



Catering Pricelist

Each item is priced per person

Appetizers

<i>Crudities</i>	\$2.5
<i>Cheese Platter</i>	2.5
<i>Meatballs</i>	3
<i>Stuffed Mushrooms</i>	3
<i>Fresh Fruit</i>	2.5
<i>Mini-quiches</i>	2.5
<i>Ravioli</i>	3
<i>Crostini</i>	3
<i>Chicken Wings</i>	3
<i>Shrimp Cocktail</i>	5
<i>Crab Cakes</i>	4
<i>Bacon wrapped Scallops</i>	4
<i>Sliders</i>	4

Soups & Salads

<i>Caprese Salad</i>	3
<i>Watermelon Feta Salad</i>	3
<i>Greens Salad</i>	2.5

<i>Caesar Salad</i>	2.5
<i>Pear & Raspberry Arugula Salad</i>	3
<i>Blueberry & Apple Salad</i>	3
<i>Grilled Avocado Salad</i>	4
<i>Chilled Strawberry Champagne Soup</i>	3.5
<i>Chilled Honeydew Melon & Mint</i>	3
<i>Pear & Ginger (chilled or hot)</i>	3
<i>Creamy Lemon Asparagus</i>	3
<i>Butternut Squash Soup</i>	3
<i>Tomato Bisque</i>	3
<i>Roasted Red Pepper Soup</i>	3

Sandwiches

<i>Vegetarian</i>	3
<i>Cucumber Dill Sandwiches</i>	3
<i>Plain Egg Salad</i>	3
<i>Tuna or Ham Salad</i>	3.5
<i>Ham, Turkey or Roast Beef</i>	4.50
<i>Chicken Salad, Grape & Kiwi</i>	4.00

Sides

<i>Rosemary Potatoes</i>	3.5
<i>Risotto</i>	3.5
<i>Blackened Asparagus</i>	4
<i>Fancy Carrots w/orange glaze</i>	3.5
<i>Polenta Rosemary & Garlic</i>	4
<i>Pasta or Zucchini Noodles</i>	3.5

<i>French Green Beans</i>	3
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Entrees

<i>Beef Florentine</i>	28
<i>Chicken stuffed w/basil, mozzarella & lemon</i>	22
<i>Salmon</i>	24
<i>Baked Haddock</i>	21
<i>Chicken Marsala</i>	18
<i>Vegetarian – hollowed squash w couscous +</i>	15
<i>Macaroni & Cheese</i>	11
<i>w/chicken</i>	15
<i>w/lobster</i>	22

Desserts

<i>Tea & Coffee, juice</i>	2
<i>Cookies/Brownies</i>	3
<i>Pastries</i>	3
<i>Bagels w/cream cheeses</i>	4
<i>Scones w/cream & lemon curd</i>	4
<i>Quiches</i>	5
<i>Petit Fours</i>	4

Alcohol sales separately – cash bar preferred