Corporate & Special Events

30 TEMPLE STREET, NASHUA, NH
Choose your Breakfast, Lunch and Break for your next Corporate Meeting or Retreat

All Day Package #1

$28.00 per person / 10 person minimum

Pricing is for Corporate Orders from Monday through Friday, delivered on disposable trays.
Catering Management Fee and Taxes not included. Additional fees may apply for Social and staffed events.

BREAKFAST – Select One:
A. Fruit Salad, Assorted Breakfast Pastries
B. Fresh Scrambled Eggs, Bacon or Sausage, Red Skin Home Fries, Bagels with Cream Cheese & Butter
C. Breakfast Sandwiches on English Muffins (Egg & Cheese; Egg & Bacon; Egg & Ham), Red Skin Home Fries

All Breakfasts include One 10oz. Cup of Fresh Brewed New England Coffee (Regular), One Assorted Bottled Juice or One Bottled Water

LUNCH – Select One:
A. Assorted Sandwiches & Wraps
B. Assorted Finger Sandwiches (Tuna Salad, Egg Salad, Chicken Waldorf Salad)
C. Assorted Sandwich Wraps

All Lunches include Local Hydroponic Garden Salad, Pasta or Potato Salad, House Fried Maine Potato Chips, Soft Baked Cookies, Choice of: One Canned Soda, One Seltzer or One Bottled Water.
Individually Packaged Lunches Available for an additional $2.00 per person

BREAK – Select One:
A. Fresh Vegetable Platter served with Buttermilk Ranch Dip
B. House Fried Tri-Colored Tortilla Chips served with Pico de Gallo
C. Soft Baked Cookie & Brownies Platter

All Breaks include Your Choice of: One Canned Soda, One Seltzer or One Bottled Water

Coffee Refresh available for $2.50 per person

Additional Breaks are available. Please contact your Catering Sales Coordinator.
All Day Package #2

$34.50 per person  |  10 person minimum

Pricing is for Corporate Orders from Monday through Friday, delivered on disposable trays. Catering Management Fee and Taxes not included. Additional fees may apply for Social and staffed events.

BREAKFAST – Select One:
   A. Fresh Scrambled Eggs, Sausage, Thick Cut Bacon, Pancakes served with Local Maple Syrup, and Red Skin Home Fries
   B. Fresh Fruit Salad, Yogurt & Granola, Bagels with Cream Cheese & Butter
   C. Fresh Fruit Salad, Assorted Breakfast Burritos w/Salsa on the Side and Assorted Muffins

All Breaks include Assorted Breakfast Pastries, One 10oz. Cup of Fresh Brewed New England Coffee (Regular), One Assorted Bottled Juice or One Bottled Water

LUNCH – Select One:
   A. Assorted Café Sandwiches & Wraps, Pasta or Potato Salad, and House Fried Maine Potato Chips
   B. 603 Ale Braised Chicken Thighs, Pasta or Potato Salad, Rolls & Butter (48 hr notice required)
   C. Baked Ziti, Hand Rolled Meatballs, Parmesan Cheese, Rolls & Butter (48 hr notice required)

All Lunches include Local Hydroponic Garden Salad, Soft Baked Cookies, Your Choice of: One Canned Soda, One Seltzer or One Bottled Water. Individually Packaged Lunches Available for an additional $2.00 per person for Option A

BREAK – Select One:
   A. Fresh Hummus Platter with Crackers & Chips, Carrots and Celery Sticks
   B. House Fried Tri-Colored Tortilla Chips served with Pico de Gallo
   C. Soft Baked Cookies & Brownies
   D. Assorted Granola Bars and Whole Fresh Fruits

All Breaks include Your Choice of: One Canned Soda, One Seltzer or One Bottled Water.

Coffee Refresh available for $2.50 per person

Additional Breaks are available. Please contact your Catering Sales Coordinator.
City Moose Breakfast Packages

10 Person Minimum per Package

Packages delivered in disposable pans for Corporate, daytime orders.
Additional fees may apply for Social and staffed events.
Pricing does not include Catering Management Fee and Taxes.

