisins, walnuts and feta cheese served with our own sweet balsamic vinaigrette dressing on the side

Herb Roasted Potato Salad

Red skin potato halves coated with our specialty grain mustard dressing and roasted with fresh peppers, onions, fennel, and spices

4 Bean Salad

Fresh green and yellow beans, garbanzo beans, kidney beans and diced red onions with vinaigrette dressing

Grilled Chicken

Succulent boneless chicken breasts marinated in our lemon herb or hickory smoked barbecue sauces and grilled to perfection

Marinated Steak Tips

Juicy pieces of garlic seasoned sirloin steak with grilled peppers & onions
(Cooked medium well)

Watermelon Boat

Carved seedless watermelon filled with bite sized pieces of fresh honeydew, cantaloupe, pineapple, red grapes and berries

Dessert Tray

A platter of assorted baked to order small cookies, chocolate nut brownie bars, luscious lemon triangles, cranberry oatmeal squares and decadent meltaway dessert bars

\$17.95 per person

Price does not include 5% MA Meals Tax

Included Services: Corporate Bites to arrive approximately 30 minutes prior to BBQ to set up buffet. Food served in lightweight baskets and trays with paper plates, napkins, and plastic utensils. Hot items served in disposable chafing racks with sternos. Our decorative heavyweight baskets and trays are available for your use at no additional charge.

Optional Rental Equipment:

Banquet tables, buffet tables and chairs

Linen tablecloths, stainless chafers, silver serving utensils

Propane grill and equipment

Optional Menu Items

<i>Poached Shrimp Cocktail</i>	<i>\$21.00/dz</i>
<i>Vegetable Crudit�</i>	<i>\$3.25 pp</i>
<i>Chips & Salsa</i>	<i>\$3.50pp</i>
<i>Chicken Satay</i>	<i>\$18.00/dz</i>
<i>Assorted Beverages: soda, water, juice</i>	<i>\$1.25 & up</i>

Service Staff:

Drop off & Set up Services	\$0.50 pp
Server - \$18.00/hr, 4 hours	\$72.00
Grill Person - \$75.00 for 4 hour period, \$20/hr ea additional hour	\$75.00

HOLIDAY APPETIZERS & MENU SELECTIONS

Scallops Wrapped in Bacon

Tender sea scallops wrapped in crisp bacon with maple syrup for dipping

Crustless Quiche

Fluffy, light egg bake with your choice of thinly sliced zucchini, garlic and parmesan or traditional Lorraine

Stuffed Mushroom Caps

Fresh white mushroom caps baked with a breaded seafood filling

Hot Wings

Breaded spicy chicken wings served with chunky bleu cheese dressing, carrot and celery sticks

Cocktail Meatballs

Juicy Italian meatballs covered with marinara sauce

CHILDREN'S MENU ITEMS

Minimum 4 Dozen Each

Pigs in a Blanket

Cocktail wieners with a flaky puff pastry coating served with honey mustard

PB&J Finger Sandwiches

Soft white bread with creamy peanut butter and grape jelly. Of course, with the crusts cut off

Ham & Cheese

Sliced wheat bread with ham and cheddar cheese. Also, with crusts cut off

OTHER MENU OPTIONS

Hot Side Items

Smashed Potatoes
Haricot Vert
Kopper Pennies
Steamed Broccoli
Maple Baked Butternut Squash

Cold Side Items

Waldorf Salad
Carrot Raisin Salad
4 Bean Salad
Cole Slaw