

CARRIAGETOWN

CATERING

EVENT MENUS

Pricing varies depending on the details of your event. Contact Sean Toomey for a customized quote.

cateringamesbury@gmail.com

We are happy to mix and match packages to tailor every event to your needs.

OPTION 1

SOUP, SALAD & SANDWICH BUFFET

Welcome Platter

Vermont cheddar, blueberries, strawberries & crackers

Choice of Homemade Soup

Creamy tomato

Chicken-veggie noodle or rice

Broccoli-cheddar

Vegetarian / vegan soup

Our famous bacon clam chowder (add \$3 per person)

Choice of Family-Style Salad

Caesar - chef's house dressing, shaved Parmesan, croutons

Garden - cucumber, tomato, onion, house citrus shallot vinaigrette

Rotating seasonal salad

Finger Sandwiches - Choose 3

- Cranberry walnut chicken salad
- Classic plain chicken salad
- Avocado B.L.T. wrap with basil aioli
- Homemade hummus & fresh veggie wrap
- Reuben sliders - corned beef, sauerkraut & 1000 Island
- Mini grilled cheese & sliced tomato on sourdough (on-site only)
- Falafel wrap with feta, cherry tomatoes, cucumber & tzatziki
- Sliced ham, pickle slices, Vermont cheddar & whole-grain mustard
- Grilled chicken Caesar wraps, croutons & house dressing
- Buffalo chicken Caesar wraps

- Caprese sliders on baguette with balsamic reduction
- Crave mini lobster roll (add \$12 per person)

OPTION 2

COCKTAIL PARTY

Apple or Pear Crostini

whipped goat cheese, fruit slices, candied walnuts & thyme-honey drizzle

Coconut Shrimp

Thai chili sauce

Tuna Wontons

wasabi, sesame, sweet soy, tobiko & scallion

Lemon Garlic Shrimp Skewers

Deviled Eggs

classic recipe with crumbled bacon & fresh parsley

Vegetarian Spring Rolls

sweet-and-sour dipping sauce

Bruschetta

tomatoes, mozzarella, garlic, crispy baguette & balsamic reduction

Korean BBQ Meatballs

Korean BBQ sauce, sesame seeds & scallions

Meatballs

classic marinara or buffalo chicken

Stuffed Mushrooms

gluten-free; meat & vegetarian options

Chicken Tender Bites

BBQ, Buffalo, Crave Sauce or plain

Tomato, Mozzarella, Basil & Balsamic Skewers

Greek Skewers

artichoke hearts, olives, roasted red pepper, capicola & mozzarella

Melon, Prosciutto & Basil Skewers

Feta Watermelon Skewers

Cucumber Bites

variety of vegetarian choices

Fried Brie Bites

blueberry compote & bacon bits

Bacon-Wrapped Dates

Fig Crostini

goat cheese, caramelized onions & fig spread

Mexican Street Corn Cups

diced jalapeno, cotija, lime crema & crispy tortilla strips

Hummus Cups

carrot, red pepper & cucumber

Mashed Potato Cups

gravy, sour cream & chives

Pasta Cups

chicken broccoli Alfredo or penne caprese

Scallops Wrapped in Bacon

Truffled Beef Tartare Crostini

scallion, truffle aioli & baby arugula

Seared Beef Tenderloin Crostini

blue cheese spread & chives

Shrimp Cocktail

homemade cocktail sauce & lemons

Mini Crab Cakes

chipotle remoulade

Lobster Cocktail Cups

truffle aioli, lemon zest & celery

OPTION 3

DINNER BUFFET

Includes two sides

Beef tenderloin - herb butter

Steak tips - blue cheese & caramelized onions

Grampa Pete's meatloaf - beef gravy

Pork osso bucco - pan sauce

Baked New England cod - lemon beurre blanc

Chicken Marsala - portabella mushrooms & pancetta

Chicken piccata - capers & parsley

Chicken Parmesan - house tomato sauce

Chicken broccoli Alfredo

Penne marinara with homemade meatballs

Scallops - creamed corn & bacon

Vegetarian Asian noodles

Vegetarian Asian rice

OPTION 4

BREAKFAST BUFFET

COFFEE & PASTRY	\$10
COFFEE, PASTRY & YOGURT PARFAIT	\$18
COFFEE, EGGS, BACON & HOME FRIES	\$20
THE WORKS	\$29

The Works includes coffee, pastry, yogurt parfait, bacon, eggs & home fries.

ADD-ONS

- Goat cheese, spinach & tomato scramble - add \$4 pp
- Bacon cheddar scramble - add \$4 pp
- Cafe French toast - add \$4 pp

EVENT SERVICEWARE

Classy disposable sturdy gold-trim plates, cups, napkins & plastic cutlery - **\$3 per person.**

Happy to work up a quote blending the different menu concepts.

cateringamesbury@gmail.com