

THE GULINARY EXPERIENCE

A FAMILY OF COMPANIES

Full Service Catering ~ Michael J. Blood, Chef
87 Elm Street, Pepperell, MA ~ 866-305-CHEF

Catering Menus

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Brunch

Brunch includes high quality disposable dishware and service for 1.5 hours.

For the Office

Homemade assorted muffins, Pastries & Shortbreads, Seasonal Fruit Tray, Coffee & Fruit Juices

\$7 pp

Breakfast Buffet

Baked Egg Casserole

(Choose from: Spinach Tomato Bacon, Three Cheese, Ham & Cheese, or Vegetable), Homemade Muffins, Pastries & Shortbreads, Fresh Fruit Tray, Home Fries, Bacon, Sausage, Mini Assorted Pancakes, Coffee & Fruit Juices

\$11 pp

Brunch

Baked Egg Casserole

(Choose from: Spinach Tomato Bacon, Three Cheese, Ham & Cheese, or Vegetable), Baked French Toast, Homemade Muffins, Pastries & Shortbreads, Fresh Fruit Tray, Home Fries, Bacon, Sausage, Carved Virginia Ham, Baked Beans, Coffee & Fruit Juices

\$14 pp

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Luncheon Menu

Our Luncheon menu is the perfect solution for daytime gatherings such as bridal or baby showers, business meetings, anniversary parties or graduation parties. All Luncheon menu choices include coffee, high quality disposable dishware and utensils, and service for 1.5 hours. We can customize any luncheon to fit your needs.

Luncheon #1

Stuffed Finger Sandwiches

A selection of Chicken, Tuna and Egg Salad stuffed sandwiches served on a decorative platter and accompanied by our signature pasta salad and garden salad with your choice of dressing

\$6.25

Luncheon #2

Sliced Meats

We roast and hand-slice top quality deli meats and gently arranged them on a platter for your guests to enjoy. Italian Roast Beef, Oven-roasted Turkey Breast, Virginia Ham, Provolone and American Cheese are accompanied by rolls and condiments, signature pasta salad and garden salad with your choice of dressing.

\$7.75

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Luncheon #3
Wrap Sandwiches

Roast Beef with Boursin Cheese, Ham and Cheddar Cheese Spread and Turkey Breast with Ranch dressing are wrapped and sliced in half for your eating pleasure. Your guests will enjoy this variety with our signature pasta salad and garden salad with your choice of dressing.

\$7.95

Luncheon #4
Gourmet Medley

Our gourmet display of assorted sandwiches, which include fresh deli meats, homemade salad fillers, and vegetarian sandwiches prepared on soft, flavored tortilla wraps and fresh baked Focaccia. Served with two sides, a salad selection, deli chips, and assorted mini dessert tray.

\$11.25 pp

Soup du jour, add \$1.75 pp

Chowder, add \$2.75 pp

~ For that extra touch, add Meatballs & Chicken Wings to any luncheon for \$3 per person ~

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Light Service Menu

Our Light Service Menu can be served anywhere. Whether you are in your home, a banquet hall, or joining us at Scotch Pine Farm, this menu is well received by everyone. Light Service includes Garden salad, coffee, rolls/butter, high quality disposable dishware & utensils, and service for a maximum 1.5 hours.

#1 Baked ziti, Italian Meatballs, Sausage Supreme, Chicken Wings, Tortellini Salad, Garlic Bread \$ 11

#2 Stuffed Chicken Variation (St. Michael's or Veloute Sauce), Choice of Stuffing, Vegetable & Potato, Cranberry Sauce and Garden Salad with two dressings

\$ 13

#3 Baked Seafood Stuffed Haddock, Choice of Vegetable & Potato, Garden Salad with two dressings

\$ 13

#4 Hand-carved Turkey Breast with Homemade Gravy, Stuffing, Cranberry Sauce, Choice of Vegetable & Potato, Garden Salad with two dressings

\$ 13

#5 Hand-carved Round of Beef with Mushroom Gravy, Choice of Vegetable & Potato, Garden Salad with two dressings

\$ 14

#6 Chicken Marsala, Choice of Vegetable & Potato, Garden Salad with two dressings

\$ 13

#7 Chicken Tortellini Alfredo, Wood Grilled marinated Sliced Sirloin with a Hunter sauce, Choice of Vegetable & Potato, Garden Salad with two dressings

\$ 15

#8 Turkey Breast Roll stuffed with Apple Cranberry Stuffing, Choice of Vegetable & Potato, and Garden Salad with two dressings

\$ 14

Vegetable Choices:

Honey Glazed Carrots, Peas & Pearl Onions, Roasted Medley (add \$.75), Butternut Squash,
Green Beans Almandine.

Potato Choices:

Chef's Mashed (mashed with skins on, bacon, scallions & cheddar cheese), Roasted Red Skin Potatoes,
Liones, Garlic Whipped

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Cocktail Receptions

Our cocktail parties are designed for pre-dinner cocktail hours or for a full evening. Cocktail receptions are served on upgraded disposable service. Our professional staff will dress the part by arriving in black pants and white tuxedo shirt to spoil you and your guests with our fine hand-made hors-d'oeuvres.