**Breakfast Pastries & Bagels**
- Assorted Breakfast Pastries & Bagels
- Cream Cheese & Butter
  $7.95 per person

**Breakfast Pastries & Fruit**
- Fresh Fruit Salad
- Assorted Breakfast Pastries & Bagels
- Cream Cheese & Butter
  $9.95 per person

**Light & Healthy**
- Fresh Fruit Salad
- Hard Boiled Eggs (2 Per Person)
- Vanilla Yogurt
- Sliced Breakfast Breads
- House Made Jams & Butter
  $10.95 per person

**Yogurt Bar**
- Build Your Own Yogurt Bar
- Low Fat Vanilla Yogurt, House Made Granola, Seasonal Berries, Assorted Cut Fruits, and Dried Cranberries
- Sliced Breakfast Breads
  $11.95 per person

**Hungry Moose**
- Fresh Scrambled Eggs
- Bacon or Sausage
- Red Skin Home Fries
- Bagels with Cream Cheese & Butter
  $12.95 per person

**Egg Sandwiches**
- Fresh Fruit Salad
- Breakfast Sandwiches served on English Muffins:
  - Egg & Cheese
  - Egg & Bacon
  - Egg & Ham
- Red Skin Home Fries
  $11.95 per person

**Hungry Bear**
- Fresh Fruit Salad
- Fresh Scrambled Eggs
- French Toast & Local Maple Syrup
- Bacon or Sausage
- Red Skin Home Fries
- Assorted Breakfast Pastries
  $15.95 per person

**Stuffed French Toast**
- Fresh Fruit Salad
- Apple Stuffed French Toast
- Local Maple Syrup
- Breakfast Ham
- Bacon or Sausage
- Red Skin Home Fries
- Assorted Breakfast Pastries
  $17.95 per person

**Beverages**

Each Package is accompanied by:
1 10oz. Cup of New England Coffee/Person
A La Carte Breakfast

BREAKFAST MEATS - $3.50 pp
Thick Cut Bacon, Sausage or Ham

BREAKFAST SANDWICHES - $6.95 each
Served on an English Muffin
Egg, Cheese, Bacon, Sausage, or Ham

YOGURT
8oz. Yogurt Parfaits - $5.50 each
Local Vanilla Yogurt, House Made Granola, and Fresh Seasonal Berries

BARS
Assorted Granola Bars - $2.50 each

FROM THE GRITTLE
Half Pan serves up to 12 Guests
Full Pan serves up to 24 Guests

- Buttermilk Pancakes - $30.00 half/$60 full
- Buttermilk Waffles - $35.00 half/$70 full
- French Toast - $35.00 half/$70 full
- Apple Stuffed French Toast - $35.00 half/$70 full
- Red Skin Home Fries - $30.00 half/$60 full
- Fresh Scrambled Eggs - $35.00 half/$70 full

FRESH FRUIT
Whole Fresh Fruit - $2.50
Fresh Fruit Cup - $4.95 each
Seasonal Berries, Grapes, Melons

COFFEE SERVICE
New England Brand Coffee (Reg. or Decaf) with
Disposable Cups, Stirrers, Sweeteners and Creamers
Disposable Box of Joe (8-10 cups) - $24.95
Air Pump Pot (8 cups) - $19.95
XL Disposable Box (35-40 cups) - $99.95
Per Person $3.00 each

COFFEE REFRESH at lunch and/or break
Coffee Refresh – 1 cup / $2.50 per person
Coffee & Tea Refresh – 1 cup / $3 per person

HOT TEA SERVICE
Assortment of Bigelow Teas, Hot Water with
Disposable Cups, Stirrers, Sweeteners & Creamers
Per Person Addition to Coffee Service - $0.50 each

INFUSED WATER DISPLAY - $25.00 each
Displayed in 3 Gallon Dispenser with Spigot
Cucumber, Lemon, Lime, Plain ($23.00)
Cups
Serves approximately 30 guests

BOTTLED BEVERAGES
Assorted Bottled Juices - $2.25 each
May Include: Orange, Apple, Cranberry Apple, Grape

Poland Spring Bottled Water - $1.95 each

Assorted Canned Sodas - $1.95 each
May Include: Coke, Diet Coke, Sprite, Ginger Ale

Assorted Canned POLAR Seltzer Waters - $1.95 each
May Include: Lime, Lemon, Cranberry Lime, Black Cherry

www.citymoosenh.com | info@citymoosenh.com | 603.413.0060
Business Lunch Packages

10 Person Minimum per Package
Quick and Easy Lunches for your Office to Enjoy
Please notify your Catering Coordinator of any Allergies or Dietary Restrictions

Packages delivered in disposable pans for Corporate, daytime orders.
Additional fees may apply for social or staffed events.
Pricing does not include Catering Management Fee or meals tax.

