CATERING MENU

Entrées + Sides

Generous pan selections for buffets, family gatherings and corporate events

HALF PAN (h) · SERVES UP TO 12 | FULL PAN (f) · SERVES UP TO 24

POULTRY (MARKET PRICE MAY CHANGE)

Beer-Braised Chicken	**h $102 | f $204**
Marry Me Chicken	**h $102 | f $204**
Braised Chicken Marsala (GF available)	**h $102 | f $204**
Braised Chicken Piccata	**h $102 | f $204**
Braised Chicken in Pan Au Jus	**h $102 | f $204**
Chicken Parmesan — pasta ordered separately	**h $100 | f $200**
Chicken Pot Pie	**h $62 | f $124**
Chicken Tenders	**h $50 | f $100**
Turkey in Pan Gravy	**h $75 | f $150**

BEEF (MARKET PRICE MAY CHANGE)

Hand-Rolled Meatballs	**h $90 | f $180**
Shepherd’s Pie	**h $75 | f $150**
Petite Filets of Beef	**h $189 | f $378**
Braised Beef Tips, French Style	**h $189 | f $378**
Bourbon-Glazed Steak Tips	**h $189 | f $378**

PORK (MARKET PRICE MAY CHANGE)

BBQ Pulled Pork	**h $65 | f $130**
Pork Tenderloin with Apple Chutney	**h $60 | f $120**
Pork Loin with Apple Chutney	**h $40 | f $80**
Baby Back Ribs	**market price**
Sliced Ham	**h $60 | f $120**
Thick-Cut Bacon	**h $125 | f $250**
Breakfast Sausage	**h $75 | f $150**

SEAFOOD (MARKET PRICE MAY CHANGE)

Pan-Seared Salmon	**h $125 | f $250**
N.E.-Style Baked Haddock	**h $96 | f $192**
Stuffed Jumbo Shrimp	**h $100 | f $200**

DIPS

Traditional Onion Dip	**p $8 | q $16**
Cheddar Beer	**p $10 | q $20**
Spinach Artichoke	**p $12 | q $24**

PASTA

Baked Ziti	**h $35 | f $70**
603 Mac ‘N Cheese	**h $45 | f $90**
Gluten-Free Mac ‘N Cheese	**h $60 | f $120**
Meat Lasagna	**h $60 | f $120**
Three-Cheese Lasagna	**h $50 | f $100**
Chicken Broccoli Alfredo	**h $60 | f $120**
Bowtie Pasta with Veggies Scampi	**h $50 | f $100**

STARCH

House-Fried Maine Potato Chips	**h $20 | f $40**
House-Fried Tortilla Chips (GF)	**h $20 | f $40**
Garlic Mashed Potatoes	**h $35 | f $70**
Oven-Roasted Red Potatoes	**h $35 | f $70**
Potatoes Au Gratin	**h $40 | f $80**
Garden Vegetable Rice Pilaf	**h $35 | f $70**
Garden Vegetable Rice (GF)	**h $35 | f $70**
Quinoa with Cranberries	**h $35 | f $70**
Couscous with Apple	**h $35 | f $70**
Tater Tots	**h $36 | f $72**
Breakfast Potatoes with Onions + Peppers	**h $40 | f $80**
French Toast / French Toast Bake	**h $40 | f $80**
Dinner Rolls + Butter	**$12 / dozen**
Garlic Bread	**$1.50 / person**

VEGETABLES

Asparagus (seasonal)	**h $50 | f $100**
Sautéed Green Beans	**h $35 | f $70**
Maple-Glazed Carrots	**h $55 | f $110**
Roasted Butternut Squash	**h $35 | f $70**
Summer Squash + Zucchini	**h $35 | f $70**
Roasted Root Vegetable Medley	**h $40 | f $80**
Root Veggies with Cranberries + Quinoa	**h $45 | f $90**
Brussels Sprouts	**h $35 | f $70**
Brussels Sprouts with Bacon	**h $40 | f $80**
Roasted Seasonal Vegetable	**h $35 | f $70**
Eggplant Parmesan	**h $50 | f $100**
Vegan “Lasagna” (GF)	**h $60 | f $120**

Add bulky rolls + coleslaw to BBQ Pulled Pork for $3 per person. Prices are subject to change and do not include fees or tax.