Pre-dinner Cocktail Hour

One hour, Stationary or passed

Two Hot & Two Cold \$5.50

Three Hot & Two Cold \$6.50

Four Hot & Two Cold \$7.50

The Casual Cocktail Reception

Stationary

Imported & Domestic Cheese, Fruit & Cracker Display, Assorted Raw Vegetable Tray with Homemade Dip, Tenderloin & Prosciutto Crostini

Passed

Choice of any five Hors-d' Oeuvres

\$18.95

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The Gourmet Cocktail Reception

Stationary

Imported & Domestic Cheese, Fruit & Cracker Display, Assorted Raw Vegetable Tray with Homemade Dip, Tenderloin & Prosciutto Crostini, Spinach Dip en Bread Boule, Carving Station with choice of: Roasted Turkey Breast, Honey-glazed Pit Ham, Roasted Top Round, Served with Toast Points & Homemade Spreads

Passed

Choice of any 5 Hors-d'oeuvres,
Assorted Mini Italian Pastries

\$23.00

The Elegant Cocktail reception

Stationary

Imported & Domestic Cheese Fruit & Cracker Display, Assorted Raw Vegetable Tray with Homemade Dip, Miniature Fruit, Kabobs, Chef-Carved Roasted Pork Loin, Tenderloin of Beef, or Roasted Turkey Breast, with Toast Points & Homemade Spreads.

Pasta Station

Choice: Alfredo, Pesto, Meatless Marinara

Passed

Choice of any 4 Hors d'oeuvres

\$27.00

Bar Services ~ What else could you ask for? We have professionally trained and certified bartenders, and provide the alcohol, license, and we assume the liability. Bar fee: \$150.00; Bartender rate: \$29.00/hour (minimum of 4 hours & maximum of 6 hours). We recommend one bartender per 50 guests.

Add a coffee & tea station to your cocktail party for \$1.50

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Hors d'oeuvres

Chilled Stationary

Imported and Domestic Cheese, Fruit and cracker display
Fresh Crudités with homemade dip
Chunk Melon wrapped in Prosciutto
Spinach Dip en Bread Boule
Marinated Mozzarella, Fresh Basil and Tomato Wrap
Garlic and Herb Roulades with choice of filling (Smoke Salmon, Roasted Turkey, Sirloin, Virginia Ham)
Raspberry Vinaigrette Marinated Asparagus
Hummus and Tabouleh with homemade pita chips
Baked Brie With Raspberry
Smoke Salmon Display (Add \$2.95 per person)
Shrimp Cocktail (Add \$2.95 per person)

Chilled Passed Hors d'Oeuvres

Mini Seafood filled Bouche
Marinated Mozzarella, Fresh Basil and Grape Tomato Skewers
Garlic and Herb Roulades with choice of filling (Smoke Salmon, Roasted Turkey, Sirloin, Virginia Ham)
Chunk Melon wrapped in Prosciutto
Mini Seasonal Fruit Kabobs
Assorted Petitfore (\$2.95 per person)
Tenderloin or Prosciutto Crostini

Hot Stationary Hors d'Oeuvres

Hand Rolled Meatballs, in your choice of Marinara, Sweetish or Sweet and Sour Sauce
Spinach dip
Crab and Artichoke Dip
House Chicken Wings
7 Layer Mexican Dip
Stuffed Mushroom- choice of, Crab, Vegetable or Scottish Sausage

Hot Passed Hors d'Oeuvres

Sea Scallops Wrapped in Bacon	Mini Scottish Sausage Rolls
Spanakopita	Chicken Quesadilla
Mini assorted Quiche	Chicken Sauté with peanut dipping sauce
Spring Rolls (vegetable or chicken)	Beef and Mushroom Brochettes
Miniature Beef Wellington	Chicken Brochettes
Coconut Shrimp	Fried Crab Cakes

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Italian Buffet

The perfect tour of Italy! Served on our upgraded disposable dishware and polished plastic silverware

Classic Caesar

Tomato Basil Mozzarella Salad

Garlic Bread

Your Choice of:

Chicken Saltimbocca, Chicken Parmesan, Chicken Marsala, Chicken Picatta

Italian Sausage Cacciatore

Cheese Stuffed Shells topped with a signature Roasted Red Pepper Cream Sauce, or Marinara

Sirloin Berjoli

Prosciutto, Provolone Cheese, Wild Mushrooms, Rolled between Slow Roasted Sirloin and Topped with Homemade Marinara Sauce

Italian Roasted Red Skin

Assorted Filled Canollis

\$24.95

*Please inquire about customizing this menu

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The Casual Dinner Buffet

Served on our upgraded disposable dishware and polished plastic silverware

Garden Salad

Crisp lettuce tossed with seasonal vegetables with signature dressing
served on the side

Signature Pasta Salad

Aldante Pasta blended with fresh vegetables and our award winning
dressing

Dinner Rolls and Butter

Herb Grilled Chicken Breast with Lemon Wine Sauce

Hand Sliced Sirloin with Hunter Sauce over Wild Rice

Seasonal Vegetable Medley

Roasted Red Skin Potato

\$14.95

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Elegant Buffets

Our Dinner Buffets are designed for fine dining and feature a full wait staff, linens and china.