Sandwiches & Wraps
Local Hydroponic Garden Salad
Pasta or Potato Salad
Assorted Sandwiches and Wraps
House Fried Maine Potato Chips
Soft Baked Cookies
$14.95 per person

Chicken Piccata & Pasta
Caesar Salad w/Local Mixed Greens
Pasta or Potato Salad
Chicken Piccata with Pasta
Rolls and Butter
Soft Baked Cookies
$17.95 per person

Finger Sandwiches
Local Hydroponic Garden Salad
Pasta or Potato Salad
Assorted Finger Sandwiches (Tuna, Egg and Chicken Salad)
House Fried Maine Potato Chips
Soft Baked Cookies
$14.95 per person

Sandwiches & Wraps
Fresh Fruit Salad
Garden, Pasta or Potato Salad
Assorted Sandwiches & Wraps
-Select up to 4 of our Sandwiches
House Fried Maine Potato Chips
Pickle Spears
$17.95 per person

Braised Chicken
Local Hydroponic Garden Salad
Pasta or Potato Salad
603 Ale Braised Chicken Thighs
Rolls and Butter
Soft Baked Cookies
$16.95 per person

Beverages
Each Package is accompanied by Your Choice of:
One Canned Soda, One Seltzer or One Bottled Water

Disposable Dinnerware & Cutlery:
for Corporate Drop-Off $1.50 per person
for Social Events $2.50 per person
Sandwiches

Please Select up to Four Different Sandwich Varieties per Order (for platters & packages)
Bread Selections available: White, Wheat or Wrap

- **The 603 BLT**: Local Smoked Bacon, Hydroponic Greens, Tomato and Mayonnaise on White Bread
- **Gobbler**: Fresh Roasted Turkey, Hydroponic Greens, Tomatoes, Cheddar Cheese and Cranberry Mayonnaise on Wheat Bread
- **Turkey Club**: House Roasted Turkey, Local Smoked Bacon, Hydroponic Greens, Tomato and Mayonnaise on Wheat Bread
- **Chicken Caesar**: Marinated Chicken, Greens, Cheese & Caesar Dressing on a Wrap
- **Crisp**: Fresh Roasted Turkey, Green Apple, Arugula, Cheddar Cheese and Mayonnaise on White Bread
- **Ham & Cheese**: Ham, Swiss, Lettuce & Tomato & Mustard on White Bread
- **Italian Sub**: Salami, Capicola, Mortadella, Ham, Lettuce, Tomato, Provolone, Oil & Vinegar on White Sub Roll
- **Tuna Salad**: White Albacore Tuna, Lettuce & Tomato w/Mayonnaise on a Wrap
- **Chicken Waldorf Salad**: Roast Chicken w/Walnuts, Grapes, Celery & Pesto Mayo on a Wrap
- **Vegetarian Wrap**: Roasted Seasonal Vegetables, Tomato, Lettuce & Hummus on a Wrap

Gluten Free Wrap Substitutions - $2.00 per person
IS IT LUNCHTIME YET?

Hot Buffet Lunch Packages
10 Person Minimum per Package

Please notify your Catering Sales Coordinator of any Allergies or Dietary Restrictions

Packages delivered in disposable pans for Corporate, daytime orders.
Additional fees may apply for social or staffed events.
Pricing does not include Catering Management Fee or meals tax.

