



A La Carte Catering Pricelist

Each item is priced per person

Appetizers

<i>Crudities</i>	<i>\$3</i>
<i>Domestic Cheese Platter</i>	<i>3</i>
<i>Stuffed Cucumbers</i>	<i>3</i>
<i>Fresh Fruit</i>	<i>3</i>
<i>Mini-quiches</i>	<i>3</i>
<i>Spinach & Artichoke Dip</i>	<i>3</i>
<i>Chocolate Dipped Cherries or Strawberries</i>	<i>4</i>
<i>Caprese Skewers</i>	<i>4</i>
<i>Deviled Eggs</i>	<i>4</i>
<i>Apricot & Brie Puffs</i>	<i>4</i>
<i>Meatballs</i>	<i>4</i>
<i>Stuffed Mushrooms</i>	<i>4</i>
<i>Ravioli</i>	<i>4</i>
<i>Crostini</i>	<i>4</i>
<i>Chicken Wings</i>	<i>4</i>
<i>Strawberry Skewers</i>	<i>4</i>
<i>Imported Cheese Platter</i>	<i>5</i>
<i>Anti-Pasto Platter</i>	<i>5</i>
<i>Beef Carpaccio</i>	<i>5</i>
<i>Pineapple Shrimp Skewers</i>	<i>5</i>

<i>Crab Cakes</i>	6
<i>Sliders</i>	6
<i>Charcuterie Board</i>	7
<i>Bacon wrapped Scallops</i>	7
<i>Oyster Rockefeller</i>	8
<i>Shrimp Cocktail</i>	7
<i>Sushi – California Rolls</i>	8

Soups & Salads

<i>Greens Salad</i>	3
<i>Caesar Salad</i>	3
<i>Pear & Raspberry Arugula Salad</i>	3
<i>Blueberry & Apple Salad</i>	3
<i>Orzo Pesto & Feta Salad</i>	4
<i>Potato Salad</i>	4
<i>Stuffed Endive Salad</i>	4
<i>Caprese Salad</i>	4
<i>Watermelon Feta Salad</i>	4
<i>Tortellini Salad</i>	4
<i>Pea Salad in Artichoke Cups</i>	4
<i>Grilled Avocado Salad</i>	4
<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
<i>Chilled Strawberry Champagne Soup</i>	4
<i>Lobster Bisque</i>	7

Sandwiches

<i>Vegetarian</i>	3
<i>Cucumber Dill Sandwiches</i>	3
<i>Plain Egg Salad</i>	3
<i>Tuna or Ham Salad</i>	4
<i>Ham, Turkey or Roast Beef</i>	5
<i>Chicken Salad, Grape & Kiwi</i>	5
<i>Adult Gourmet Grilled Cheese</i>	5
<i>Crab Salad</i>	6
<i>Lobster Rolls</i>	8

Sides

<i>French Green Beans</i>	3
<i>Summer Vegetables</i>	4
<i>Rosemary Potatoes</i>	4
<i>Sweet Potato</i>	4
<i>Risotto</i>	4
<i>Blackened Asparagus</i>	4
<i>Fancy Carrots w/orange glaze</i>	4
<i>Polenta Rosemary & Garlic</i>	4
<i>Pasta or Zucchini Noodles</i>	4
<i>Roasted Garlic & Lemon Zest Broccolini</i>	4
<i>Roasted Root Vegetables</i>	4
<i>Wild Rice</i>	4
<i>Roasted Garlic & Mascarpone Whipped Potatoes</i>	5
<i>Gnocchi in Gorgonzola Cream</i>	5

Entrees

<i>Vegetarian – hollowed squash w couscous +</i>	<i>15</i>
<i>Macaroni & Cheese</i>	<i>13</i>
<i>w/chicken</i>	<i>17</i>
<i>w/lobster</i>	<i>22</i>
<i>Cheese Tortellini</i>	<i>18</i>
<i>Lasagna</i>	<i>22</i>
<i>Carbonara</i>	<i>22</i>
<i>Chicken Marsala</i>	<i>22</i>
<i>Chicken Piccata</i>	<i>22</i>
<i>Chicken Parmesan</i>	<i>22</i>
<i>Chicken stuffed w/basil, mozzarella & lemon</i>	<i>22</i>
<i>Baked Haddock</i>	<i>24</i>
<i>Herb Encrusted Pork Loin</i>	<i>24</i>
<i>Baked Seafood Casserole</i>	<i>24</i>
<i>Salmon</i>	<i>25</i>
<i>Grilled Scallops</i>	<i>26</i>
<i>Beef Florentine</i>	<i>28</i>
<i>Beef Wellington</i>	<i>32</i>

Desserts

<i>Tea & Coffee, juice</i>	<i>3</i>
<i>Cookies/Brownies</i>	<i>3</i>
<i>Pastries</i>	<i>3</i>
<i>Bagels w/cream cheeses (upcharge for smoked salmon)</i>	<i>4</i>
<i>Scones w/cream & lemon curd</i>	<i>5</i>
<i>Quiches</i>	<i>5</i>
<i>Petit Fours</i>	<i>5</i>