Customize your buffet by selecting items from the Huntington, Park, and Commonwealth categories listed below.

Chef on Wheels requires access to the function facility at least 2 hours prior to the event.

Price is based on 100 guests; for 75-99 guests, add \$.75 pp. For 20-74 guests, add \$1.25 pp.

Buffet #1

Two Entrees of Your Choice (see Huntington), Fresh Garden Salad,
Dinner Rolls, Two Sides, Coffee & Tea Service

\$17 pp

Buffet #2

One Entrée of Your Choice (see Huntington), One Chef-Carved Meat of Your Choice
(Commonwealth), Fresh Garden Salad, Dinner Rolls, Two Sides, Coffee & Tea Service

\$21 pp

Buffet #3

One Entrée of Your Choice (Huntington), 1 Dish (Park), and 1 Chef-Carved Meat
(Commonwealth), Fresh Garden Salad, Dinner Rolls, Three Sides, Coffee & Tea Service

\$25 pp

Buffet #4

One Dish of Your Choice (Park), Two Chef-Carved Meats (Commonwealth), Fresh
Garden Salad, Dinner Rolls, Three Sides, Coffee & Tea Service

\$28 pp

See next page for Park, Huntington and Commonwealth options

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Build your Buffet

Park

Ravioli w/Chicken Sausage, Tomato & Spinach

Chicken w/Mushrooms & Artichokes

Sirloin Beef Tips w/Gravy

Stuffed Filet of Sole

Seafood Newburg

Chicken Parmesan

Chicken Marsala

Chicken Picata

Huntington

Apple Cranberry Stuffed

Turkey Breast

Traditional or Veggie Lasagna

Swedish or Italian Meatballs

Baked Stuffed Haddock

Baked Penne with Sauce

Stuffed Italian Shells

Chicken Cacciatore

Sausage Supreme

Commonwealth

Hand-Carved:

Top Round Roast

Roasted Turkey

Roast Pork Loin

Virginia Ham

Sides

Traditional Mashed

Scalloped Potato

Baked Sweet Potato

Chef Mashed Red Potato (add .50)

Roasted Vegetable Medley (add \$.65)

Tortellini Antipasto Salad (add \$.75)

Soup Station: \$2 pp

Chicken Vegetable

Chicken Sausage Gumbo

Beef Barley

Cream of Mushroom

Cream of Tomato

Clam or Corn & Bacon Chowder \$2.75pp

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Crowd Pleasers

Our "By The Pan" menu is the easiest way for you to entertain on short notice. Whether it's a quick meeting with colleagues, or family visiting from out of town, our By the Pan menu makes you look like a pro. Each pan comes fully prepared and ready to reheat in your oven. Don't worry; your secret is safe with us! Each pan feeds 20-25 guests.

For an additional \$10, we will be happy to heat your pan. You may also add these items on to any other services/buffets.

Chicken Wings (Classic or Buffalo) ~ \$65

BBQ Chicken Tips ~ \$130

Chicken Cacciatore ~ \$75

Chicken Parmesan ~ \$70

Chicken Marsala ~ \$140

Chicken Stir Fry ~ \$70

Wedding Chicken ~ \$70

Meatballs (Swedish or Italian) ~ \$70

Sweet & Sour Kielbasa ~ \$70

Teriyaki Steak Tips ~ \$150

Pulled BBQ Pork ~ \$125

Sausage Supreme ~ \$70

Beef Stir Fry ~ \$70

Chicken, Broccoli & Ziti Alfredo ~ \$75

Lasagna or Eggplant Parmesan ~ \$60

Stuffed Shells or Manicotti ~ \$70

Tortellini Alfredo ~ \$70

Baked Macaroni ~ \$55

Baked Ziti ~ \$56

Roasted Red Bliss Potatoes ~ \$60

Seven Layer Taco Dip ~ \$70

Potato or Pasta Salad ~ \$55

Garden Salad ~ \$45

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Beverage Service

Add on per person

Hot Beverages

Regular Coffee

\$1.75

Regular, Decaf, Tea

\$2.50

Hot Chocolate

\$1.00

Cold Beverages

Assorted Bottled Soda and Water

\$2.00

Ice Tea, Lemonade, or Fruit Punch

\$1.50

Ask about our bar service and bar tenders

Bar Services ~ What else could you ask for? We have professionally trained and certified bartenders, and provide the alcohol, license, and we assume the liability. Bar fee: \$150.00; Bartender rate: \$29.00/hour (minimum of 4 hours & maximum of 6 hours). We recommend one bartender per 50 guests.

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