**Mac ‘N Cheese Bar**
Local Hydroponic Garden Salad
603 Ale Mac ‘N Cheese
BBQ Chicken & Pulled Pork
Bacon
Diced Broccoli
Hot Sauce
Soft Baked Cookies
$14.95 per person

**Chicken Marsala**
Local Hydroponic Garden Salad
Chicken Marsala
Chef’s Choice Potato & Vegetable
Rolls & Butter
Soft Baked Cookies
$16.95 per person

**Lasagna & Meatballs**
Local Hydroponic Garden Salad
Three Cheese Lasagna
Hand Rolled Meatballs
(Three 1oz. per person)
Rolls & Butter
Parmesan Cheese
Soft Baked Cookies
$17.95 per person

**Filet of Beef & Rice**
Local Hydroponic Garden Salad
Petite Filets of Beef in Gravy
Rice Pilaf
Chef’s Choice Vegetable
Rolls & Butter
Soft Baked Cookies
$19.95 per person

**Soft Taco Bar**
Warm Flour Tortillas
Shredded Chicken & Ground Beef
Fresh Lettuce & Tomatoes
Sautéed Peppers & Onions
Salsa & Sour Cream
Mexican Cheese
Tri Colored Tortilla Chips
Soft Baked Cookies
$15.95 per person

Chicken Substitutions
Chicken Picatta – Chicken Capri – Chicken Parm

**BEVERAGES**

Each Package is accompanied by Your Choice of:
*One Canned Soda, One Seltzer or One Bottled Water*

Disposable Dinnerware & Cutlery:
- for Corporate Drop-Off $1.50 per person
- for Social Events $2.50 per person

Ceramic/Rustic Trays and Chafers available upon Request.
Pick Up Fees Apply.
Packaged Lunches

10 Person Minimum per Package

Everything you need for an elegant but easy business lunch

**Packaged Sandwich Lunch 1**
Sandwich or Wrap
House Fried Maine Potato Chips
Canned Soda, Seltzer or Bottled Water
Paper Products
$12.95 per person

**Packaged Sandwich Lunch 2**
Sandwich or Wrap
Choice of One: Pasta Salad, Potato Salad,
Choice of One: Cookie or Brownie
House Fried Maine Potato Chips
Canned Soda, Seltzer or Bottled Water
Paper Products
$14.95 per person

**Packaged Salad Lunch**
House Fried Maine Potato Chips
Choice of One: Cookie or Brownie
Canned Soda, Seltzer or Bottled Water
Paper Products
$14.95 per person
Jumbo Cookie Platter

Maple Bacon Shooters w/Apple Garnish

Wild Mushroom Filo Triangles, Truffle Mac ‘N Cheese Bites
Mini Kobe Beef Sliders, Mini Chicken Empanadas

Fresh Fruit Platter

City Caprese Salad

Garden Salad w/Local Hydroponic Greens
- Salmon & Locks Platter
- BBQ Chicken Pizza
- Café Sandwich/Wraps Platter – Small
- Deli Platter (Buns Not Pictured)
- Sandwich Platter
- Assorted Breakfast Pastries & Coffee
Salads and Cold Selections
Small Serves up to 7 Guests
Medium Serves up to 10 Guests
Large Serves up to 20 Guests
Extra Large Serves up to 30 Guests

- Greek Style Pasta Salad
- Garden Vegetable Pasta Salad
- Red Bliss Creamy Potato Salad

Small: $25.00
Medium: $35.00
Large: $45.00
Extra Large: $55.00

- Chef Salad: Hydroponic Greens, Fresh Roasted Turkey, Smoked Ham, Swiss Cheese, Hard Boiled Local Egg, & Tomatoes with Balsamic Vinaigrette
- Fresh Fruit Salad

Small: $50.00
Medium: $60.00
Large: $70.00
Extra Large: $80.00

Finger Sandwiches
Soft Rolls filled with Hearty House Made Salads & Fresh Ingredients

- Garden Salad with Hydroponic Greens and Balsamic Dressing
- Roasted Butternut Squash, Hydroponic Greens, Dried Cranberries, Local Blue Cheese Crumbles and Candied Walnuts with Apple Cider Vinaigrette
- Hydroponic Greens, House Made Croutons and Parmesan Crisps with Classic Caesar Dressing
- Chicken Waldorf Salad $22.00 per dozen
- Ranch Chicken Salad $22.00 per dozen
- Tuna Salad $22.00 per dozen
- Ham Salad $22.00 per dozen
- Egg Salad $22.00 per dozen
- Ham & Cheese $22.00 per dozen
- Turkey & Cheese $22.00 per dozen
- Lobster Salad $ market price $

Small: $39.00
Medium: $49.00
Large: $59.00
Extra Large: $69.00
Sandwiches
Served with Pickle & House Fried Maine Potato Chips
$12.00 each

- **The 603 BLT**: Local Smoked Bacon, Hydroponic Greens, Tomato and Mayonnaise on White Bread
- **Gobbler**: Fresh Roasted Turkey, Hydroponic Greens, Tomatoes, Cheddar Cheese and Cranberry Mayonnaise on Wheat Bread
- **Turkey Club**: House Roasted Turkey, Local Smoked Bacon, Hydroponic Greens, Tomato and Mayonnaise on Wheat Bread
- **Chicken Caesar**: Marinated Chicken, Greens, Cheese & Caesar Dressing on a Wrap
- **Crisp**: Fresh Roasted Turkey, Green Apple, Arugula, Cheddar Cheese and Mayonnaise on White Bread
- **Ham & Cheese**: Ham, Swiss, Lettuce & Tomato & Mustard on White Bread
- **Italian Sub**: Salami, Capicola, Mortadella, Ham, Lettuce, Tomato, Provolone, Oil & Vinegar on White Sub Roll
- **Tuna Salad**: White Albacore Tuna, Lettuce & Tomato w/Mayonnaise on a Wrap
- **Chicken Waldorf Salad**: Roast Chicken w/Walnuts, Grapes, Celery & Pesto Mayo on a Wrap
- **Vegetarian Wrap**: Roasted Seasonal Vegetables, Tomato, Lettuce & Hummus on a Wrap

 Gluten Free Wrap Substitutions - $2 per person

---

**House Made Soups & Chowders**
Chef's Choice
Special Requests accepted with advanced notice
$40/Gallon
One Gallon serves up to 10 Guests
À LA CARTE ITEMS

Enhancements to Packages

INDIVIDUAL SNACKS
Granola Bars - $2.50 each
House Fried Maine Potato Chips - $3.00 each

FRESH FRUIT
Whole Fresh Fruit - $2.50 each
Fresh Fruit Cup - $4.95 each

YOGURT
8oz. Parfaits - $5.50 each
Vanilla Yogurt, House Made Granola, Berries
Local Yogurt Cups - $3.00 each
Vanilla, Strawberry, Blueberry

HOUSE BAKED COOKIES
Jumbo Cookies 4oz. - $3.00 each
Cookies 1.5oz. - $1.50 each
Assorted Seasonal Varieties

COFFEE REFRESH at lunch and/or break
Coffee Refresh – 1 cup / $2.50 per person
Coffee & Tea Refresh – 1 cup / $3 per person

HOT TEA SERVICE
Assortment of Bigelow Teas, Hot Water with Disposable Cups, Stirrers, Sweeteners & Creamers
Per Person Addition to Coffee Service
- $0.50 each

INFUSED WATER DISPLAY - $25.00 each
Displayed in 3 Gallon Dispenser with Spigot
Cucumber, Lemon, Lime, Plain ($23.00)
Cups
Serves approximately 30 guests

BOTTLED BEVERAGES
Assorted Bottled Juices - $2.25 each
May Include: Orange, Apple, Cranberry Apple, Grape

Poland Spring Bottled Water - $1.95 each
Assorted Canned Sodas - $1.95 each
May Include: Coke, Diet Coke, Sprite, Ginger Ale

Assorted Canned POLAR Seltzer Waters - $1.95 each
May Include: Lime, Lemon, Cranberry Lime, Black Cherry
# PLATTERS

<table>
<thead>
<tr>
<th>Platter Type</th>
<th>Small Serves</th>
<th>Medium Serves</th>
<th>Large Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Small Platter</strong></td>
<td>Small - $35.00</td>
<td>Medium - $70.00</td>
<td>Large - $130.00</td>
</tr>
<tr>
<td><strong>Medium Platter</strong></td>
<td>Small - $70.00</td>
<td>Medium - $120.00</td>
<td>Large - $180.00</td>
</tr>
<tr>
<td><strong>Large Platter</strong></td>
<td>Small - $120.00</td>
<td>Medium - $180.00</td>
<td>Large - $240.00</td>
</tr>
</tbody>
</table>

## Assorted Muffins Platter
Assorted Seasonal House Baked Muffins

<table>
<thead>
<tr>
<th></th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Price</td>
<td>$35.00</td>
<td>$70.00</td>
<td>$130.00</td>
</tr>
</tbody>
</table>

## Sandwich/Wraps Platter
Your choice of up to 4 of our sandwich/wraps

<table>
<thead>
<tr>
<th></th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Price</td>
<td>$110.00</td>
<td>$220.00</td>
<td>$330.00</td>
</tr>
</tbody>
</table>

## Breakfast Pastries Platter
Miniature Breakfast Pastries may include Danish, Croissants and Scones

<table>
<thead>
<tr>
<th></th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Price</td>
<td>$35.00</td>
<td>$70.00</td>
<td>$130.00</td>
</tr>
</tbody>
</table>

## Miniature Bagle Platter
Assorted Miniature Bagels served with Cream Cheese & Butter

<table>
<thead>
<tr>
<th></th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Price</td>
<td>$20.00</td>
<td>$40.00</td>
<td>$60.00</td>
</tr>
</tbody>
</table>

## Deli Platter
Roasted Turkey, Tuna Salad, Ham, Roast Beef, Cheddar Cheese, Sliced Tomatoes, Red Onion and Lettuce. Served with Rolls and Condiments on the side.

<table>
<thead>
<tr>
<th></th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Price</td>
<td>$60.00</td>
<td>$120.00</td>
<td>$180.00</td>
</tr>
</tbody>
</table>

## Fresh Fruit Platter
Seasonal Fresh Fruit Beautifully Displayed in a Colorful Arrangement

<table>
<thead>
<tr>
<th></th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Price</td>
<td>$40.00</td>
<td>$80.00</td>
<td>$120.00</td>
</tr>
</tbody>
</table>

## Pinwheel Wrap Platter
Small - $50.00
Medium - $100.00
Large - $150.00

## Vegetable Platter
An Array of Fresh, Crispy Vegetables served with Buttermilk Ranch & Hummus Dips.

<table>
<thead>
<tr>
<th></th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Price</td>
<td>$40.00</td>
<td>$80.00</td>
<td>$120.00</td>
</tr>
</tbody>
</table>

## Crudité Platter

<table>
<thead>
<tr>
<th></th>
<th>Small</th>
<th>Medium</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Price</td>
<td>$60.00</td>
<td>$120.00</td>
<td>$180.00</td>
</tr>
</tbody>
</table>
CHEESE PLATTER
Assorted Cheeses served with Seasonal Fruit and Crackers.
Small - $60.00
Medium - $120.00
Large - $180.00

ANTIPASTO PLATTER
Cured Meats (Prosciutto, Salami, Capicola & Parma Ham), Sharp Provolone, Antipasto Skewers, Marinated Mushrooms, Artichoke Hearts & Mixed Kalamata Olives
Small - $75.00
Medium - $140.00
Large - $210.00

SMOKED SALMON PLATTER
Sliced Smoked Salmon accompanied by Bagels, Cream Cheese, Capers, Red Onions, Hard Boiled Eggs & Dill *price may vary due to market price
Small - $120.00
Medium - $240.00
Large - $360.00

HUMMUS PLATTER
Traditional Hummus and Roasted Red Pepper Hummus with House Fried Maine Potato Chips, Crisp Carrots and Celery Sticks
Small - $50.00
Medium - $100.00
Large - $150.00

CHIPS & DIPS PLATTER
House Fried Maine Potato Chips served with Traditional Onion, Spinach & Artichoke and 603 Cheddar Ale Dips (One Size)
Large - $100.00

MINI ASSORTED DESSERT PLATTER
Selections may include: Miniature Tarts, Petite Chocolate Mousse Cups/Tarts, Miniature Éclairs and/or Miniature Cheesecakes Garnished with Handmade Chocolates
Small - $60.00
Medium - $120.00
Large - $180.00

COOKIE PLATTER
Assorted Seasonal Varieties

1.5oz Cookies
Small - $15.00
Medium - $30.00
Large - $60.00

4oz Jumbo Cookies
Small - $36.00
Medium - $72.00
Large - $144.00

*Please note, that depending on the size of your order you may actually receive a platter on more than 1 tray (for example, The Deli Platter may be on 4 trays)
À LA CARTE

Entrées & Sides
Half Pan Serves Up To 12 Guests
Full Pan Serves Up To 25 Guests

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
- Vegan “Lasagna” (GF) h $60 f $120
- Eggplant Parmesan h $50 f $100

BEEF
- Hand Rolled Meatballs h $75 f $150
- Shepherd’s Pie h $50 f $100
- Petite Filets of Beef h $90 f $180
- Beef Tips h $80 f $160

SEAFOOD (market price may change)
- Pan Seared Salmon h $100 f $200
- Baked Haddock h $80 f $160
- Stuffed Jumbo Shrimp h $100 f $200

PORK
- BBQ Pulled Pork h $55 f $110
- Baby Back Ribs h $80 f $160
- Spiral Ham h $60 f $120

STARCHES
- Red Bliss Mashed Potato h $35 f $70
- Oven Roasted 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
- Assorted Dinner Rolls & Butter $4.95/dozen

POULTRY
- Grilled Chicken Breast h $75 f $150
- Chicken Marsala h $60 f $120
- Chicken Picatta h $60 f $120
- Chicken Parmesan h $60 f $120
- Chicken Pot Pie h $45 f $90
- Chicken Tenders h $40 f $80
- Turkey in Pan Gravy h $60 f $120
- Asparagus (seasonal) h $50 f $100
- Green Beans h $35 f $70
- Maple Glazed Carrots h $50 f $100
- Roasted Seasonal Vegetable h $35 f $70
- Roasted Butternut Squash h $35 f $70
- Summer Squash & Zucchini h $35 f $70
À LA CARTE

Desserts

Small Platter
Serves Up To 10 Guests

Medium Platter
Serves Up To 20 Guests

Large Platter
Serves Up To 30 Guests

Jumbo Soft Baked Cookies (4 oz) - $3.00 Each
Assorted Seasonal Varieties
Small Platter - $30.00
Medium Platter - $60.00
Large Platter - $120.00

Cookies (1.5oz) - $1.50 Each
Assorted Seasonal Varieties
Small Platter - $15.00
Medium Platter - $30.00
Large Platter - $60.00

Brownies - $3.00 Each
Small Platter - $30.00
Medium Platter - $60.00
Large Platter - $120.00

GOURMET DESSERTS

Cheesecake - $3.00 per serving
NY Style Cheesecake served with Strawberries

Strawberry Shortcake - $3.25 each

Apple Crisp - $3.00 each

Individual Chocolate Mousse - $3.00 each

Mini Crème Carmels - $4.00 each

French Macarons - $18.00 per dozen
Assorted Flavors

French Eclairons - $20 per dozen
Assorted Flavors

Mini French Macarons - $39.00 per 24
Assorted Flavors

*Ask about additional seasonal dessert offerings
Standard Selections
$3.00 each per person/serving
Seafood Selections are $4.00 each

Can also be ordered for non-staffed deliveries/pick up by the dozen

**Chicken Selections**
- Chicken Parmesan Bites (*White Meat Chicken with Marinara & Mozzarella Cheese in Puff Pastry*)
- *Chicken Waldorf Pretzel Sliders*
- Chicken Quesadilla Cornucopia (*Chicken, Cheese & Jalapeños in a Flour Tortilla*)
- Maple Bacon Chicken Skewers
- Mini Chicken Empanada
- Mini Chicken Pot Pies
- Mini Chicken Quesadillas
- Dijon Chicken in Puff Pastry

**Beef Selections**
- Spanish Beef Empanadas
- Mini Black Angus Sliders
- Roast Beef & Boursin Cheese Crostini

**Pork Selections**
- BLT Skewers
- Pork Tenderloin w/Caramelized Apple Crostini
- Pulled Pork & Coleslaw in Filo Cup
- Bacon Wrapped Shrimp
- Maple Bacon Shooters Garnished w/Apple

**Seafood Selections**
- Paella Bite (*Risotto Blended with Chorizo, Shrimp, Onions, Peppers & Saffron*)
- Mini Lobster Bisque Bowls
- Salmon Lox (*Cucumbers or Crostini topped with Smoked Salmon & Dill Cream Cheese*)
- BBQ Shrimp and Coleslaw Shooters (*Shrimp rubbed with BBQ sauce w/ Coleslaw in Filo Cup*)
- Mini Crab Cakes (*Fresh Crab Cakes with a Remoulade Sauce*)
- Mini Shrimp Cakes (*Fresh made Shrimp Cakes with a Remoulade Sauce*)
- Shrimp Cocktail (*Served with our House Cocktail Sauce*)

**Vegetable Selections**
- Antipasto Skewers
- Gorgonzola Risotto Balls
- Asparagus Risotto Balls (*Asparagus, Red Peppers & Fontina Cheese*)
- Porcini Risotto Balls (*Risotto Blended with Porcini Mushrooms and Parmesan Cheese*)
- Mini French Onion Soup Bowls
- Asparagus & Cheese in Filo
- Spinach & Artichoke Cups
- Spanakopita (*Spinach and Feta Cheese in a Filo Triangle*)
Vegetable Selections
(Continued)

• Wild Mushroom in Filo Triangle *(Roasted Mushrooms, Cream & Scallions)*
• Truffle Mac ‘N Cheese Bites
• 603 Ale Mac ‘N Cheese Bites
• Chile Vegetable Empanadas
• Kalamata Olive & Goat Cheese Tarts
• Roasted Butternut Squash in Filo Cups with Pepitas
• Grilled Cheese & Tomato Soup Shooters
• Pretzel Bites w/603 Ale Cheese Sauce
• Bruschetta Crostini *(Our House Bruschetta atop Crostini Drizzled with a Balsamic Reduction)*
• Balsamic Fig & Goat Cheese on Flatbread
• Fig & Chevre Filo Star
• Pear & Roquefort Filo Stars
• Apple Chutney & Brie Filo Stars
• Pear & Brie in Filo

Miscellaneous Selections

• Assorted Mini Quiches
• Mini Venison Wellingtons
• Flatbread Pizza Bites *(Cheese, Pepperoni & Vegetarian)*
Stationed Hors D’oeuvres Selections

All Passed Hors D’oeuvres can be Served at Stations

- Pinwheel Wraps (*A Variety of House-Roasted Turkey, Ham and Roast Beef Pinwheels*)
- Cheese, Crackers & Fruit (*A Variety of Artisanal Cheeses and Crackers Garnished with Fresh Fruit*)
- Vegetable Crudité (*Fresh Selection of Seasonal Vegetables with Ranch Dip*)
- House Fried Maine Potato Chips w/Onion Dip
- Breakfast Pastry Display
- Grazing Table:
  - Cheese & Crackers Garnished with Fruit
  - Vegetables w/Hummus & Ranch
  - House Fried Maine Potato Chips w/Onion Dip
Function Space

Accommodates 60-80 Guests for ANY Event, Meeting or Occasion
Saturday & Sunday

City Moose Café   30 Temple Street, Nashua, NH   03060

- Seats 65 people (best comfort), 80 Max Capacity (a bit tight but certainly do-able)
- Cakes, Cupcakes and Party Favors are the only outside food allowed
- The Function Room is Free of charge (for 4 hours) with Catering Orders over $1,000
- The Cost is $100 per hour to rent the Function Room
- Rental Includes: Climate-Controlled Room with Tables, Chairs, Restroom Facilities with Baby Changing Stations
- Bar Service for Beer & Wine Available
- Semi-Private Space available Monday - Friday
Our corporate references include:
Eversource, Viega, Southern NH Medical Partners, Foundation Medical, FLIR, Nashua Rotary West & More

City Moose Café & Catering is a Member of the Following Associations: